

Specials July 25. 2021

Cocktails

- Suntory Toki Highball \$14** – Suntory Toki topped with Topo Chico and lemon zest - refreshing and crisp, a Japanese classic
Kata's Spritzer \$13 – A spin off a classic Aperol spritz

Sake

- “Shizuku” Shichi Hon Yari Junmai Daiginjyo 500ml \$130** Shiga Japan
Koshi No Kanbai “Sai” Junmai Ginjo 720ml \$80 Niigata, Japan
Harada Gengetsu Muroka Junmai Ginjo \$90 Yamaguchi, Japan
Dassai 23 Junmai Daiginjyo 300 ml \$81 Yamaguchi Japan
Dassai Beyond その先へ 720 ml \$800 Yamaguchi Japan

From the Kitchen

- Watermelon Burrata Salad \$15**, compressed watermelon, Burrata cheese, fennel, arugula, watermelon radish, balsamic reduction
Honey Garlic Pork Ribs \$16 5 hours braised pork ribs with honey garlic soy glaze
Soft Shell Crab \$19 Singapore chili crab style sauce, Boston lettuce
Philly Cheesesteak Sando \$15 Texas wagyu, Houston dairymaids cheese oyster mushroom, onion, yuzukosho mayo
Chocolate Bread Pudding \$8 milk bread, egg, toasted rice ice cream

Featured Sushi & Sashimi

- Hokkaido Scallop \$7**
“Managatsuo” Japanese Butter Fish \$8
Unagi Shirayaki + Lemon Juice + Salt \$7
Seared Blue Fin Toro Sushi with Wasabi Vinaigrette \$12
Madai + Kaluga Caviar \$12
Uni + Ikura + Caviar \$15
Toro + Uni + Kaluga Caviar \$20