



hot app store

brussels sprouts

crisped brussels sprouts, lemongrass soy 7

nomnomiyaki*

japanese savory pork belly & napa cabbage pancake, topped with sunny side up egg, spicy mayo, tonkatsu, sriracha, crispy shallots, micro arugula 8

chicken karaage

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

beef hot rock*

texas 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

spinach, organic tofu, cashew cheese, candied cashew, cilantro, red curry oil 6

soup

umi miso ramen

striped bass, tiger shrimp, yellow corn, white onion, napa cabbage, mushroom, spicy miso seafood broth 17

robot ramen*

seared pork, 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

the schoolboy bowl

wagyu beef, mushroom, broccoli, red bell pepper, yellow onion, chili garlic, serrano aioli & ginger scallion served over rice 17

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 or octopus +3

side salad

agua dulce aquaponic greens, carrot, green onion, cherry tomato, radish, cucumber, ginger-carrot dressing 8

grilled salmon salad*

grilled salmon, agua dulce aquaponic greens, carrot, radish, green onion, cherry tomato, cucumber, ginger-carrot dressing 17

su bara bap sashimi salad*

atlantic salmon, seaweed salad, sea bass, english cucumbers, agua dulce aquaponic greens, romaine, radish, cherry tomato, avocado, sesame soy vinaigrette 19

byob (build your own bowl)

pick a main item

chicken breast	11.00
texas wagyu beef	17.00
tiger shrimp	13.75
atlantic salmon*	14.50
japanese yellowtail*	19.00
pork belly	12.50
fried organic tofu	9
veggies	8

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
nikkei curry

choice of

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

make it a salad with agua dulce aquaponic greens (add \$3.00)



Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.*

LUCKY ROBOT

JAPANESE KITCHEN



cool app store

toro+fig*

bigeye tuna, black mission fig, house cured lardo, candied cashew, micro arugula, red curry oil 17

suzuki ringo*

sea bass, black walnut oil, fuji apple, ginger, ponzu 14

king cebiche*

ora king salmon, leche de tigre, cherry tomato, shallot, bell pepper, cilantro oil 15

sake nashi*

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

hamachi serrano*

japanese yellowtail, orange supreme, serrano, ponzu 17

kinoko cebiche*

hi-fi mycology mushrooms, vegan leche de tigre, cherry tomato, shallot, bell pepper, cilantro oil 12

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 15

daily sashimi moriwase* MKT price
assorted market sashimi (3-4 pieces per type of fish)

fresh wasabi & aged tamari

grated japanese wasabi root, oak barrel aged tamari 7

sushi and sashimi

raw	Sushi	Sashimi
maguro* bigeye tuna	4.00	16
chiki toro* bigeye tuna, house cured lardo, negi	4.75	19
kingu sake* ora king salmon	4.25	17
kingu sake toro* ora king salmon belly	4.75	19
sake* fresh atlantic salmon	3.00	11
sake toro* atlantic salmon belly	3.50	14
hamachi* yellowtail	3.50	14
suzuki* striped bass	3.00	11
nama hotate* dayboat scallop	4.00	15
daily featured fish*	5.00	19
uni* califorina sea urchin, english cucumber	6.50	24
uni* japanese sea urchin, english cucumber	9.00	36
ikura* sake marinated salmon caviar	3.75	14
tanin bune* sea urchin, salmon caviar, cucumber	MKT	MKT

cooked

tako octopus, sesame, lemon zest	3.00	12
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	
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

hama hama*

yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame 9.50

electric eel

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

r2d2

grilled texas wagyu beef, green onions, avocado, crispy shallot, sesame, kobojang 10.50

the veggiepillar

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

voltron*

krab, avocado, pickled cucumber & carrot, topped with tuna, salmon and yellowtail, served with sesame, spicy mayo, soy lemongrass glaze 15

transformer*

tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with chef's choice daily featured fish, spicy mayo, lemongrass soy 19.50

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

Available after 3pm M-F. All Day Sat-Sun

chef's choice

sushi moriwase* 5 piece sushi 17

sashimi moriwase* 5 types sashimi* 32

sushi & sashimi moriwase* 45
5 piece sushi & 5 types sashimi

