

## nigiri & sashimi

1 piece 5 pieces

- Maguro\*** 2 // 8 yellowfin tuna
- Hon Maguro\*** 5 // 20 bluefin tuna
- Toro\*** 8 // 38 fatty bluefin
- O-toro\*** 15 // 75 super fatty bluefin
- Hamachi\*** 2.5 // 12 yellowtail
- Hama-toro\*** 3.5 // 17 fatty yellowtail
- Sake\*** 2 // 8 salmon
- Sake-toro\*** 3 // 13 fatty salmon
- Madai\*** 4 // 16 sea bream
- Suzuki\*** 2.5 // 12 striped bass
- Shime-saba\*** 2.5 // 12 mackerel
- Aji\*** 3.5 // 14 jack mackerel
- Tako** 2.5 // 12 octopus
- Ika\*** 2.5 // 12 squid
- Ebi\*** 2 // 8 boiled shrimp

## specialty nigiri

- Hokki\*** 3 surf clam, tobiko
- Katsuo\*** 3 bonito, ponzu jelly, garlic chip, ginger
- Hotate\*** 6 scallop, gold tobiko
- King Salmon\*** 4 kelp cured, ikura, shiso
- Ankimo\*** 3 monkfish liver, ponzu jelly
- Unagi\*** 2 fresh water eel
- Anago** 3 sea eel
- Tamago** 2.5 egg custard
- Uni\*** 7 sea urchin
- Japanese Uni\*** MKT seasonal
- Zuwai\*** 5 snow crab, ikura, shiso
- Ikura\*** 3.5 salmon roe
- Tobiko\*** 2.5 flying fish roe
- Spicy Scallop\*** 4.5 avocado, go-go sauce
- Gyu\*** 3.5 raw beef tenderloin, ponzu jelly, garlic chip

## signature nigiri

- Kurosawa\*** 9 ika, uni & tobiko
- Yamakake\*** 5 yamaimo, tuna, quail egg
- Yojinbo\*** 3.5 katsuo & ankimo
- Tanin-bune\*** 8 uni & ikura
- Kome Tamago\*** 4.5 [2 pcs] tamago, unagi, yamagobo
- Botan Ebi\*** 10 raw prawn, tobiko, w/fried body

## seared nigiri "aburi"

- Aburi Hamachi \*** 3.5 seared yellowtail
- Aburi Aji\*** 4.5 seared mackerel, ginger
- Zato-ichi\*** 3.5 seared salmon, sweet miso
- Pork Belly** 3.5 Japanese mayo, spicy mustard
- Duck Breast & Foie Gras\*** 4.5 spicy mustard

## vegetarian nigiri

- Yamagobo** 2 pickled burdock root
- Natto** 2 fermented soy bean
- Avocado** 2
- Sansai** 2 mountain vegetables
- Inari** 2 marinated bean curd

Substitutions and modifications politely declined.  
All of our rolls have been carefully & mindfully created. Please respect our chefs

= vegetarian  
 = items prepared with gluten free ingredients but not a dedicated gluten free facility

20% gratuity added to parties of 6 or more  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Love for Sale\*

salmon, mango, avocado, asparagus, carrot, spinach, mango sauce

## Yoshizo 10

bbq eel, shrimp tempura, cream cheese, avocado, eel sauce, sesame seeds

## Spooky\* 11

spicy tuna, avocado, topped with salmon, Go-Go sauce

## Texas Surf-n-Turf 12 "Komé Family Favorite"

hanger steak, shrimp tempura, avocado, spinach, candied jalapeños, cilantro, sesame seeds, TX green sauce, eel sauce

## Superstar\*

tuna, shrimp, squid, ume, daikon, cucumber, topped with tobiko

## Alone Together\* 15 "Komé Family Favorite"

salmon, yellowtail & tuna, topped with bbq eel, Go-Go sauce, eel sauce & tempura crunch

" we make all of our sauces from scratch- the recipes originated from our first trailer, Sushi A Go-Go "

Go-Go sauce is our special spicy mayo

TX Green Sauce is a blend of cilantro, jalapeños & Japanese mayo

## Tarantula\* 15

softshell crab, shrimp tempura, avocado, carrots, spinach, topped with black tobiko, Go-Go sauce, TX green sauce

## Rock-n-Roll 8

shrimp tempura, avocado, carrots, spinach, eel sauce

## Trio\*

tuna, salmon, yellowtail

## Summertime\* 9

spicy tuna, shrimp tempura, avocado, Go-Go sauce

## Philly

smoked salmon, cream cheese, avocado

## Krab Salad\* 7

avocado, krab salad

## Mango Avocado

## Futomaki 15

boiled shrimp, bbq eel, krab stick, Japanese pickles, yamagobo, tamago, inari, spinach, carrot, cucumber (no sesame seeds)

## Oshinko

pickled daikon

## Kanpyo

sweet pickled gourd

## Natto

fermented soy bean, negi

## Kappa-ume-shiso

cucumber, ume, shiso

## Ume-gobo

pickled burdock root, ume

## signature rolls nori & sushi rice

## Fat Samurai\* 17

salmon, yellowtail, tuna, shrimp, krab salad, avocado, cucumber, spinach, carrot

## Midnight Sun (tempura fried) 11

smoked salmon, cream cheese, avocado, candied jalapeños, sunflower seeds, Go-Go sauce

## Endo in NY\* (rice paper spring roll) 12

salmon, suzuki, cucumber, cilantro, carrot, spinach, topped with gold tobiko, with a side of Thai Chili fish sauce

## Veggie

avocado, asparagus, cucumber, carrot, spinach

## Earth Wind & Fire

avocado, asparagus, cucumber, carrot, spinach, candied jalapeños, tomato, sunflower seeds

## classic rolls nori, sushi rice, & sesame seeds

## Sunshine\*

salmon, mango, avocado

## Crunchy Dynamite\* 7

spicy tuna, avocado, tempura crunch

## Go-Go 8

bbq eel, avocado, cream cheese, Go-Go sauce, eel sauce

## Austin\* 8

tuna, krab salad, avocado, eel sauce

## Koko

inari, avocado, cucumber

## Longhorn 8

hanger steak, cream cheese, avocado, TX green sauce

## Superfly\* 9

salmon skin, bbq eel, masago, yamagobo, cucumber, negi, eel sauce, Go-Go sauce

## hosomaki (6 piece roll) nori & sushi rice

## Salmon\*

tuna

## Tekka\*

tuna

## Unagi\* 6

eel

## Kappa

cucumber

## Avocado

avocado

## Negi-toro\*

fatty bluefin tuna, negi

## Toro-taku\*

fatty bluefin tuna, pickled daikon, shiso

## Negi-hama\*

yellowtail, negi

## Ika-ume-shiso\*

squid, cucumber, shiso, ume

## hako-zushi

traditional box sushi (no seaweed)

## King Salmon Box\* 18 king salmon, ikura, shiso, yuzu powder

## Salmon Box\* 12 krab salad inside

## Battera Box\*

shime-saba, ginger, negi

## Eel Box\* 11 krab salad inside, eel sauce

