

Beverages

Soda Coke. Diet Coke. Sprite . Dr. Pepper. Lemonade	3.50
Iced Black Tea	4
Green tea Iced or Hot	4
Shirley Temple	3.75
Topo Chico	5
Ramune Strawberry. Grape. Melon Kids Japanese marble soda	5

Beer

Sapporo/Kirin/Asahi Draft 16oz	7
Sapporo 12oz/22oz	6/10
Sapporo Black 22oz	10
Kirin Ichiban 12oz/22oz	6/10
Kirin Light 12oz/22oz	6/10
Asahi Super Dry 12oz/22oz	6/10

Plum Wine

Hakutsure	9
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Sake

	Masu 300lm 720ml		
Junmai			
Yukikage soft, light fruit with some honeydew notes	15	28	62
Joto rich and solid with hints of fruit and a light finish	15	28	62
Seikyo ripe watermelon, mango, citrus in the finish	16	31	72
Junmai Ginjo/Daiginjo			
Wakatake creamy light body, almond and fruit finish	21	39	93
Yuki No Bousha light and soft, notes of peaches, strawberries	15	28	69
Joto Daiginjo hints of green apple, delicate, soft and clean finish	19	37	87
Ten To Chi hints of rye, mellow texture, light and citrus finish	20	38	91
Nigori			
Sho Chiku Bai bold, sweet, creamy, rich and robust flavor	8	17	
HOT SAKE (large)		10	

Japanese Whiskey

2 ounce, served neat or over a large ice cube

Roku Gin 6 Japanese botanicals: Sakura flower, Sakura leaf, Yuzu peel, Sencha tea, Sansho pepper, Gyokuro tea. Complex yet harmonious, smooth & silky texture	18
Suntory silky with a subtly sweet and spicy finish	19
Tenjaku made with famed natural spring water. delicate blend of the finest select	28
Nikka Coffey Gra traditional, complex with a mellow and sweet taste originating from the grain itself	35
Miyagikyo peated malt, distilled, elegant, fruity and a distinctive aroma with a strong sherry cask influence	49

Wine

Sauvignon Blanc		Cabernet Sauvignon	
Oyster Bay NZ	14/52	Ghost Pine Napa	19/72
Villa Maria NZ	12/44	Frog's Leap 2019 Napa	32/119
Kim Crawford NZ	16/56	Stag's Leap Napa	34/127
Duckhorn Napa	21/79	J Lohr Paso Robles	17/65
Chardonnay		Merlot	
Darkhorse CA	12/44	Josh Sonoma	15/54
La Cream Sonoma	16/56		
Cakebread Napa	26/97		
Malbec		Pinot Grigio	
Septima Obra Argentina	22/83	Barone Fini Italy	13/48
Gascon Mendoza	14/52	J Gris CA	16/56
Pinot Noir		Red Blend	
Willamette Oregon	22/83	Conundrum CA	16/56
Rose		Bubbles	
Meiomi CA	15/54	Chandon Brut 187ml CA	13
Segura Viudas		La Marca Prosecco Italy	
187ml/750ml	13/45	187ml/750ml	13/45

Hot Appetizer

Edamame Spicy edamame	7/8
Vegetable Egg Rolls 2pc fried vegetable spring rolls	6
Chicken Wing 4pc fried chicken wings w/ sweet chili sauce	11
Crispy Shrimp Roll Shrimp, ginger, green onions, asparagus tempura wrapped in wonton, served w a soy-paste sauce	11
Unagi Kabayaki Tempura 3 pc unagi tempura w spicy kanikama with jalapeno julienne and red tobiko	13
Calamari fried calamari rings served with mustard sauce	10
Gyoza fried chicken dumplings (6 pieces)	8
Agedashi Tofu fried tofu w grated ginger, green onions, tempura sauce bonito flakes	9
Shrimp Tempura 2/6 pieces	8/19
Vegetable Tempura 5/12 pieces	8/17
Sweet Potato Chips thin-slice Japanese-style fries. furikake	8
Popcorn Shrimp panko crispy shrimp served w spicy mayo and ponzu	10
Eringi mushrooms with sea salt	7
Shrimp Shumai steamed or deep fried shrimp dumplings (5 pieces)	13
Hamachi Kama grilled yellowtail collar	15
Sake Kama grilled salmon collar. grilled onions. teriyaki sauce	11
Soft Shell Crab panko-cruste soft-shell crab with ponzu cream sauce	14

Cold Appetizer

Red Hill Tower * spicy tuna, kanikama, avocado, sushi rice, tobiko, 4 house sauces	19
Add seaweed (6pcs) \$2, wonton chips (6pcs) \$3	
Tuna with Goat Cheese *big eye tuna, Okinawa yam chips, goat cheese spicy miso and Japanese citrus juice	18
Hirame Carpaccio * flounder, cilantro, red pepper, citrus sauce	19
Tataki * daikon, green onions, kaiware, ponzu sauce, choice of beef, tuna or escolar	18
Spicy Tuna with crispy rice * spicy tuna, fried rice, habanero tobiko red onion	16
Belly Trio * assorted tuna, salmon, yellowtail belly sashimi with roasted garlic and citrus juice, scallion	32
Texas Poke * tuna, salmon, snapper hikiniiku, masago and poke sauce	22
Yellowtail Heaven * yellowtail w/ kaiware, jalapeno, ponzu & spicy red sauce	17

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SOUPS

Miso Soup	4
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.	
Shoyu (soy)	16
Tonkatsu (pork)	17

KUSHIYAKI (skewers)

Served with Korean sweet chili sauce or Teriyaki sauce

Yakitori chicken, green onions	8
Shishito mild Japanese pepper	7
Bacon-wrapped Shrimp & jalapenos	8
Mixed vegetables	6
Bacon-wrapped asparagus	8
NY Strip	10
Pork Belly	9

SALADS

Mixed green, cherry tomatoes and red onions
Served with choice of dressing: miso, balsamic, ginger, sesame

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

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Entrees

Donburi steamed rice, minced shrimp, carrots, green onion, choice of eel or yellowtail	27
Seafood Pop fried scallops, calamari, shrimp, serrano served with a soy-paste dipping sauce with a side of rice	27
Miso Pasta bay scallops and shrimp with cream miso sauce	20
Ribeye Steak (10oz) served with cream sauce, buttered spinach, mushrooms and tempura onions	34
Chicken Katsu/Tonkatsu (pork) topped with Japanese barbecue sauce served with rice and cabbage salad	21/22
Red Snapper Katsu topped with sweet garlic sauce with mixed veggies served with rice and cabbage salad	22
Beef Bulgogi Korean marinated tender beef with caramelized yellow onions with rice	24
Galbi Korean barbecued short beef ribs with caramelized yellow onions w rice	27
Teriyaki grilled meat with teriyaki sauce served with vegetables and rice	
Tofu / Chicken	19/22
Shrimp / Salmon (6oz) / Ribeye Steak (10oz)	24/26/31
Fried Rice Fried Rice with broccoli, carrots, onion and egg	
Tofu (GF) / Vegetable (GF)	17
Chicken / Shrimp (GF) / Beef (GF) \$2 upcharge for GF	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
popcorn shrimp, chicken gyoza, 3 pieces California roll, crab stick, tamago

Chicken Teriyaki	27
Salmon Teriyaki (5oz)	30
NY Steak Teriyaki (6oz)	32
Shrimp Tempura (3pc)	28
Shrimp Teriyaki	30
Tofu Teriyaki	25
Tonkatsu (Pork)	28
Chicken Katsu	28
Red Snapper Katsu	28
Beef Bulgogi	29
Galbi	30

Add chicken, pork, beef, shrimp

Extra \$7/8/9/9

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Hand Rolls

Negihamch *yellowtail, green onions	9
Spicy Octopus * octopus, masago, scallions	7
Tuna & Avocado *	9
Salmon & Avocado *	8
California	6
Spicy Scallop * spicy scallop, masago, scallions	8
Spicy Tuna * spicy tuna, cucumber	8
Spicy Salmon * spicy salmon, cucumber	7
Eel eel, avocado	7
Salmon Skin salmon skin, kaiware, yamagobo, cucumber	8
Negitoro * toro, scallions	16
Yellowtail * yellowtail, cucumber	8
Shrimp Tempura	11

SUSHI SPECIALS

Chirashi * assorted sashimi on sushi rice	34
Don * choice of tuna/salmon/unagi	33
Poke Bowl * assorted sashimi, spring mix on sushi rice served w/ poke sauce and spicy mayo, topped with kanikama and kizami nori.	30
Spicy Sashimi Bowl * chef's choice of sashimi, spring mix cucumber salad, rice and spicy sauce	30

SPECIAL FISH SAMPLERS

Choice of nigiri/sashimi/mix

	*Nigiri(pc)	*Sashimi(pc)	*Mix(nigiri/Sashimi) pc	\$
Small	14	18	7/9	55
Medium	22	27	10/15	85
Large	32	39	15/20	120
X- Large	40	50	20/30	150

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NIGIRI AND SASHIMI

Nigiri (2pcs)/Sashimi (6pcs)

Bluefin Tuna (Hon-maguro)*	11/26
Albacore (Bincho)*	9/24
Fatty Tuna*	20/50
Escolar (Tara) *	9/24
Fatty tuna & scallions (Negitoro) *	16
Scallop (Hotate) *	10/25
Salmon (Sake) *	9/24
Spicy Scallop*	10/25
Fatty Salmon *	10/25
Egg Omelet (Tamago)	8/20
Smoked Salmon *	10/25
Salmon Roe (Ikura) *	11/26
King Salmon*	10/25
Squid (Ika) *	8/20
Sea Urchin (Uni)*	16/42
Snow Crab (Kani)	10/25
Fatty Yellowtail*	11/26
Shrimp (Ebi) *	8/20
Yellowtail (Hamachi)*	8/20
Sweet Shrimp (Ama Ebi)*	20/50
Imitation Crab	7/18
Quail Egg (each)*	2
Amberjack (Kanpachi)*	8/20
Eel (Unagi) *	9/22
Wild Red Snapper (Kinmedai) *	10/24
Sea Eel (Anago)	11/26
Flounder (Hirame)*	9/22
Japanese Mackerel (Aji) *	11/26
Monk Fish Liver (Ankimo) *	11/26
Spanish Mackerel (Saba) *	9/24
Smelt Roe (Masago)*	6/16
Octopus (Tako)	8/20
Mediterranean Sea Bass*	8/20
Flying Fish Roe (Tobiko) * choice of green, black, red or orange	7/18

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House Rolls

Veggie Mix /Veggie Tempura/Veggie Rainbow	8/9/12
Avocado Oshinko Yamagobo Cucumber Tofu Asparagus	7
Salmon * Tuna * Yellowtail * Escolar	9
Tuna & Avocado*/Salmon & Avocado*	10
Negihamachi * yellowtail and scallions	11
Negitoro * fatty tuna and scallions	18
Spicy * choice of fish tuna/salmon/yellowtail with cucumber	9
California kanikama, avocado, cucumber	8
Spicy California/Crunchy California/Masago California	8/9/10
Golden California/Golden Philadelphia	12
Dragon California roll topped with eel and avocado	16
Rainbow * California roll topped with assorted fish and avocado	16
Tobiko Rainbow * California roll topped with assorted tobiko	16
Hawaiian * California roll topped with tuna and avocado	16
Alaskan * California roll topped with salmon and avocado	16
Philadelphia * smoked salmon, cream cheese, avocado	10
Heart attack tempura jalapeno stuffed w/ spicy tuna, kanikama cream cheese, topped w/masago eel sauce or spicy mustard sauce	14
Salmon Skin Roll salmon skin, gobo, radish sprouts and cucumber	10
Daily fried roll with kanikama, pickled jalapenos, cream cheese	12
Shrimp Tempura shrimp tempura, avocado, cucumber, eel sauce	12
Eel eel, avocado, topped with eel sauce	12
Caterpillar eel, cucumber, topped with avocado	16

Special Rolls

Mango spicy crab, cucumber, avocado, topped with mango and pineapple sauce	17
American shrimp tempura, cream cheese, avocado, topped with eel, avocado Tobiko, tempura flakes, spicy mayo, eel sauce	18
Rainforest * rice, wasabi, scallions, topped with tuna, salmon, yellowtail, snapper, albacore, shrimp, ponzu sauce	16
Egyptian soft shell crab, avocado, masago in soy paper, topped with shredded Crab, wasabi cream & eel sauce	19
Hana * shrimp tempura, avocado, spicy salmon, in soy paper, chipotle and balsamic reduction sauce	18
Foxy Lady * spicy tuna and cucumber, topped with tuna and avocado with spicy mayo and spicy red sauce	18
Seared Peppered Tuna * tempura escolar, spicy tuna, marinated jalapenos, topped w seared peppered tuna, clementine, roasted garlic, ponzu sauce	19

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Hot Angel * spicy albacore, avocado, cucumber, topped with scallops, jalapeno, habanero masago, spicy red sauce	17
Voodoo * spicy tuna, fresh jalapenos, yamagobo, topped with escolar, black tobiko spicy red sauce and wasabi cream sauces	17
Peacock * kanikama, shrimp tempura, avocado, cream cheese, topped with assorted tobiko	16
Hot Lava * unagi, oshinko, cucumber, topped with spicy tuna, spicy and eel sauce	18
Volcano * kanikama, avocado, cream cheese, topped with salmon, mozzarella cheese, baked and topped with green onions, masago, and spicy mayo	18
Hot Spring * kanikama, avocado, tuna, salmon, shrimp, spring mix, wrapped with rice paper, topped with chili and ponzu sauce	19
Surf and Turf shrimp tempura, kanikama, jalapenos, topped with ribeye roasted garlic, and berry chipotle sauce	21
Spider fried soft-shell crab, kanikama, avocado, cucumber, masago, wrapped in soy paper, topped with masago, eel sauce	17
Golden Gate shrimp tempura, avocado, cucumber, topped with cabbage masago, scallions, mayo and eel sauce	17
Southern * shrimp tempura, garlic roasted green beans, topped with seared fatty salmon & yellowtail sweet potato strings, and balsamic reduction	18
Original Volcano California roll, topped with baked octopus, onions, masago Japanese mayo & hot sauce	21
Up in Smoke * smoked salmon, cucumber, avocado, topped with flounder house pickled jalapenos, wasabi & habanero tobiko, blue cheese	19
Hawaiian Sunset * spicy snapper, shrimp tempura, asparagus, topped with crab, seaweed salad, tamago, tuna, avocado, scallops, tobiko, and kizami nori	22
Cloud Nine * daikon-wrapped tuna, salmon, escolar, spring mix topped with yuzu sauce. riceless	18
Lavapop * spicy crab, asparagus, topped with tuna, salmon, ikura red tobiko and tempura onion with wasabi cream sauce	19
Kiss the Fire * spicy tuna, jalapenos, shrimp tempura inside, topped with seared escolar, tobiko, cream wasabi and eel sauce	19
Lake Travis * tuna, salmon, yellowtail, kanikama, and asparagus wrapped in cucumber with ponzu sauce. riceless	20
Sunshine * California roll topped with mixed sashimi and special sauce	21
Shaggy Dog avocado, cream cheese, shrimp tempura, topped with kanikama, eel sauce & spicy mayo	23
For U Roll choose your own ingredients /chef's special	23

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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 2

Kids meals for children under 12

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