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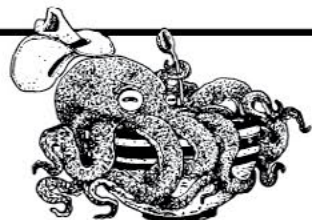
KEMURI

MUNCHIES

☛ TODAY'S SASHIMI *	MKT
☛ CHAWAN MUSHI *	MKT
japanese savory custard	
EDAMAME	4.5
cherry smoked dadachamame	
BLISTERED SHISHITO	9
barley miso aioli, bonito flake	
TOKYO STREET CORN	7
grilled corn, yuzu pepper aioli, cotija	
BROCCOLI CHEESE TOFU	7
bleu cheese tofu, charred broccoli, radish	
"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	
SPICY PORK RIBS (2)	10
Gochujang pepper rub, pickles	

BBQ BOAT \$ MARKET PRICE *



SKEWERS

KUSHIYAKI

	EACH
BEEF TONGUE	6
☛ MISO MARINATED SCALLOP	8
KABOCHA SQUASH & BELLY	8
BACON POTATO GOAT CHZ	4
SHROOMS & BACON	4
KUROBUTA PORK BELLY	6
☛ HEAD-ON PRAWN	5

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



CLASSIC KARAAGE CHICKEN \$10
fried chicken thigh bites

RICE STUFF

STICKY RICE TAMALE	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



buckwheat shochu, tequila, pineapple, coconut, matcha tea



KEMURI HI-BALL
\$11
Kemuri scotch blend, yuzu, fizz



sweet potato shochu, aged rum, pecan, grapefruit, five spice bitters
SERVES 2

FELINA 11
blanco tequila, sweet vermouth, smoky rhubarb amaro

EVENING STAR 11
texas gin, potato shochu, bianco vermouth, yuzu

TWO IN THE BUSH 12
pisco, sudachi shochu, melon, rosemary, citrus, egg whites

OO LONG ISLAND ICED TEA (DRAFT) 11
Shochu, tequila, aged rum, citrus cordial, cold-brewed oolong tea

OKINAWA OLD FASHIONED 12
rye whiskey, scotch, okinawan black molasses, bitters

GOLDEN ARROW 12
espadin mezcal, tequila, strega, ginger, tumeric, citrus

SAKE



GLS | BTL

KUROSAWA - JUNMAI KIMOTO 8
Nagano | grape, peach, pepper, agave

DREAMY CLOUD - NIGORI 11
Shimane | peanut, toffee

COWBOY YAMAHAI - JUNMAI GINJO 13/69
Niigata | straw, leather, s'mores 720ml

TEDORIGAWA - JUNMAI DAIGINJO 14/75
Ishikawa | lemon custard, cucumber 720ml

BORN 'GOLD' - JUNMAI DAIGINJO 14/75
Fukui | cream, cedar, banana 720ml

MANZAIRAKU - YAMAHAI JUNMAI 14/75
Ishikawa | dry, fennel, stonefruit 720ml

YUHO - KIMOTO JUNMAI 39
Ishikawa | umami, citrus, 300ml

ICHINOKURA - CEDAR JUNMAI 55
Miyagi | dried apples, overripe pears 500ml

SUMMER SNOW - NIGORI GINJO 55
Hiroshima | peaches & cream 500ml

NARUTOTAI - NAMA GENSHU 55
Tokushima | cream, anise, durian 720ml

AKITABARE - JUNMAI GINJO 65
Akita | semi-dry, passion fruit, lime 720ml

KUBOTA SUIJU - NAMA DAIGINJO 135
Niigata | sweet honeysuckle, stone fruit 720ml

SHOCHU

ROCKS | NEAT | MIZUWARI

YOKAICHI - BARLEY 7
Miyazaki | daisies, sweet malt

YUFUIN - BARLEY 9
Oita | apricot, biscuit, mango

KUROKAME - POTATO 9
Kagoshima | cocoa, dragonfruit

IWAI NO AKA - POTATO 9
Kagoshima | butter, saline, yam

GANKUTSUOH - RICE 10
Miyazaki | apple, heather, mint

TOWARI - BUCKWHEAT 10
Miyazaki | stonefruit, roasted corn

KURADASHI GENSHU - POTATO 14
Kagoshima | plantain, tomato, sugar

DRAFT BEER

12oz (SINGLE) 55oz (PITCHER)

JAPAN
SAPPORO DRAFT - LAGER 4 / 16

TEXAS
LIVE OAK - ROTATING SELECTION 5 / 19

LONE PINT - ROTATING SELECTION 6 / 23

CANS (12oz)

AUSTIN EASTCIDERS - ROTATING 5

ORION OKINAWAN RICE LAGER 5

HOPS N GRAIN - ROTATING SELECTION 5

WHISK(E)Y

ROCK | NEAT | FIZZ

JAPAN

SUNTORY TOKI 12

Blend | apple, honey, thyme

MARS IWAI 13

Nagano | vanilla, pecan, plum

NIKKA COFFEY MALT 18

Miyagi | toffee, cream, nuts

NIKKA PURE MALT 18

Miyagi | plum, coffee, tobacco

NIKKA COFFEY GRAIN 18

Miyagi | rich fruit, vanilla, biscuits

HIBIKI HARMONY 20

Blend | caramel, toffee, saline

SUNTORY HAKUSHU 12 YR 21

Yamanashi | honey, oak, sweet peat

AKASHI WHITE OAK 21

Hyogo | honey, pear, sweet oak

NIKKA - MIYAGIKYO 24

Miyagi | butterscotch, soft spice

(COMPREHENSIVE LIST AVAILABLE BY REQUEST)

TEXAS

BONE BOURBON 11

Smithville | maple, spice, vanilla

SWIFT SINGLE MALT 12

Dripping Springs | honey, vanilla, rose

BALCONES BABY BLUE 13

Waco | caramel, banana, oak

BALCONES SINGLE 17

Waco | honey, vanilla, cedar

ROYAL MILK TEA 3
MEXICAN COKE 3

TOPO CHICO 3
GREEN TEA 3

RAMUNE 3