

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 noodles + campari tomatoes + honey soy sauce + shiso

CHILI ROASTED CABBAGE ローストキャベツ | 15

house sambal + garlic chili oil + sweet miso

MISO CARROTS 味噌キャロット | 11

miso herb glaze + + crunchy onions + honey parsnip purée

COLD

OYSTERS 生牡蠣うにとキャビア | 9 *

fresh oyster with 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 TARTARE とろのタルタル、キムチ風味 | 26 *

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

HOTATE CRUDO 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 + aka 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 + minced toro + 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 + toro-taku makimono

*RAW

HOT

CHAWANMUSHI 茶碗蒸し | 8

*Japanese steamed egg custard + dashi + shrimp + chicken + ginkgo + shiitake
with uni +10 ウニ *
with caviar +20 キャビア *
with foie gras +9 フォアグラ
with 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

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 trout roe + frisee

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

nutella + maraschino cherry + balsamic glaze + hazelnuts

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 + smoked dome

BRANZINO TEMPURA スズキ天ぷら | 28

sesame purée + yuzu kosho aioli + tempura green beans

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

soy marinated pork ribs + garlic chili oil + creamed corn

ROBATA KING CRAB キングクラブのグリル | MKT

grilled king crab + butter + lemon wedge

MUSHROOM RICE HOT STONE きのこの焼き飯風 | 22

*sushi rice + takuan + mixed mushroom + egg + green onion + cream blanc + sesame seeds
add truffle +15*

NIGIRI & SASHIMI

鮪 | 鮭 (TUNA & SALMON)

AKAMI マグロ赤身
(LEAN TUNA) | MKT *
premium nikiri

CHU TORO 中トロ
(MEDIUM FATTY TUNA) | MKT *
premium nikiri

O TORO 大トロ
(PREMIUM FATTY TUNA) | MKT *
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

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

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

白身 (WHITE FISH)

KAMASU カマス (BARACCUA) | 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 + yuzu zest

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 + nori

HOTATE 帆立(HOKKAIDO SCALLOP) | 7 *
sudachi nikiri

CHOPPED SCALLOP | 7 *
spicy garlic chili mayo + nori

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 + fried head

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

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

CAVIAR キャビア | 24 *
kaluga

TAKO 炙りタコ (BRAISED OCTOPUS) | 7
grilled + lemon + nori

加熱 (HEATED)

FOIE GRAS フォアグラ | 9
balsamic glaze + 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 sauce

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

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

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

A5 WAGYU 和牛 | MKT *

WAGYU WITH FOIE 和牛+フォアグラ | 23 *
wagyu w/ foie gras + teriyaki + nori

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
tamago base + 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 + micro 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 + shiso + 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 *

*salmon + madai 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 (A5 NEW YORK STRIP) | 70 PER OZ *

TAKAMORI 'DRUNKEN' WAGYU 近江牛 (A5 TENDERLOIN) | 85 PER OZ *

KAGOSHIMA WAGYU 鹿児島 (A5 NEW YORK STRIP)

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 + mushrooms + egg + fried onions
add truffle + 15*

* RAW

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



DESSERT

STRAWBERRY SHORTCAKE いちごのショートケーキ | 13
whipped cream + macerated strawberries + strawberry coulis

APPLE CARAMEL BREAD PUDDING
食ぱんのりんごのブレッドプディング | 14
milk bread + egg + cinnamon + white chocolate + vanilla ice cream

JAPANESE CHEESECAKE チーズケーキ | 12
japanese style fluffy cheesecake
choice of - mango - blueberry - strawberry - nutella

TOASTED RICE COCONUT PANNA COTTA ココナッツパannaコッタ | 13
coconut milk + caramel + flambé pineapple + sake infused oranges

KAKIGORI

JAPANESE STYLE SHAVED ICE FROM
KANAZAWA, JAPAN

GREEN TEA 抹茶 | 15
azuki ice cream + white chocolate cream + caramel + condensed milk

RAINBOW レインボー (STRAWBERRY, MANGO, BLUEBERRY) | 16
strawberry ice cream + condensed milk + yuzu cream

BANANAS FOSTER バナナフォスター | 16
caramelized bananas + caramel + banana liqueur anglaise + whipped cream