



## 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

### kanpachi shrimp rematch\*

grilled hawaiian amberjack and tiger shrimp, crispy brussels sprouts, red bell pepper, green & white onions, red curry served over rice 19

### 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
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)



# LUCKY ROBOT

## JAPANESE KITCHEN



### cool app store

#### toro+fig\*

bigeye tuna, black mission fig, house cured lardo, candied cashew, micro arugula, red curry oil 19

#### suzuki ringo\*

sea bass, black walnut oil, fuji apple, ginger, ponzu 15

#### king cebiche\*

ora king salmon, leche de tigre, cherry tomato, shallot, bell pepper, cilantro oil 16

#### sake nashi\*

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

#### kanpachi serrano\*

hawaiian amberjack, 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 MKT

#### 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
kanpachi* hawaiian amberjack	3.75	15
suzuki* striped bass	3.50	14
nama hotate* dayboat scallop	4.00	16
daily featured fish*	MKT	MKT
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*	3.50	14
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

#### kona kona\*

hawaiian amberjack, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame 10.25

#### 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 10

#### voltron\*

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

#### 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 14

#### kanpachi shrimp battle\*

tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with hawaiian amberjack, serrano, spicy mayo, lemongrass soy 17

#### 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 19

sashimi moriwase\* 5 types sashimi\* 34

sushi & sashimi moriwase\* 48  
5 piece sushi & 5 types sashimi

