

Sushi Seven

19141 Stone Oak Pkwy Ste 507 78258-3374 · +12104967777 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 14

Agedashi Tofu \$10.00

Deep fried tofu topped with bonito shavings and chives, flavored with a sweet soy broth

Baby Squid \$13.00

Steamed squid stuffed with crab salad, drizzled with eel sauce and topped with sesame seeds

Calamari \$10.00

Crispy calamari with a spicy sauce

Crawfish Dynamite \$9.00

Baked crawfish topped with spicy mayo

Spicy Tuna Rice Crispy \$15.00

Deep fried sushi rice topped with spicy tuna, avocado and chives

Edamame AVAILABLE OPTIONS

Boiled soybeans with sea salt or spicy

Salted: \$6.00

Spicy: \$7.00

Green Mussels Dynamite \$13.00

Baked green mussels topped with spicy mayo, eel sauce and chives

Gyoza AVAILABLE OPTIONS

Pan-fried Japanese Dumplings

Gyoza: \$7.00

Vegetable Gyoza:

\$7.00

Jalapeno Special \$10.00

Tempura fried jalapeño stuffed with crab mix and cream cheese, topped with eel sauce and spicy mayo

James Tower AVAILABLE OPTIONS

A foundation of rice layered with tempico and avocado; topped with your choice of tuna, salmon or red snapper.

Tuna: \$17.00

Sprinkled with furikake and wasabi creamy sauce; then garnished with orange tobiko, black tobiko, wasabi tobiko,

Red Snapper: \$17.00

habanero masago

Salmon: \$17.00

Tuna Tartare \$16.00

Bite sized tuna mixed with green onions, habanero tobiko and special spicy sauce, topped with sliced avocado. Served with taro chips

Soft Shell Crab \$14.00

Deep fried soft-shell crab served with ponzu sauce and chives

Tiradito

Thinly sliced fish topped with cilantro, jalapeno, sriracha, and yuzu sauce

AVAILABLE OPTIONS

Escolar: \$15.00

Tuna: \$15.00

Salmon: \$15.00

Octopus: \$17.00

Yellowtail: \$17.00

Shishito Peppers

Sauteed Japanese peppers with citrus, tamari and togarashi

\$10.00

SALADS 5

Green Salad

Spring mix with tomatoes, carrots and cucumbers, served with ginger dressing

\$6.00

Sashimi Salad

Spring mix and daikon sprouts with tuna, salmon and yellowtail. Topped with a sweet and spicy dressing

\$17.00

Seaweed Salad

Sesame marinated seaweed and sesame seeds

\$7.00

Squid & Seaweed Salad

Sesame marinated seaweed tossed with sesame marinated squid

\$8.00

Sunomono

Cucumber and wakame seaweed with sweet vinegar dressing and sesame seeds. Available with:

AVAILABLE OPTIONS

Cucumber & Seaweed: \$5.00

Cucumber: \$4.50

Spicy Tuna: \$9.00

Kanikama: \$8.00

Special: \$9.00

Octopus: \$9.00

Shrimp: \$7.00

SOUPS 5

Miso Soup

Traditional Japanese soup consisting of dashi and soy bean paste, with tofu wakame and chives

\$4.00

Seafood Bowl

Udon Salmon, kanikama, octopus, shrimp, white fish and udon noodles, in a white miso broth. Topped with chives

\$15.00

Sukiyaki Udon

Thinly slice ribeye, green onions, spinach, shiitake mushrooms, napa cabbage, kamaboko (Japanese fish cake) and udon noodles cooked in a special sweet soy broth

\$16.00

Tempura Udon

A light sweet bonito broth with tempura shrimp, udon noodles, kamaboko, tempura crumbs and chives

\$14.00

Tori Zosui

Chicken, rice, wakame seaweed, spinach, egg, and mushrooms in a light chicken broth

\$13.00

Alex Roll	\$17.00
Yellowtail, sriracha, avocado and chives. Topped with torched salmon and ponzu sauce sauce. Wrapped uramaki style	
Bono Roll	\$18.00
Spicy yellowtail and cilantro topped with escolar, thinly sliced jalapeño, sriracha and yuzu sauce	
Cajun Roll	\$10.00
Spicy fried crawfish inside rolled uramaki style, wrapped with sesame seeds on top	
Caterpillar Roll	\$15.00
Eel, cream cheese and cucumber rolled uramaki style, wrapped with avocado. Topped with eel sauce and sesame seeds	
Chilango Roll	\$16.00
Spicy fried crawfish, cream cheese, chives, and serrano peppers topped with avocado and sriracha sauce. Rolled uramaki style	
Dandy Roll	\$16.00
Tempura carrots, cream cheese and avocado, rolled uramaki style. Wrapped with spicy tuna and habanero masago topped with wasabi sauce and chives	
Dragon Deluxe Roll	\$17.00
Kanikama, shrimp tempura and avocado topped with baked eel and drizzled with eel sauce and sesame seeds. Rolled uramaki style	
Elvis Roll	\$14.00
Tempura shrimp and avocado, topped with kanikama and spicy, mayo, Wrapped uramaki style	
Fav Roll	\$13.00
Shrimp, cream cheese and avocado, topped with kanikama. Wrapped uramaki style	
Friday Roll	\$14.00
Fried shrimp, cream cheese and tampico, rolled uramaki style wrapped in avocado topped with kushiage sauce	
Habanero Roll	\$17.00
Spicy shrimp, avocado, and cilantro in the inside. Habanero masago, yellowtail and ponzu sauce on top. Rolled uramaki style	
Hiko Roll	\$16.00
Salmon, spicy kanikama, and daikon sprouts wrapped in cucumber (riceless)	
Himalayan Roll	\$15.00
Kanikama, tempura fried carrots, cream cheese avocado, and serrano peppers, topped with tampico. Rolled uramaki style	
James Tower Roll	AVAILABLE OPTIONS
Crab salad, masago and avocado rolled uramaki style, topped with your choice of spicy tuna, spicy salmon or spicy red snapper, then garnished with orange tobiko, black tobiko, wasabi tobiko and habanero masago, Drizzled with wasabi sauce and sprinked with furikake	Tuna: \$16.00
	Salmon: \$16.00
	Red Snapper: \$16.00
Joey Roll	\$16.00
Escolar, cream cheese, avocado, cilantro and chipotle peppers, rolled uramaki style, wrapped with salmon topped with ponzu sauce	

Kiurimaki Roll	\$14.00
Kanikama, smoked salmon, cream cheese, avocado, and tampico, wrapped in cucumber	
Kushiage Roll	\$15.00
Fried shrimp and avocado inside, with cream cheese on top. Panko fried and topped with tampico. Rolled uramaki style	
Lennon Pepper Tuna Roll	\$16.00
Kanikama, avocado, chives, tempura crumbs, topped with seared pepper tuna, drizzled with spicy mayo and sriracha. Wrapped uramaki style	
Luis Roll	\$16.00
Spicy tuna, avocado in the inside, topped with salmon, and special sweet and spicy sauce. Wrapped uramaki style	
Macho Roll	\$16.00
Shrimp tempura, jalapeño peppers and cream cheese rolled uramaki style in a soy sheet topped with plantain and habanero mayo. Served on top of mole sauce and eel sauce	
Mango Special Roll	\$15.00
Shrimp tempura, avocado, coconut flakes; rolled uramaki style and wrapped with crab salad and mango. Topped with spicy mango sauce	
Marilyn Monroll	\$16.00
Shrimp tempura and masago rolled uramaki style, wrapped with tuna, avocado and sliced strawberries. Topped with spicy mayo and kiwi sauce	
Mi Rey Roll	\$16.00
Kanikama, spicy mayo, avocado, cilantro and chives, topped with torched escolar and drizzles with habanero mayo. Wrapped uramaki style	
Monkey Roll	\$15.00
Shrimp tempura, asparagus, avocado, and cream cheese topped with plantain and chipotle mayo. Rolled uramaki style	
Monte Carlo	\$16.00
Tempura eel and cucumber, rolled uramaki style, wrapped with crab salad, habanero masago, then topped with eel sauce and sesame seeds	
Noe Roll	\$16.00
Kanikama tempura, tampico and masago rolled uramaki style, wrapped in avocado and tuna, topped with habanero mayo and chives	
Ole Roll	AVAILABLE OPTIONS
Kanikama, avocado and serrano peppers rolled uramaki style with sesame seeds. Topped with your choice of scallops or crawfish, and baked with spicy mayo. Sprinkled with chives	Crawfish: \$17.00
	Scallops: \$17.00
Patron Roll	\$16.00
Octopus, shrimp, avocado and cilantro rolled uramaki style, wrapped with tuna, topped with ponzu sauce	
Pilgrim Roll	\$15.00
Spicy tempura shrimp, serrano peppers and cream cheese, rolled uramaki style. Wrapped with plantain	
Rainbow Roll	\$15.00
Kanikama, avocado and cucumber. Topped with tuna, salmon, shrimp, yellowtail and avocado. Wrapped uramaki style	

Reagan Roll	\$16.00
Fresh vegetables, salmon, tuna, and yellowtail, all wrapped in cucumber sheet (riceless)	
Ribeye Roll	\$21.00
Tender, thinly sliced ribeye and caramelized onions seasoned with teppanyaki sauce, rolled in a flour tortilla and served with habanero mayo	
San Antonian Roll	\$16.00
White fish tempura, shrimp tempura, and ampico inside. Topped with avocado, crab salad, and tempura crumbs, then drizzled with spicy mayo and eel sauce. Wrapped uramaki style	
Sonterrey Roll	\$13.00
Kanikama, avocado, chives and tempura crumbs. Wrapped with melted monterrey cheese and serrano peppers, drizzled with chipotle mayo. Rolled uramaki style	
Spider Roll	\$13.00
Soft shell crab, masago, cucumber and avocado, wrapped maki style. Topped with chipotle mayo	
Sushi Seven Roll	\$16.00
Fried shrimp and cream cheese, wrapped in avocado then tempura fried. Topped with tempico, eel sauce and furikake	
Tempura Roll	\$13.00
Shrimp tempura, cucumber and avocado, wrapped maki style. Topped with eel sauce	
Teo Roll	\$14.00
Kanikama, cream cheese and avocado, rolled uramaki style, wrapped with tempura fried carrots. Topped with eel sauce	
Texan Roll	\$15.00
Cream cheese, asparagus, and avocado rolled uramaki style, wrapped with roast beef then panko fried. Topped with eel sauce	
Tokyo Roll	\$17.00
Spicy escolar, cilantro and avocado in the inside, yellowtail and salmon on the outside. Drizzled with sriracha and ponzu sauce	
Tricolor Roll	\$18.00
Spicy fried crawfish on the inside, topped with your choice of spicy tuna or spicy salmon, with avocado and tricolored tobiko. Drizzled with wasabi sauce.	
Black Panther Roll	\$15.00
Crab mix, avocado and cream cheese in the inside. Maki style tempura fried topped with chipotle mayo, eel sauce, orange and black tobiko	

TRADITIONAL ROLLS 6

California Roll	\$9.00
Kanikama, cucumber and avocado, rolled uramaki style, topped with sesame seeds	
California Special	\$10.00
Kanikama, cucumber, and avocado, rolled uramaki style, topped with massago	
Negi-Hama Roll	\$11.00
Yellowtail and chives rolled maki style	

Philadelphia Roll**\$9.00**

Smoked salmon, cream cheese, avocado and cucumber, rolled uramaki style, topped with sesame seeds

Philadelphia Special**\$10.00**

Smoked salmon, cream cheese, avocado and cucumber, rolled uramaki style, topped with masago

Tekka Maki Roll**\$7.00**

Tuna rolled maki style

SPICY ROLLS 1**Spicy Rolls****\$11.00**

Spicy mayo, chives, and daikon sprouts and a choice of the following items: Tuna, Salmon, Yellowtail, Escolar, Kanikama-Crab, Scallop, Octopus

KUSHIAGE 9**Asparagus Kushiage****\$5.00****Cheese Kushiage****\$6.00****Beef & Asparagus Kushiage****\$9.00****Chicken Kushiage****\$9.00****Ebi Prawn Kushiage****\$9.00****Mushroom Kushiage****\$3.00****Plantain and Cheese Kushiage****\$5.00****Salmon Kushiage****\$9.00****Plantain Kushiage****\$5.00****NIGIRI & SASHIMI** 25**Sampler****AVAILABLE OPTIONS**

Nigiri: \$19.00

Sashimi: \$19.00

Thin Slice: \$21.00

Tiradito: \$25.00

Tuna**AVAILABLE OPTIONS**

Nigiri: \$7.00

Sashimi: \$14.00

Thin Slice: \$16.00

Salmon**AVAILABLE OPTIONS**

Nigiri: \$7.00

Sashimi: \$14.00

Thin Slice: \$16.00

Yellowtail

AVAILABLE OPTIONS

Nigiri: \$7.50

Sashimi: \$15.00

Thin Slice: \$17.00

Red Snapper

AVAILABLE OPTIONS

Nigiri: \$6.00

Sashimi: \$12.00

Thin Slice: \$14.00

Scallop

AVAILABLE OPTIONS

Nigiri: \$7.00

Sashimi: \$14.00

Thin Slice: \$16.00

Spicy Scallop

\$7.50

Octopus

AVAILABLE OPTIONS

Nigiri: \$8.00

Sashimi: \$16.00

Thin Slice: \$18.00

Escolar

AVAILABLE OPTIONS

Nigiri: \$7.00

Sashimi: \$14.00

Thin Slice: \$16.00

Eel

AVAILABLE OPTIONS

Nigiri: \$8.00

Sashimi: \$16.00

Smoked Salmon

AVAILABLE OPTIONS

Nigiri: \$7.00

Sashimi: \$14.00

Thin Slice: \$16.00

Shrimp

AVAILABLE OPTIONS

Nigiri: \$6.00

Sashimi: \$12.00

Ikura

\$8.00

Massago

\$7.00

Tobiko

\$8.00

Tamago

AVAILABLE OPTIONS

Nigiri: \$5.00

Sashimi: \$10.00

Amaebi

AVAILABLE OPTIONS

Sweet Shrimp

Nigiri: \$9.00

Sashimi: \$15.00

Toro	AVAILABLE OPTIONS
	Nigiri: \$18.00
	Sashimi: \$36.00
	Thin slice: \$38.00
Mackerel	AVAILABLE OPTIONS
	Nigiri: \$7.00
	Sashimi: \$14.00
	Thin slice: \$16.00
Albacore	AVAILABLE OPTIONS
	Nigiri: \$7.00
	Sashimi: \$14.00
	Thin slice: \$16.00
Salmon Belly	AVAILABLE OPTIONS
	Nigiri: \$9.00
	Sashimi: \$18.00
	Thin slice: \$20.00
Uni	AVAILABLE OPTIONS
	Nigiri: \$16.00
	Sashimi: \$30.00
Inari	\$6.00
Kanikama	\$6.00
Beef	\$15.00

CHIRASHI & DONBURI 6

Chirashi	AVAILABLE OPTIONS
	Regular: \$21.00
	Mini: \$17.00
Escolar Don	AVAILABLE OPTIONS
	Regular: \$18.00
	Mini: \$14.00
Hamachi Don	AVAILABLE OPTIONS
	Regular: \$21.00
	Mini: \$17.00
Salmon Don	AVAILABLE OPTIONS
	Regular: \$19.00
	Mini: \$15.00
Tekka Don	AVAILABLE OPTIONS
	Regular: \$19.00
	Mini: \$15.00

Una Don**AVAILABLE OPTIONS**

Regular: \$20.00

Mini: \$16.00

TEMAKI 16

Alex	\$9.00
Spicy tuna mixed with habanero massago and tempura crumbs	
Baked Spicy Crab	\$7.00
Baked kanikama with spicy mayo, wrapped with soy paper with sesame seeds	
California	\$7.00
Kanikama, avocado and cucumber	
Favorite	\$7.00
Shrimp, kanikama, cream cheese and avocado	
Kyurimaki	\$9.00
Smoked salmon, kanikama, cream cheese, avocado and tampico, wrapped in cucumber	
Philadelphia	\$7.00
Smoked salmon, cucumber, avocado and cream cheese	
Salmon Skin	\$6.00
Crunchy salmon skin, yama gobo (pickled burdock root), cucumber and daikon sprouts	
Spicy Crab	\$7.00
Spicy Salmon	\$7.00
Spicy Tuna	\$7.00
Spider	\$9.00
Softshell crab, massago, cucumber and avocado	
Tampico	\$6.00
Tampico Special	\$8.00
Kanikama, tampico, masago	
Special HR	\$9.00
Spicy tuna, kanikama, tampico, and masago wrapped in soy paper with sesame seeds	
Spicy Scallop	\$10.00
Eel Temaki	\$9.00

TEMPURA 4

Shrimp Tempura	\$16.00
Shrimp dipped in tempura batter and fried golden brown	

Tempura Appetizer	\$12.00
2 shrimp, and 6 vegetables	
Tempura Dinner	\$21.00
6 shrimp, and 8 vegetables	
Vegetable Tempura	\$10.00
Julienne style carrots, zucchini, mushroom, plantain, white onion, sweet potato and bell pepper	

TEPPANYAKI 10

Beef Teppanyaki	\$23.00
Chicken Teppanyaki	\$19.00
Ribeye Teppanyaki	\$24.00
Salmon Teppanyaki	\$23.00
Scallop Teppanyaki	\$23.00
Seafood Teppanyaki	\$24.00
salmon, scallops & shrimp	
Shrimp Teppanyaki	\$23.00
Tofu Teppanyaki	\$16.00
Vegetable Teppanyaki	\$12.00
Combination Teppanyaki	\$25.00
Chicken, Beef and Shrimp	

YAKIMESHI 9

Beef Yakimeshi	\$9.00
Chicken Yakimeshi	\$8.00
Combination Yakimeshi	\$9.50
Chicken, Beef and Shrimp	
Shrimp Yakimeshi	\$9.00
Vegetable Yakimeshi	\$6.00
Gohan Special	\$6.00
Steamed rice, topped with tempico, eel sauce and furikake	
Gohan	\$3.00
Steamed japanese white rice	

Sushi Rice

\$4.00

Traditional sushi rice infused with sweet vinegar

Beef and Chicken Yakimeshi

\$9.50

JAPANESE COMFORT FOODS 8

Teriyaki Chicken

AVAILABLE OPTIONS

Deep fried meat in a homemade teriyaki sauce layered on top of a bed of steam rice

Dinner size: \$13.00

Mini size: \$11.00

Yaki Udon

AVAILABLE OPTIONS

Stir fried wheat flour noodles with vegetables

Veggie: \$11.00

Chicken: \$13.00

Beef: \$15.00

Combo: \$16.00

Shrimp: \$16.00

Yakitori

AVAILABLE OPTIONS

Meat skewers cooked in the griddle topped with teriyaki sauce and sesame seeds

Chicken: \$11.00

Beef: \$12.00

Shrimp: \$12.00

Curry Mild

AVAILABLE OPTIONS

Japanese curry on a bed of steam rice with your choice of panko-breaded protein

Chicken: \$14.00

Pork: \$15.00

Torikatsu

\$14.00

Panko-breaded chicken breast served with gohan and a small salad

Tonkatsu

\$15.00

Panko-breaded pork tenderloin served with gohan and a small salad

Katsu Don

\$15.00

Panko-breaded pork tenderloin with egg, onion and shiitake mushroom over gohan, in a sweet broth

Teriyaki Beef

AVAILABLE OPTIONS

Dinner size: \$15.00

Mini size: \$12.00

POKE BOWL 3

Step 1: Choose Your Base

Rice or Mixed greens

Step 3: Choose Your Mix Ins

Cilantro, jalapeño, cucumber, carrots, green onion

Step 4: Choose Your Sauce

Spicy Mayo, LIR, Poke, Habanero Mayo, Wasabi Mayo, Eel Sauce

STEP 2: CHOOSE YOUR PROTEIN 9

Tuna	\$17.00
Salmon	\$17.00
Spicy Tuna	\$16.00
Scallop	\$18.00
Shrimp	\$16.00
Yellowtail	\$18.00
Escolar	\$17.00
Octopus	\$18.00
Tofu	\$14.00

DESSERTS 8

Banana Tempura	\$9.00
Tempura fried plantain with your choice of vanilla or green tea ice cream topped with strawberry and chocolate sauce	
Cheesecake Roll	\$13.00
Cheesecake, strawberry and mango rolled maki style in a soy paper topped with strawberry and chocolate sauce	
Cheesecake Tempura	\$9.00
Tempura fried cheesecake topped with caramel sauce	
Cookie Tempura	\$9.00
Tempura fried oreo cookies with vanilla ice cream topped with caramel sauce	
Ice Cream	\$4.00
Vanilla or green tea	
Krakatoa Chocolate Melt	\$11.00
Warm chocolate cake with vanilla ice cream	
Mochi Ice Cream	\$7.00
3 in an order, your choice of mango, strawberry, vanilla, azuki, green tea	
Tempura Ice Cream	\$9.00
Deep fried vanilla or green tea iced cream topped with strawberry and chocolate sauce	

EXTRAS 10

Fish	AVAILABLE OPTIONS
	Inside: \$4.00
	Outside: \$6.00
Fruit or Vegetable	AVAILABLE OPTIONS
	Inside: \$2.00
	Outside: \$4.00

Masago**AVAILABLE OPTIONS**

Inside: \$3.00

Outside: \$6.00

Ikura**AVAILABLE OPTIONS**

Inside: \$4.00

Outside: \$7.00

Cream Cheese**AVAILABLE OPTIONS**

Inside: \$1.50

Outside: \$3.00

Tampico**\$4.00****Soy Paper****\$1.50****Chiles Toreados****\$1.50****Tempura or Deep-Fried****\$2.00****Yuzu Sauce****\$2.00****BEVERAGES** 7**Ice Tea****\$3.00**

Sweet or unsweet

Green Ice Tea**\$3.00****Hot Tea Pot****\$5.00**

green or jasmine

Bottle water**\$3.00****Topo chico****\$3.00****Espresso****\$4.00****Cappuccino****\$6.00****SOFT DRINKS** 7**Coke****Diet Coke****Coke Zero****Sprite****Sprite Zero****Dr Pepper**

Lemonade

BEER 14

Asahi Dry	\$6.00
Corona	\$6.00
Kirin Ichiban	\$6.00
Kirin Light	\$6.00
Michelob Ultra	\$6.00
Modelo Especial	\$6.00
Corona Premier	\$6.00
Sapporo	\$6.00
Sapporo Light	\$6.00
Stella	\$6.00
Sapporo Black	\$6.00
Hopadillo IPA	\$6.00
Topo chico Seltzer	\$7.00
Lemon Lime	
Topo chico Seltzer	
Strawberry guava	

SAKE 7

Ozeki Unfiltered Sake	\$16.00
Konteki Daiginjo "Tears of Dawn" Sake	\$28.00
Ozeki Filtered Sake	\$10.00
Moonstone Asian Pear	\$15.00
Moonstone Coconut Lemongrass	\$16.00
Hakutsuru Plum Wine Sake	\$16.00
Ozeki Sparkling Yuzu	\$13.00

WHITE WINE 6

Maschio Prosecco**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$26.00

Three Pears Pinot Grigio**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$27.00

Chateau Ste Michelle Reisling**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$27.00

Joel Gott Savignon Blanc**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$31.00

Joel Gott Chardonnay**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$31.00

Risata Moscato D'Asti**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$28.00

ROSE ₂**New Age Rose Dolce****AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$24.00

Chateau Ste Michelle Rose Dry**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$28.00

RED WINE ₅**Noble Vines 667 Pinot Noir****AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$28.00

McPherson Les Copains Red Blend**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$24.00

Drumheller Merlot**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$24.00

Joel Gott 815 Cabernet Savignon**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$34.00

Dona Paula Malbec

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$27.00

MAIN 6

Nigiri Bento \$16.00

Nigiri, gyoza, california roll, green salad

Teriyaki Ck Bento \$15.00

Chicken teriyaki, gyoza, california, green salad

Chirashi Bento \$16.00

Chirashi, agedashi tofu, california roll, green salad

Tempura Bento \$15.00

Shrimp and vegetable tempura, agedashi tofu, sunomono salad, california roll

Yakimeshi Bento \$14.00

Vegetable yakimeshi, chicken yakitori, spicy tuna temaki, sunomono salad

Combination Bento \$16.00

Nigiri, spicy tuna temaki, sunomono salad, california roll

SUSHI TRAYS 4

Nigiri Tray - 24 Pieces \$60.00

3 Salmon, 3 Tuna, 3 Eel, 3 Shrimp, 3 Hamachi, 3 Red Snapper, 3 Tamago, 3 Kanikama

Family Tray - 5 Rolls \$65.00

Luis, Habanero, Favorite, San Antonio, Marilyn Monroll

The Classics Tray - 10 Rolls \$70.00

Cajun, Spicy Tuna, Spicy Salmon, Spicy Hamachi, Spicy Kanikama, Spicy Octopus, California, California Special, Philadelphia, Philadelphia Special

Awesome Tray - 10 Rolls \$130.00

Teo, Bono, Joey, Elvis, Luis, Tokyo, Monkey, Rainbow, San Antonio, Mango Special

WINE 2

Glass \$5.00

Bottle \$18.00
