

SMALL PLATES

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

HOT

<i>HH*Edamame /Spicy edamame</i>	5.5/6.5
<i>HH*Crispy Shrimp Roll</i> Shrimp, ginger, green onions, asparagus tempura wrapped in wonton, served w/ a soy-paste sauce	10
<i>Unagi Kabayaki Tempura</i> 3 pc unagi tempura w/ spicy kanikama w/ jalapeno julienne	10
<i>HH*Calamari</i> fried calamari rings served with mustard sauce	7
<i>HH*Gyoza</i> fried chicken dumplings (6 pieces)	7
<i>Agedashi Tofu</i> fried tofu w/ grated ginger, green onions, tempura sauce, bonito flakes	7
<i>Shrimp Tempura</i> for 2/6 pieces	7/18
<i>Vegetable Tempura</i> for 5/12 pieces	7/16
<i>HH*Sweet Potato Chips</i> thin-sliced, Japanese-style fries, furikake	7
<i>HH*Popcorn Shrimp</i> panko crispy shrimp served w/ spicy mayo & ponzu	9
Eringi mushrooms with sea salt	6
<i>HH*Shrimp Sumai</i> steamed or deep fried shrimp dumplings (5 pieces)	10
<i>Hamachi Kama</i> grilled yellowtail collar	13
<i>HH*Sake Kama</i> grilled salmon collar, grilled onions, teriyaki sauce	10
<i>HH*Soft Shell Crab</i> panko-crusteD soft shell crab, sweet ponzu cream sauce	12

COLD

<i>Red Hill Tower</i> spicy tuna, kanikama, avocado, sushi rice, tobiko, 4 house sauces	15
<i>Tuna with Goat Cheese</i> big eye tuna, okinawa yam, goat cheese, pumpkin seed oil and spicy miso	17
<i>Hirame Carpaccio</i> flounder, cilantro, red pepper, citrus sauce	15
<i>Tataki</i> daikon, green onions, kaiware, ponzu sauce, choice of beef, tuna, or escolar	15
<i>Spicy Tuna with crispy rice</i> spicy tuna, fried rice, habanero tobiko, red onion	13
<i>Belly Trio</i> assorted tuna, salmon, yellowtail belly sashimi	25
<i>Texas Poke</i> tuna, salmon, snapper hikiniku, masago, kizami nori, spicy soy	17
<i>Yellowtail Heaven</i> yellowtail w/ kaiwari, jalapenos, ponzu & spicy red sauce	15

Items in italic may contain raw ingredients
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SOUPS

Miso soup	3
with shimeji mushrooms	4
Vegetable Tempura Udon	13
Chicken Udon	14
Shrimp Tempura Udon	16
Nabeyaki Udon shrimp tempura, fresh vegetables, poached egg	17
Ramen Japanese pork broth, takenoko, kamaboko, chashu, six minute egg, nori	
Shio (salt)	14
Shoyu (soy)	14
Tonkatsu	14

KUSHIYAKI (SKEWERS)

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	7.5
Park Belly	6.5

SALADS

Salad mixed greens, pineapple, cherry tomatos and red onions served with choice of dressing: miso, balsamic, sesame, ginger, sweet & tangy	
Grilled Chicken Salad	15
Fried Chicken Salad	15
Grilled Salmon Salad	17
House Salad with ginger dressing	7
Sunomono cucumber, kaiware	
Wakame	7
Kanikama or octopus	9
Snow Crab	10
Seaweed salad	7
Ika salad	7
<i>Deviche</i> spring mix, mango, onion	14
tangerine, choice of salmon or tuna	
<i>Sashimi Salad</i> mixed green salad, assorted sashimi, spicy house dressing	19
Soft Shell Crab Salad panko-crusted soft shell crab w/ seaweed salad, cabbage, red onions, carrots w/ spicy mayo and ponzu sauce on side	16

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ENTREES

Donburi steamed rice, minced shrimp, carrots, green onion, choice of eel or yellowtail	24
Seafood Pop fried scallops, calamari, shrimp, serranos served with a soy-paste dipping sauce with a side of rice	19
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 (10oz) served with cream sauce, buttered spinach, mushrooms and tempura onions	29
Giant Shrimp with Portabello tiger eye shrimp (3pc), portabello mushrooms, onions and spinach glazed with cream sauce	26
Chicken Katsu/Tonkatsu (pork) topped with Japanese barbecue sauce, served with rice and cabbage salad	16 / 17
Red Snapper Katsu topped with sweet, garlic sauce with mixed veggies served with rice and cabbage salad	19
Spicy Chicken/Port Bulgogi korean marinade served with onions and jalapenos w/ rice	19
Beef Bulgogi korean marinated tender beef with caramelized yellow onions w/ rice	19
Galbi korean barbecued short beef ribs with caramelized yellow onions w/ rice	25
Teriyaki grilled meat with teriyaki sauce served with vegetables and rice	
Tofu / Chicken	18
Shrimp / Salmon (6oz) / Ribeye Steak (10oz)	20 / 21 / 27
Fried Rice Fried Rice with broccoli, carrots, onions and egg	
Tofu(GF) / Vegetable (GF)	15
Chicken / Shrimp (GF) / Beef (GF for \$2 upcharge)	17 / 18 / 18
Combo choose two: pork, chicken, tofu, beef, or shrimp	19

BENTO BOXES

Served with miso soup, seaweed salad, ika sansai, mixed veggie tempura, steamed veggie, popcorn shrimp, chicken gyoza, 3 pieces California roll, crab stick, tamago, pickled jalapenos, & a daily tasting side dish

Chicken Teriyaki	21	Tonkatsu (Pork)	23
Salmon Teriyaki (5oz)	24	Red Snapper Katsu	24
NY Steak Teriyaki (6oz)	27	Shrimp Tempura (3pc)	24
Tofu Teriyaki	21	Spicy Pork Bulgogi	23
Scallop Teriyaki	26	Spicy Chicken Bulgogi	23
Shrimp Teriyaki	24	Beef Bulgogi	24
Chicken Katsu	23	Galbi	27

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SUSHI SPECIALS

<i>Chirashi</i> assorted sashimi on sushi rice	27
<i>Toro Tartar</i> fatty tuna, caviar	30
<i>Poke Bowl</i> assorted sashimi, vegetables on sushi rice served w/ poke sauce	23
<i>Spicy Sashimi Bowl</i> chef's choice of sashimi, spring mix, cucumber salad, rice and spicy sauce	23

SPECIAL FISH SAMPLERS

*Choice of nigiri/sashimi/mix** 40 / 60 / 80 /100
 Small / Medium / Large /X Large

NIGIRI AND SASHIMI

<i>Bluefin Tuna (Hon-maguro)</i>	8/20	<i>Albacore (Bincho)</i>	7/18
<i>Fatty Tuna (Toro)</i>	Market	<i>Escolar (Tara)</i>	7/18
<i>Fatty tuna & scallions (Negitora)</i>	13	<i>Scallop (Hotategai)</i>	7/18
<i>King Salmon</i>	9/21	<i>Spicy Scallop</i>	7.5/19
<i>Salmon (Sake)</i>	7/18	<i>Egg Omelet (Tamago)</i>	6/12
<i>Fatty Salmon</i>	7.5/19	<i>Surf Clam</i>	6/15
<i>Smoked Salmon</i>	8/20	<i>Squid (Ika)</i>	6/15
<i>Sea Urchin (Uni)</i>	15/40	<i>Snow Crab (Kani)</i>	6/16
<i>Yellowtail (Hamachi)</i>	8/20	<i>Shrimp (Ebi)</i>	6/15
<i>Amberjack (Kampachi)</i>	7/18	<i>Sweet Shrimp (Amaebi)</i>	15/38
<i>Japanese Snapper (Madai)</i>	8/20	<i>Imitation Crab (Kanikama)</i>	5/13
<i>Mediterranean Seabass (Bronzinni)</i>	7/18	<i>Eel (Unagi)</i>	8/20
<i>Founder (Hirame)</i>	8/20	<i>Sea Eel (Anago)</i>	9/21
<i>Smelt Roe (Masago)</i>	6/16	<i>Monk Fish Liver (Ankimo)</i>	Market
<i>Flying Fish Roe (Tabiko)</i>	6/16	<i>Quail egg (each)</i>	1.5
<i>choice of black, green, red, or orange</i>		<i>Conch</i>	6/16
<i>Salmon Roe (Ikura)</i>	7/18	<i>Stripbass</i>	7

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ROLLS

<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
HH* <i>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
HH* <i>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
HH* <i>Daily fried roll with kanikama, pickled jalapenos, cream cheese</i>	10
HH* <i>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>	15
<i>Hana shrimp tempura, avocado, spicy salmon, in soy paper, chipotle and balsamic reduction sauce</i>	16
<i>Foxy Lady spicy tuna and cucumber, topped with tuna and avocado with spicy mayo and spicy red sauce</i>	15

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<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	14
<i>Volcano</i> kanikama, avocado, cream cheese, topped with salmon, mozzarella cheese, baked and topped with green onions, masago, and spicy mayo	14
<i>Hot Spring</i> kanikama, avocado, tuna, salmon, shrimp, kaiware, spring mix, wrapped with rice paper, topped with chili and ponzu sauce	16
<i>Surf and Turf</i> shrimp tempura, kanikama, jalapenos, topped with ribeye roasted garlic, and berry chipotle sauce	18
<i>Spider</i> fried soft shell crab, kanikama, avocado, cucumber, masago, kaiware, wrapped in soy paper, topped with masago, eel sauce	15
<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	16

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