

BASIC \$4.5 _____

MAGURO

Tuna, Avocado, Cucumber

SPICY TUNA

Spicy Tuna, Avocado, Cucumber

SALMON

Salmon, Avocado, Cucumber

HAMACHI

Hamachi, Avocado, Cucumber

CALIFORNIA

Krab Salad, Avocado, Cucumber

COOKED \$5.75 _____

UNAGI - CHEESE

BBQ Eel, Avocado, Cream cheese

EBI TEMPURA

Shrimp Tempura, Avocado, Carrot, Sweet soy sauce

PHILLY

Smoked salmon, Avocado, Cream cheese, Spicy mayo

SALMON SKIN

Grilled salmon, Cucumber, Yamagobo, Spicy mayo

VEGETABLE \$5 _____

FLOWER & VEG

Edible flower, Spring mix, Avocado, Cucumber, Carrot, Lemon-miso

YUZU AVOCADO

Avocado, Crispy Quinoa, Yuzukosho

UMAMI CUCUMBER

Umami cucumber, Shiso, Lemon miso

JAPANESE PICKLES

Takuan, Yamagobo, Umami cucumber, Ume, Shiso

CHEFS CREATION \$7 _____

SAKE´ TORO

Fatty Salmon, Umami cucumber, Avocado, Ginger, Lemon miso

HAMA TORO

Fatty Hamachi, Umami cucumber, Avocado, Shiso, Wasabi butter, Crispy quinoa

HOUSE CURED SABA

House cured mackerel, Umami cucumber, Ginger, Thai Chili, Shiso

AJI TATAKI

Aji, Umami cucumber, Ginger, Scallion, Shiso

BEEF TATAKI

Chopped raw beef tenderloin, Pickled Jalapeno, Shiso, Garlic chip, Ginger, Umami Jelly

ZARIGANI

Crawfish tail salad, Avocado, Pickled jalapeno, Crispy quinoa

PLEASE CHECK DAILY SPECIALS ON THE BOARD TOO!!



SIDES& DESSERT _____

EDAMAME: 3

MISO SOUP: 3

VEGETABLE CROQUETTE: 2.5

VEGETABLE SPRING ROLLS: 1.5

TOFU SALAD: 4.5

SEAWEED SALAD: 4.5

MOCHI ICECREAM: 2.5

_____ **ALCOHOL**

YUZU SAKE SLUSHY: 6.5

BEER

ASAHI DRAFT: 6

AUSTIN BEER WORKS: 4.5

SAKE

ONIKOROSHI BOX 鬼ころし: 9

KIKUMSAMUNE CUP 菊正宗: 9.5

DASSAI 獺祭 Junmai Daiginjo/ Nigori : 33.5

WINE

Infinite Monkey WHITE/RED: 8

Sterling CHADNNAY/ROSE: 14.5

_____ **NON-ALCOHOL**

FOROZEN SOY MATCHA LATTE: 4

SENCHA green tea: 3

RICHARD'S RAIN WATER SARKLING: 2.75

RAMUNE: 3

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.