

SOUP & SALAD

MISO SOUP 味噌汁 | 6

tofu + green onion + spinach

ASARI & KANI MISO SOUP アサリと蟹の味噌汁 | 16

clams + fresh crabmeat + green onion

“TONJIRU” PORK BELLY & VEGETABLE MISO SOUP 豚汁 | 12

pork belly + onion + gobo + carrot + shiitake

FRESH SEAWEED SALAD 海藻サラダ | 13

*five kinds of seaweed salad + sunomono sauce
or sesame vinaigrette*

KATAMI SALAD ハウスサラダ | 14

*greens + radish + pickled tomato + crunchy onion +
crunchy togarashi + carrot onion dressing + walnuts*

TEXAS WAGYU BEEF SALAD テキサス産和牛のサラダ | 20

*arugula + cabbage + sliced apple + pickled shimeji mushroom +
crunchy onion + togarashi + sesame soy vinaigrette*

VEGETABLE

GOMA TOFU 胡麻豆腐 | 9

traditional sesame tofu w/ soy sauce + fresh wasabi + ginger

SHISHITO シシトウのグリル | 9

sweet soy + lemon zest + bonito flakes

TOMATO SOMEN SALAD 冷たいトマトのソーメンサラダ | 15

cold noodle + campari tomato + honey soy sauce + shiso

CHILI ROASTED CABBAGE ローストキャベツ | 11

homemade sambal + chili garlic oil + sweet miso

CORN MUSHROOM OKONOMIYAKI 野菜のお好み焼き | 17

*mixed mushroom + cabbage + egg + okonomiyaki sauce + aonori +
mayo + carrot flakes + crunchy onion*

COLD

◎ OYSTERS 生牡蠣うにとキャビア | 9

fresh oysters w/ uni or caviar & lemon

◎ HAMACHI YUZU ハマチの野菜巻き | 20

yellowtail + frisee salad + yuzu kosho yogurt + tomato & kombu powder

◎ * TORO TAR TAR とろのタルタル、キムチ風味 | 26

*fatty tuna + kimchi sauce + peanuts + quail egg + taro chips
served w/ milk bread*

◎ HOTATE CRUDO & CUCUMBER VINAIGRETTE

ホタテのクルド、きゅうり酢で | 18

*japanese scallop + cucumber vinaigrette +
olive oil + orange puree + fried onion*

◎ MADAI CARPACCIO まだいのカルパチョ | 21

dashi vinaigrette + crunchy togarashi + black sesame soy sauce + seaweed

◎ CAVIAR SERVICE W/ SALMON SKIN

キャビアーサーモンの皮チップス | KALUGA 65/120

cauliflower mousse + chives + fried salmon skin chips

SUSHI BAR SPECIALTIES

◎ SASHIMI FOR TWO 刺身2人前 | 78

chef's choice of 8 kinds of traditional fish

◎ * PREMIUM SASHIMI FOR TWO 特選刺身2人前 | 139

chef's choice of 8 kinds of seasonal fish

◎ * CHIRASHI 特選2段チラシ | 65

chef's choice of assorted sashimi over sushi rice + neta

◎ TORO MAGURO DON トロマグロ丼 | 65

akami + chu toro + o-toro + negitoro + takuan

◎ NIGIRI SUSHI 握りセット | 68

chef's choice of 10 pc nigiri sushi

◎ PREMIUM NIGIRI SUSHI 特上握りセット | 99

chef's choice of 10 pc seasonal nigiri sushi + negitoro makimono

HOT

CHAWANMUSHI 茶碗蒸し | 8

japanese egg custard soup

⓪ w/ uni +10 ウニ

⓪ w/ caviar +20 キャビア

⓪ w/ foie gras +9 フォアグラ

w/ king crab +14 キングクラブ

MISO SAKE LOBSTER ロブスターの酒粕テルミドール | 26

roasted lobster + miso bechamel + houston dairymaids cheese + panko + sake kasu + onion

TEXAS WAGYU OKONOMIYAKI テキサス産和牛とカニのお好み焼き | 22

akaushi beef + blue crab + cabbage + egg + mayo + okonomiyaki sauce

Add foie gras +15

IBERICO PORK SHUMAI イベリコ豚の焼売 (3 PCS) | 12

iberico pork + shrimp + garlic chili oil + ponzu

BONE MARROW 牛肉の骨からの旨味のグリル | 20

roasted bone marrow + smoked char roe + frisee

FOIE GRAS PBJ MILK BREAD フォアグラトースト | 22

nutella w/ maraschino cherry + blueberry

SMOKED SAKE KASU BLACK COD

みそ酒カス漬けの銀鱈、スモークをかけて | 29

72-hour sake kasu miso marinated black cod w/ smoke

KING CRAB SANDO キングクラブのサンド | 17

king crab + chives + beurre blanc + lemon + Japanese milk bread

ROBATA BABY BACK RIBS ポークリブのグリル (3 PCS) | 18

sweet soy marinated pork ribs w/ spicy garlic chili oil + creamed corn

ROBATA KING CRAB キングクラブのグリル | MKT

grilled king crab w/ lemon butter

MUSHROOM RICE HOT STONE きのこの焼き飯風 | 22

sushi rice + takuan + mixed mushroom + egg +

green onion + cream blanc

NIGIRI & SASHIMI

鮪 | 鮭 (TUNA & SALMON)

◎ AKAMI マグロ赤身 (LEAN TUNA) | 5
premium nikiri

◎ CHU TORO 中トロ
(MEDIUM FATTY TUNA) | 12
premium nikiri

◎ O-TORO 大トロ (PREMIUM FATTY
TUNA) | 14
premium nikiri

◎ SEARED TORO 炙りトロ | 14
wasabi vinaigrette + micro cilantro

◎ TUNA ZUKE 醤油漬け赤身
(SOY MARINATED TUNA) | 6
karashi mustard

◎ NEW ZEALAND SALMON ニュージーラ
ンド産鮭 | 7
lemon + salt

◎ WILD SALMON アラスカ産天然鮭 | MKT

◎ IKURAいくら (SALMON ROE) | 7
yuzu zest

野菜 (VEGETABLE)

SHITAKE MUSHROOM 椎茸 | 4
sudachi nikiri

MISO EGGPLANT なす | 4
sweet miso + hazelnut

AVOCADO アボカド | 4
moromi + yamagobo + nori

RED BELL PEPPER 赤ピーマン | 4
nori puree

光り物 (SILVER-SKIN FISH)

◎ HAMACHI ハマチ (YELLOWTAIL) | 6
jalapeños + shiso + yuzu + salt

◎ KANPACHI カンパチ (AMBERJACK) | 7
yuzu nikiri

◎ SAWARAサワラ (JAPANESE SPANISH
MACKEREL) | 7
sake soy marinated tataki + premium nikiri

◎ AJI アジ (HORSE MACKEREL) | 7
ginger + green onion + premium nikiri

◎ SABAサバ
(MARINATED MACKEREL) | 7
ginger + green onion + kombu

◎ KOHADA コハダ (GIZZARD SHAD) | 7
premium nikiri

白身 (WHITE FISH)

◎ KAMASU カマス (BARACCUDA) | 9
sudashi nikiri

◎ MADAI 真鯛 (SEA BREAM) | 7
shiso + ponzu

◎ SHIMA AJI シマアジ (STRIPED JACK) | 7
kabosu nikiri

◎ KINMEDAI金目鯛 (GOLDEN EYE
SNAPPER) | 9
shiso + salt + lemon

◎ AKAMUTSU 赤むつ (SEA PERCH) | 13
yuzu nikiri

◎ MEDAI メダイ (BUTTER FISH) | 8
yuzu kosho

ADD TO ANY NIGIRI 握りのオプション

CAVIAR キャビア 8 | FOIE GRAS フォアグラ 8 | QUAIL EGG ウズラの卵 2

◎ RAW

NIGIRI & SASHIMI

貝 (SHELLFISH & MOLLUSKS)

KING CRAB タラバ蟹 | MKT
butter sauteed

◎ HOTATE 帆立(HOKKAIDO SCALLOP) | 7
sudachi nikiri

◎ CHOPPED SCALLOP | 7
spicy garlic chili mayo

◎ AMAEBI ボタンエビ (SPOT PRAWN) | 8
ponzu + fried head

◎ AMAEBI & UNI ボタンエビ+うに | 15
spot prawn + uni + premium nikiri

◎ UNI 北海道うに
(HOKKAIDO SEA URCHIN) | MKT
premium nikiri

◎ HOTATE & UNI ホタテ+うに (HOKKAIDO
SCALLOP + HOKKAIDO SEA URCHIN) | 15
*seared japanese scallop + japanese sea urchin +
premium nikiri*

◎ CAVIAR キャビア | 24
kaluga

TAKO 炙りタコ (BRAISED OCTOPUS) | 7
grilled w/ lemon

加熱 (HEATED)

FOIE GRAS フォアグラ | 9
tonic 05 + maraschino cherry

◎ FOIE SCALLOP フォアグラホタテ | 9
eel sauce

ANAGO 自家製アナゴ
(PREMIUM HOUSE-MADE SEA EEL) | 8
salt + lemon or tare

ANAGO WITH FOIE GRAS
アナゴ+フォアグラ | 14
*premium house-made saltwater eel
w/ foie gras*

UNAGI ウナギ (PREMIUM HOUSE-MADE
FRESHWATER EEL) | 8
teriyaki + sansho

UNAGI SHIRAYAKI 白焼きウナギ (PREMIUM
HOUSE-MADE FRESHWATER EEL) | 8
sea salt + lemon

◎ A5 WAGYU 和牛 | MKT

◎ WAGYU WITH FOIE 和牛+フォアグラ | 23
wagyu w/ foie gras + tare

TAMAGO 玉子
(HOUSE-MADE EGG OMELET) | 3
soy + mirin + sugar + dashi

KATAMI TAMAGOモダンな玉子
(KATAMI STYLE EGG OMELET) | 5
tobiko + shiso + nori

ADD TO ANY NIGIRI 握りのオプション

CAVIAR キャビア 8 | FOIE GRAS フォアグラ 8 | QUAIL EGG ウズラの卵 2

◎ RAW

SIGNATURE MAKIMONO

⊙ THE HAMACHI SAKE CHILI ROLL

ハマチとサーモンガーリック巻き (8 PCS) | 19

*yellowtail + salmon + garlic chili oil + cilantro +
jalapenos tempura + avocado + ponzu*

⊙ THE SOUTHERN SMOKE ROLL トロ雲丹キャビア巻き (5 PCS) | 39

fatty tuna belly + caviar + shiso + wasabi + sea urchin + soy sauce

⊙ THE LOBSTER IKURA ROLL ロブスター巻き (5 PCS) | 30

lobster + salmon roe + arugula + tobiko + house sambal + teriyaki sauce

⊙ THE KATAMI FUTOMAKI ROLL 太巻きKATAMI風 (5 PCS) | 20

*tamago + fried shrimp + tuna + anago + shiso +
takuan + yamagobo + ikura + kanpyo*

⊙ THE OSAKA DECADENT ROLL マグロとタラバ蟹押し寿司 (6 PCS) | 35

*toro + king crab + takuan + trout roe + gold flakes
box-pressed oshizushi*

⊙ THE MADAI TEMPURA ROLL

スモークサーモンと白身の天ぷらサラダ巻き (5 PCS) | 18

*smoked salmon + white fish tempura + arugula + cucumber +
mayo + bonito flakes + citrus soy sauce*

⊙ THE TEXAS HAMACHI ROLL テキサスハマチロール (8 PCS) | 19

fried shrimp + spicy tuna + yellowtail + yuzu juice + jalapenos + salt

THE HARLOW DISTRICT ROLL 野菜巻き (8 PCS) | 18

*sauteed mushroom + takuan + kanpyo + red bell pepper + avocado +
tomato powder + ponzu*

⊙ RAW

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF ILLNESS FROM RAW FISH AND SHOULD EAT FISH FULLY COOKED. IF UNSURE OF RISK, CONSULT YOUR PHYSICIAN.

WAGYU

TEPPAN 鉄板焼

3 oz traditional Japanese flat top seared + rendered wagyu teriyaki

⊙ OHMI WAGYU 近江牛 (TENDERLOIN A5) | 60 PER OZ

⊙ TAKAMORI 'DRUNKEN' WAGYU (NEW YORK STRIP A5) | 70 PER OZ

KAGOSHIMA WAGYU 鹿児島 (NEW YORK STRIP A5)

⊙ SHABU SHABU しゃぶしゃぶ風 | 77

*3 oz kagoshima beef + sesame sauce & ponzu
served w/ paper hot pot + prepared tableside*

ISHIYAKI YAKINIKU 焼き肉風 | 54

*2 oz kagoshima beef + marinated yakiniku sauce
served w/ lava rock*

⊙ WAGYU COLD SOBA 冷やし和牛そば | 43

*2 oz kagoshima beef + green tea noodles + pickled daikon + green onion +
cilantro + sesame soy + shichimi togarashi*

WAGYU YAKIMESHI 和牛石焼きご飯 | 32

*soy braised wagyu + rice + mushroom + egg + fried onion
add truffle +15*

⊙ RAW

OUR WAGYU IS PREPARED AND SERVED CLOSER TO RARE TO PRESERVE ITS TENDERNESS AND FLAVOR.

