

DINNER MENU

~Izakaya Style~

in Japan, an Izakaya is a sake bar that specializes in small, shareable plates.

reisai 冷菜 "cold appetizer"

hotate carpaccio* 18

scallops, tobiko, yuzu powder, daikon, spinach, cloud mushroom, olive oil, sunomono sauce

takowasa* 6

raw octopus, wasabi, quail egg

sunomono* 12

shrimp, octopus, cucumber, daikon, cloud mushroom, wakame, tomatoes, sunomono sauce

komè viche* 16

salmon, striped bass, mango, lemon juice, yuzu powder, olive oil

kim tako 7

octopus, cucumber, kimchi and dynamite sauce

ankimo kobachi* 15

monkfish liver pate, cucumber, tomato, shredded daikon, cloud mushroom, wakame, spicy daikon, ponzu

katsuo tataki* 18

bonito, spinach, cucumber, tomato, daikon, cloud mushroom, wakame, garlic chips, negi, ginger, ponzu

tuna poke* 16

avocado, bluefin tuna, quail egg, seaweed salad, chili oil, nikiri soy sauce, gyoza chips



zensai 前菜 "get started"

edamame 5

served *chilled*, hot, spicy +1

fried edamame eggroll 5

fried edamame rolls served with vegan yuzu aioli

seaweed salad 5

miso soup 4

side salad 4

spring mix cabbage, radish, tomato, cucumber, sunflower seeds, choice of sesame dressing or carrot ginger dressing

tsukemono 4

assorted Japanese pickles



age 揚げ "fried"

age-dashi tofu 8

bonito flakes, negi, ginger, dashi

aji fry 8

panko fried mackerel, tartar sauce

brie tempura 12

fried cheese & honey (5 pcs)

ebi fry 9

panko fried shrimp, tartar sauce (2pcs)

kaki fry 8

panko fried oysters, tartar sauce (3 pcs)

korokke 7

panko fried mashed potato croquettes, tonkatsu sauce (2 pcs)

komè wings 12

choice of:
dynamite sauce
sweet chili miso with negi
salt & pepper

shishito peppers 6

(sometimes spicy!)

shishamo 9

smelt wrapped in shiso, wonton and lightly fried, served with ponzu (3 pcs)

shumai 5

fried shrimp dumplings [contains pork] (5 pcs)

takoyaki 12

doughy octopus dumplings, Japanese mayo, tonkatsu sauce, bonito flakes, ao-nori & beni shoga (5 pcs)

okonomiyaki 11

seafood pancake, Japanese mayo, tonkatsu sauce, bonito flakes, ao-nori, beni-shoga & negi

tofu steak 12

mushroom yuzu ankae, negi

komè fries 7

served with honey wasabi aioli

vegetable tempura 8

kabocha squash, onion, shishito peppers, carrot, fresh grated ginger and daikon
[+shrimp 3 each]

kara-age 12

fried chicken thighs served with Japanese mayo

+ thai syle sauce 1.5

+ wasabi honey aioli 1.5

+ extra Japanese mayo 1.5



yaki 焼き "grilled"

gyoza 8

pork & cabbage dumplings served with ponzu or veggie filled with mushroom ponzu (6 pc)

mabo tofu 10

pork & tofu in a spicy szechuan sauce, negi

yaki-niku* 13

steak & onions in a savory sauce, kimchi, shishitos & cabbage

yakitori 12

grilled tare chicken & onion skewers (3 pcs)

ika yaki 15

grilled squid with tare, grated ginger and togarashi

saba shio 13

[has bones] mackerel filet, ginger, daikon

shio-koji salmon* 15

fresh wasabi, yamabogo

kama 15

choice of yellowtail collar served with ponzu or miso glazed salmon collar served with wasabi and yamagobo [has bones]

buta kimchi 11

sauteed pork, kimchi, dynamite sauce, negi

zato-ichi bao bun 12

pork belly, miso sesame sauce, and negi



komè こめ "rice"

komé set 6

rice, miso soup, pickles

komé chazuke* 9

onigiri, salmon, salmon roe, salmon skin, negi, bonito & dashi

yaki-onigiri 6

miso salmon skin, yamagobo, nori, bonito, negi



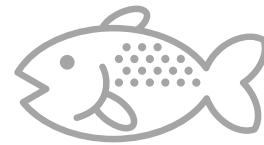
men 麵 "noodles"

tempura zaru soba 14

chilled soba noodles, shrimp tempura, quail egg*, wasabi, green onion, sobatsuyu dipping sauce, fresh grated ginger & daikon [sub udon +2]

curry udon 14

udon noodles, beef curry, naruto, negi



fine print:

20% gratuity will be added to all parties of 5 or more

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

 **komé**
sushi
kitchen

nigiri 1 piece on rice
maguro* 4 yellowfin tuna
hon maguro* 5 bluefin tuna
toro* mkt fatty bluefin tuna
hamachi* 4 yellowtail
hama-toro* 5 fatty yellowtail
sake* 4 salmon
sake-toro* 5 fatty salmon, ginger
suzuki* 4 striped bass, yuzu kosho
aji* 4 jack mackerel, ginger, negi
tako 3 octopus with eel sauce
ika* 3 squid, tobiko
ebi 3 boiled shrimp
ankimo* 5 monkfish liver pate, shiso, ponzu jelly
anago* 6 sea eel with eel sauce and grated ginger

hotate* 6 scallop, gold tobiko
ikura* 5 salmon roe marinated in nikiri soy
katsuo* 5 bonito, ponzu jelly, negi, ginger, garlic chip
spicy scallop* 6 avocado, go-go sauce
tamago 5 homemade egg omelet
tobiko* 4 flying fish roe
unagi 6 fresh water eel with eel sauce
uni* mkt sea urchin - limited availability
pork belly 4 seared, Japanese mayo, togarashi
saba* 3 mackerel, grated ginger, green onion
madai* 5 sea bream, wasabi stems, shiso
botan ebi* 15 golden tobiko, served with ponzu sauce
komè tamago 9 tamago, unagi & yamagobo (2pcs)



ask if available
o-toro* mkt- **nigiri & sashimi** super fatty bluefin
kurosawa nigiri* mkt ika, uni, tobiko
tanin-bune nigiri* mkt uni, ikura, shiso
yojinbo nigiri* mkt katsuo, ankimo, shiso, fresh ginger, ponzu jelly, garlic chip
sanjuro botan ebi with uni, shiso & tobiko

aburi trio 3 pieces of seared nigiri:
for one : 21 for two: 40
aburi hamachi * 6 yellowtail, fresh ginger, eel sauce and sansho
aburi wagyu * 12 wagyu beef, fresh ginger, shiso, eel sauce & black tobiko
zato-ichi salmon * 5 miso glazed salmon

sashimi 5 pieces, no rice
maguro* 18 yellowfin tuna
hon maguro* 25 bluefin tuna
toro* mkt fatty bluefin tuna
hamachi* 18 yellowtail
hama-toro* 23 fatty yellowtail
suzuki* 18 striped bass, yuzu kosho

sake* 18 salmon
sake-toro* 23 fatty salmon with grated ginger
aji* 20 jack mackerel, ginger, negi
tako 15 octopus
ika* 15 squid, tobiko

nigiri set (1 piece each)
for one : 20 for two: 38
hon maguro* blue fin tuna
hamachi* yellowtail
sake* salmon
madai* sea bream with shiso & wasabi stem
katsuo* bonito with ponzu jelly, fresh ginger, green onion, garlic chip

sashimi sampler* 39 three pieces each: yellowtail, salmon, striped bass & bluefin tuna

vegetarian nigiri (1 piece)
yamagobo 3 pickled burdock root
natto 3 fermented soy bean, negi

inari 3 marinated bean curd
avocado 3



sushi a-go-go classic rolls

austin* 15 krab salad, avocado, tuna, eel sauce, sesame seeds

crunchy dynamite* 11 spicy tuna, avocado, tempura crunch, sesame seeds

earth, wind & fire 15 avocado, cucumber, carrot, spinach, candied jalapeno, tomato, asparagus, sunflower seeds

fat samurai* 24 salmon, yellowtail, tuna, shrimp, krab salad, avocado, cucumber, spinach, carrot

go-go 15 bbq eel, cream cheese, avocado, go-go sauce, eel sauce, sesame seeds

koko 8 inari, cucumber, avocado, sesame seeds

krab salad* 9 krab salad, avocado, sesame seeds

love for sale* 13 salmon, mango, avocado, asparagus, carrot, spinach, mango sauce

longhorn* 11 steak, avocado, cream cheese, tx green sauce, sesame seeds

mango avocado 8 sesame seeds

philly* 11 smoked salmon, cream cheese, avocado, sesame seeds

rock-n-roll 11 shrimp tempura, avocado, carrot, spinach, eel sauce, sesame seeds

spooky * 15 spicy tuna, avocado, salmon on top, go-go sauce

summertime* 15 spicy tuna, shrimp tempura, avocado, go-go sauce, sesame seeds

sunshine* 11 salmon, avocado, mango, sesame seeds

superfly* 15 salmon skin, bbq eel, masago, yamagobo, cucumber, negi, eel sauce, go-go sauce, sesame seeds

texas surf-n-turf* 15 steak, shrimp tempura, avocado, spinach, candied jalapeno, cilantro, sesame seeds, tx green sauce, eel sauce

trio* 18 tuna, salmon, yellowtail, sesame seeds

veggie 13 avocado, cucumber, carrot, spinach, asparagus

yoshizo 16 bbq eel, shrimp tempura, cream cheese, avocado, eel sauce, sesame seeds



chef's signature rolls

midnight sun 13 (tempura fried) smoked salmon, cream cheese, avocado, candied jalapeno, topped with sunflower seeds and go-go sauce

endo in NY* 18 (rice paper) salmon, striped bass, cucumber, cilantro, carrot, spinach, topped with gold tobiko, side of thai chili fish sauce

superstar*18 tuna, shrimp, squid, umé, daikon, cucumber, gold tobiko

tarantula 22 shrimp tempura, softshell crab, avocado, carrot, spinach, sesame seeds, topped with black tobiko, go-go sauce, tx green sauce

alone together* 22 tuna, salmon, yellowtail, topped with bbq eel, go-go sauce, eel sauce, tempura crunch

austin FC roll* 18 krab salad, tuna, avocado, eel sauce topped with avocado & black tobiko

hosomaki 細巻き

natto 5 fermented soy bean, negi

oshinko 5 pickled daikon

kanpyo 5 sweet pickled gourd

avocado 5

kappa-ume-shiso 5 cucumber, ume, shiso

ume-gobo 7 pickled burdock root, ume

ika-ume-shiso* 7 squid, cucumber, ume, shiso

toro-taku* 13 fatty bluefin tuna, oshinko, shiso

negi-hama* 11 yellowtail, negi

tekka* 8 tuna
unagi 8 bbq eel

sake* 8 salmon

kappa 4 cucumber



hako-zushi はこ寿司 "box-pressed sushi"

bbq eel box* 24 krab salad inside, eel sauce

salmon box* 20 krab salad inside

seared saba box* 15 cured mackerel, seared and topped with fresh ginger and green onion

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While we do our best to accommodate allergies, we do not operate with an allergen free kitchen and cannot guarantee no cross contamination with menu items. Please alert your server of any food allergies or concerns.