



HAPPY HOUR



MONDAY-FRIDAY 4:30-6

NIGIRI AND SASHIMI

2pcs

MARKET FISH SELECTION* chef's choice	10	16
MAGURO* bigeye tuna	8	14
SAKE* atlantic salmon	7	14
SUZUKI* striped bass	7	14

CRUDO

HIRAMASA SERRANO*
yellowtail, asian pear, coconut ponzu 14

SAKURA MASU*
tasmanian ocean trout, passion fruit zu,
coconut taro puree, toasted capers 15

MAKI

KINOKO (v)
hi-fi mushroom, marinated daikon, avocado,
mushroom "bacon," soy paper, yuzu aioli 9

PRIME DRY AGED MAKI*
chef's choice market fish, avocado, yuzu kosho,
green onion, sesame 8

EEL-MATIC
cucumber, avocado, sesame, banana-pear
BBQ sauce 8

HOT TASTING

EDAMAME (v)
steamed soybeans, sea salt 6

WAGYU HOT ROCK*
texas wagyu, ponzu, negi 9

SPINACH & SHIITAKE DUMPLINGS (v)
cashew cheese, red curry oil, cilantro 7

BRUSSELS SPROUTS (v)
crisped brussels sprouts, lemongrass soy 8

CHICKEN KARAAGE
shiso, red onion, ponzu verde 10

MISO-CURED SWORDFISH
grilled dry-aged swordfish, aji panca butter,
leek confit 14

DESSERT

YUZU PIE
graham cracker, toasted marshmallow meringue,
yuzu, blueberry, candied pecans 8

LUCKY LIBATIONS

SAKE COCKTAILS

POMEGRANATE MULE
jasmine infused sake, pomegranate, cinnamon,
lime, ginger beer 9
CUCUMBER REFRESHER
sake, cucumber, mint, lime 9
CHERRY DAIQUIRI
sake, cherry juice, lime 9

BEER

SNOW MONKEY MANGO GUAVA SELTZER 7
ASAHI SUPER DRY 6

SAKE (300mL bottle)

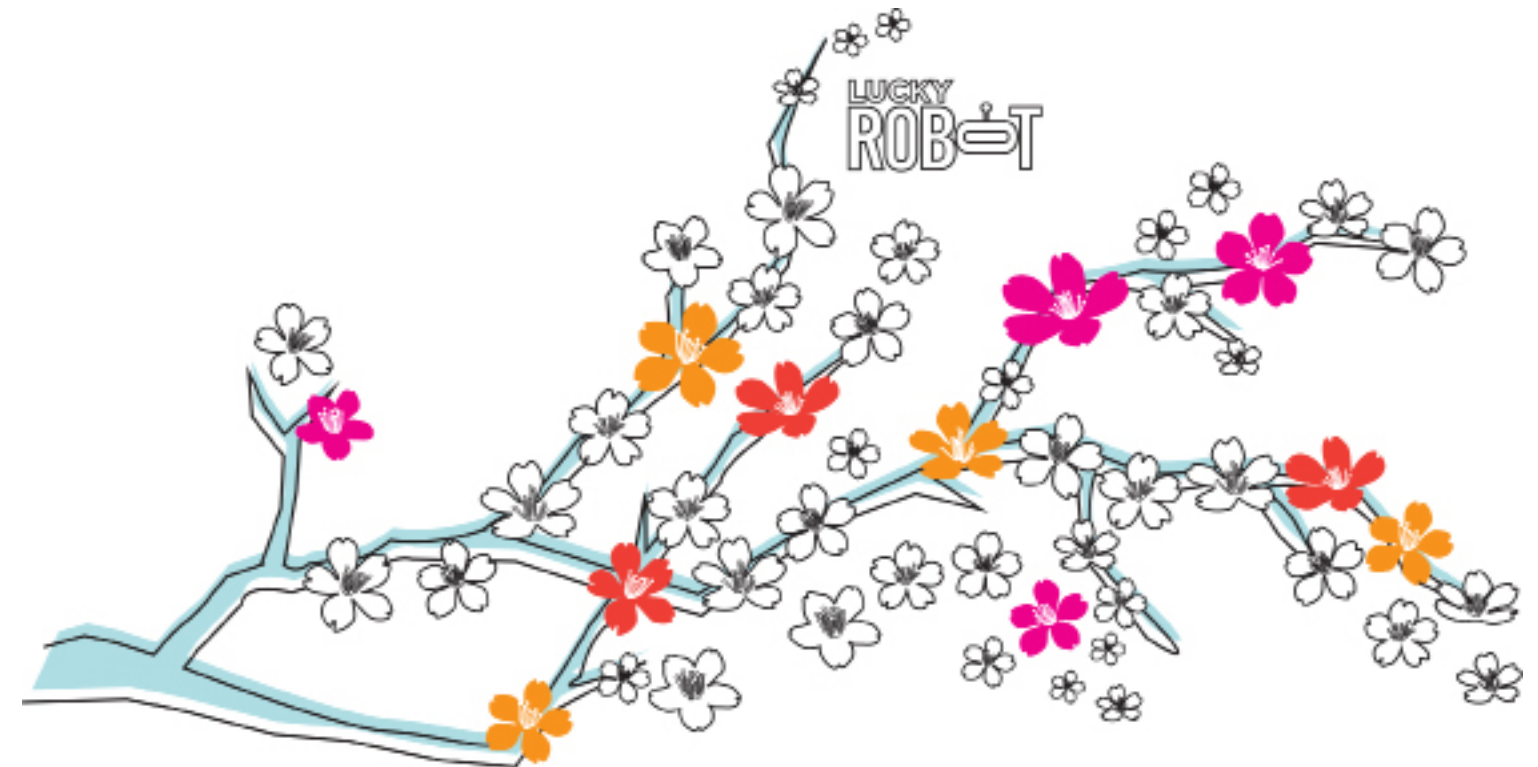
SOUTHERN BEAUTY 25
CHRYSANTHEMUM MIST 33
TARU 23
MOONLIGHT 24

WINE

HER SAUVIGNON BLANC 8
DIVISION PINOT NOIR 10
LUNARIA SPARKLING PINOT GRIGIO PET NAT 9

*Happy hour may be unavailable on holidays.

LUCKY ROBOT



NIGIRI AND SASHIMI

NIGIRI SASHIMI

raw

MAGURO* bigeye tuna	6	26
SAKE* Atlantic salmon	5	18
SAKE TORO* Atlantic salmon belly	6	19
MASU* ocean trout	7	28
MASU TORO* ocean trout belly	8	32
SUZUKI* striped bass	5	20
HIRAMASA* yellowtail	6	22
IKURA* sake marinated salmon caviar	8	
CHIKI TORO* bigeye tuna, pork lardo	9	

cooked

PORK BELLY fig, aji panca, negi	5
WAGYU SHORT RIB chimichurri, crispy shallot	8
UNAGI sesame, tare	8
vegan	
AVOCADO yuzu miso sauce, sesame	4
HI-FI MUSHROOM aderezo, lemon zest	5
ZUCCHINI AHIMI shiso, huancaína	4

MAKI ROLLS

TRANSFORMER* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice daily market fish, green onion, sesame, spicy mayo, lemongrass soy 28

NASHI SALMON* salmon, asian pear, avocado, sesame, serrano, ponzu verde, cilantro 16

YUCA-TEKKAN* bigeye tuna, pickled red onion, avocado, pepitas, recado negro, cilantro 16

SEA-3PO* bigeye tuna, avocado, cucumber, topped with atlantic salmon, green onion, spicy mayo, habanero oil, pepitas 25

SPIDER fried soft shell crab, avocado, sesame, honey crisp apple, red curry oil, spicy mayo 15

R2D2 texas wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, cashew huancaína 16

CHEF'S CHOICE

NIGIRI MORIAWASE * 5 piece sushi 28

PRIME MARKET NIGIRI MORIAWASE * 5 piece market sushi 37

SASHIMI MORIAWASE * 5 types of sashimi 65

PRIME MARKET SASHIMI MORIAWASE * assorted market sashimi, 3 pieces per 5 types of fish 95

OMAKASE

Chef's Tasting menu for 2

松 325

竹 250

梅 185



*Omakase experience unavailable within one hour of close.

CRUDO

HIRAMASA SERRANO* by Chef Jay
yellowtail, serrano, asian pear, coconut ponzu 24

SUMMER CEBICHE* by Chef Kevin
striped jack, compressed melon, mushroom "bacon,"
melon leche de tigre, red onion, cilantro 24

TORO+FIG* by Chef Jay
bigeye tuna, black mission fig, cashew, lardo 22

HOT TASTINGS

BRUSSELS SPROUTS (v)
crisped brussels sprouts, lemongrass soy 12

EDAMAME (v)
steamed soybeans, sea salt 7.5

SPICY EDAMAME (v)
spicy hoisin, togarashi 8.5

BEEF HOT ROCK*
texas wagyu, ponzu, negi 18

CHICKEN KARAAGE
ponzu verde, red onion, shiso 15

MISO SOUP
wakame, green onion, nori 5

FROM OUR KITCHEN

PORK CHASHU FRIED RICE
shoyu glazed pork rib, shrimp, shiitake mushroom,
fried egg 24

MISO-CURED SWORDFISH
dry-aged swordfish, aji panca butter, leek confit 25

SHRIMP TSUKEMEN STIR-FRY
noodles, aji panca shrimp, nikkei umi sauce, tomato,
red onion, snap peas, baby corn, mushroom 24

STEKI FURAI*
8oz 21-day dry-aged strip steak, koji butter,
yuca fries 32

CHIMI AGETOFU (v)
crispy tofu, chimichurri, roasted tomato,
mushroom "bacon" 14

SAKURA MASU* by Chef Sebastian
Tasmanian ocean trout, passion fruit ponzu,
coconut taro, toasted capers 23

MADAI GUAVACHILE* by Chef Mia
Japanese sea bream, pink pineapple, pistachio,
guava leche de tigre, candied aji limo, mint 25

TATAKI BLOSSOM* by Chef Sebastian
bigeye tuna, cherry, rice paper, avocado aioli 26

DUMPLINGS

CRISPY BARBACOA
mango, chipotle, white scallion 12

SPINACH & SHIITAKE (v)
cashew cheese, red curry, cilantro 10

PORK & GINGER
salsa macha, ginger, black vinegar 12

ROBOT RAMEN
pork shoyu broth, chashu pork, ajitama egg,
wood ear mushroom, menma, aji amarillo rayu 18

TANTAN RAMEN (v)
soy-braised sweet potato, bok choy, peruvian corn,
tofu, chimichurri 16

PAITAN RAMEN
chicken katsu, ajitama egg, bok choy, peruvian corn,
creamy miso broth 18

BAO BUNS

PORK BELLY
soy-braised pork belly, spicy hoisin, pickles 9

SHRIMP
crispy shrimp, sweet chili, yuzu aioli, cabbage 9

EGGPLANT
eggplant kabayaki, garlic miso, pickles, herbs 6

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.