

# Beverages

<b>Soda</b>   coke, diet coke, sprite, dr.pepper, lemonade	3.75
Iced Black Tea of Iced/Hot Green Tea	3/3.5
Shirley Temple	3.75
Topo Chico	5
<b>Ramune</b>   original, strawberry, grape kids japanese marble soda	5

## Plum Wine

Kinsen Plum	6
-------------	---

## Sake

Junmai	Masu	300ml	720ml
<b>Yukikage</b>   soft, light fruit, with some honey dew notes	15	28	60
<b>Kirinzan Classic</b>   velvety smooth, light cherry tone	12		
<b>Joto</b>   rich and solid, with hints of fruit and a light finish		28	
<b>Seikyo</b>   ripe watermelon, mango, citrus in the finish		34	
<b>HonJozo</b>			
<b>Yuri Masamune</b>   underlying fruitiness, nutty and earthy notes	9		
<b>Junmai GinJo / DaiginJo</b>			
<b>Wakatake</b>   Creamy light body, almond and fruit finish	18	37	
<b>Yuki No Bosha</b>   light and soft, notes of peaches & strawberries	15		
<b>Joto Daijinojo</b>   hints of green apple, delicate, soft, and clean finish	43	90	
<b>Ten to Chi</b>   hints of rie, mellow texture, light and citrus finish	15	37	
<b>Nigori</b>			
<b>Sho Chiku Bai</b>   bold, sweet, creamy, rich and robust flavor	8	16	

Hot sake(L) 10

## Beer

<b>Sapporo or Kirin Draft</b>   16oz	6
<b>Sapporo</b>   12 oz/22 oz	5.5 / 9
<b>Kirin Ichiban</b>   12/22 oz	5.5 / 9
<b>Asahi Draft</b>   16oz	6
<b>Kirin Light</b>   12 oz	6
<b>Asahi Super Dry</b>   12/22 oz	9
<b>Sapporo Black</b>   22 oz	9

# Wine

## Pinot noir

Oyster Bay   New Zealand	14 / 52
Willamette   Oregon	14 / 52
Meiomi   California	15 / 54
Siduri   California	19 / 75

## Merlot

Josh   Sonoma	11 / 40
---------------	---------

## Malbec

Septima Obra   Argentina	14 / 52
Gascon   Mendoza	10 / 39

## Pinot Grigio

Barone Fini   Italy	12 / 44
J Gris   California	13 / 48

## Red blend

Conundrum   California	13 / 48
Prisoner   California	84

## Sauvignon Blanc

Oyster Bay   New Zealand	12 / 44
J Lohr   Monterey	13 / 48
Villa Maria   New Zealand	14 / 52
Duckhorn   Napa Valley	19 / 75

## Chardonnay

Darkhorse   California	11 / 40
La Crema   Sonoma	14 / 52
Talbot Kalihart   Monterey	14 / 52
Robert Mondavi   Napa	88
Cakebread   Napa Valley	19 / 75
Shafer 2013   Napa Valley	120

## Rose

Meiomi   California	13 / 48
Segura Viudas	
Sparkling Rose   Spain	9
187mL	

## Bubbles

Chandon Brut   California	11 / 43
187 / 750 mL	
Lamarca Prosecco   Italy	9 / 32
187 / 750 mL	

## Cabernet Sauvignon

Ghost Pine   Napa & Sonoma	13 / 48
Educated guess   Napa	15 / 54
Frog's Leap 2013   Napa	19 / 75
Stags' Leap   Napa	90
J Lohr Hilltop   Paso Robles	16 / 56



# Small Plates

## Hot

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

## Cold

<b><i>Red Hill Tower</i></b> / spicy tuna, kanikama, avocado, sushi rice, tobiko, 4 house sauces	18
<b>add/ seaweed(6) 2, wonton chip(6) 3</b>	
<b><i>Tuna with Goat Cheese</i></b> / big eye tuna, okinawa yam, goat cheese, spicy miso and japanese citrus juice	18
<b><i>Hirame Carpaccio</i></b> / flounder, cilantro, red pepper, citrus sauce	18
<b><i>Tataki</i></b> / daikon, green onions, kaiware, ponzu sauce, choice of beef, tuna, or escolar	18
<b><i>Spicy Tuna with crispy rice</i></b> / spicy tuna, fried rice, habanero tobiko, red onion	15
<b><i>Belly Trio</i></b> / assorted tuna, salmon, yellowtail belly sashimi with roasted garlic and citrus juice, scallion	28
<b><i>Texas Poke</i></b> / tuna, salmon, snapper hikiniku, masago, spring mix kizami nori, spicy soy, spicy mayo	21
<b><i>Yellowtail Heaven</i></b> / yellowtail w/ kaiware, jalapenos, ponzu & spicy red sauce	17

**Items in italic may contain raw ingredients**

**NOTE :** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Soups

<b>Miso soup</b>	<b>3.5</b>
with shimeji mushrooms	<b>5.5</b>
<b>Vegetable Tempura Udon</b>	<b>14</b>
<b>Chicken Udon</b>	<b>16</b>
<b>Shrimp Tempura Udon</b>	<b>17</b>
<b>Nabeyaki Udon</b>   shrimp tempura, fresh vegetables, poached egg	<b>18</b>
<b>Ramen</b>   Japanese pork broth, takenoko, kamaboko, chashu, six minute egg,	
Shio (salt)	<b>16</b>
Shoyu (soy)	<b>16</b>
Tonkatsu	<b>17</b>

# Kushiyaki(skewers)

**served with a Korean sweet chili sauce  
or teriyaki sauce**

<b>Yakitori</b>   chicken, green onions	<b>6.5</b>
<b>Shishito</b>   mild Japanese pepper	<b>6</b>
<b>Bacon-wrapped Shrimp &amp; jalapeno</b>	<b>7</b>
<b>Bay Scallops</b>	<b>6.5</b>
<b>Mixed vegetables</b>	<b>5</b>
<b>Bacon-wrapped asparagus</b>	<b>7</b>
<b>NY Strip</b>	<b>9</b>
<b>Pork Belly</b>	<b>8</b>

# Salads

**mixed greens, cherry tomatos and red onions  
served with choice of dressing: miso, balsamic, ginger,sesame**

<b>Grilled Chicken Salad</b>	<b>16</b>
<b>Fried Chicken Salad</b>	<b>16</b>
<b>Grilled Salmon Salad</b>	<b>18</b>
<b>House Salad</b>   with ginger dressing	<b>9</b>
<b>Sunomono</b>   cucumber, kaiware wakame with ponzu	<b>9</b>
Kanikama or octopus	<b>9</b>
Snow Crab	<b>11</b>
<b>Seaweed salad</b>	<b>8</b>
<b>Ika salad</b>	<b>8</b>
<b>Ceviche</b> / spring mix, mango, onion tangerine, choice of salmon or tuna with citrus dressing	<b>16</b>
<b>Sashimi Salad</b> / mixed green salad, assorted sashimi, spicy house dressing	<b>20</b>
<b>Soft Shell Crab Salad</b>   panko-crusted soft shell crab w/ seaweed salad, cabbage, red onions, carrots w/spicy mayo and ponzu sauce on side	<b>18</b>

**NOTE :** **Items in italic may contain raw ingredients**  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially  
if you have a medical condition.

# Entrees

<b>Donburi</b>   steamed rice, minced shrimp, carrots, green onion, choice of eel or <i>yellowtail</i>	25
<b>Seafood Pop</b>   fried scallops, calamari, shrimp, serranos served with a soy-paste dipping sauce with a side of rice	24
<b>Chilean Seabass</b>   drizzled with sweet miso, eringi mushrooms, grilled asparagus w/ rice	30
<b>Miso Pasta</b>   bay scallops and shrimp with cream miso sauce	20
<b>Ribeye Steak (10oz)</b>   served with cream sauce, buttered spinach, mushrooms and tempura onions	32
<b>Giant Shrimp with Portabello</b>   tiger eye shrimp (3pc), portabello mushrooms, onions and spinach glazed with cream sauce	28
<b>Chicken Katsu/Tonkatsu (pork)</b>   topped with Japanese barbecue sauce, served with rice and cabbage salad	19/ 20
<b>Red Snapper Katsu</b>   topped with sweet, garlic sauce with mixed veggies served with rice and cabbage salad	20
<b>Spicy Chicken/Pork Bulgogi</b>   korean marinade served with onions and jalapenos w/ rice	21
<b>Beef Bulgogi</b>   korean marinated tender beef with caramelized yellow onions w/ rice	21
<b>Galbi</b>   korean barbecued short beef ribs with caramelized yellow onions w/ rice	26
<b>Teriyaki</b>   grilled meat with teriyaki sauce served with vegetables and rice	
Tofu / Chicken	19
Shrimp / Salmon (6oz) / NY Steak (10oz)	22 / 24 / 29
<b>Fried Rice</b>   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

<b>Served with miso soup, seaweed salad, ika sansai, mixed veggie tempura, popcorn shrimp, chicken gyoza, 3 pieces California roll, crab stick, tamago</b>	
Chicken Teriyaki	25
Salmon Teriyaki (5oz)	27
NY Steak Teriyaki (6oz)	29
Tofu Teriyaki	24
Scallop Teriyaki	28
Shrimp Teriyaki	27
Chicken Katsu	26
Tonkatsu (Pork)	26
Red Snapper Katsu	26
Shrimp Tempura (3pc)	26
Spicy Pork Bulgogi	26
Spicy Chicken Bulgogi	27
Beef Bulgogi	27
Galbi	29
※ add chicken, pork, beef, shirmp	6 /7/ 8/ 8

**Items in *italic* may contain raw ingredients**  
**NOTE :** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Sushi Specials

<i>Chirashi</i> / assorted sashimi on sushi rice	32
<i>Toro Tartar</i> / fatty tuna, caviar	40
<i>Poke Bowl</i> / assorted sashimi, vegetables on sushi rice served w/poke sauce	29
<i>Spicy Sashimi Bowl</i> / chef's choice of sashimi, spring mix, cucumber salad, rice and spicy sauce	29

## Special Fish Samplers

	Nigiri(pc)	Sashimi(pc)	Mix(Nigiri (pc)/Sashimi(pc))	\$
<b>Small</b>	14	18	7/9	50
<b>Medium</b>	22	27	10/15	80
<b>Large</b>	32	39	15/20	110
<b>X Large</b>	40	50	20/30	150

## Nigiri And Sashimi

Nigiri(2pc per order) /sashimi

<i>Bluefin Tuna (Hon-Maguro)</i> .....	10/24
<i>Fatty Tuna (Toro)</i> .....	Market
<i>Fatty Tuna &amp; Scallions (Negitora)</i> .....	16
<i>King Salmon</i> .....	9.5/24
<i>Salmon (Sake)</i> .....	8/20
<i>Fatty Salmon (Sake-Toro)</i> .....	9/22
<i>Smoked Salmon</i> .....	9/20
<i>Sea Urchin (Uni)</i> .....	15/40
<i>Yellowtail (Hamachi)</i> .....	8/20
<i>Amberjack (Kanpachi)</i> .....	8/20
<i>Japanese Snapper (Madai)</i> .....	9/22
<i>Wild Red Snapper (Kinmedai)</i> .....	10/24
<i>Flounder (Hirame)</i> .....	9/22
<i>Mediterranean seabass(Bronzini)</i> .....	8/20
<i>Smelt Roe (Masago)</i> .....	6/16
<i>Salmon Roe (Ikura)</i> .....	8/20
<i>Flying Fish Roe (Tobiko)</i> .....	7/18
<i>choice of green, black, red or orange</i>	
<i>Albacore (Bincho)</i> .....	8/20
<i>Escolar (Tara)</i> .....	8/20
<i>Scallop (Hotategai)</i> .....	9/22
<i>Spicy Scallop</i> .....	9/22
<i>Egg Omelet (Tamago)</i> .....	9/22
<i>Surf Clam</i> .....	6/15
<i>Squid (Ika)</i> .....	7/18
<i>Snow Crab (Kani)</i> .....	9/22
<i>Shrimp (Ebi)</i> .....	7/20
<i>Sweet Shrimp (Amaebi)</i> .....	20/50
<i>Imitation Crab (Kani Kama)</i> .....	6/16
<i>Eel (Unagi)</i> .....	10/24
<i>Sea Eel (Anago)</i> .....	11/26
<i>Monk Fish Liver (Ankimo)</i> .....	MKT
<i>Quail Egg (each)</i> .....	1.5
<i>Conch (Sazae)</i> .....	8/20

**Items in italic may contain raw ingredients**

**NOTE :** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Hand Rolls

<i>Negihamachi</i>	9
Spicy Octopus	7
<i>Tuna &amp; Avocado</i>	9
<i>Salmon &amp; Avocado</i>	8
California	6
<i>Spicy Scallop</i>	8
<i>Spicy Tuna</i>	8
<i>Spicy Salmon</i>	7
Eel	7
Albacore	7
Salmon Skin	8
Negitoro	16
<i>Yellowtail</i>	8
<i>Shrimp tempura</i>	11

## Rolls

Veggie Mix / Veggie Tempura / Veggie Rainbow	8 / 9 / 12
Avocado   Oshinko   Yamagobo   Cucumber   Tofu   Asparagus	6.5
<i>Salmon / Tuna / Yellowtail / Escolar</i>	8
<i>Negihamachi</i> / yellowtail and scallions	11
<i>Negitoro</i> / fatty tuna and scallions	16
<i>Spicy</i> / choice of fish and cucumber	9
<b>California</b>   kanikama, avocado, cucumber	8
<b>Spicy california</b>   Crunchy california   Masago california	8 / 9 / 10
<b>Dragon</b>   California roll topped with eel and avocado	14
<b>Rainbow</b> / California roll topped with assorted fish and avocado	14
<b>Tobiko Rainbow</b> / California roll topped with assorted tobiko	14
<b>Hawaiian</b> / California roll topped with tuna and avocado	14
<b>Alaskan</b> / California roll topped with salmon and avocado	13
<b>Philadelphia</b>   smoked salmon, cream cheese, avocado	9
<b>Futomaki</b>   kanikama, avocado, cucumer, tamago, gobo, oshinko, kampyo, and masago	10
<b>Heart attack</b> / tempura jalapeno stuffed w/ spicy tuna, kani kama, and cream cheese. Topped w/ masago eel sauce & spicy mustard sauce	14
<b>Salmon Skin Roll</b>   salmon skill, gobo, radish sprouts and cucumber	10
<b>Daily</b>   fried roll with kanikama, pickled jalapenos, cream cheese	11
<b>Shrimp Tempura</b>   shrimp tempura, avocado, cucumber, eel sauce	12
<b>Eel</b>   eel, avocado, topped with eel sauce	12
<b>Caterpillar</b>   eel, cucumber, topped with avocado	13
<b>Mango</b>   spicy crab, avocado, topped with cucumber, mango and pineapple sauce	16
<b>American</b>   shrimp tempura, cream cheese, avocado, topped with eel, avocado, tobiko, tempura flakes, spicy mayo, eel sauce	17
<b>Rainforest</b> / rice, wasabi, scallions, topped with tuna, salmon, yellowtail, snapper, albacore, shrimp, ponzu sauce	16
<b>Egyptian</b>   soft shell crab, avocado, masago, topped with shredded crab, wasabi cream, eel sauce	18

**Items in italic may contain raw ingredients**

**NOTE :** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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

**Items in italic may contain raw ingredients**

**NOTE :** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Kids Menu

---



## BENTO BOX

(California Roll, Gyoza, Rice, and Banana)

Chicken - 12 Beef - 14.50

## FRIED RICE

(Served with mixed veggies and rice)

Veggie - 9.50 Chicken - 9.50

## KARAAGE AND POTATO FRIES 10

(Fried Chicken and Fries)

## DONBURI

(Glazed in sweet teriyaki sauce served on rice)

Chicken 10 Beef 11

## KIDS PASTA 8.50

(Stir-fried soba or udon noodles with choice of teriyaki or garlic butter sauce)

Add chicken for 3 or add veggies for 1

**Kids meals for children under 12**