

煙

KEMURI

MUNCHIES

◆ TODAY'S SASHIMI *	MKT
◆ CHAWAN MUSHI *	MKT
japanese savory custard	
EDAMAME	3.5
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 broccoll, 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	5.5/6.5
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 \$8
fried chicken thigh bites

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	10
W/ GRILLED SHITAKE	8

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
Kemuri scotch blend, yuzu, fizz



PUFF PUFF PASS
SERVES 2
\$24
sweet potato shochu, aged rum, pecan, grapefruit, five spice bitters

FELINA blanco tequila, sweet vermouth, smoky rhubarb amaro	11	OO LONG ISLAND ICED TEA (DRAFT) Shochu, tequila, aged rum, citrus cordial, cold-brewed oolong tea	11
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, turmeric, citrus	12

SAKE



GLS | BTL

KUROSAWA - JUNMAI KIMOTO Nagano grape, peach, pepper, agave	9
DREAMY CLOUD - NIGORI Shimane peanut, toffee	12
AKITABARE - JUNMAI GINJO Akita semi-dry, passion fruit, lime 720ml	13/65
COWBOY YAMAHAI - JUNMAI GINJO Niigata straw, leather, s'mores 720ml	15/75
MANZAI RAKU - YAMAHAI JUNMAI Ishikawa dry, fennel, stonefruit 720ml	15/75
BORN 'GOLD' - JUNMAI DAIGINJO Fukui cream, cedar, banana 720ml	16/80
TEDORIGAWA - JUNMAI DAIGINJO Ishikawa lemon custard, cucumber 720ml	16/80
MANTENSEI - JUNMAI GINJO Tottori Honey, Pear, Umami 300ml	39
ICHINOKURA - CEDAR JUNMAI Miyagi dried apples, overripe pears 500ml	59
SUMMER SNOW - NIGORI GINJO Hiroshima peaches & cream 500ml	65
NARUTOTAI - NAMA GENSHU Tokushima cream, anise, durian 720ml	75
KUBOTA SUIJU - NAMA DAIGINJO Niigata sweet honeysuckle, stone fruit 720ml	135

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 Kagoshima plantain, tomato, sugar	14

DRAFT BEER

JAPAN	12oz 55oz
SAPPORO DRAFT - LAGER	5 / 19
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
(2 OZ POUR)

JAPAN	
SUNTORY TOKI Blend apple, honey, thyme	13
MARS IWAI Nagano vanilla, pecan, plum	13
AKASHI WHITE OAK Hyogo honey, pear, sweet oak	16
NIKKA COFFEY MALT Miyagi toffee, cream, nuts	19
NIKKA PURE MALT Miyagi plum, coffee, tobacco	19
NIKKA COFFEY GRAIN Miyagi rich fruit, vanilla, biscuits	19
HIBIKI HARMONY Blend caramel, toffee, saline	22
SUNTORY HAKUSHU 12 YR Yamanashi honey, oak, sweet peat	27
NIKKA - MIYAGIKYO Miyagi butterscotch, soft spice	24
(AND LOTS MORE! ASK FOR A FULL LIST)	
TEXAS	
BONE BOURBON Smithville maple, spice, vanilla	12
BALCONES BABY BLUE Waco caramel, banana, oak	13
SWIFT SINGLE MALT Dripping Springs honey, vanilla, rose	15
BALCONES SINGLE Waco honey, vanilla, cedar	19

ROYAL MILK TEA	3	TOPO CHICO	3	RAMUNE	3
MEXICAN COKE	3	GREEN TEA	3		

CHINMI

— EXOTICS & RARETIES —



NOT FUNKY



FUNKY



LESLIE



YOU NASTY

TAKO WASA

marinated octopus, chopped wasabi

4

RAY JERKY

grilled rayfins, kewpie mayo, togarashi

8

SHIO KARA

squid marinated in its own guts

5

FRIES WITH EYES

Roe-filled Smelt, Nanban Vinaigrette

9

MARINATED JELLYFISH

chopped sweet n sour marinated jellyfish

4

CHARRED MENTAIKO

salted cod roe

MKT

MONK FISH LIVER

scallion, ponzu, spicy daikon

10

NATTO

fermented soy beans, scallions

MKT

CRISPY RAY FIN

kewpie mayo, togarashi

7



FLIGHTS



SAKE FLIGHTS

GLIDER SAKE FLIGHT (1.5oz EACH) 21

Tedorigawa Kinka, Akitabare, Born Gold

FIGHTER SAKE FLIGHT 27

Mantensei, Ichinokura Taru, Manzairaku Raku

WHISK(E)Y FLIGHTS

JAPANESE FLIGHT 35

Akashi White Oak, Nikka Coffey Grain, Hibiki Harmony

TEXAS FLIGHT 23

Swift Single Malt, Balcones Baby Blue, Balcones Brimstone

SHOCHU FLIGHT

SHOCHU FLIGHT (1.5oz EACH) 15

Yokaichi (barley), Towari (buckwheat), Iwai no Aka (potato)

WHISK(E)Y

JAPAN

(2 OZ POUR)

AKASHI WHITE OAK

Hyogo/ honey, pear, oak

AKASHI SINGLE MALT

Hyogo/ peach, sherry, white pepper

AKASHI 5YR SHERRY CASK

Hyogo/ ginger spice, stone fruit

CHICHIBU FLOOR MALTED 2015

Saitama/ leather, fruit, tobacco

ICHIRO MALT AND GRAIN

Saitama/ toffee, honey, toasted nut

ICHIRO'S THE SINGLE CASK #708

Saitama/ biscuit, raisin, pear

MARS IWAI

Nagano/ vanilla, pecan, plum

MARS IWAI TRADITION

Nagano/ banana, cinnamon, malt

MARS KOMAGATAKE RINDO

Nagano/ light fruit, tobacco, cashew

NIKKA PURE MALT

Miyagi/ plum, coffee, tobacco

NIKKA COFFEY MALT

Miyagi/ toffee, cream, nuts

NIKKA COFFEY GRAIN

Miyagi/ rich fruit, vanilla, biscuits

NIKKA MIYAGIKYO

Miyagi/ butterscotch, soft spice

NIKKA YOICHI

Shiribeshi/ peat smoke, chocolate

NIKKA TAKETSURU 17 YR

Blend /vanilla, spice, orange

NIKKA TAKETSURU 21 YR

Blend /sherry, pepper, citrus peel

SUNTORY TOKI

Blend/ apple, honey, thyme

SUNTORY HAKUSHU 12 YR

Yamanashi/ honey, oak, sweet peat

SUNTORY HIBIKI HARMONY

Blend/ caramel, toffee, saline

SUNTORY HIBIKI 12 YR

Blend/ banana, pomegranate, custard

SUNTORY HIBIKI 21 YR

Blend/ dark cherry, caramel, smoke

SUNTORY YAMAZAKI 12 YR

Osaka/ tropical fruit, citrus, spice

SUNTORY YAMAZAKI 18 YR

Osaka/ stone fruit, citrus peel, oak