

austin menu

core

vegetarian

happy hour

drinks

FRIDAY, APRIL 5
updated daily

cool tastings ◦ hot tastings ◦ nigiri + sashimi ◦ handroll ◦ okashi ◦ beer ◦ cocktail ◦ sake ◦ wine

cool tastings

bluefin miso † bluefin tuna, pomegranate, sesame miso puree	13
sake tom kha † salmon, coconut, lime leaf, dill	9.5
hiramasa crudo † great amberjack, fig, fried sweet potato	9.5
sunomono † cucumber, wakame with octopus 7	7
wagyu carpaccio † fried jalapeno, cured egg yolk,	9.5

hot tastings

fried onigiri short rib, cauliflower curry, sweet potato	12
broccoli katsu chili aioli	6
walu walu oak-grilled escalar, yuzupon, candied garlic	9.5
nasu skewer eggplant, mint, yuzu	7
ebi skewer tiger shrimp, miso polenta, apple-mint relish	9
wagyu skewer persimmon miso, mint chutney, coconut furikake	12
sakana tempura white fish, pickled onion, chili ponzu	7.5
okonomiyaki octopus, thai basil aioli, bonito	10
maitake age fried mushroom, pickled onion, spicy ponzu	9

nigiri + sashimi

market fish selection † chef's choice	9 / 12
otora gunkan (2 pieces) † fatty bluefin tuna, caviar, tamari	25
hotate gunkan (2 pieces) † scallop, aioli, cucumber	12
snow crab gunkan (2 pieces) † smoked butter, lemon	18
bluefin akami (2 pieces)	14
broccolini (2 pieces) charred lemon miso, goma skin quinoa, fish caramel, shiso	7

handroll

sake † salmon, fried jalapeño, lemon miso	7
hamachi † yellowtail, poblano, wasabi aioli	7
toro † marinated bluefin tuna, thai basil, spicy ponzu	9
bincho † albacore, avocado, cascabel aioli	7
grilled romaine edamame-jalapeno with boquerones 3 with snow crab 6	4

*Profits from this roll are
donated to Urban Roots

okashi

pate a choux pistachio, yuzu glaze	7
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beer

sapporo premium	6
sapporo light	6

cocktail

kara kyuri sake, cucumber, thai chili	8
umegave sake, ume boshi, hibiscus, makrut lime,	9

sake

ozeki nigori cold unfiltered sake	6
soblesake "way of the warrior" ginjo genshu	7
yuki no boshu "limited release" junmai ginjo	10

wine

m.a.n. chenin blanc, paarl	7.5
trefethen chardonnay, oak knoll	18
nielson pinot noir, santa barbara	9
trefethen cabernet sauvignon, oak knoll	20
le grand prebois grenache rose, cotes de provence	7.5
bouvet brut rose, loire valley	9

* If you have chronic illness of the liver, stomach or blood
or have immune disorders, you are at greater risk of
serious illness from raw oysters.

* Items are or may contain raw or undercooked
ingredients. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain
medical conditions. Please inform us of any allergies or
dietary restrictions.