

KATA  ROBATA
SUSHI + GRILL

Executive Chef : Manabu Horiuchi

Sous Chef : Cyrus Caclini
General Manager : Blake Lewis

Starter

スターター

Uni Chawanmushi | 9

うにの茶碗蒸し

Japanese style egg custard with fresh uni, chicken, shrimp, shitake mushroom, ginkgo nuts

Foie Gras and 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 nuts

Kata's House Salad | 7

ハウスサラダ

fresh seasonal greens, pickled tomato, red radish, walnuts, cabbage, taro crunch with creamy miso or sherry vinaigrette dressing

◆House Made Fresh Seaweed Salad | 9

自家製海藻サラダ

5 kinds of fresh seaweed with sunomono sauce or sesame vinaigrette

Pork Belly and Fresh Papaya Salad | 12

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

◆Tofu and Mixed Mushroom Truffle Oil Sauce | 13

豆腐ときのこのソテートリュフの香り

fried tofu, mixed mushroom, asian truffle oil sauce

Miso Eggplant with Grilled Sushi Rice | 12

sweet miso sauce, togarashi, shitake, garlic

Traditional Cold Vegetables | 9

キンピラゴボウ、白和え、胡麻和え

kinpira gobo, spinach, broccolini

Robata

炭火焼

◆72 hour Slow Cooked Texas Kobe Beef Skewer | 17

和牛の串焼き

◆Hamachi Kama Yellow Tail Collar | 16

はまちかま

◆Oyster Mushroom | 6

ヒラタケ

◆Ika Sugata Yaki Whole Grilled Squid | 12

イカの姿焼き

Chicken Skewers 3 way | 9

3種のやき鳥 (明太子、照り焼き、大阪風)

◆Shishito Pepper with Yuzu Ponzu | 7

しし唐

Noodle

麺

Foie Gras and Duck + Cold Soba | 19

フォアグラと鴨の冷たいそば

duck breast, buckwheat noodle, green onions, asian vinaigrette

Miso Lobster Macaroni & Cheese | 19

ロブスター入りマカロニ&チーズ

Houston dairy maids parmesan cheese, marieke gouda, veldhuizen cheddar, panko, miso

Oxtail Ramen | 18

ニンニクオックステールラーメン

black garlic oil, dashi, soft boiled egg, wakame, green onions

Spicy Soy Ramen | 15

ピリ辛豆乳ラーメン



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

Uni King Crab Spoon | 7.5 per spoon

ウニとタタラバガニの出会い
dashi vinaigrette, fresh sea urchin

Cold

冷

◆Octopus Crudo | 15

生タコとキノコのマリネ
Hawaiian volcanic salt, shimeji
mushroom, micro cilantro

◆Hawaiian Amberjack Sashimi with Foie Gras | 17

カンパチとフォアグラ
tonic 05, lime juice, olive oil, roasted
hazelnuts, chives

◆Yuzu Marinated Salmon Sashimi | 14

サーモン柚子カルパッチョ
yuzu juice, olive oil, dashi vinaigrette,
roasted cauliflower mousse, frisee,
kumquats, taro

◆Kata's Fresh Catch Mixed Ceviche | 16

カタロバタ風セビーチェ
white fish, octopus, shrimp, leche de tigre,
pickled cucumber, peanuts, togarashi, orange
puree, taro chips

◆Hamachi & Jalapeno Sashimi | 14

はまちの薄造りハラペーニョ添え
thinly sliced yellowtail, sliced jalapenos,
yuzu olive oil sauce

◆Big Eye Tuna Poke | 15

マグロのポキ風
ginger soy marinated tuna, shimeji mushroom,
onion, yuzukosho yogurt

Hot

ホット

Hot Stone Unagi Bowl | 15

石焼ウナギ丼
dashi, rice, shiso, yuzu zest, teriyaki, quail egg

Pan Seared U-10 Scallop Mentaiko Sauce | 16

帆立のソテー明太子ソース
arugula, spicy cod roe sauce, mushroom

Lobster and Vegetable Tempura | 27

ロブスターと野菜のてんぷら
seasonal vegetables, lobster salt, truffle salt,
green tea salt

◆Pork Ribs | 12

豚のスペアリブ
yuzu kosho coleslaw, togarashi mango

Miso Crusted Bone Marrow | 14

牛肉の骨からの旨味
pickled mustard seeds, pickled onions, panko,
red miso, bonito flake

Miso Gyoza | 9

味噌餃子, キムチパウダー
house made pork dumpling, kimchi powder,
edamame, shishito pepper

◆"Kakuni" Pork Belly with 60° Egg | 15

24時間煮込んだ豚の角煮
braised pork belly slow cooked for 24 hours with
spinach, 60° egg, pine nuts

Miso Marinated Black Cod | 17

アラスカ産のぎんだら味噌漬け
grilled miso marinated Alaskan black cod

◆Grilled Octopus Yuzukosho Vinaigrette | 15



タコのダリル、柚子胡椒風味
oyster mushroom, arugula

Ask your server about today's featured sushi
and sashimi cuts.

Sushi / Sashimi

by the piece

◆Tuna / Akami	3.5
◆Peppercorn Tuna	3.5
◆Fatty Tuna / Toro	MKT
◆Fresh Salmon / Sake	3.5
◆New Zealand King Salmon	5
◆Peppercorn Salmon	3.5
◆Braised Octopus / Tako	3
◆Boiled Shrimp / Ebi	3.5
◆Sweet Shrimp / Amaebi	6
Spicy Chopped Scallop	3
Flying Fish Roe / Tobiko	2
Wasabi Flying Fish Roe	2
◆Salmon Roe / Ikura	4
◆Sea Urchin / Uni	MKT
Fresh Water Eel / Unagi	3.5
Tofu Skin / Inari	2
◆Alaskan King Crab / Tarabagani	MKT
◆House made Egg Omelet / Tamago	2.5
◆Fresh Wasabi / Oroshi Wasabi	7
◆Add Quail Egg	1

Japanese Fish

◆Yellowtail / Hamachi	3.5
◆Snapper / Madai	4.5
◆Golden Eye Snapper / Kinmedai	7
◆Amberjack / Kampachi	6
◆Line Caught Horse Mackerel / Aji	MKT
◆Marinated Gizzard Shad / Kohada	5
◆Whole Scallop / Hotate	3.5
◆Marinated Mackerel / MaSaba	5
◆Squid / Ika	MKT
◆House made Sea Eel / Anago	7

Kata Special

Foie Gras	7.5
Foie Gras + Scallop (2 ps)	15
Hamachi + Quail Egg	6

Signature Rolls

Tropical Spicy Tuna | 15

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

Longhorn | 15

fried shrimp, fresh water eel, avocado, spicy mayo, 3 kinds of tobiko, unagi sauce

Salmon & Soft Shell Crab | 14

soft shell crab, salmon, Korean BBQ powder, sesame seed, chili threads, togarashi, micro greens

Ocean Picante | 17

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

Toro & Short Rib | 19

toro tar tar, braised short ribs, tomato powder, ponzu olive oil

◆Rising Sun | 18

yellowtail, avocado, peppercorn tuna, truffle vinaigrette

Sexy Scallop | 16

chopped scallop, tempura crunch, avocado, kanikama, tobiko

Texas Hamachi | 17

yellowtail, spicy tuna, fresh water eel, fried shrimp, yuzu juice, jalapenos, sea salt

Caribbean | 16



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

Common Rolls | Hand Rolls

◆King Crab California

king crab, avocado, cucumber, masago
15 | 12

Toro + Takuan

fresh fatty tuna, Japanese pickled radish, shiso
9 | 7

*Most traditional rolls can be made upon request.

Dessert

◆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 gray lemon ice cream, buckwheat,
almond

Banana Crème Brule | 8

バナナのクレームブリュレ
nutella cream, blueberry, strawberry

Chocolate Mousse with Marshmallow Ice Cream | 8

チョコレートムース、マシュマロアイスクリーム
cinnamon hazelnuts, orange cookie crumble,
rum caramel

From the Sushi Bar

Chirashi | 35

特選ちらし
11 types of fresh sashimi over sushi rice

Sushi Platter | 38

お寿司盛り合わせ
Kata's choice of 10 pieces of nigiri sushi & your
choice of tropical spicy tuna roll or tuna roll

Sushi Vegetable Medley | 10

野菜の寿司
chef's choice of 5 kinds vegetable sushi

◆Sashimi Combo | 21

三種の刺身
tuna, salmon, hamachi

◆Chef's Sashimi For Two | 58

本日の刺身盛り合わせ
chef's choice of assorted sashimi

Chef's Pick Premium "Omakase" Sushi or Sashimi | MKT

本日の特選寿司(刺身)
Kata's special sushi selections,
please ask your server

◆ Gluten free ◆

*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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