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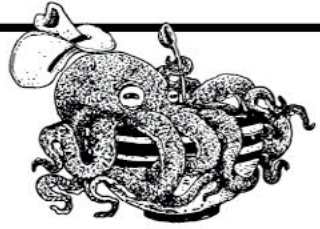


MUNCHIES

- ☛ **TODAY'S SASHIMI *** MKT
- ☛ **CHAWAN MUSHI *** MKT
japanese savory custard
- EDAMAME** 4.5
cherry smoked dadachamame
- CHARRED SHISHITO** 9
barley miso aioli, bonito flake
- TOKYO STREET CORN** 7
grilled corn, yuzu pepper aioli, cotija
- DANK TOFU** 6
blue cheese, shitake, soy glaze, pecans
- "HOT POCKETZ"** 5
gouda, brisket
- PICKLE PLATE** 7
house pickles
- CUCUMBER SUNOMONO** 5
nori viniagrette, chili oil
- W/ SMOKED OCTOPUS** 10

* Ask your server for todays selection

☛ May contain undercooked seafood, egg or shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CHILI CHEESE TAKOYAKI \$9
octopus fritters topped with Texas chili, cheddar, onion, smoked jalapeño

SMOKED

- MACKEREL** 10
lemon, Maldon salt
- FISH COLLAR *** MKT
yuzu salt, lemon
- BBQ EEL** 11
herb salad, Sansho peppers
- DUCK BREAST** 10
orange ponzu
- BRISKET** 4.5/5
lean / toro, kemuri bbq sauce
- PORK & RICE SAUSAGE** 7
shitake, miso

TASTING PORTIONS

BBQ BOAT \$ MARKET PRICE *



SKEWERS

KUSHIYAKI

- EACH
- BEEF TONGUE 6
- ☛ MISO MARINATED SCALLOP 8
- BACON POTATO GOAT CHZ 4
- SHROOMS & BACON 4
- KUROBUTA PORK BELLY 6

YAKITORI (CHICKEN)

- EACH
- MEATBALL 4.5
- ☛ ADD ORGANIC RAW EGG YOLK (+1)
- CHICHARON 3.5
- TAILS 3.5
- HEARTS 3.5
- THIGHS & SCALLIONS 3.5

► We will include a 20% gratuity for parties of 8 or more

GUACA-POKE

tuna, fresh wasabi, avocado, \$15
pickled red onion, Kaiware sprout



CLASSIC KARAAGE CHICKEN

fried chicken thigh bites \$10

RICE STUFF

- STICKY RICE TAMALES** 8
beef tongue, chorizo, shitake
- CRISPY ONIGIRI** 6
rice ball, smoked fish, miso
- OCHAZUKE**
roasted green tea, fresh wasabi
- W/ SMOKED SALMON** 8
- W/ GRILLED SHITAKE** 7

RAMEN

- ☛ **TEXAS RAMEN (SMALL BOWL)** 12
beef broth, brisket, ajitama, bamboo, scallion, nori, pickled mustard greens, mung sprouts
- ☛ **BBQ TSUKEMEN (SMALL BOWL)** 13
kotteri dipping broth, brisket, ajitama, scallion, lime, hierbas de Tejas, smoked jalapeno

EXTRA TOPPINGS

- TEXAS CHILI 3
- AJITAMA EGG 1.5
- SMOKED BRISKET 4
- PICKLED MUSTARD GREENS 1
- NORI 1
- MENMA BAMBOO SHOOT 1
- SMOKED JALAPENO 1

DESSERT:

- ROASTED BANANA PUDDING** 5
Kokuto Crunch, Miso caramel,
- YUZU PECAN PIE** 5
kokuto sugar, Azuki bean whip

COCKTAILS



GRAPEFRUIT SOUR
\$13
barley shochu, soda, fresh grapefruit



MATCHA PAIN KILLER
\$13
buckwheat shochu, tequila, pineapple, coconut, matcha tea



KEMURI HI-BALL
\$11
scotch whiskey, yuzu, fizz



PUFF PUFF PASS
SERVES 2-3
sweet potato shochu, aged rum, pecan, grapefruit, five spice bitters

FELINA blanco tequila, sweet vermouth, smoky rhubarb amaro	11	BATTLE ROYALE MILK PUNCH aged rum, darjeeling tea, whole milk, nutmeg, honey	10
EVENING STAR texas gin, potato shochu, bianco vermouth, yuzu	11	OKINAWA OLD FASHIONED rye whiskey, scotch, okinawan black molasses, bitters	12
TWO IN THE BUSH pisco, sudachi shochu, melon, rosemary, citrus, egg whites	12	GOLDEN ARROW espadin mezcal, tequila, strega, ginger, tumeric, citrus	12

SAKE

GLS | BTL

KUROSAWA - JUNMAI KIMOTO Nagano grape, peach, pepper, agave	8
HIMEZEN UME - PLUM GINJO Miyagi meyer lemon, mild peach	9
DREAMY CLOUD - NIGORI Shimane peanut, toffee	11
COWBOY YAMAHAI - JUNMAI GINJO 13/69 Niigata straw, leather, s'mores 720ml	
TEDORIGAWA 'KINKA' 14/75 Ishikawa lemon custard, cucumber 720ml	
'GREEN RIDGE' - NAMA GENSHU 15/75 Yamagata green apple, toasted rice 720ml	
HEKIJU - JUNMAI DAIGINJO 17/89 Niigata nutmeg, pear, grapes 720ml	

YUHO - KIMOTO JUNMAI Ishikawa umami, citrus, 300ml	39
TENZAN - JUNMAI GENSHU Saga bananas, crushed leaves 300ml	49
ICHINOKURA - CEDAR JUNMAI Miyagi dried apples, overripe pears 500ml	55
SUMMER SNOW - NIGORI GINJO Hiroshima peaches & cream 500ml	55
NARUTOTAI - NAMA GENSHU Tokushima cream, anise, durian 720ml	55
KUBOTA SUIJU - NAMA DAIGINJO 160 Niigata sweet honeysuckle, stone fruit 720ml	

SHOCHU

ROCKS | NEAT | MIZUWARI

YOKAICHI - BARLEY Miyazaki daisies, sweet malt	7
YUFUIN - BARLEY Oita apricot, biscuit, mango	9
KUROKAME - POTATO Kagoshima cocoa, dragonfruit	9
IWAI NO AKA - POTATO Kagoshima butter, saline, yam	9
GANKUTSUOH - RICE Miyazaki apple, heather, mint	10
TOWARI - BUCKWHEAT Miyazaki stonefruit, roasted corn	10
KURADASHI GENSHU - POTATO 14 Kagoshima plantain, tomato, sugar	

DRAFT BEER

12oz (BOTTLE) 55oz (PITCHER)

JAPAN	
SAPPORO DRAFT - LAGER	4 / 16
HITACHINO NEST - WHITE ALE	8 / 30
TEXAS	
LIVE OAK - ROTATING SELECTION	5 / 19
LONE PINT - ROTATING SELECTION	6 / 23

CANS (12oz)

AUSTIN EASTCIDERS (12oz)	5
ORION OKINAWAN RICE LAGER	5
HOPS N GRAIN - ROTATING SELECTION	5

WHISK(E)Y

ROCK | NEAT | FIZZ

JAPAN

SUNTORY TOKI Blend apple, honey, thyme	12
IWAI Nagano vanilla, pecan, plum	13
NIKKA COFFEY MALT Miyagi toffee, cream, nuts	17
NIKKA PURE MALT Miyagi plum, coffee, tobacco	17
NIKKA COFFEY GRAIN Miyagi rich fruit, vanilla, biscuits	18
HIBIKI HARMONY Blend caramel, toffee, saline	20
YAMAZAKI 12 YR Osaka tropical fruits, citrus, spice	25
HAKUSHU 12 YR Yamanashi honey, oak, sweet peat	21
NIKKA - MIYAGIKYO Miyagi butterscotch, soft spice	24

TEXAS

BONE BOURBON Smithville maple, spice, vanilla	11
SWIFT SINGLE MALT Dripping Springs honey, vanilla, rose	12
BALCONES BABY BLUE Waco caramel, banana, oak	13
BALCONES SINGLE Waco honey, vanilla, cedar	17

"DUBLIN" DR. PEPPER	2	TOPO CHICO	3	RAMUNE	3
ROYAL MILK TEA	3	GREEN TEA	3	MEXICAN COKE	3