

## 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 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/ 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 まだいのカルパチヨ | 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*

AJI アジ (HORSE MACKEREL) | 7 \*  
*ginger + green onion + 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*

MEDAI メダイ (BUTTER FISH) | 8 \*  
*yuzu kosho + ponzu*

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 \***

**OHMI 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** ココナッツパナコッタ | 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*