

1901 N. Shepherd Dr.  
Houston, TX 77008  
832-879-2118

kasushi.com

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# KA

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# SUSHI

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## APPETIZERS

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<b>Miso Soup</b> 3   4   5 tofu, shiitake, snow crab	<b>Veggie Tempura</b> 5 asparagus, beet, onion, eggplant, sweet potato	<b>Tori Kawa</b> 5 chicken skin, sriracha, cilantro, lime
<b>House Salad</b> 7 mixed greens, tomatoes, red onions, ginger miso	<b>Agedashi Tofu</b> 6 silken tofu, bonito flakes	<b>Chicken Yakitori</b> 5 teriyaki, scallions, garlic chips, rice pearls
<b>Cucumber Salad</b> 5 cucumber slices, garlic chili oil, sanbaizu	<b>Brussels Sprouts</b> 7 balsamic reduction, fried leeks, red cabbage	<b>Chocolate Shrimp</b> 11 leche, white chocolate, lime zest
<b>Seaweed Salad</b> 4 marinated seaweed, onions, cucumbers, pickled radish	<b>Shishito</b> 6 japanese pepper, teriyaki	<b>Shrimp Tempura</b> 8 tiger shrimp, onion, shiso
<b>Edamame</b> 4   5 <i>(Regular or spicy)</i> young soy bean /chili oil	<b>Beef Tongue</b> 6 scallions, pickled apples, honey wasabi	
<b>Miso Eggplant</b> 5 eggplant, miso glaze	<b>Chicken Karaage</b> 6 basil, jalapeño, mayo, togarashi	

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## SHARING

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<b>Duck Foie Yakimeshi</b> 19 five spice duck confit, scallions, foie gras, poached egg	<b>Whole Fried Fish</b> 24 spicy ponzu, teriyaki, chili miso	<b>Three Little Pigs</b> 14 pork belly, bacon cream cheese, chicharrones, pickled onions
<b>Miso Kama</b> 14 48 hours miso marinated yellowtail collar	<b>Miso Scampi</b> 16 tiger shrimp, miso butter, ciabatta	<b>Negi Maki</b> 14 angus beef, scallions, avocado, teriyaki
<b>Sake Teriyaki</b> 16 salmon, teriyaki, lotus, cedar smoked	<b>Ika</b> 12 whole grilled squid, teriyaki, spicy chili miso	<b>Wagyu Toast</b> 7 wagyu fat, poached egg, chimichurri
<b>Saba Shio</b> 8 norwegian mackerel, jalapeño, tomatoes, teriyaki	<b>Meat and Green</b> 20 wagyu short rib, asparagus, chimichurri, habañoero salsa	<b>Tako</b> 12 grilled octopus, yuzu vinaigrette

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## \* COLD/CRUDO

<b>Hirame Ka'rpaccio</b> 14 flounder, wasabi oil, shiso, radish, barley, ponzu
<b>Hamachi Chili</b> 14 cilantro, pickled thai peppers, garlic chips, ponzu, orange oil
<b>Salmon Tiradito</b> 13 lemon basil emulsion, radish, cucumber, tomatoes, cilantro
<b>Truffle Snapper</b> 16 mandarin reduction, celery, ponzu, soy tobiko

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## \* GULF OYSTERS

\$1 from 11:30 am - 6:30 pm

<b>Raw Oyster</b> 9/16 pickled mustard seeds, soy tobiko, citrus chili, negi
<b>Oyster Rockefeller</b> 10/19 garlic lemon butter, bacon, panko, parmesan

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## HOT ROCKS

Butter | Ponzu | Yuzu vinaigrette

<b>A5 Wagyu Ribeye</b> MKT
<b>Wagyu Short Rib</b> MKT
<b>Wagyu Belly</b> 14
<b>Beef Tongue</b> 12
<b>Hokkaido Scallops</b> 15
<b>Assorted Mushrooms</b> 11

## \* NIGIRI | SASHIMI

Omakase MKT

Chef's Selection Nigiri 35

Chef's Selection Sashimi 40

<b>Otoro</b> Fatty tuna	<b>MKT</b>	<b>Kanpachi</b> Amberjack	<b>3.5/14</b>	<b>Ikura</b> Salmon Roe	<b>3/9</b>
<b>Maguro</b> Tuna	<b>3/12</b>	<b>Hirame</b> Flounder	<b>2.5/10</b>	<b>Masago</b> Smelt Roe	<b>2/6</b>
<b>Peppercorn Tuna</b>	<b>3.5/14</b>	<b>Uni + Otoro</b>	<b>10</b>	<b>Habañero Masago</b> Spicy Smelt Roe	<b>2/6</b>
<b>Bincho</b> Albacore	<b>3/12</b>	<b>Uni</b> Sea urchin	<b>MKT</b>	<b>Foie Gras</b>	<b>7/-</b>
<b>Bara Mutsu</b> Escolar	<b>2.5/10</b>	<b>Truffle Uni</b>	<b>11</b>	<b>Foie + Quail Egg</b>	<b>9/-</b>
<b>Saba</b> Mackerel	<b>2.5/10</b>	<b>Unagi</b> Eel	<b>3/12</b>	<b>Wagyu</b>	<b>4.5/-</b>
<b>Madai</b> Japanese Snapper	<b>3.5/14</b>	<b>Ama Ebi</b> Sweet shrimp	<b>6/18</b>	<b>Truffle Wagyu</b>	<b>8</b>
<b>Hamachi</b> Yellowtail	<b>3.5/14</b>	<b>Ebi</b> Shrimp	<b>2.5/10</b>	<b>Steak + Egg</b> Wagyu, quail egg, soy butter	<b>5</b>
<b>King Salmon</b>	<b>3.5/14</b>	<b>Hotate</b> Scallop	<b>3/12</b>	<b>Eryngii</b> King Oyster Mushroom	<b>3/-</b>
<b>Sake - Toro</b> Salmon belly	<b>3/12</b>	<b>Chopped Scallop</b>	<b>3/12</b>	<b>Nasu</b> Eggplant	<b>2/-</b>
<b>Sake</b> Salmon	<b>2.5/10</b>	<b>Zuwagani</b> Snow crab	<b>4.5/13</b>	<b>Soy Tobiko</b>	<b>2/6</b>
<b>Smoked Salmon</b>	<b>3/12</b>	<b>Kani Kama</b> Crab	<b>2/6</b>	<b>Yuzu Tobiko</b>	<b>2/6</b>
<b>Suzuki</b> Seabass	<b>3/12</b>			<b>Fresh Wasabi</b>	<b>5</b>

## \* MAKI

<b>Kush</b> smoked escolar, salmon, jalapeño cream cheese, asparagus, avocado, habañero masago	<b>16</b>	<b>Deep Sea</b> spicy salmon, cucumber, seared escolar, soy tobiko, shiso mint dressing	<b>15</b>
<b>Basil Tuna</b> peppered tuna, basil, avocado, wasabi mayo	<b>10</b>	<b>Spicy Salmon</b> togarashi, cucumber	<b>7</b>
<b>Captain Crunch</b> spicy tuna, cucumber, celery, fried onions, rice pearls	<b>11</b>	<b>Spicy Tuna</b> togarashi, cucumber	<b>7</b>
<b>Spider</b> soft-shell crab, cucumber, spicy mayo, masago, kaiware	<b>8</b>	<b>Gorilla</b> soft-shell crab, wasabi, cucumber, kewpie, unagi	<b>18</b>
<b>Wagyu Slim</b> kani tempura, avocado, wagyu beef, pickled thai peppers	<b>15</b>	<b>Caterpillar</b> unagi, cucumber, avocado, unagi sauce	<b>13</b>
<b>Pot of Gold</b> snow crab, cucumber, avocado, assorted fish	<b>16</b>	<b>Philadelphia</b> smoked salmon, avocado, cream cheese	<b>7</b>
<b>Shaggy</b> shrimp tempura, cucumber, kani, spicy mayo, unagi sauce	<b>14</b>	<b>Yellow Rose</b> yellowtail, spicy tuna, yuzu tobiko, sweet chili sauce	<b>13</b>
<b>Shrimp Tempura</b> shrimp tempura, cucumber, spicy mayo, masago, kaiware	<b>7</b>	<b>Hama Midori</b> yellowtail, tomatillo, cilantro, garlic, salsa verde, soy paper	<b>10</b>
<b>Smokey Tempura</b> smoked escolar, salmon, avocado, habañero masago, jalapeño	<b>13</b>	<b>Sweet Potato</b> ginger apple slaw, balsamic, fried sweet potato	<b>7</b>
<b>Negi Toro</b> fatty tuna, negi, shiso	<b>14</b>	<b>Avocado/Cucumber</b>	<b>5/4</b>

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness \*