

— KITCHEN —

SEASONAL SPECIALS DUMPLINGS TASTINGS

- BEEF HOT ROCK* texas wagyu, ponzu, negi 18
- BRUSSELS SPROUTS (v) lemongrass soy 12
- EDAMAME (v) steamed soybeans, sea salt 7.5
- SPICY EDAMAME (v) spicy hoisin, togarashi 8.5
- CHICKEN KARAAGE rocoto honey glazed fried chicken, red onion, shiso 15
- CRISPY BARBACOA mango, chipotle, white scallion 12
- SPINACH & TOFU (v) cashew cheese, red curry oil, cilantro 10
- PORK & GINGER salsa macha, san bai zu, mayu 12
- SCALLOP & KABOCHA* seared scallop, aji amarillo-kabocha squash, puree, spiced pickled figs, fried kale 22
- CRISPY PORK BELLY uwa-sachi adobo, asian pear, purple potato, pickled cucumber, cilantro, lime 17
- MISO SALMON* grilled miso marinated atlantic salmon, kabocha tamal, salsa pariheula 22
- WAGYU KATSU CURRY panko crusted akaushi wagyu short rib, seasonal vegetables, aji panca curry 22

DASHI

- MISO SOUP shimeji mushroom, fried tofu, wakame, negi 6
- ROBOT RAMEN* pork shoyu broth, pork belly, 144F egg, menma, kikurage, nori, aji amarillo mayu 18
- TANTANMEN spicy cashew-miso broth, bok choy, pickled greens, kikurage, brussel sprouts, sesame, tofu 15
- Add 144F egg +2
- Add pork belly +5

SWEETS

- YUZU PIE graham cracker, toasted meringue, yuzu blueberry, candied pecans 10
- TEXAS TOKYO BANANA(v) banana cream swiss roll, bruleed banana, candied cashew, coconut caramel 12

— HAPPY HOUR —

Monday – Friday 4:30 – 6:00

* may exclude holidays and special events

BOTTLES

SAKE

- SOUTHERN BEAUTY 25
- CHRYSANTHEMUM MIST 32.5
- TARU 22.5
- SNOWMAN 30

WINE

- HUGL WEINE GRUNER VELTLINER 2022 30
- DIVISION PINOT NOIR 2022 34
- JURTSCHITSCH BRUT ROSE 36

LUCKY BITES

- ZUCCHINI KATSU (v) panko crusted summer squash, spicy mayo 6
- BEEF HOT ROCK* texas wagyu, ponzu, negi 9
- CRISPY PORK BELLY uwa-sachi adobo, asian pear, purple potato chips, pickled cucumber, lime 8.5
- CHICKEN KARAAGE rocoto honey glazed fried chicken, red onion, shiso 7.5
- PORK BELLY NIGIRI fig, aji panca, negi (2 pc) 6
- SAKE MAKI 2.0* atlantic salmon, yuzu kosho, sesame, spicy mayo 8
- PRIME DRY AGED MAKI* chef's choice market fish, avocado, sesame, negi, yuzu kosho, lemongrass soy 8
- KING SAKURA* king salmon, gooseberries, coconut red curry, satsuma imo, candy ginger chip 15
- HIRAMASA SERRANO* yellowtail, serrano, asian pear, coconut ponzu, red curry oil, black tobiko, cilantro 14
- SCALLOP CRUDO* dayboat scallop, blood orange, fennel, habanero, quinoa 12

— S U S H I B A R —

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| CONTEMPORARY SASHIMI | KING SAKURA* BGB king salmon, gooseberries, coconut red curry, satsuma imo, candy ginger chip 22 |
| | HIRAMASA SERRANO* australian yellowtail, asian pear, coconut water ponzu, red curry oil 24 |
| | TORO + FIG* bigeye tuna, black mission fig, lardo, candied cashew, micro arugula, ponzu 22 |
| | SUZUKI CEBICHE* striped bass, guava ponzu, achiote, serrano, plantain chips 22 |
| | SCALLOP CRUDO* dayboat scallop, blood orange, fennel, habanero, quinoa 24 |
| | TUNA TATAKI* seared dry chili rubbed bluefin tuna, hakurei turnips, green apple, recado negro leche de tigre, black garlic 22 |
| RAW NIGIRI/SASHIMI 1 PC/ 5 PC | MAGURO* bigeye tuna 6/26 |
| | CHIKI TORO* big eye tuna, cured pork lardo, negi 9 |
| | KINGU SAKE* Big Glory Bay king salmon 8/22 |
| | KINGU SAKE TORO* Big Glory Bay king salmon belly 8.5/24 |
| | SAKE* atlantic salmon 5/18 |
| | SAKE TORO* atlantic salmon belly 6/19 |
| | SUZUKI* striped bass, black tobiko 5/20 |
| | HIRAMASA* australian yellowtail 6/22 |
| IKURA* sake marinated salmon caviar, cucumber 8 | |
| COOKED NIGIRI | KANI krab stick, spicy mayo, sesame 4 |
| | PORK BELLY fig, aji panca, negi 5 |
| | TEXAS WAGYU 48 hour shortrib, nikkei chimichurri, shallots 8 |
| VEGAN NIGIRI | AVOCADO yuzu miso sauce, sesame 4 |
| | HI FI MYCOLOGY MUSHROOM aderezo, lemon zest 5 |
| | ZUCCHINI AHIMI shiso, huancaína 4 |
| BEET ginger, sesame 5 | |
| CHEF'S CHOICE | NIGIRI MORIAWASE* 5-piece sushi 28 |
| | PRIME MARKET NIGIRI MORIAWASE* 5-piece sushi 37 |
| | SASHIMI MORIAWASE* 5 types of sashimi 65 |
| | PRIME MARKET SASHIMI MORIAWASE* 3 pieces of 5 types of market sashimi 90 |

— O M A K A S E —

Tasting menu for 2

松 325

竹 250

梅 185

*** Omakase experience unavailable after 9 pm

— S U S H I B A R —

MAKI ROLLS

- CRUNCHY ATOMIC SALMON* salmon, avocado, cucumber, panko togarashi, spicy mayo, sriracha 16
- ROBO TUNA* bigeye tuna, avocado, cucumber, panko togarashi, spicy mayo, sriracha 16
- SPIDER fried soft shell crab, avocado, fuji apple, sesame, red curry oil, spicy mayo, cilantro 15
- HIRA HIRA* yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame 16
- R2D2 wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, cashew huancaína 16
- DILL-E rice flour tempura roll, atlantic salmon, pickled cucumber, avocado, dill, cashew salsa macha, shishito ranch 16
(v) substitute tofu for salmon
- VOLTRON* krab, avocado, pickled cucumber & carrot, topped with tuna, salmon and yellowtail, sesame, spicy mayo, lemongrass soy 24
- TRANSFORMER* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice prime market fish, negi, sesame, spicy mayo, lemongrass soy 28
- HIRAMASA SHRIMP BATTLE* tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with yellowtail, serrano, spicy mayo, lemongrass soy 24
- SEA-3PO* bigeye tuna, avocado, cucumber, topped with Big Glory Bay king salmon, green onion, spicy mayo, panko togarashi 26

VEGAN MAKI ROLLS

- VEGGIEPILLAR fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame 17
- FARMBOT 2.0 tempura fried green beans, avocado, pickled cucumber & carrot, topped with zucchini ahimi, sesame, red curry oil, cashew cheese 16

— T O K Y O B R U N C H —

Saturday and Sunday 11-3

FEATURES

- NIKKEI OMURICE* japanese omelette, fried rice with aderezo, shiitake mushrooms
choice of salsa macha or ponzu verde 22
add Niman Ranch pork belly +5
- CHIRASHI BOT* tuna, salmon, australian yellow tail, striped bass sashimi over sushi rice, avocado, cucumber, sunomono pickles, sesame, 144 degree egg 28
- PRIME CHIRASHI BOT* Big Glory Bay king salmon, tuna, 2 types of daily prime market sashimi over sushi rice, avocado, cucumber, sunomono pickles, sesame, 144 degree egg 32
- NOMNOMIYAKI* japanese savory pancake, Niman Ranch pork belly, napa cabbage, topped with 2 sunny side up eggs, spicy mayo, tonkatsu, sriracha, bonito flakes, sesame, microgreens 22

— DRINKS —

COCKTAILS

- ESPRESSYO SELF coffee liqueur, cold brew, licor 43, yuzu liqueur, nigori float 17
- CRANBERRY MULE DEEP deep eddy vodka, cranberry, rosemary, lemon, ginger beer 16
- MARACUYA SOUR passion fruit, del maguey vida mezcal, tamarind, lemon 16
- MIDNIGHT in TOKYO cimarron reposado tequila, orange liqueur, edible glitter, squid ink, lime 17
- BEE'S KNEES empress 1908 gin, ginger liqueur, lavender, honey, lemon, creme de violette 17
- YUZU-YU plantation rum, allspice dram, yuzu, cinnamon vanilla demerara 16

JAPANESE WHISKY

- SUNTORY TOKI 43% abv notes of green apple, light citrus, toasted almond, white pepper 15
- LEGENT 47% abv notes of butterscotch, vanilla, caramel, rye & oak spice 17
- KAVALAN CONCERTMASTER PORT CASK(TW) 40% abv brown sugar, strawberry jam, cinnamon 32
- HIBIKI HARMONY 43% abv notes of citrus, light oak, honey, herbs 34
- SUNTORY HAKUSHU 12 YEAR 43.5% abv notes of herbaceous smoke with hints of orange peel 56
- YAMAACKI 12 YEAR orange marmalade, silky honey, winter spice 58

FLIGHTS

- DAIGINJO SAKE dancing goblin, hakkaisan 45, snowman 35
- HAKU WHISKY suntory toki, kavalan concertmaster, suntory hakushu 12 year 72

— S A K E —

GLASS / BOTTLE

HONJOZO

- KIKUSUI KARAKUCHI(300mL)* notes of smooth puffed rice, parmesan, chestnut 45

JUNMAI

- KIK MASAMUNE SHIBORITATE (300mL) notes of strawberry jam, margarine, and brioche 30
- TARU (300mL) notes of white pepper, juniper berry, cedar 10/45
- SILENT SNOW (300mL) notes of soft peach, anise, bamboo 11/48
- DRUNKEN WHALE (300mL) notes of refreshing wildflowers, green grape, fennel 12/50
- SOUTHERN BEAUTY (300mL) notes of bright orange blossom, honeysuckle, creme fraiche 12/50
- SUEHIRO DENSHO YAMAHAI (720mL) notes of almond, brioche, and white mushroom 13/90
- GOZENSU BODAIMOTO USU-NIGORI (720mL) notes of tart green apple, yogurt, zesty citrus 13/90

JUNMAI GINGO

- GARDEN OF THE DIVINE (300mL) notes of subtle pine, fresh pear, licorice 12/50
- CHRYSANTHEMUM MIST (300mL) notes of fresh mandarin, toasted sesame, yogurt 13/65
- SYMPHONY (300mL) notes of layered Milky Way pineapple, brioche, cocoa nib 12/50
- BROOKLYN KURA #14 (720mL) notes of white flowers, ripe apple, tropical fruit 13/90

JUNMAI DAI GINGO

- HAKKAISAN 45 (300mL) notes of pristine green apple, honeydew, edamame 14/85
- SNOWMAN NIGORI (300mL) notes of effervescent peach, lychee, mango 12.50/60
- DANCING GOBLIN (750mL) notes of complex lime, enoki mushroom, limestone 13/90

— W I N E —

WHITE
WINE

HUGI WEINE GRUNER VELTLINER ketzelsdorf-poysdorf, austria 13/60
TAJINASTE BLANCO SECO 2022 tenerife, canary island 17/64
ECO TERRENO CUVÉE ACERO 2018 SAUVIGNON BLANC sonoma county, california 11/40

RED
WINE

DIVISION PINOT NOIR willamette valley, oregon 18/68
LAN RIOJA RESERVA 2015 rioja, spain 15/56
BABYLONSTOREN RED BLEND cape dutch, south africa 14/52

BUBBLES

JURTSCHITSCH BRUT ROSE austria 18/68 +
LOS BERMEJOS VOLCANICA BRUT NATURE lazarote, canary island 18/68 +

— B E E R —

BEER

ASAHI SUPER DRY 7
SAPPORO PREMIUM 8
LUCKY CAT WHITE ALE 10
KIZAKURA KYOTO MATCHA IPA 10

— N O N - A L C O H O L I C —

TEA

HOT ZHI TEA 6
mandarin oolong
texas dreams
jasmine green

ICED ito en green tea 4

ZERO
PROOF

YUZU DAYSIPPER citrus, agave, Daytripper sparkling soda 7
GINGER CLOUD hibiscus, cranberry, lime, cardamom, ginger 8
DAYTRIPPER SPARKLING SODA blood orange + pink grapefruit 4
RICHARD'S SPARKLING RAINWATER 3
THIRD COAST COFFEE FRENCH PRESS 8