

DINNER MENU

Appetizers

KINOKO TOUBAN	\$15	AVOCADO KAMA	\$9.50	TEMPURA SPIDER	\$15
Mushrooms cooked in touban dish with sake, soy sauce, and ghee butter		Avocado topped with shrimp, imitation crab & our special spicy sauce		Soft shell crab tempura with vegetables	
TUNA TATAKI	\$16.50	GYU TATAKI	\$17	SHRIMP TEMPURA	\$19
Seared cubed tuna served with our spicy hybrid sauce		Thinly sliced seared filet mignon with roasted garlic & ponzu		Two jumbo shrimp with vegetables	
TORI KARA AGE	\$8.75	ATARIME	Half \$9 Whole \$17	VEGETABLE TEMPURA	\$16.50
Japanese style fried chicken		Grilled squid jerky		Various vegetables	
BABY OCTOPUS KARA AGE	\$15	ESCOLAR KUSHIYAKI	\$14	IKA NO SANSAI AE	\$7.25
Five Japanese style fried baby octopus paired with fish sauce		Two skewers of cubed escolar rock grilled		Marinated squid salad with wild vegetables	
GYOZA	\$7.50	ABURI CHASHU	\$17	HOUSE SALAD	Sm \$5.50/Lg \$9.50
Five crispy fried chicken and vegetable dumplings		Pressure cooked pork belly rock grilled & served with Japanese hot mustard		Lettuce, spinach, cucumbers and tomatoes with our ginger dressing	
CHAMP'S SASHIMI	\$18.50	SAKE KAMA SHIO YAKI	\$13	SEAWEED SALAD	\$8.50
Choice of albacore or salmon sashimi quickly marinated in jalapeño soy sauce		Grilled salmon cheek (limited quality available)		Various types of seaweed & cucumbers	
AGE DOFU	\$8.50	GINDARA SAIKYO YAKI	\$22	BAKUDAN MUSSELS	\$16
TFried tofu served with tempura sauce.		Grilled Alaskan black cod marinated in saikyo miso (takes time to grill)		Five mussels on half shells baked with our spicy sauce	
SUNOMONO	\$10	MISO	\$4	EDAMAME	\$6.75
Cucumbers and wakame seaweed in ponzu with choice of: surf clam, octopus, shrimp, vegetarian, salmon skin		Soy bean soup with tofu & scallions		Soybeans in the pod	
ANKIMO KOBACHI	\$13.50				
3 pieces of Ankimo in spicy ponzu					

Entreés

ALL ENTREÉ PAIRED WITH SOUP & SALAD EXCLUDING UDON

NABEYAKI UDON	\$25	KATSU CURRY	\$30	LEMON CHICKEN	\$30
Udon noodle soup with shrimp tempura cooked and served in a clay pot		Deep fried chicken or center cut pork served on top of rice with spicy curry		Grilled chicken breast sautéed with lemon rosemary sauce & vegetables	
SANSAI UDON	\$21.50	DIAMOND STEAK	\$45	CHICKEN TERIYAKI	\$30
Udon noodle soup with mushrooms, tofu skin, and sansai vegetables		Cubed tenderloin (7 oz) with teriyaki sauce and vegetables		Grilled chicken sautéed in teriyaki sauce & vegetables	
CURRY NANBAN	\$25	SURF AND TURF	\$50	SALMON TERIYAKI	\$34
Tokyo retro curry udon noodle soup with shrimp and ysa kakiage tempura		Grilled filet mignon (7 oz) with roasted garlic & shrimp teriyaki		8 oz filet grilled & sautéed in teriyaki sauce & vegetables	

GRILLED SALMON	\$34	SHOKADO BENTO	\$55	UNAJU	\$35
8 oz filet grilled & sautéed with lemon rosemary sauce & vegetables		Combination of sushi, chicken kiji yaki, salmon teriyaki, tempura & more		Grilled unagi served over a bed of rice in a ju box	
TORI KATSU	\$30	TEMPURA DINNER	\$38		
Fried chicken breast served with Worcestershire sauce & tartar sauce		Five jumbo shrimp, asparagus, yam, broccoli tempura battered and fried			

Sushi Entrees (Chef's Choice)

ALL ENTREÉ PAIRED WITH SOUP & SALAD EXCLUDING SASHIMI & OMAKASE

SUSHI REGULAR	\$35	SUSHI/SASHIMI COMBO	\$55	SASHIMI MORIAWASE	\$75+
7 pieces of sushi and 3 pieces of a California roll		7 pieces of sushi and 6 pieces of sashimi with 2 pieces of a futo maki (ask server for other roll options)		Special assortment for two or more 20 pieces 5 different kinds of fish	
SUSHI DELUXE	\$40	OMAKASE	\$150+	SASHIMI DELUXE	\$40
7 pieces of sushi and 2 pieces of a futo maki (ask server for other roll options)		Chef's choice of extreme assortment of the day		Individual size assortment of sashimi 10 pieces 5 different kinds of fish	
SUPER DELUXE- TOKUJO	\$60				
10 pieces of sushi & a toro taku traditional roll					

Nigiri À La Carte - Raw

TORO HAGASHI	Market Price	NAMA SAKE	\$5	HOTATE	\$6.50
Fatty tuna without vein (our house special)		Fresh salmon		Hokkaido scallop	
TORO ABURI	Market Price	SAKE TORO	\$6.50	UNI	\$18
Seared fatty tuna		Fatty salmon		Sea urchin (Santa Barbara)	
FATTY TUNA	Market Price	SUICIDE SALMON	\$6	TANIN BUNE	\$18
Chu Toro/Toro/ O'Toro/Kama Toro Mid-fatty/Fatty/Super fatty/Cheek		Salmon topped with habanero infused smelt caviar and Thai chili peppers		Sea urchin and salmon caviar	
TEKONE ZUSHI	\$6.50	SAKE TORO DIABLO	\$7	ESCOLAR	\$4.75
(Authentic) Fatty tuna wrapped in pickled mustard greens		Fatty salmon topped with habanero infused smelt caviar & Serrano peppers		Super white tuna	
BIG EYE TUNA	\$5	HAMACHI	\$4.75	*SPICY SCALLOP	\$6
Mabachi Maguro (Northeast - Our house tuna)		Yellowtail jack		Hokkaido scallop with avocado and spicy sauce	
BLUEFIN TUNA	\$6.75	HAMACHI KAMA	\$8	IKURA	\$6
Hon Maguro		Yellowtail cheek (Best part of yellowtail)		Salmon caviar	
BINCHO MAGURO	\$4.75	SUZUKI	\$5	MASAGO	\$4
Mabachi Maguro (Northeast - Our house tuna)		Baja sea bass (Striped bass)		Smelt caviar	
SHIMA ZUSHI	\$4.75	MADAI (Tai)	\$8.50	TOBIKO	\$5.50
Hot chili, soy sauce marinated O Shima Island style		Red snapper (Kagoshima, Japan)		SABA	\$4.75
HOUSE SMOKED SALMON	\$5.50	*HOUSE SMOKED ESCOLAR	\$5.50	ANKIMO	\$5
				Shima mackerel	

Nigiri À La Carte - Cooked

A5 WAGYU	Market Price	YAKI ANAGO	\$5.50	TAKO	\$4.50
Seared 100% Japanese wagyu ribeye-koji aged		Grilled saltwater eel with salt and yuzu (Japanese lime) or sweet eel sauce		Octopus	
ASPARAGUS TEMPURA	\$4	UNAGI	\$4.50	SNOW CRAB	\$13
Topped with eel sauce		Fresh water eel		Zuwaigani	
HOKKI GAI	\$3.50	SPICY CRAWFISH	\$8.50	EBI	\$4
Surf clam (Canada)		Topped with hybrid sauce		Shrimp with tobiko caviar	
SPICY SMOKED MUSSEL	\$5	BABY OCTOPUS	\$3.50	TAMAGO	\$3.75
Topped with crunchy tempura flakes and spicy sauce		Whole baby octopus		Egg omelette cooked with Japanese mountain potato	
SALMON SKIN	\$4				
Crispy grilled salmon skin					

House Specialty Rolls

ROAD RUNNER	\$22	BIG SOUTHERN	\$22	TEXAS ROAD KILL	\$22
Your choice of fresh salmon or soft shell crab rolled with seaweed, squid ink infused sushi rice, habanero caviar, chives, topped with avocado and tempura flakes, served with hybrid sauce		Tuna, habanero infused caviar, chives rolled in squid ink rice, seaweed, topped with avocado and tempura flakes, served with hybrid sauce		Your choice of tuna or salmon rolled with seaweed, avocado & cucumber, topped with jalapeño, habanero & orange smelt caviar, served with spicy sauce	
TEXAS HYBRID	\$22	SPICY SPIDER ROLL	\$22	SOUTH SIDER	\$17
Your choice of tuna or salmon rolled with rice paper, seaweed, flying fish caviar, avocado & chives, sprinkled with sesame seeds & served with hybrid sauce		Soft shell crab, smelt caviar, chives, seaweed, wrapped with avocado on the outside & served with spicy sauce		Your choice of unagi or yellowtail rolled with rice paper, seaweed, habanero caviar, mint leaf, avocado & red sweet radish	
BLACK SABBATH	\$18	BLACK WIDOW	\$18	BUMBLE BEE	\$20
Jumbo shrimp tempura, habanero caviar, radish sprouts & squid ink infused sushi rice wrapped in seaweed, served with jalapeño soy sauce		Deep-fried soft shell crab, habanero caviar, Japanese mayonnaise & squid ink infused sushi rice wrapped in seaweed, served with jalapeño soy sauce		Your choice of unagi or yellowtail, pickled jalapeño, with seaweed & avocado topped with black & gold flying fish caviar	
54 SPECIAL	\$18	GOOD TIME ROLL	\$20	BLUE SMOKE	\$20
Your choice of salmon or tuna rolled with seaweed, habanero caviar, chives & topped with red & black flying fish caviar, served with jalapeño soy sauce		Spicy crawfish, seaweed & cucumber with avocado & sesame seeds, served with hybrid sauce		Tempura triple smoked soft shell crab stuffed with blue cheese & habanero caviar	

RAINBOW ROLL	\$18	SPIDER ROLL	\$16	SALMON SKIN ROLL	\$17
California roll (imitation crab, cucumber, avocado, seaweed) topped with tuna, salmon, shrimp, escolar & avocado 18.00		Deep-fried soft shell crab & smelt caviar wrapped in seaweed		Toasted salmon skin, cucumber, pickled burdock, sweet red radish, seaweed with sesame seeds and dried bonito flakes	
EVEL KNIEVEL ROLL	\$17	SPIDER ROLL EVO	\$17	ROCK AND ROLL	\$16
Salmon, avocado, cucumber, seaweed, ooba leaf & lemon zest		Tempura battered deep-fried soft shell crab & smelt caviar wrapped in seaweed, served with tempura sauce		Jumbo shrimp tempura, smelt caviar, avocado wrapped in seaweed	
CATERPILLAR ROLL	\$10/\$18	MARILYN MON-ROLL	\$17	OZZY ROLL	\$17
California roll with avocado wrapped on the outside and drizzled with eel sauce or sub eel for imitation crab		A generous amount of unagi, avocado & seaweed		Unagi, shrimp, avocado, seaweed & cucumber & avocado topped with black & gold flying fish caviar	
ELVIS ROLL	\$17	PHILLY ROLL	\$14.50	OZZY II ROLL	\$17
Tuna, yellowtail, avocado, cucumber, seaweed & lettuce		Alaskan roll with cream cheese		Unagi, yellowtail, seaweed & avocado	
ALASKAN ROLL	\$14	ASPARAGUS TEMPURA ROLL	\$10/\$13	HAWAIIAN ROLL	\$15
Smoked salmon, avocado, seaweed, and cucumber with smelt caviar		Asparagus tempura wrapped in seaweed, rice and sesame seeds (add avocado on top)		Tuna, avocado, seaweed, and cucumber with sesame seeds	
CALIFORNIA ROLL		SPICY ROLL	\$18		
<ul style="list-style-type: none"> • A. Tobiko (flying fish caviar) 13.00 • B. Masago (smelt caviar) 12.00 • C. Goma (sesame seeds) 10.00 • D. Plain 9.00 • E. Crunchy tempura flakes 9.50 		Rolled with avocado, seaweed and cucumber with your choice of: <ul style="list-style-type: none"> • A. Tuna • B. Salmon • C. Shrimp • D. Scallop Choice of sesame seeds, caviar, or tempura flakes on top)			

Traditional Rolls

TORO TAKU	\$10	BENI TORO	\$9	TANIN MAKI	\$24
Fatty tuna roll with pickled radish		Salmon with ooba leaf & scallions		Salmon roe & sea urchin	
NEGITORO	\$10	KAPPA MAKI	\$7	U MAKI	\$9
Fatty tuna with scallions		Japanese cucumber		Unagi with cucumber	
NEGIHAMA	\$9	SHINKO MAKI	\$7	GEDO MAKI	\$9
Yellowtail with scallions		Pickled burdock & daikon radish		Mackerel with scallions	
SALMON SKIN HOSOMAKI	\$8.50	UME JISO	\$7	KAMPYO MAKI	\$7
Crispy salmon skin with pickled shiso & pickled cucumber		Japanese cucumber with pickled plum & ooba leaf		Gourd strips	
TEKKA MAKI	\$9				
Tuna					

Hand Rolls

TORO TAKU \$9.50 Fatty tuna roll with pickled radish	SALMON SKIN \$8.50 With cucumber & bonito flakes	UNI \$18 Sea urchin
NEGITORO \$10 Fatty tuna with scallions	OZZY \$7 Shrimp, unagi, cucumber & smelt caviar	IKURA \$15 Salmon roe
NEGIHAMA \$9.25 Yellowtail with scallions	ROCK AND ROLL \$10 Shrimp tempura, lettuce, avocado & smelt caviar	TANIN \$24 Sea urchin, salmon roe, and ooba leaf
SPICY HAND ROLLS \$10 Cucumber & avocado with our special spicy sauce - Your choice of tuna, salmon, shrimp, or scallop	SPIDER \$10 Soft shell crab, spicy radish sprouts & smelt caviar	SPICY SPIDER \$10 Softshell crab, avocado & smelt caviar with our spicy sauce

Sauces

NAMA WASABI \$2.50 Fresh wasabi	SPICY PONZU \$1 Ponzu with spicy radish	JALAPENO SOY SAUCE \$2 Jalapeno infused soy sauce
PONZU \$1 Soy sauce vinaigrette	NIKIRI \$1 Tokyo style dried bonito and kelp marinated soy sauce	SPICY SAUCE \$2 Japanese mayonnaise based sauce blended with spice and caviar
HYBRID SAUCE \$2 Japanese mayonnaise based sauce blended with spice, caviar, and cilantro	RED SAUCE \$1 Non-mayonnaise based red chili sauce	TAMARI House blend gluten-free soy sauce

Desserts

TIRAMISU \$15 Japanese style with Baileys & Grand Marnier. Topped with whipped cream, roasted almond slivers, coconut flakes & coffee beans	TEMPURA ICE CREAM \$14/\$17 Vanilla ice cream wrapped in pound cake, tempura battered & fried, topped with whipped cream, roasted almond slivers, coconut flakes & coffee beans	TEMPURA CRÊPE \$14/\$17 Crêpe filled with vanilla ice cream in a Godiva White Chocolate Liqueur sauce, topped with whipped cream, roasted almond slivers, and coconut flakes
MOCHI ICE CREAM \$2.75/\$5 Different flavored balls of ice cream wrapped in rice cake <ul style="list-style-type: none">• Green tea• Mango• Strawberry• Chocolate• Red Bean		