austin menu

nigiri (2 pc)

bluefin akami * — 16.5
tuna loin

bincho * — 9
albacore tuna

avocado — 6
yuzu kosho, tamari

wagyu gunkan — 14.5
australian short rib, pickled onion

foie gras gunkan — 16
fish caramel, candied quinoa

kinoko maki * — 8
shiitake mushroom, jalapeno, thai chimichurri

sake maki * — 10
scottish salmon, cucumber, thai basil, strawberry gastrique

pork maki * — 9
nam prik, jalapeno, cilantro

tastings

little gem wedges — 6
jalapeno-edamame puree, chili oil, puffed rice

smoked masu crudo * — 12
ume boshi, pickled grape

hama chili * — 10
yellowtail, ponzu, thai chili, orange supreme

ebi yaki — 12
gulf shrimp, thai herbs, green curry chimichurri

gyutoro yaki — 12
peanut furikake, pear glaze

mushroom croquette — 9
nori ranch

pork croquette * — 10
nori ranch

broccoli — 7
thai chimichurri, furikake

crispy potatoes — 8
negi aioli, herbs

green bean tempura — 7
cilantro, mint chutney

gyudon * — 14
short rib or pork belly, kimchi, sushi rice, garlic tentsuyu
(add egg + 2)

okashi

japanese cheesecake — 7
matcha, mandarin, blackberry

cocktail

murasakino — 9
lemongrass sake, blueberry, makrut

beer

sapporo — 6
premium

sapporo — 6
light

takara nigori — 6
unfiltered sake

bushido "way of the warrior" — 9
ginjo genshu (180ml)

tsukinowa "blue hue" — 12
honjozo

gekkeikan — 7
hot sake

wine

scarpetta — 11 / 43
brut prosecco, friuli

le grand caillou — 9 / 35
sauvignon blanc, france

le grand prebois rose — 7.5 / 29
grenache syrah mouvedre, france

contrade — 7.5 / 29
amaronegro, italy

pali wine co. "huntington" — 10 / 39
pinot noir, sonoma coast

* Items are or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shelfish 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.