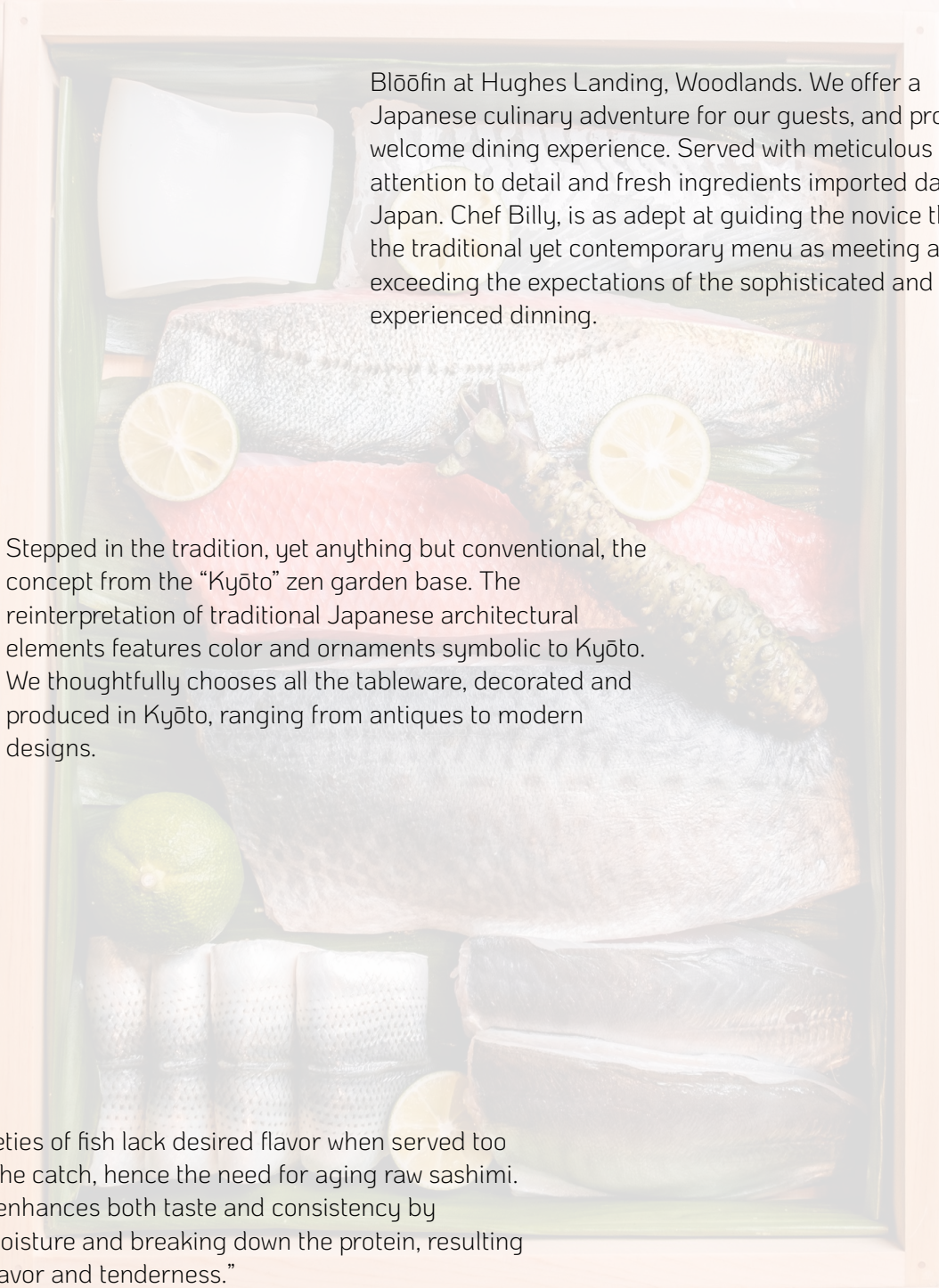


Whisk yourself away to an intimate and elegant space. With seasonal, ever-changing fish selection & premium ingredients.

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Blōōfin at Hughes Landing, Woodlands. We offer a Japanese culinary adventure for our guests, and provide a welcome dining experience. Served with meticulous attention to detail and fresh ingredients imported daily from Japan. Chef Billy, is as adept at guiding the novice through the traditional yet contemporary menu as meeting and exceeding the expectations of the sophisticated and experienced dinning.

Stepped in the tradition, yet anything but conventional, the concept from the “Kyōto” zen garden base. The reinterpretation of traditional Japanese architectural elements features color and ornaments symbolic to Kyōto. We thoughtfully chooses all the tableware, decorated and produced in Kyōto, ranging from antiques to modern designs.

"Many varieties of fish lack desired flavor when served too soon after the catch, hence the need for aging raw sashimi. Dry-aging enhances both taste and consistency by reducing moisture and breaking down the protein, resulting in umami flavor and tenderness."

Executive Chef Billy

HOT TASTING

ホット前菜

72-hour slow cooked wagyu skewer 23
sous vide texas wagyu, teriyaki, truffle salt

edamame
- truffle garlic 12
- spicy garlic 8
- steamed 7

cherry pepper calamari 15
lightly battered calamari, cherry pepper, chili sauce

oyster mushroom 12
spicy aioli, micro greens, fried

saké mussels 20
black mussels in thai red curry

ebi tempura 15
with seasonal vegetables

hamachi kama 23
grilled yellowtail collar

seafood gyoza 12
japanese seafood dumpling

king crab chawanmushi 20
japanese style egg custard with king crab, mushroom, ikura (10-15 minutes) ‡

foie gras caviar chawanmushi 20
japanese style egg custard with foie gras, caviar, mushroom (10-15 minutes) ‡

COOL TASTING

冷製前菜

uni king crab spoon 16
dashi vinaigrette, king crab, fresh uni ‡

ceviche 20
madai, hamachi, salmon, asian pear, thai chili ‡

tuna tartar 20
maguro, taro chips, caviar ‡

hama chili 20
baby hamachi, mandarin, fuji apple, thai chili, tobiko ‡

wagyu tataki 26
wagyu, pear, onions, chives, truffle ‡

crudo hirame 22
truffle, caviar, lime, cilantro ‡

truffle salmon 20
chives, summer truffle, yuzu, sesame ‡

tuna foie 25
maguro, foie gras, oba, caviar ‡

SOUP + GREEN

スープ、サラダ

miso soup 5
tofu, mushroom, wakame, onions

sea bass suimono 16
chilean sea bass, mushroom, ginger

blōōfin salad 12
seasonal green, baby carrots, radish, cucumber, tomato, ginger dressing, olive oil

rainbow seaweed salad 8
bouquets of natural fresh wakame

‡ items are served or contained raw/ undercooked ingredients. consuming raw/ undercooked poultry, meats, seafood, shellfish, eggs may increase your risk of foodborne illness

SIGNATURE MAKI

名物巻

truffle <i>ebi tempura, cucumber, spicy mayo, seared hamachi, summer truffle, caviar ‡</i>	30
robusuta <i>lobster tempura, cucumber, avocado, kunbu seaweed</i>	29
white tiger <i>akami, avocado, asparagus, tobiko, scallop, yuzu ‡</i>	26
wagyu <i>snow crab, cucumber, top with wagyu beef, eel sauce, spicy mayo, jalapeño ‡</i>	30
amazing tuna <i>bluefin tuna, escolar, avocado, tobiko ‡</i>	25
toro special <i>hon tuna, escolar, avocado, chopped toro, chives ‡</i>	26
naruto <i>tuna, sake, hamachi, snow crab, avocado, cucumber-wrapped ‡</i>	25
lion king <i>alaska king crab, cucumber, avocado, seared salmon on top, spicy mayo, eel sauce, tobiko ‡</i>	29
endo <i>madaï, asian pear, avocado, akami ‡</i>	26
hughes landing <i>king crab, unagi, avocado, toro, hotate, uni, ikura ‡</i>	32
king's <i>ōra king, avocado, toro, uni, ikura ‡</i>	32
edogawa <i>foie gras, scallop, avocado, o-toro, truffle, uni ‡</i>	60

TEMAKI

Hand-rolled sushi set to finest nori in the best style

手巻き寿司

tuna oba <i>akami, oba ‡</i>	10
hamachi chive <i>hamachi, chopped chives ‡</i>	10
salmon ikura <i>scottish salmon, smoked roe ‡</i>	10
california <i>cucumber, avocado, snow crab</i>	14
shrimp tempura <i>cucumber, avocado, kaiware</i>	11
soft shell crab <i>cucumber, avocado, kaiware</i>	12
spicy tuna <i>cucumber ‡</i>	10
spicy salmon <i>avocado ‡</i>	10
houston <i>salmon, tuna, hamachi, avocado ‡</i>	15
baked king crab <i>king crab, chive, mayo, caviar ‡</i>	22
toro uni caviar <i>toro, sea urchin, caviar ‡</i>	26
baked sea bass	22
a5 uni caviar <i>wagyu a5, sea urchin, caviar ‡</i>	26
foie unagi truffle <i>foie gras, unagi, truffle ‡</i>	22

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FROM KITCHEN

includes miso soup

sea scallop 45
ホタテ貝
pan seared, hokkaido u10 scallop, parmesan
rice, avocado

ribeye (10oz prime) 50
ステーキ高級 (10oz prime)
ginger, nigari, truffle salt, bone marrow ‡

chilean sea bass 40
スズキ チリ産
pan seared, cherry tomato, pan no mimi

miso cod 40
タラの味噌漬け
sweet saikyo miso marinated

lamb chop with foie gras 60
骨付ラム肉 + フォアグラ
xo tonic, foie gras, wasabi potato ‡

shioyaki salmon 40
鮭の焼き漬
seasonal vegetables, wasabi mashed potato ‡

lobster + crab rāmen 32
伊勢海老 + タラバ蟹 ラーメン
lobster, crab, chili oil, soy milk, green onions,
micro cilantro

ISHIYAKI

石焼き

served with hot lava stone, heated to 240 degrees,
cook at your table

texas wagyu テキサス州和牛 (3oz) 40
texas snake river farm ‡

miyazaki a5 wagyu 宮崎極上等級 (3oz) 70
ny strip ‡

hokkaido a5 wagyu 北海道極上等級 (3oz) 90
ny strip ‡

KAWA-SAKI BOX 33

川崎

served with miso soup | side of the day |
steamed rice | pickle | creme brûlée

choose any 2 items

steak ‡ (+\$3)

salmon

shrimp

miso cod

chilean sea bass (+\$5)

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FROM SUSHI BAR

寿司バーン

includes miso soup

ichi-go nigiri 一期鮓 70
chef's selection premium nigiri (10 pieces) ‡

ichi-e sashimi 一会刺身 85
chef curated first-class sashimi (14 pieces) ‡

MAKI

california 16
snow crab, cucumber, avocado

shrimp tempura 13
kaiware, avocado, cucumber

spider 18
kaiware, avocado, cucumber

houston 18
tuna, salmon, hamachi, avocado ‡

spicy tuna 13
cucumber ‡

spicy salmon 13
avocado ‡

green eye 13
smoked salmon, avocado, jalapeño ‡

crazy salmon 22
spicy salmon, avocado, orā king, ikura ‡

crazy 15
spicy tuna, ebi tempura, cucumber, potato strip, eel sauce, spicy mayo ‡

12 & UNDER お子様

mini wagyu burger 17
2 mini wagyu burger, fries

chirashi ちらし寿司 48
assorted exclusive fish over seasoned rice ‡

blōōfin special お店の別格 48
sashimi: toro, salmon | nigiri: hamachi, unagi
halibut tartar | scallop | king crab | tuna roll | salmon roll ‡

まきずし

shaggy dog 22
tempura ebi, cucumber, avocado, snow crab, eel sauce, spicy mayo

rainbow 22
snow crab, cucumber, avocado, assorted fish ‡

dragon 20
tempura ebi, cucumber, avocado, unagi, eel sauce

nemo 18
spicy tuna, avocado, salmon ‡

red moon 18
spicy salmon, avocado, pepper tuna, eel sauce, honey wasabi ‡

tuna ‡ 11

salmon ‡ 10

hamachi ‡ 11

DESSERT

デザート

creme brûlée 15
seasonal flavor

cheesecake pistachio 15

olive oil citrus manifesto cake 18

lemon ripieno 15

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LUNCH

available monday - friday, 11am - 2:30pm, except holidays
includes miso soup

lunch kawasaki 川崎

24

choose two item below

- steak ‡,
- salmon,
- shrimp,
- miso cod

crab rāmen 蟹 ラーメン

22

crab, chili oil, soy milk, green onions, micro cilantro

bara chirashi ちらし寿司

28

chef's choice daily fish on seasoned rice ‡

unagi don 鰻丼

20

unagi on seasoned rice

lunch nigiri + roll 握り5貫盛り

21

5 chef's choice daily nigiri + choice of 1 maki ‡

lunch sashimi + roll 昼食刺身

25

6 chef's choice daily sashimi + choice of 1 maki ‡

lunch maki 巻き寿司2種

20

2 choices

spicy tuna ‡	snow crab california
spicy salmon ‡	yellowtail ‡
tuna ‡	spider
salmon ‡	green eye
shrimp tempura	ocean roll ‡

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