

SMALL PLATES

HOT

<i>Edamame /Spicy Edamame</i>	6/7
<i>Crispy Shrimp Roll</i> Shrimp, ginger, green onions, asparagus tempura wrapped in wonton, served w/ a soy-paste sauce	11
<i>Unagi Kabayaki Tempura</i> 3 pc unagi tempura w/ spicy kanikama w/ jalapeno julienne	13
<i>Calamari</i> fried calamari rings served with mustard sauce	9
<i>Gyoza</i> fried chicken dumplings (6 pieces)	8
<i>Agedashi Tofu</i> fried tofu w/ grated ginger, green onions, tempura sauce, bonito flakes	8
<i>Shrimp Tempura</i> for 2/6 pieces	7/19
<i>Vegetable Tempura</i> for 5/12 pieces	7/17
<i>Sweet Potato Chips</i> thin-sliced, Japanese-style fries, furikake	8
<i>Popcorn Shrimp</i> panko crispy shrimp served w/ spicy mayo & ponzu	10
Eringi mushrooms with sea salt	6
<i>Shrimp Sumai</i> steamed or deep fried shrimp dumplings (5 pieces)	11
<i>Hamachi Kama</i> grilled yellowtail collar	15
<i>Sake Kama</i> grilled salmon collar, grilled onions, teriyaki sauce	11
<i>Soft Shell Crab</i> panko-crusteD soft shell crab, sweet ponzu cream sauce	14

COLD

<i>Red Hill Tower</i> spicy tuna, kanikama, avocado, sushi rice, tobiko, 4 house sauces	18
<i>Tuna with Goat Cheese</i> big eye tuna, okinawa yam, goat cheese, pumpkin seed oil and spicy miso	18
<i>Hirame Carpaccio</i> flounder, cilantro, red pepper, citrus sauce	18
<i>Tataki</i> daikon, green onions, kaiware, ponzu sauce, choice of beef, tuna, or escolar	18
<i>Spicy Tuna with crispy rice</i> spicy tuna, fried rice, habanero tobiko, red onion	15
<i>Belly Trio</i> assorted tuna, salmon, yellowtail belly sashimi	28
<i>Texas Poke</i> tuna, salmon, snapper hikiniku, masago, kizami nori, spicy soy	19
<i>Yellowtail Heaven</i> yellowtail w/ kaiwari, jalapenos, ponzu & spicy red sauce	17

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SOUPS

Miso soup	3.5
with shimeji mushrooms	4.5
Vegetable Tempura Udon	14
Chicken Udon	16
Shrimp Tempura Udon	17
Nabeyaki Udon shrimp tempura, fresh vegetables, poached egg	18
Ramen Japanese pork broth, takenoko, kamaboko, chashu, six minute egg, nori	
Shio (salt)	15
Shoyu (soy)	15
Tonkatsu	16

KUSHIYAKI (SKEWERS)

served with a Korean sweet chili sauce
or teriyaki sauce

Yakitori chicken, green onions	6.5
Shishito mild Japanese pepper	6
Bacon-wrapped Shrimp & jalapenos	7
Bay Scallops	6.5
Mixed Vegetables	5
Bacon-wrapped asparagus	6
NY Strip	8
Pork Belly	7

SALADS

Salad mixed greens, pineapple, cherry tomatos and red onions served with choice of dressing: miso, balsamic, sesame, ginger, sweet & tangy	
Grilled Chicken Salad	16
Fried Chicken Salad	16
Grilled Salmon Salad	18
House Salad with ginger dressing	8
Sunomono cucumber, kaiware	
Wakame	9
Kanikama or octopus	9
Snow Crab	11
Seaweed salad	7
Ika salad	7
<i>Deviche</i> spring mix, mango, onion	15
tangerine, choice of salmon or tuna	
<i>Sashimi Salad</i> mixed green salad, assorted sashimi, spicy house dressing	20
Soft Shell Crab Salad panko-cruste soft shell crab w/ seaweed salad, cabbage, red onions, carrots w/ spicy mayo and ponzu sauce on side	17

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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	22
Chilean Seabass drizzled with sweet miso, eringi mushrooms, grilled asparagus w/ rice	30
Miso Pasta bay scallops and shrimp with cream miso sauce	20
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	28
Chicken Katsu/Tonkatsu (pork) topped with Japanese barbecue sauce, served with rice and cabbage salad	18/19
Red Snapper Katsu topped with sweet, garlic sauce with mixed veggies served with rice and cabbage salad	20
Spicy Chicken/Pork Bulgogi korean marinade served with onions and jalapenos w/ rice	21
Beef Bulgogi korean marinated tender beef with caramelized yellow onions w/ rice	21
Galbi korean barbecued short beef ribs with caramelized yellow onions w/ rice	26
Teriyaki grilled meat with teriyaki sauce served with vegetables and rice	
Tofu / Chicken	19
Shrimp / Salmon (6oz) / Ribeye Steak (10oz)	22 / 24 / 29
Fried Rice Fried Rice with broccoli, carrots, onions and egg	
Tofu(GF) / Vegetable (GF)	16
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	23	Tonkatsu (Pork)	24
Salmon Teriyaki (5oz)	26	Red Snapper Katsu	25
NY Steak Teriyaki (6oz)	29	Shrimp Tempura (3pc)	25
Tofu Teriyaki	23	Spicy Pork Bulgogi	25
Scallop Teriyaki	27	Spicy Chicken Bulgogi	25
Shrimp Teriyaki	26	Beef Bulgogi	26
Chicken Katsu	24	Galbi	28

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SUSHI SPECIALS

<i>Chirashi</i> assorted sashimi on sushi rice	29
<i>Toro Tartar</i> fatty tuna, caviar	32
<i>Poke Bowl</i> assorted sashimi, vegetables on sushi rice served w/ poke sauce	25
<i>Spicy Sashimi Bowl</i> chef's choice of sashimi, spring mix, cucumber salad, rice and spicy sauce	25

SPECIAL FISH SAMPLERS

*Choice of nigiri/sashimi/mix**

Small / Medium / Large / X Large

47 67 90 120

NIGIRI AND SASHIMI

Nigiri (2pc per order) / Sashimi (5-9pcs per order)

<i>Bluefin Tuna (Hon-Maguro)</i>	9/22	<i>Albacore (Bincho)</i>	7/18
<i>Fatty Tuna (Toro)</i>	Market	<i>Escolar (Tara)</i>	7/18
<i>Fatty Tuna & Scallions (Negitoro)</i>	16	<i>Scallop (Hotategai)</i>	7/18
<i>King Salmon</i>	9.5/24	<i>Spicy Scallop</i>	8/20
<i>Salmon (Sake)</i>	7/18	<i>Egg Omelet (Tamago)</i>	5.5/14
<i>Fatty Salmon (Sake-Toro)</i>	8/20	<i>Surf Clam</i>	6/15
<i>Smoked Salmon</i>	8/20	<i>Squid (Ika)</i>	6/16
<i>Sea Urchin (Uni)</i>	15/40	<i>Snow Crab (Kani)</i>	8/20
<i>Yellowtail (Hamachi)</i>	8/20	<i>Shrimp (Ebi)</i>	6/16
<i>Amberjack (Kanpachi)</i>	8/20	<i>Sweet Shrimp (Amaebi)</i>	15/40
<i>Japanese Snapper (Madai)</i>	8/20	<i>Imitation Crab (Kani Kama)</i>	5.5/14
<i>Wild Red Snapper (Kinmedai)</i>	9/22	<i>Eel (Unagi)</i>	8/20
<i>Flounder (Hirame)</i>	9/22	<i>Sea Eel (Anago)</i>	9/22
<i>Smelt Roe (Masago)</i>	6/16	<i>Monk Fish Liver (Ankimo)</i>	7/18
<i>Salmon Roe (Ikura)</i>	7/18	<i>Quail Egg (each)</i>	1
<i>Flying Fish Roe (Tobiko)</i>	6/16	<i>Conch (Sazae)</i>	7/18

choice of black, green, red, & orange

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ROLLS

<i>Veggie Mix / Veggie Tempura / Veggie Rainbow</i>	8/9/12
<i>Avocado / Oshinko / Yamagobo / Cucumber / Tofu / Asparagus</i>	6.5
<i>Salmon / Tuna / Yellowtail / Escolar</i>	8
<i>Negihamachi yellowtail and scallions</i>	11
<i>Negitoro fatty tuna and scallions</i>	16
<i>Spicy choice of fish and cucumber</i>	9
<i>California kanikama, avocado, cucumber</i>	8
<i>Spicy or Crunchy Masago California</i>	8.5/9
<i>Dragon California roll topped with eel and avocado</i>	14
<i>Rainbow California roll topped with assorted fish and avocado</i>	14
<i>Tobiko Rainbow California roll topped with assorted tobiko</i>	14
<i>Hawaiian California roll topped with tuna and avocado</i>	14
<i>Alaskan California roll topped with salmon and avocado</i>	13
<i>Philadelphia smoked salmon, cream cheese, avocado</i>	9
<i>Futomaki kanikama, avocado, cucumber, tamago, gobo, oshinko, kampyo, and masago</i>	10
<i>Salmon Skin Roll salmon skin, gobo, radish sprouts and cucumber</i>	8
<i>Daily fried roll with kanikama, pickled jalapenos, cream cheese</i>	11
<i>Shrimp Tempura shrimp tempura, avocado, cucumber, eel sauce</i>	12
<i>Eel eel, avocado, topped with eel sauce</i>	12
<i>Caterpillar eel, cucumber, topped with avocado</i>	13
<i>Mango spicy crab, avocado, topped with cucumber, mango and pineapple sauce</i>	16
<i>American shrimp tempura, cream cheese, avocado, topped with eel, avocado, tobiko, tempura flakes, spicy mayo, eel sauce</i>	17
<i>Rainforest rice, wasabi, scallions, topped with tuna, salmon, yellowtail, snapper, albacore, shrimp, ponzu sauce</i>	16
<i>Egyptian soft shell crab, avocado, masago, topped with shredded crab, wasabi cream</i>	18
<i>Hana shrimp tempura, avocado, spicy salmon, in soy paper, chipotle and balsamic reduction sauce</i>	17
<i>Foxy Lady spicy tuna and cucumber, topped with tuna and avocado with spicy mayo and spicy red sauce</i>	16

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<i>Seared Peppered Tuna</i> tempura escolar, spicy tuna, marinated jalapenos, topped seared peppered tuna, clementine, roasted garlic, ponzu sauce	18
<i>Hot Angel</i> spicy albacore, avocado, cucumber, topped with scallops, jalapeno, habanero masago, spicy red sauce	15
<i>Voodoo</i> spicy tuna, fresh jalapenos, yamagobo, topped with escolar, black tobiko, spicy red sauce and wasabi cream sauces	16
<i>Peacock</i> kanikama, shrimp tempura, avocado, cream cheese, topped with assorted tobiko	15
<i>Hot Lava</i> unagi, oshinko, cucumber, topped with spicy tuna, spicy red and eel sauces	16
<i>Volcano</i> kanikama, avocado, cream cheese, topped with salmon, mozzarella cheese, baked and topped with green onions, masago, and spicy mayo	16
<i>Hot Spring</i> kanikama, avocado, tuna, salmon, shrimp, kaiware, spring mix, wrapped with rice paper, topped with chili and ponzu sauce	18
<i>Surf and Turf</i> shrimp tempura, kanikama, jalapenos, topped with ribeye roasted garlic, and berry chipotle sauce	19
<i>Spider</i> fried soft shell crab, kanikama, avocado, cucumber, masago, kaiware, wrapped in soy paper, topped with masago, eel sauce	17
<i>Golden Gate</i> shrimp tempura, avocado, cucumber, topped with cabbage, masago, scallions, mayo and eel sauce	17
<i>Southern</i> shrimp tempura, garlic roasted green beans, topped with seared fatty salmon & yellowtail, sweet potato strings, and balsamic reduction	17
<i>Original Volcano</i> california, topped with baked octopus, clams, conch, onions, masago, japanese mayo & hot sauce	19
<i>Up in Smoke</i> smoked salmon, cucumber, avocado, topped with flounder, house pickled jalapenos, wasabi & habanero tobiko, blue cheese	18
<i>Hawaiian Sunset</i> spicy snapper, shrimp tempura, asparagus, topped with krab, seaweed salad, tamago, tuna, avocado, scallops, tobiko, and kizami nori	20
<i>Cloud Nine</i> daikon-wrapped tuna, salmon, escolar, spring mix, topped with yuzu sauce	16
<i>Lavapop</i> spicy krab, asparagus, topped with tuna, salmon, ikura, red tobiko and tempura onion with wasabi cream sauce	17
<i>Kiss the Fire</i> spicy tuna, jalapenos, shrimp tempura inside, topped with seared escolar, tobiko, cream wasabi and eel sauce	18
<i>Lake Travis</i> tuna, salmon, yellowtail, kanikama, and asparagus wrapped in cucumber with ponzu sauce	19

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