

Tadashi



# SMALL PLATES

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HH\* HAPPY HOUR ITEM (\$3 OFF from 3pm-6pm)

## HOT

HH*Edamame /Spicy edamame	5.5/6.5
HH*Crispy Shrimp Roll   Shrimp, ginger, green onions, asparagus tempura wrapped in wonton, served w/ a soy-paste sauce	8
Unagi Kabayaki Tempura   3 pc unagi tempura w/ spicy kanikama w/ jalapeno julienne	10
HH*Calamari   fried calamari rings served with mustard sauce	7
HH*Gyoza   fried chicken dumplings	6
Agedashi Tofu   fried tofu w/ grated ginger, green onions, tempura sauce, bonito flakes	7
Shrimp Tempura   for 2/5 pieces	6/16
Vegetable Tempura   for 5/10 pieces	6/13
HH*Sweet Potato Chips   thin-sliced, Japanese-style fries, furikake	6
HH*Popcorn Shrimp   panko crispy shrimp served w/ spicy mayo & ponzu	9
Eringi mushrooms with sea salt	5
HH*Shrimp Sumai   steamed or deep fried shrimp dumplings	8
Hamachi Kama   grilled yellowtail collar	12
HH*Sake Kama   grilled salmon collar, grilled onions, teriyaki sauce	10
HH*Soft Shell Crab   panko-crusteD soft shell crab, sweet ponzu cream sauce	12

## COLD

Red Hill Tower   spicy tuna, kanikama, avocado, sushi rice, tobiko, 4 house sauces	15
Tuna with Goat Cheese   big eye tuna, okinawa yam, goat cheese, pumpkin seed oil and spicy miso	15
Hirame Carpaccio   flounder, cilantro, red pepper, citrus sauce	12
Tataki   daikon, green onions, kaiware, ponzu sauce, choice of beef, tuna, or escolar	13
Spicy Tuna with crispy rice   spicy tuna, fried rice, habanero tobiko, red onion	12
Belly Trio   assorted tuna, salmon, yellowtail belly sashimi	24
Texas Poke   tuna, salmon, snapper hikiniku, masago, kizami nori, spicy soy	15
Yellowtail Heaven   yellowtail w/ kaiwari, jalapenos, ponzu & spicy red sauce	14

## SOUPS

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Miso soup	2.5
with shimeji mushrooms	3.5
Vegetable Tempura Udon	11
Chicken Udon	12
Shrimp Tempura Udon	13
Nabeyaki Udon   shrimp tempura, fresh vegetables, poached egg	14
Ramen   Japanese pork broth, takenoko, kamaboko, chashu, six minute egg, nori	
Shio (salt)	13
Shoyu (soy)	13
Tonkatsu	13

## KUSHIYAKI (SKEWERS)

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served with a Korean sweet chili sauce  
or teriyaki sauce

Yakitori   chicken, green onions	5.5
Shishito   mild Japanese pepper	5.5
Bacon-wrapped Shrimp & jalapenos	6
Bay Scallops	5.5
Mixed vegetables	4.5
Bacon-wrapped asparagus	5.5
NY Strip	6.5
Pork Belly	6.5

## SALADS

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Salad   mixed greens, pineapple, cherry tomatos and red onions served with choice of dressing: miso, balsamic, sesame, ginger, sweet & tangy	
Grilled Chicken Salad	12
Fried Chicken Salad	13
Grilled Salmon Salad	14
House Salad   with ginger dressing	7
Sunomono   cucumber, kaiware	
Wakame	6
Kanikama or octopus	8
Snow Crab	10
Seaweed salad	7
Ika salad	7
Ceviche   spring mix, mango, onion tangerine, choice of salmon or tuna	12
Sashimi Salad   mixed green salad, assorted sashimi, spicy house dressing	14
Soft Shell Crab Salad   panko-crusted soft shell crab w/ seaweed salad, cabbage, red onions, carrots w/ spicy mayo and ponzu sauce on side	14

# ENTREES

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Donburi   steamed rice, minced shrimp, carrots, green onion, choice of eel or yellowtail	18
Seafood Pop   fried scallops, calamari, shrimp, serranos served with a soy-paste dipping sauce with a side of rice	17
Chilean Seabass   drizzled with sweet miso, eringi mushrooms, grilled asparagus w/ rice	27
Miso Pasta   bay scallops and shrimp with cream miso sauce	19
Ribeye Steak (1loz)   served with cream sauce, buttered spinach, mushrooms and tempura onions	28
Giant Shrimp with Portabello   tiger eye shrimp (3pc), portabello mushrooms, onions and spinach glazed with cream sauce	25
Chicken Katsu/Tonkatsu (pork)   topped with Japanese barbecue sauce, served with rice and cabbage salad	14/15
Red Snapper Katsu   topped with sweet, garlic sauce with mixed veggies served with rice and cabbage salad	17
Spicy Pork Bulgogi   korean marinade served with onions and jalapenos w/ rice	17
Spicy Chicken Bulgogi   korean marinade served with onions and jalapenos w/ rice	15
Beef Bulgogi   korean marinated tender beef with caramelized yellow onions w/ rice	18
Galbi   korean barbecued short beef ribs with caramelized yellow onions w/ rice	21
Teriyaki   grilled meat with teriyaki sauce served with vegetables and rice	
Tofu/Chicken	14/15
Shrimp / Salmon (6oz) / Ribeye Steak (1loz)	17/19/27

# BENTO BOXES

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Served with miso soup, popcorn shrimp, vegetable tempura, gyoza, California roll, steamed rice, kushiyaki

Chicken Teriyaki	18	Tonkatsu (Pork)	19
Salmon Teriyaki (5oz)	21	Red Snapper Katsu	20
NY Steak Teriyaki (6oz)	23	Shrimp Tempura (3pc)	20
Tofu Teriyaki	18	Spicy Pork Bulgogi	19
Scallop Teriyaki	23	Spicy Chicken Bulgogi	19
Chicken Katsu	18	Beef Bulgogi	20
		Galbi	22

Any item in italic have raw ingredients, Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# NIGIRI AND SASHIMI

		<i>Escolar</i> (Tara)	6/16
<i>Bluefin Tuna</i> (Hon-maguro)	11/28	<i>Scallop</i> (Hotategai)	5.5/15
<i>Bigeye Tuna</i> (Mebachi)	7/18	<i>Spicy Scallop</i>	6.5/15
<i>Fatty Tuna</i> (Toro)	Market	<i>Egg Omelet</i> (Tamago)	5/11
<i>Fatty tuna &amp; scallions</i> (Negitoro)	12	<i>Octopus</i> (Tako)	Market
<i>Blue Mackerel</i> (Saba)	8/20	Surf Clam	5.5/15
<i>Jack Mackerel</i> (Aji)	6.5/17	<i>Squid</i> (Ika)	5.5/15
<i>King Salmon</i>	9/22	<i>Snow Crab</i> (Kani)	6/16
<i>Salmon</i> (Sake)	6/16	<i>Shrimp</i> (Ebi)	5/13
<i>Fatty Salmon</i>	6.5/17	<i>Sweet Shrimp</i> (Amaebi)	12/27
<i>Smoked Salmon</i>	7/18	<i>Imitation Crab</i> (Kanikama)	5/13
<i>Ocean Trout</i>	8/20	<i>Eel</i> (Unagi)	6/16
<i>Yellowtail</i> (Hamachi)	6.5/17	<i>Sea Eel</i> (Anago)	8/19
<i>Amberjack</i> (Kampachi)	7/18	<i>Flying Fish Roe</i> (Tobiko)   choice of black, green, red, or orange	5.5/12
<i>Japanese Snapper</i> (Madai)	7/16	<i>Smelt Roe</i> (Masago)	5.5/12
<i>Black Seabream</i> (Kurodai)	6.5/17	<i>Salmon Roe</i> (Ikura)	6/16
<i>Mediterranean Seabass</i> (Bronzinni)	6.5/17	<i>Sea Urchin</i> (Uni)	Market
<i>Striped Bass</i>	5.5/15	<i>Monk fish Liver</i> (Ankimo)	Market
<i>Flounder</i> (Hirame)	7.5/19	<i>Quail egg</i> (each)	1
<i>Albacore</i> (Bincho)	6/16	<i>Conch</i>	5.5/15

We have special, wild fish ordered from Japan, Korea, and other countries every week. Please ask server for details

Items in italic contain raw ingredients

# ROLLS

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<i>Veggie Mix</i>	7
<i>Avocado   Oshinko   Yamagobo   Cucumber   Tofu   Asparagus</i>	5
<i>Salmon   Tuna   Yellowtail   Escolar</i>	7
<i>Negihamachi   yellowtail and scallions</i>	9
<i>Negitoro   fatty tuna and scallions</i>	16
<i>HH*Spicy   choice of fish and cucumber</i>	8
<i>California   kanikama, avocado, cucumber</i>	7
<i>Spicy or Crunchy   Masago California</i>	7.5   8
<i>Dragon   California roll topped with eel and avocado</i>	13
<i>Rainbow   California roll topped with assorted fish and avocado</i>	12
<i>Tobiko Rainbow   California roll topped with assorted tobiko</i>	13
<i>Hawaiian   California roll topped with tuna and avocado</i>	13
<i>Alaskan   California roll topped with salmon and avocado</i>	12
<i>HH*Philadelphia   smoked salmon, cream cheese, avocado</i>	8
<i>Futomaki   kanikama, avocado, cucumber, tamago, gobo, oshinko, kampyo, and masago</i>	9
<i>Salmon Skin Roll   salmon skin, gobo, radish sprouts and cucumber</i>	7
<i>HH*Daily   fried roll with kanikama, pickled jalapenos, cream cheese</i>	10
<i>HH*Shrimp Tempura   shrimp tempura, avocado, cucumber, eel sauce</i>	10
<i>Eel   eel, avocado, topped with eel sauce</i>	10
<i>Caterpillar   eel, cucumber, topped with avocado</i>	12
<i>Mango   spicy crab, avocado, topped with cucumber, mango and pineapple sauce</i>	15
<i>American   shrimp tempura, cream cheese, avocado, topped with eel, avocado, tobiko, tempura flakes, spicy mayo, eel sauce</i>	15
<i>Rainforest   rice, wasabi, scallions, topped with tuna, salmon, yellowtail, snapper, albacore, shrimp, ponzu sauce</i>	14
<i>Egyptian   soft shell crab, avocado, masago, topped with shredded crab, wasabi cream</i>	14
<i>Hana   shrimp tempura, avocado, spicy salmon, in soy paper, chipotle and balsamic reduction sauce</i>	15
<i>Foxy Lady   spicy tuna and cucumber, topped with tuna and avocado with spicy mayo and spicy red sauce</i>	14

<i>Seared Peppered Tuna</i>   tempura escolar, spicy tuna, marinated jalapenos, topped seared peppered tuna, clementine, roasted garlic, ponzu sauce	16
<i>Hot Angel</i>   spicy albacore, avocado, cucumber, topped with scallops, jalapeno, habanero masago, spicy red sauce	14
<i>Voodoo</i>   spicy tuna, fresh jalapenos, yamagobo, topped with escolar, black tobiko, spicy red sauce and wasabi cream sauces	14
<i>Peacock</i>   kanikama, shrimp tempura, avocado, cream cheese, topped with assorted tobiko	13
<i>Hot Lava</i>   unagi, oshinko, cucumber, topped with spicy tuna, spicy red and eel sauces	13
<i>Volcano</i>   kanikama, avocado, cream cheese, topped with salmon, mozzarella cheese, baked and topped with green onions, masago, and spicy mayo	13
<i>Hot Spring</i>   kanikama, avocado, tuna, salmon, shrimp, kaiware, spring mix, wrapped with rice paper, topped with chili and ponzu sauce	15
<i>Surf and Turf</i>   shrimp tempura, kanikama, jalapenos, topped with ribeye roasted garlic, and berry chipotle sauce	17
<i>Spider</i>   fried soft shell crab, kanikama, avocado, cucumber, masago, kaiware, wrapped in soy paper, topped with masago, eel sauce	14
<i>Golden Gate</i>   shrimp tempura, avocado, cucumber, topped with cabbage, masago, scallions, mayo and eel sauce	15
<i>Southern</i>   shrimp tempura, garlic roasted green beans, topped with seared fatty salmon & yellowtail, sweet potato strings, and balsamic reduction	15
<i>Original Volcano</i>   california, topped with baked octopus, clams, conch, onions, masago, japanese mayo & hot sauce	16
<i>Up in Smoke</i>   smoked salmon, cucumber, avocado, topped with flounder, house pickled jalapenos, wasabi & habanero tobiko, blue cheese	16
<i>Hawaiian Sunset</i>   spicy snapper, shrimp tempura, asparagus, topped with krab, seaweed salad, tamago, tuna, avocado, scallops, tobiko, and kizami nori	18
<i>Cloud Nine</i>   daikon-wrapped tuna, salmon, escolar, spring mix, topped with yuzu sauce	15
<i>Lavapop</i>   spicy krab, asparagus, topped with tuna, salmon, ikura, red tobiko and tempura onion with wasabi cream sauce	16
<i>Kiss the Fire</i>   spicy tuna, jalapenos, shrimp tempura inside, topped with seared escolar, tobiko, cream wasabi and eel sauce	16
<i>Lake Travis</i>   tuna, salmon, yellowtail, kanikama, and asparagus wrapped in cucumber with ponzu sauce	15

## SUSHI SPECIALS

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<i>Chirashi</i>   assorted sashimi on sushi rice	24
<i>Roe Chirashi</i>   assorted caviar on sushi rice	16
<i>Toro Tartar</i>   fatty tuna, caviar	30
<i>Poke Bowl</i>   assorted sashimi, vegetables on sushi rice served w/ poke sauce	19
<i>Spicy Sashimi Bowl</i>   chef's choice of sashimi, spring mix, cucumber salad, rice and spicy sauce	21

## YAKISOBA/YAKIUDON

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Stir-Fried Japanese thick, wheat noodles with bean sprouts, red bell peppers, cabbage, carrots, broccoli, and onions

Tofu	12
Vegetable	11
Chicken	12
Pork	12
Shrimp	13
Combo   choose two: pork, chicken, tofu or shrimp	15

## FRIED RICE

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Fried Rice with broccoli, carrots, onions and egg

Tofu (GF)	11
Vegetable (GF)	10
Chicken	11
Shrimp (GF)	12
Beef (GF)	12
Combo   choose two: pork, chicken, tofu, beef, or shrimp	15