

Sushi On Post Oak

2027 Post Oak Blvd · +13463192183 · Updated: Jan 14, 2026

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SOUPS & SALADS 8

Miso Soup

seaweed, tofu, scallions,

AVAILABLE OPTIONS

\$4.00

egg: \$1.00

Clear Mushroom Soup - 5

house broth, mushrooms, scallions

\$5.00

Udon Noodle Soup

beef, chicken, fish cake, vegetable, shrimp tempura on the side

\$18.00

Seaweed Salad

sesame dressing

\$7.00

Cucumber Salad

kanikama, octopus, sunomono dressing

\$9.00

House Salad

mixed greens, cucumber, tomato, carrots, wonton chips, parmesan, miso dressing

\$9.00

Add Grilled Chicken

\$7.00

Add Grilled Salmon

\$10.00

CRUDOS 3

Truffle Tuna"

5 pcs bluefin tuna, truffle citrus oil, yuzu tobiko, garlic chips, scallions

\$22.00

Salmon Crudo"

5 pcs salmon, oranges, yuzu kosho, yuzu tobiko, sanbaizu, wasabi microgreens

\$22.00

Thai Chili Yellowtail

5 pcs yellowtail candied garlic, sanbaizu, togarashi, thai chili peppers, crunchy tempura, house sauce

\$22.00

SMALL PLATES 12

Edamame

steamed soybeans, kosher salt

AVAILABLE OPTIONS

\$6.00

spicy: \$2.00

Agedashi Tofu

flashed fried tofu, grated daikon, ginger, scallions, bonito flakes, tzuyu sauce

\$12.00

Chicken Wings	\$13.00
5 fried chicken wings, wasabi ranch, spicy mama sauce	
Tuna Tartare Tots	\$19.00
crispy rice, funkake, topped with tung, yellowtail, jalapeno, cilantro, unagi sauce, onions, tempura bits	
Pork Gyoza	\$10.00
4 pan seared or steamed dumplings	
Lobster Crab Puffs	\$13.00
lobster, kanikama, cream cheese, tempura fried	
Dynamite Shrimp	\$13.00
tempura fried, spicy aioli, massago	
Eighth Wonder"	\$25.00
seafood tower with snow crab, chopped scallops, spicy tuna. avocado, habanero masago, wasabi tobiko, rice, wonton chips	
Blue Crab Fried Rice	\$20.00
jumbo lump crab, scallions, garlic, cod roe, egg	
Miso Cod	\$21.00
honay miso marinated	
BBQ Short Ribs	\$16.00
marinated in garlic soy with honey, onion, HOT sizzling ironi skillet, side of kimchi	
Kobe Hot Rock	\$22.00
american kobe beef, black pap soy, basil ponzu, table cooking	

ENTREES 7

Ohana Poke Bowl*	AVAILABLE OPTIONS
salmon tossed in a traditional poke sauce, avocado, spicy kanikama, seaweed salad, mixed greens, masago, rice, furikoke	\$19.00
	sub tuna: \$2.00
Grilled Salmon	\$23.00
soy pepper glaze, mixed green salad, grilled zucchini	
Firecracker Chicken	\$18.00
crispy chicken sautéed with mushrooms, bell peppers, garlic, sweet and spicy sauce, vegetable tempura, rice	
Katsu Curry	\$21.00
choice of chicken or pork katsu (fried), curry sauce, steamed rice, vegetable tempura	
Korean Steak & Eggs	\$25.00
bbq short ribs, kimchi fried rice, fried egg, mixed greens with yuzu vinaigrette	
Kobe Burger	\$19.00
american kobe beef, provolone cheese, sautéed mushrooms, mixed greens, truffle fries (egg +1)	

Rocket Combo	\$33.00
bbq short ribs, dynamite shrimp, blue crab fried rice	

SIDES 4

Shishito Peppers	\$9.00
grilled peppers, black pepper soy, kosher salt	
Truffle Fries	\$8.00
truffle oil, kosher salt. togarashi	
Brussels Sprouts	\$8.00
sweet chili oil	
Vegetable Tempura	\$6.00
sweet potato, green bean, onion, eggplant, zucchini	

LUNCH SPECIALS - SUSHI COMBOS 7

2 Roll Combo	\$16.00
choose 2. california, philly, spicy salmon, spicy tuna, spicy yellowtail ar unagi and cucumber	
Any Roll Combo	\$21.00
choice of any roll and house salad	
Sashimi Combo	\$24.00
chef's choice of 3 different sashimi, 4 pieces each, sliced thin	
Sushi & California Roll	\$18.00
salmon, tuna, yellowtail, shrimp sushi, and a california roll	
2 Specialty Roll Combo	\$32.00
choose any two specialty rolls	
Daily Special Roll Bento	\$24.00
daily special roll, vegetable tempura, 3 pieces vegetable roll, and rice	
Sushi, Sashimi, and Daily Specialty Roll	\$38.00
4 pieces of chef's choice nigir assorted sashimi, and daily speciality roll	

LUNCH SPECIALS - BENTO BOXES 7

Chicken Teriyaki	\$16.00
grilled chicken, sake marinade teriyaki sauce and vegetable tempura	
Katsu Curry	\$19.00
choice of fried chicken or pork and vegetable tempura	
BBQ Short Ribs	\$21.00
short ribs marinated in a homemade sauce and brussels sprouts	

Shrimp Tempura	\$17.00
4 pieces of shrimp tempura, vegetable tempura and worm tempura sauce	
Miso Cod	\$21.00
miso caramelized cod and vegetable tempura	
Grilled Salmon	\$19.00
black pepper say glaze and brussels sprouts	
Firecracker Chicken	\$17.00
crispy chicken sauteed with mushrooms, bell peppers. garlic, spicy Japanese sauce and vegetable tempura	

SUSHI ON POST OAK 29

Salmon (sake)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$22.00
Bluefin Tuna (akami)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$5.00
	Sashimi(5 Pieces): \$25.00
Salmon Belly (sake toro)*	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$22.00
Freshwater Eel (unagi)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$25.00
Mackerel (saba)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$3.00
	Sashimi(5 Pieces): \$16.00
Yellowtail (hamachi)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$22.00
Smoked Salmon (kunsei sake)*	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$22.00
Escolar (abura sokomutsu)"	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$3.00
	Sashimi(5 Pieces): \$18.00
Albacore (binchou)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$3.00
	Sashimi(5 Pieces): \$18.00

Pepper Tuna (pirikara aburi maguro)*	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$5.00
	Sashimi(5 Pieces): \$25.00
Snow Crab (zuwaigani)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$22.00
Striped Bass (suzuki)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$3.00
	Sashimi(5 Pieces): \$18.00
Japanese Snapper (madai)*	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$22.00
Shrimp (ebi)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$3.00
	Sashimi(5 Pieces): \$17.00
Octopus (tako)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$3.00
	Sashimi(5 Pieces): \$17.00
Squid (ika)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$3.00
	Sashimi(5 Pieces): \$17.00
Whole Scallop (hotate)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$4.00
	Sashimi(5 Pieces): \$22.00
Chopped Scallop (hotate gurikan)	\$4.00
Salmon Roe (ikura)*	\$4.00
Sweet Shrimp (amaebi)"	AVAILABLE OPTIONS
Executive Chef's Sushi Toppings +1	Nigiri(1 Piece): \$6.00
	Sashimi(5 Pieces): \$33.00
Fatty Tuna (toro)*	
Medium Fatty Tuna (chutoro)-	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$7.00
	Sashimi(5 Pieces): \$30.00
Ocean Trout (masu)"	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$5.00
	Sashimi(5 Pieces): \$23.00
Amberjack (kanpachi)	AVAILABLE OPTIONS
	Nigiri(1 Piece): \$6.00
	Sashimi(5 Pieces): \$23.00

Ora King Salmon (masunosuke)"	AVAILABLE OPTIONS	
	Nigiri(1 Piece): \$5.00	
	Sashimi(5 Pieces): \$23.00	
Sea Urchin (uni)		
Sous Vide Kobe		\$9.00
Foie Gras		\$10.00
Executive Chef's Omakase		\$160.00
7 course tasting available upon request		
SPECIALTY ROLLS 22		
Kyuri Kyuri*		\$21.00
yellowtail, tuna, salmon, avocado, wrapped in cucumber, yuzu soy, masago (no rice)		
Nando		\$21.00
spicy tuna, salmon, yellowtail, topped with striped bass, masago, green onion, spicy citrus miso		
The SOPO"		\$22.00
tuna, salmon, yellowtail, cucumber, topped with avocado, strawberry, candied jalapeño, truffle plum aioli		
Surf and Turf		\$21.00
lobster katsu, avocado, topped with kobe beef, green onion, basil ponzu and black pepper sauce		
lobster katsu, avocado, topped with kobe beef, green onion, basil ponzu and black pepper sauce		\$20.00
salmon, avocado, tempura fried, topped with kanikama mix, spicy aioli, black tobiko, unagi sauce		
Volcano		\$25.00
snow crab, smoked salmon, topped with scallops, green onion, spicy mama sauce, togarashi, ponzu, caviar aioli, baked, served on fire		
Phili Squared		\$21.00
shrimp tempura, cream cheese, avocado, cucumber, topped with seared smoked salmon, unagi sauce, spicy aioli, spicy mama sauce		
Godzilla		\$22.00
kanikama, avocado, topped with salmon, jalapeño, green onion, cilantro, citrus green tabasco		
Shoi		\$21.00
tuna, salmon, yellowtail, masago, avocado, tempura fried, topped with unagi sauce, spicy mama sauce, japanese aioli		
Kanpai Roll*		\$22.00
spicy yellowtail, cucumber, avocado, topped with amberjack, yuzu kosho candied jalapeno		
Shrimp o'Licious*		\$22.00
shrimp tempura, spicy aloli, topped with avocado, seared albacore tuna, tempura crunch, ponzu, yuzu honey		
HTX Roll*		\$22.00
smoked salmon mix, cucumber and avocado, topped with seared salmon, togarashi, unagi sauce, spicy aloli, spicy mama sauce		

Blazing Tuna	\$22.00
smoked salmon, soft-shell crab, cream cheese, jalapeño, topped with spicy tuna, avocado, wasabi tobiko, unagi sauce, spicy aioli, spicy mama sauce	
Lickity Split	\$23.00
spicy tuna, soft-shell crawfish, cucumber, sprouts, topped with yellowtail, salmon, tuna, avocado, unagi sauce, spicy mama sauce, japanese dioli	
Eel Tuna Roll*	\$21.00
snow crab, shrimp tempura, cucumber, topped with spicy tuna unagi, unagi sauce, spicy aioli	
Mango Salmon Roll*	\$23.00
shrimp tempura, snow crab, avocado, topped with mango, seared salmon, unagi sauce, tempura flake	
Millenium*"	\$21.00
spicy tuna, cucumber, topped with avocado, pepper tuna, ponzu sesame sauce	
Vegan Roll	\$20.00
tofu, kampya, avocado, cucumber, mix greens, seaweed salad, blackberries, topped with avocado, mango, strawberry, soy paper	
Lobster	\$20.00
lobster katsu, avocado, cream cheese, baked and topped with kanikama, wasabi aioli, spicy house souce	
The Arata Roll"	\$19.00
spicy yellowtail, cucumber, topped with salmon, lemon slices, ponzu, green onion	
Spicy Bomb*	\$22.00
spicy tuna, jalapeño, kanikama in soy paper, tempura fried, topped with avocado, spicy salmon, unagi sauce, wasabi aioli	
Choo Choo	\$24.00
snow crab, shiso tempura, avocado, topped with spicy chu toro, green onion, spicy mama sauce	

ROLLS & HANDROLLS 11

California	\$9.00
kanikama, cucumber, avocado	
California Snow Crab	\$11.00
snow crab, cucumber, avocado, yamagobo, kampyo	
Philly*	\$10.00
smoked salmon, cream cheese, avocado	
Salmon Skin	\$9.00
cucumber, yamagobo, sprouts	
Shrimp Tempura	\$10.00
masago, cucumber, aioli	
Spicy Salmon	\$11.00
cucumber, spicy sauce	

Spicy Yellowtail*	\$11.00
cucumber, spicy sauce	
Spider	\$12.00
fried soft-shell crab, masago, cucumber, aioli, sprouts	
Spicy Tuna*	\$11.00
cucumber, spicy sauce	
Tiger Eye	\$12.00
smoked salmon, cream cheese, jalapeño, masago	
Vegetable	\$7.00
cucumber, avocado, yamagobo, kampyo	