

KATA  ROBATA
SUSHI + GRILL



Starter

スターター

Uni Chawanmushi MKT

ういの茶碗蒸し

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

Foie Gras & Duck Chawanmushi 14

フォアグラと鴨の茶碗蒸し

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

Kata's House Salad 9

ハウスサラダ

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

House Made Fresh Seaweed Salad 9

自家製海藻サラダ

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

Pork Belly & Fresh Papaya Salad 11

焼き豚サラダ

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

Vegetable

野菜

Vegan Soba Salad 12

そばサラダ

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

Miso Eggplant with Grilled Sushi Rice 13

茄子の味噌田楽、

sweet miso sauce, togarashi, shiitake, garlic

Vegan Tetsu-Nabe Gyoza 9

鉄なべ野菜ギョーザ

cabbage, oyster mushrooms, pine nuts, onion, olives, sesame, garlic, ginger, edamame, spicy shiso purée

Robata

炉端焼き

Texas Kobe Beef Skewers 19

和牛の串焼き

72-hour sous vide, teriyaki sauce, sesame seeds

Hamachi Kama 20

はまちかま

yellowtail collar, sea salt, yamamomo, daikon

Grilled Oyster Mushrooms 8

ヒラタケ

ponzu sauce, bonito flakes

Chicken Skewers Three Ways 12

3種のやき鳥 (明太子, 照り焼き, 大阪風)

spicy mentaiko, teriyaki, Osaka style

Grilled Shishito Peppers with kimchi aioli 9

しし唐

Noodle

麺

Nagasaki Chanpon Ramen 17

Kata スタイル長崎ちゃんぽん

clams, shrimp, cabbage, pork, onion, ginger

Foie Gras & Duck with Cold Soba 20

フォアグラと鴨の冷たいそば

duck breast, buckwheat noodles, green onions, Asian vinaigrette

Spicy Soy Ramen 16

ピリ辛豆乳ラーメン

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

Lobster and Crab Ramen 25

ロブスターのラーメン

lobster, crab meat, pork, egg noodles, tomato, sesame, garlic, micro cilantro

Cold
冷

🍷 **East Coast Oyster + Uni \$7**

生カキウに添え

shallots, shiso, champagne Mignonette

🍷 **Caviar Service \$66**

キャビア、鮭の皮チップスと共に

cauliflower mousse, chives, salmon skin chicharron

🍷 **Japanese Amberjack Sashimi with Foie Gras 18**

カンパチとフォアグラ

tonic oil, lime juice, olive oil, roasted hazelnuts, chives

🍷 **Yuzu Marinated Salmon Sashimi 17**

サーモン柚子カルパッチョ

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

🍷 **Uni King Crab Spoon MKT**

ウニとタタラバガニの出会い

dashi vinaigrette, fresh sea urchin

🍷 **Kata's Fresh Catch Mixed Ceviche 17**

カタロバタ風セビーチェ

white fish, octopus, shrimp, leche de tigre, pickled cucumbers, peanuts, togarashi, orange purée, taro chips

🍷 **Hamachi & Jalapeño Sashimi 17**

はまちの薄造りハラペーニョ添え

thinly sliced yellowtail, sliced jalapeños, yuzu olive oil sauce

🍷 **Octopus Crudo 16**

生タコのマリネ

Hawaiian volcanic salt, shimeji mushrooms, micro cilantro



Hot
ホット

Iberico Pork Shumai 9

イベリコ豚のシューマイ

shrimp, garlic chili oil, ponzu

Grilled Octopus with Yuzukoshō Vinaigrette 18

タコのグリル、柚子胡椒風味

oyster mushroom, arugula

Texas Wagyu Katsu Sando \$20

テキサス産和牛カツサンド

Texas wagyu, Japanese style milk bread, tonkatsu sauce

Lobster Sando \$15

ロブスターのサンド

lobster, Japanese style milk bread, chives, cream sauce

Miso Crusted Bone Marrow 19

牛肉の骨からの旨味

pickled mustard seeds, pickled onions, panko, red miso, bonito flakes

Heritage Pork Miso Gyoza 10

味噌餃子, キムチパウダー

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

Miso Marinated Black Cod 19

アラスカ産のぎんだら味噌漬け

grilled miso-marinated Alaskan black cod

Miso Lobster Macaroni & Cheese 21

ロブスター入りマカロニ&チーズ

Houston Dairymaids parmesan cheese, Marieke gouda, Veldhuizen cheddar, panko, miso

"Kakuni" Pork Belly 18

豚バラの真空調理、角煮風

24 hour sous vide pork belly, sweet soy reduction, 62° egg, spinach, pine nuts



Sushi / Sashimi

寿司・刺身

by the piece

🍣Tuna / Akami	4-5
🍣Medium Fatty Tuna / Chu Toro	12
🍣premium Fatty Tuna / O-Toro	14
🍣Peppercorn Tuna	4-5
🍣Fresh Salmon / Sake	4
🍣New Zealand King Salmon	6
🍣Peppercorn Salmon	4-5
Braised Octopus / Tako	4
Boiled Shrimp / Ebi	3-5
🍣Spot Prawn / Botan Ebi	MKT
🍣Spicy Chopped Scallop	4
🍣Flying Fish Roe / Tobiko	3
🍣Salmon Roe / Ikura	5
🍣Sea Urchin / Uni	MKT
Freshwater Eel / Unagi	5
🍣Alaskan King Crab / Tarabagani	MKT
Egg Omelet / Tamago	2.5
Tokyo Style Egg Omelet (2 pc)	5
🍣Japanese Wagyu A5	MKT
🍣Foie Gras	MKT
🍣Add Quail Egg	1.5
🍣Add Kaluga Caviar	7

Japanese Fish

日本からの鮮魚

🍣Yellowtail / Hamachi	5
🍣Sea Bream / Madai	6
🍣Amberjack / Kampachi	6
🍣Gizzard Shad / Kohada	6
🍣Marinated Mackerel / Saba	6
🍣Line Caught Horse Mackerel / Aji	7
🍣Golden Eye Snapper / Kinmedai	8
🍣Sea Perch / Aka-Mutsu	MKT
House-made Sea Eel / Anago	8
🍣Japanese Uni	MKT

Ask your server about today's featured sushi and sashimi

Kata Special

🍣Toro + Uni + Caviar Sushi	23
🍣Foie Gras & Scallop Sushi (2 pc)	17
🍣Madai + Caviar Sushi	12
🍣Hamachi + Quail Egg	6

Signature Roll

ロール

🍣Tropical Spicy Tuna 17

spicy tuna, salmon, mango, avocado, tobiko, wasabi vinaigrette

🍣Longhorn 17

fried shrimp, freshwater eel, avocado, spicy mayo, three kinds of tobiko, unagi sauce

🍣Ocean Picante 18

asparagus tempura, spicy tuna, peppercorn salmon, jalapeños, garlic chili oil, ponzu

🍣Toro & Ikura 17

chopped toro, shiso, tekuan ikura

🍣Rising Sun 18

yellowtail, avocado, peppercorn tuna, truffle vinaigrette

🍣Texas Hamachi 18

yellowtail, spicy tuna, freshwater eel, fried shrimp, yuzu juice, jalapeños, sea salt

🍣Caribbean 17

fried lobster, spicy tuna, mango, avocado, unagi sauce, tobiko



From the Sushi Bar

🍣 Chirashi 45

特選ちらし

eleven types of fresh sashimi over sushi rice

🍣 Sushi Platter 42

お寿司盛り合わせ

Kata's choice of ten pieces of nigiri sushi with choice of tuna roll or salmon roll

Sushi Vegetable Medley 13

野菜の寿司

chef's choice of five kinds of vegetable sushi

🍣 Chef's Sashimi for Two 68

本日の刺身盛り合わせ

chef's choice of assorted sashimi

🍣 Chef's Premium "Omakase" MKT

本日の特選寿司(刺身)

Kata's special sushi or sashimi selections
please ask your server

Dessert

デザート

Green Tea Soufflé Cheesecake 8

抹茶のスフレチーズケーキ

red bean ice cream, chestnut cream, kuromame

Warm Blueberry Cake 8

ブルーベリーのケーキ、紅茶アイスクリーム

earl grey lemon ice cream, buckwheat, almond

Banana Crème Brûlée 8

バナナのクレームブリュレ

nutella cream, blueberry, strawberry

Coconut Tres Leches Cake 8

イチゴミルクのケーキ

strawberry, condensed milk, coconut milk

Chocolate Bread Pudding 8

チョコレートのブレッドプディング

milk bread, egg, toasted rice ice cream

🍣 Contains raw or undercooked food items

We have the right to refuse service to anyone.
No split checks.

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or 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.

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