

HOUSTON'S

SUSHI

KYURI MAKI ROLL* tuna, jalapeño & seasoned rice, wrapped in cucumber.....	22
CRUNCHY AVOCADO ROLL with macadamia nuts and jalapeño.....	14
SPICY TUNA ROLL* #1 ahi tuna, avocado, jalapeño & jicama	18
COCONUT SHRIMP ROLL toasted coconut, shrimp & avocado wrapped in white soy paper.....	19
CUCUMBER & AVOCADO ROLL avocado and seasoned rice, wrapped in cucumber.....	18
TUNA MANGO ROLL* sushi grade tuna, mango & avocado in soy paper.....	18
HIRAMASA ROLL* spicy tuna and avocado roll, wrapped with hiramasa sashimi, topped with roe.....	19
SPICY CARROT & AVOCADO ROLL seasoned carrot, avocado, and cilantro	14
SHRIMP & MACADAMIA ROLL jumbo white shrimp, rémoulade, macadamia nuts.....	16
THAI TUNA ROLL* tuna, avocado, macadamia nuts & jalapeño wrapped in white soy paper.....	19
NIGIRI PLATE* pristine fillets of salmon, tuna & hiramasa on seasoned rice.....	18
SALMON MANGO ROLL* salmon, mango, avocado, cucumber, jalapeño.....	18
'OSAKA STYLE' PRESSED SUSHI* sashimi tuna stacked with avocado and seasoned rice.....	20
YELLOWTAIL SASHIMI* thinly sliced, served with a kale salad tossed in roasted peanut vinaigrette.....	21

FIRST

HOUSE-SMOKED SALMON served with Chef's dressing and toasts	22
SPINACH & ARTICHOKE DIP with salsa, sour cream and warm tortilla chips.....	21
SOUTHERN STYLE BRUSSELS SPROUTS with lemon aioli and Reggiano	10
DEVILED EGGS served picnic style, with Ding's pickle relish.....	8
EMERALD KALE SALAD with roasted peanut vinaigrette, fresh herbs, Reggiano.....	12
TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing	14
<i>Mustard-Honey • Buttermilk Garlic • Vinaigrette • Thousand Island</i>	
GRILLED ARTICHOKEs served with rémoulade —limited availability!	20
<i>We grill only true heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these plants yield artichokes of superior flavor and meatiness. Highly seasonal, we serve them whenever they're available.</i>	

SALADS

CAESAR SALAD grated Reggiano, rustic croutons, eggless Caesar dressing (add chicken +6).....	17
GRILLED CHICKEN SALAD honey-lime vinaigrette, field greens, peanut sauce	24
EMERALD KALE & ROTISSERIE CHICKEN SALAD with a roasted peanut vinaigrette and Reggiano	24
PAN-SEARED AHI TUNA* with almond vinaigrette, salad of mango, avocado, sesame miso dressing....	27
RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado and creamy vinaigrette....	27
PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice: Barbecue Pork.....31 Chicken.....28 Sans protein (nearly vegetarian).....	22

ENTRÉES

CHEESEBURGER* freshly ground chuck steak served all the way with melted cheddar	22
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack	22
USDA PRIME FRENCH DIP AU JUS* thinly sliced roasted prime rib on a house-made French roll.....	29
AHI TUNA TARTARE* hand chopped sushi grade tuna, toasted ciabatta and avocado.....	27
RUBY RED TROUT* lightly seasoned and hardwood grilled, served with coleslaw	34
SCOTTISH SALMON* hand filleted in-house daily, with something green and pomme purée.....	37
JUMBO LUMP CRAB CAKES pan-fried Blue crab, served with coleslaw	42
THE PROUD VEGETARIAN a composed selection of vegetables served with toasted ciabatta.....	21
ROTISSERIE CHICKEN slow roasted with crushed herbs, served with warm kale panzanella.....	33
KNIFE & FORK BARBECUE RIBS fall-off-the-bone tender, with fries and coleslaw (limited)	44

USDA PRIME STEAKS

THE HAWAIIAN* ribeye with pineapple-soy-ginger marinade, pomme purée & something green... 58
CENTER-CUT FILET* with béarnaise, pomme purée & something green..... 64

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

Southern Style Brussels Sprouts 10 • Warm Kale Panzanella 10
Braised Red Cabbage with Goat Cheese 10 • Creamed Corn 10
Coleslaw 10 • Something Green 10 • Roasted Peppers with French Feta 10
Tabbouleh 10 • Black Beans & Rice 10 • French Fries 10 • Pomme Purée 10

KEY LIME PIE.....12
with freshly whipped cream, graham cracker and pecan crust

Hot towels are available upon request

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*

To minimize distractions to other guests, please take cell phone conversations out of seated areas.

— CASHLESS PAYMENT ONLY —
VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED