

STARTER

KATA'S HOUSE SALAD 12

fresh seasonal greens, pickled tomatoes, red radish, walnuts, cabbage, taro crunch with choice of creamy miso, sherry vinaigrette, or soy vinaigrette dressing

— ハウスサラダ

HOUSE MADE FRESH SEAWEED SALAD 12

five kinds of fresh seaweed with choice of sunomono sauce or sesame vinaigrette

— 自家製海藻サラダ

PORK BELLY & FRESH PAPAYA SALAD 15

grilled pork belly, cabbage, micro cilantro, garlic chili oil, arugula, fresh papaya, pine nuts, citrus soy vinaigrette

— 焼き豚サラダ

* FOIE GRAS & DUCK CHAWANMUSHI 16

Japanese style egg custard with seared foie gras, duck breast, oyster mushroom, ginkgo nut

— フォアグラと鴨の茶碗蒸し

* UNI CHAWANMUSHI MKT

Japanese-style egg custard with fresh uni, chicken, shrimp, shiitake mushroom, ginkgo nut

— ういの茶碗蒸し

VEGETABLES

MISO EGGPLANT WITH GRILLED SUSHI RICE 14

sweet miso sauce, togarashi, shiitake, garlic

— 茄子の味噌田楽

FRIED GREEN TOMATO WITH KIMCHI AIOLI 15

young gouda cheese, pickled cucumber, panko

— フライドトマトとキムチソース

ROBATA

GRILLED SHISHITO PEPPERS WITH KIMCHI AIOLI 11

— しし唐

GRILLED OYSTER MUSHROOMS 14

ponzu sauce, bonito flakes

— ヒラタケ

CHICKEN SKEWERS THREE WAYS 12

spicy mentaiko, teriyaki, osaka style

— 3種のやき鳥(明太子, 照り焼き, 大阪風)

HAMACHI KAMA 22

grilled yellowtail collar, sea salt, daikon

— はまちかま

* TEXAS KOBE BEEF SKEWERS 24

50-hour sous vide, teriyaki sauce, sesame seeds

— テキサス産和牛の串焼き *Limited quantities*

NOODLES

* SPICY SOY RAMEN 16

braised ground pork, chili oil, soy milk, soft boiled egg, wakame, green onions, micro cilantro

— ビリ辛豆乳ラーメン

NAGASAKI CHAMPON RAMEN 18

clams, shrimp, cabbage, pork, onion, ginger, micro cilantro

— 長崎スタイルちゃんぽん

* FOIE GRAS & DUCK WITH COLD 22

SOBA

duck breast, buckwheat noodles, oyster mushrooms, green onions, wasabi asian vinaigrette

— フォアグラと鴨の冷たいそば

VEGAN SOBA SALAD 14

brussels sprouts, micro cilantro, taro, cabbage, kimchi powder, kimchi vinaigrette, nori

— そばサラダ

COLD

* **EAST COAST OYSTERS** 9

Your choice of:

- Uni with champagne mignonette

- Kaluga caviar with yuzu foam

— 東海岸産の牡蠣：生カキうに添え ///
カルーガキャビア、柚子の泡添え

* **UNI KING CRAB SPOON** MKT

dashi vinaigrette, fresh sea urchin

— ウニとタタラバガニの出会い

* **KATA'S FRESH CATCH MIXED CEVICHE** 18

white fish, octopus, shrimp, leche de tigre,

pickled cucumbers, peanuts, togarashi,

orange purée, taro chips

— カタロバタ風セビーチェ

* **OCTOPUS CRUDO** 18

hawaiian volcanic salt, shimeji mushrooms,
micro cilantro

— 生タコのマリネ *Limited quantities*

* **YUZU MARINATED SALMON SASHIMI** 18

yuzu juice, olive oil, dashi vinaigrette, roasted
cauliflower mousse, frisée, orange, taro, chives

— サーモン 柚子カルパッチョ

* **HAMACHI & JALAPEÑO SASHIMI** 18

thinly sliced yellowtail, sliced jalapeños, yuzu

olive oil sauce

— はまちの薄造りハラペーニョ添え

* **JAPANESE AMBERJACK SASHIMI WITH FOIE GRAS** 19

tonic 05, lime juice, olive oil, roasted

hazelnuts, chives

— カンパチ刺身とフォアグラ

* **MADAI CRUDO** 22

Red onion, shallot, shiso, ponzu, olive oil, fried
onion, cucumber

— 真鯛のカルパッチョ

HOT

IBERICO PORK SHUMAI 12

pork, shrimp, garlic chili oil, ponzu

— イベリコ豚のシューマイ

HERITAGE PORK MISO GYOZA 13

house made pork dumpling, kimchi powder,
edamame, shishito peppers

— 味噌餃子, キムチパウダー

GRILLED OCTOPUS WITH YUZUKOSHO VINAIGRETTE 18

oyster mushroom, arugula

— タコのグリル、柚子胡椒風味

* **TEXAS WAGYU KATSU SANDO** 23

texas wagyu, Japanese style milk bread,

tonkatsu sauce, marinated cherry tomatoes

— テキサス産和牛カツサンド *Limited quantities*

* **KAKUNI PORK BELLY** 18

24 hour sous vide pork belly, sweet soy

reduction, 62° egg, spinach, pine nuts

— 豚バラの真空調理、角煮風

MISO MARINATED BLACK COD 22

grilled miso-marinated Alaskan black cod,

broccolini, sweet red miso

— アラスカ産のぎんだら味噌漬け

* **TEXAS WAGYU HOT STONE BOWL** 24

rice, egg, kimchi sauce, takuan, mushroom,

sesame, green onion

— テキサス産和牛の石焼きごはん *Limited quantities*

MISO LOBSTER MACARONI & CHEESE 25

Houston Dairymaids parmesan cheese,

Marieke gouda, Veldhuizen cheddar, panko,

miso

— ロブスター入りマカロニ&チーズ

SUSHI / SASHIMI

* TUNA / AKAMI	5
* PEPPERCORN TUNA	5.5
* MEDIUM FATTY TUNA / CHU TORO	12
* PREMIUM FATTY TUNA / O-TORO	14
* FRESH SALMON / SAKE	5
* PEPPERCORN SALMON	6
* NEW ZEALAND KING SALMON	7
BRAISED OCTOPUS / TAKO	5
BOILED SHRIMP / EBI	4
* SPOT PRAWN / BOTAN EBI	MKT
* SPICY CHOPPED SCALLOP	6
* FLYING FISH ROE / TOBIKO	3
* SALMON ROE / IKURA	6
FRESHWATER EEL / UNAGI	5
EGG OMELET / TAMAGO	2.5
TOKYO STYLE EGG OMELET (2)	5
* JAPANESE WAGYU A5	MKT
* FOIE GRAS	MKT

ADD ON SELECTIONS

* QUAIL EGG	2
* KALUGA CAVIAR — per piece	8
* KALUGA HYBRID CAVIAR — (30g)	95

JAPANESE FISH


* SEA BREAM / MADAI	6
* YELLOWTAIL / HAMACHI	5
* AMBERJACK / KAMPACHI	6
* STRIPED JACK / SHIMA AJI	7
* BUTTERFISH / MEDAI	9
* GOLDEN EYE SNAPPER / KINMEDAI	8
* SEA PERCH / AKA-MUTSU	MKT
* GIZZARD SHAD / KOHADA	6
* RED BARRACUDA / KAMASU	9
* MARINATED MACKEREL / SABA	6
* HORSE MACKEREL / AJI	7
* WHOLE SCALLOP / HOTATE	MKT
HOUSE-MADE SEA EEL / ANAGO	8
* JAPANESE UNI	MKT

KATA SPECIAL





* TORO + UNI + CAVIAR SUSHI	26
* FOIE GRAS + SCALLOP SUSHI(2)	18
* MADAI + CAVIAR SUSHI	14
* HAMACHI + QUAIL EGG	7


Ask your server about today's curated sushi and sashimi specials

SIGNATURE ROLL

- * **TORO & IKURA** 17
chopped toro, shiso, takuan, ikura
- * **LONGHORN** 18
fried shrimp, freshwater eel, avocado, spicy mayo, three kinds of tobiko, unagi sauce
- * **TROPICAL SPICY TUNA** 18
spicy tuna, salmon, mango, avocado, tobiko, wasabi vinaigrette
- * **CARIBBEAN** 19
fried lobster, spicy tuna, mango, avocado, unagi sauce, tobiko
- * **OCEAN PICANTE** 19
asparagus tempura, spicy tuna, peppercorn salmon, jalapeños, garlic chili oil, ponzu
- * **RISING SUN** 20
yellowtail, avocado, peppercorn tuna, truffle vinaigrette
- * **TEXAS HAMACHI** 21
yellowtail, spicy tuna, freshwater eel, fried shrimp, yuzu juice, jalapeños, sea salt

FROM THE SUSHI BAR

- * **CHIRASHI** 63
Eleven types of fresh sashimi over sushi rice
— 特選ちらし
- * **SUSHI PLATTER** 58
Kata's selection of ten nigiri sushi pieces, served with your choice of a tuna roll or a salmon roll
— お寿司盛り合わせ
- SUSHI VEGETABLE MEDLEY** 13
Chef's choice of five kinds of vegetable sushi
— 野菜の寿司
- * **CHEF'S SASHIMI FOR TWO** 74
Chef's choice of assorted sashimi
— 本日の刺身盛り合わせ
- * **CHEF'S PREMIUM "OMAKASE"** MKT
Please ask your server about chef's refined sushi and sashimi selection, a culinary highlight from our offerings.
— 本日の特選寿司(刺身)

*: Contains raw or undercooked food items.

* There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greatest risk of illness from raw fish and should eat fish fully cooked. If unsure of risk, consult your physician.

- 20% gratuity added to parties of 6 or more.

- No split checks. No Apple or Google Pay.

- We have the right to refuse service