



hot app store

brussels sprouts

crisped brussels sprouts, lemongrass soy 7

beef hot rock*

wagyu beef, ponzu 11

scallop hot rock*

day boat scallop, yuzu kosho, spicy scallion ponzu 15

steamed pork buns

pork belly, spicy soy glaze, pickles, cilantro 8.50

pork & shrimp dumplings

pork, shrimp, cranberry mimono 7

spinach & tofu dumplings

steamed spinach, organic tofu, goat cheese, pepitas, yuzu miso 6

nomnomiyaki*

pork belly, fried egg, napa cabbage, spicy mayo, tonkatsu, scallion, avocado, crispy shallots, sriracha 9

chicken karaage

japanese fried chicken breast, cherry tomatoes, thai basil, serrano aioli, spicy oyster sauce 8

soup

umi miso ramen

japanese sea bream, tiger shrimp, yellow corn, white onion, napa cabbage, shiitake mushroom, spicy miso seafood broth 17

robot ramen

seared pork belly, wood ear mushrooms, bean sprouts, ajitama egg, menma, shoyu pork broth 16

miso soup

dashi broth, miso, scallions, organic tofu, nori 3

bowls & entrees

hamachi shrimp rematch

grilled yellowtail and tiger shrimp, crispy brussels sprouts, red bell pepper, green and white onions, red curry served over rice 18

rising sun*

pork belly, farm egg, scallion vinaigrette, arugula apple salad, crispy garlic, rice 14

chicken teriyaki

marinated chicken breast, teriyaki sauce, sesame served over rice 9

spicy chicken

marinated chicken breast, spicy sauce, green onion, wontons served over rice 9

the schoolgirl bowl

chicken breast, mushroom, broccoli, red bell pepper, yellow onion, chili garlic, serrano aioli & ginger scallion served over rice 11

greens

edamame

steamed soybeans, sea salt 5

spicy edamame

stir-fried soybeans, spicy soy glaze, togarashi 6

seaweed salad

seaweed, traditional dressing 4.50
add krab, shrimp, or octopus +3

side salad

mixed greens, carrot, green onion, avocado, crispy shallots, ginger-carrot dressing 6

grilled salmon salad*

grilled salmon, mixed greens, carrot, green onion, avocado, crispy shallots, ginger-carrot dressing 14.50

su bara bap sashimi salad*

salmon, seaweed salad, japanese sea bream, english cucumbers, sesame oil, ponzu, field greens, radish, avocado, sesame 16

byob (build your own bowl)

pick a main item

| | |
|----------------------|-------|
| chicken breast | 11.00 |
| wagyu beef | 13.50 |
| tiger shrimp | 13.75 |
| atlantic salmon* | 14.50 |
| japanese yellowtail* | 19.00 |
| pork belly | 12.50 |
| fried organic tofu | 8 |
| veggies | 7 |

farm box seasonal selection inquire with your server

select your veggies (choose up to 5 items)

red bell pepper, carrot, broccoli, green onion, white onion, snap pea, cabbage, mushroom

pick a sauce

teriyaki
spicy teriyaki
thai coconut curry
chili garlic

choice of

white rice
brown rice
udon (add \$.50)

make it a salad with mixed greens (add \$1.50)



LUCKY ROBOT

JAPANESE KITCHEN



cool app store

nama imo carpaccio*

day boat scallop, pickled sweet potato, red quinoa, black garlic olive oil, japanese parsley, cashew 16

madai crudo*

japanese sea bream, black walnut oil, fuji apple, ginger, ponzu 15

salmon ceviche*

ora king salmon, cherry tomatoes, shaved onions, red bell pepper, habanero citrus vinaigrette 14

sake nashi*

cherrywood house-smoked salmon, asian pear, goat cheese, pepitas, grape tomatoes, lemon zest, plantain crisps 15

hamachi serrano*

japanese yellowtail, orange supreme, serrano, ponzu 15

daily market fish

features from japan and around the world

subject to availability. inquire with server about our fish of the day

daily sushi moriwase* 3 piece sushi 14

daily sashimi moriwase* assorted market sashimi 31

3-5 pieces per type of fish

fresh wasabi & aged tamari

grated japanese wasabi root, barrel aged tamari 7

sushi and sashimi

raw

| | Sushi | Sashimi |
|--|-------|---------|
| maguro* bigeye tuna | 3.75 | 14 |
| chiki toro* bigeye tuna, salt & time lardo, negi | 4.50 | 17 |
| kingu sake* fresh ora king salmon | 4.00 | 15 |
| kingu sake toro* ora king salmon belly | 4.50 | 17 |
| sake* fresh atlantic salmon | 2.50 | 9 |
| sake toro* atlantic salmon belly | 3.00 | 11 |
| hamachi* yellowtail | 3.00 | 11 |
| madai* japanese sea bream | 4.00 | 15 |
| daily featured fish* | 5.00 | 19 |
| uni* californina sea urchin, english cucumber | 6.50 | 24 |
| uni* japanese sea urchin, english cucumber | 9.00 | 36 |
| ikura* sake marinated salmon caviar | 3.75 | 14 |
| nama hotate* dayboat scallop | 4.00 | 15 |
| tanin bune* sea urchin, salmon caviar, cucumber | 6.50 | |

cooked

| | | |
|---|------|----|
| tako octopus, sesame | 3.00 | 11 |
| smoked salmon cucumber, goat cheese* | 3.00 | 11 |
| pork belly pickled cranberry, radish | 2.25 | |
| unagi freshwater eel, sesame, soy glaze | 2.75 | |
| wagyu short rib yuzu kosho, garlic chip | 4.25 | |
| kani krab stick, spicy mayo, sesame | 1.75 | |
| ebi tiger shrimp | 2.25 | |
| avocado yuzu miso sauce, sesame | 1.50 | |

maki rolls

california

krab, avocado, cucumber, sesame 6.50

crunchy atomic salmon*

salmon, avocado, cucumber, panko togarashi, spicy mayo, sriracha 9

spider

fried soft shell crab, avocado, fuji apple, sesame, red curry oil, spicy mayo, cilantro 10.50

tiger eye*

smoked salmon, avocado, serrano, english cucumber, goat cheese, sesame, panko togarashi 9.50

farmbot

local featured farm box veggies, red quinoa, avocado, cashew cheese, soy paper 7

robo tuna*

bigeye tuna, avocado, cucumber, panko togarashi crunch, spicy mayo, sriracha 12

voltron*

krab, shrimp, avocado, pickled cucumber & carrot, topped with tuna, salmon and yellowtail, served with sesame, spicy mayo, soy lemongrass glaze 16

hama hama*

yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, sesame 9

electric eel

eel, tempura shrimp, avocado, cucumber, sesame, lemongrass soy glaze 11.50

transformer*

tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with chef's choice daily featured fish, spicy mayo, lemongrass soy 18

r2d2

grilled texas wagyu beef, green onions, avocado, crispy shallot, sesame, lemongrass soy, yuzu miso 10

salmon nasu*

miso grilled eggplant, pickled cucumber & carrot, topped with ora king salmon, sriracha, cilantro, sesame, yuzu miso 12

hamachi shrimp battle*

tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with hamachi, serrano, spicy mayo, lemongrass soy 16

sea-3po*

bigeye tuna, avocado, cucumber, topped with ora king salmon presented with green onion, spicy mayo, panko togarashi 18

the veggiepillar

miso grilled eggplant, sesame, pickled cucumber & carrot, yuzu miso topped with avocado and serrano 9

chef's choice

sushi moriwase* 5 piece sushi 16

sashimi moriwase* 5 types sashimi* 27

sushi & sashimi moriwase* 5 piece sushi & 5 types sashimi* 42

2-3 pieces per type of fish

