

Featured Menu for the Month of April By

Chef Manabu Horiuchi



Dinner Menu

First Courses Yuzu-marinated Salmon Sashimi

Fried Portuguese Octopus

Kata's Fresh Catch Ceviche



Second Courses

Grilled 72-hour Texas Kobe Beef with Grilled Sushi Rice

Sushi & Roll Plate (Tuna, Salmon, Hamachi, Unagi, Scallop and Salmon Soft Shell Crab Roll)

Miso-marinated Black Cod + Shrimp Miso Mac & Cheese



Third Courses

Strawberry Shortcake

Green Tea Cheesecake

Warm Blueberry Cake

\$35(+tax & gratuity)

Chef Manabu Horiuchi has pledged to donate \$5 per featured dinner menu sold, to The Houston Food Bank.