

LUNCH MENU

salad サラダ



komè salad small: 4 large: 8

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

salad add-ons:

kara-agè: 12 grilled salmon: 14 avocado: 2

teishoku 定食 "combination lunches"

teishoku is a standard of Japanese cuisine, all meals come with: side salad w/ sesame dressing or carrot ginger dressing, miso soup, rice & Japanese pickles.

buta-kimchi 17

sauteed pork, kimchi, dynamite sauce, negi & dashi

yaki-niku* 18

steak & onions in a savory sauce, kimchi, shishito peppers & cabbage

katsu 18

choice of panko fried: chicken, pork or shrimp

tofu steak 17

served with yuzu mushroom ankake, negi

kara-age 18

fried chicken thighs served with Japanese mayo

+ thai style sauce 1.5 + wasabi honey aioli 1.5

+ extra Japanese mayo 1.5

combo fry 20

shrimp, kaki (oyster), aji, tartar sauce

saba shio 18

mackerel filet [has bones], ginger, daikon

kama 18

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

shio-koji salmon 20

fresh wasabi, house pickles

beef curry 18 "get traditional"

Japanese beef curry rice, vegetable croquette (comes with side salad, no soup)

substitute pork [+4] or chicken katsu [+5]

zensai 前菜 "get started"

aji fry 8

panko fried mackerel, homemade tartar sauce

edamame 5

served chilled, hot, spicy +1, or fried with yuzu aioli

gyoza 8

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

kaki fry 8

fried oysters, tartar sauce (3pc)

ebi fry 9

panko fried shrimp, tartar sauce (2pcs)

kara-age 12

fried chicken thighs served with Japanese mayo

+ thai style sauce 1.5 + wasabi honey aioli 1.5

+ extra Japanese mayo 1.5

takoyaki 12

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

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]

shumai 5

fried shrimp dumplings [contains pork] (5pcs)

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 (5 pcs)

zato-ichi bao buns 12

steamed pork buns with zato-ichi sauce, negi (2 pcs)



komè bento* 24

kara-age, age-dashi tofu, side salad, sashimi assortment, miso soup, choice of one lunch roll



sushi lunch* 22

tuna, yellowtail, salmon, striped bass & shrimp nigiri, miso soup, choice of one lunch roll

lunch roll options:

(see back of menu for descriptions)

salmon maki* / tekka maki* /

negi-hama maki* /

ika-ume-shiso maki* /

sunshine* /

crunchy dynamite* /

veggie / Philly*



sashimi lunch* 27

tuna, salmon, yellowtail, striped bass, aji, scallop, tobiko, ikura, with fresh wasabi, rice, miso soup & pickles



side サイド

seaweed salad 5

tsukemono 4

sushi rice 3

steamed rice 3

kimchi 3

natto 6 fermented soy beans

miso soup 4

donburi 丼 "rice bowls"

served with miso soup

from the kitchen

[add onsen egg* to any bowl: 2]

katsu-don 18

choice of panko fried pork, chicken or shrimp cooked with egg, onion, negi, beni-shoga

kinoko chashu tama-don 18

pork belly, egg, mushroom, onion, negi, yuzu, sansho, beni-shoga

gyu-don 18

shredded beef stewed in dashi & onion, beni-shoga, negi

[+stamina set: kimchi & onsen egg* 3]

mabo-don 16

tofu with ground pork, spicy szechuan sauce, negi, takuan

una tama-don 24

bbq unagi (eel), onsen egg*, negi, pickled daikon, nori, fried onion

yakitori-don 19

grilled tare chicken & onion, skewers, onsen egg*, pickled eggplant, nori, negi, fried onion, togarashi



from the sushi bar

[add uni* to any bowl at mkt price]

chirashi-don* 32

tuna, salmon, yellowtail, striped bass, aji, scallop, tobiko, ikura, ebi, unagi, tamago

hokkai-don* 26

salmon, scallop, ikura, tobiko

maguro zuke-don* 28

nikiri marinated tuna, negi, steamed rice [+yamaimo & egg yolk* 2]

men 麺 [Make any RAMEN spicy +2]

shoyu ramen* 13

kombu & seafood dashi, soy, anchovy oil, pork chashu, menma, aji tama, naruto, negi

veggie ramen 12

kombu dashi, miso, tofu, negi, corn, bok choy, rayu, ground sesame, chili thread

tonkotsu ramen* 14

tonkotsu, kombu dashi, pork chashu, aji tama, menma, negi, beni shoga, naruto, blackened garlic oil, ground sesame

tantanmen* 13

spicy sesame ramen, ground pork, bok choy, negi, aji tama, rayu & chili threads

fan favorite:

miso ramen* 13

kombu dashi, miso, ground pork, bok choy, negi, rayu, aji tama, corn, chili thread, ground sesame

kitsune udon 12

inari, spinach, wakame, naruto, negi and kombu dashi [+shrimp 3 each]



substitutions & modifications politely declined.

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



nigiri 握り 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
ankimo* 5 monkfish liver pate, ponzu jelly
anago* 6 sea eel with ginger, eel sauce
hotate* 6 scallop, gold tobiko
ikura* 5 salmon roe marinated in nikiri soy
katsuo* 5 bonito, ponzu jelly, 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

sake* 4 salmon
sake-toro* 5 fatty salmon
suzuki* 4 striped bass
aji* 4 jack mackerel
ika* 3 squid
uni* mkt sea urchin - limited availability
zato-ichi* 5 seared salmon, sweet miso
madai* 5 sea bream, wasabi stems, shiso
saba* 3 mackerel, fresh ginger, green onion
wagyu* 12 seared with black tobiko, eel sauce
pork belly 4 seared, Japanese mayo, togarashi
botan ebi* 15 golden tobiko & ginger, 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, shiso
tanin-bune nigiri* mkt
 uni, ikura, shiso
yojinbo nigiri* / mkt
 katsuo, ankimo, garlic chip, shiso, ponzu jelly, fresh ginger
sanjuro 20
 botan ebi with uni, shiso & tobiko

vegetarian nigiri

1 piece
yamagobo 3 pickled burdock root
natto 3 fermented soy bean
inari 3 marinated bean curd
avocado 3

sashimi 刺身 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
sake* 18 salmon
sake-toro* 23 fatty salmon, ginger

suzuki* 18 striped bass
aji* 20 jack mackerel
tako 15 octopus
ika* 15 squid

sushi a-go-go classic rolls

寿司アゴゴークラシックロール

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
mango avocado 8
 sesame seeds



longhorn* 11
 hanger steak, avocado, cream cheese, tx green sauce, 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
 hanger 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 シェフ特製ロール

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, ume, 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, sesame seeds, topped with avocado & black tobiko

hako-zushi はこ寿司 "box-pressed sush"

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

substitutions & modifications politely declined.

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
negi-toro* 13
 fatty tuna, negi
tekka* 8
 tuna
kappa 4
 cucumber
sake* 8
 salmon
unagi 8
 bbq eel



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