

ume nashi crudo ume braised bartlett pear, avocado, english cucumber, ume ponzu, salsa macha, micro arugula 14

hiramasa serrano* dutch yellowtail, serrano, asian pear, coconut water ponzu, red curry oil, black tobiko, cilantro 16

suzuki kabocha* striped bass, crispy ginger, kabocha squash, miso chili oil, ponzu, herbs 15

toro+fig* bigeye tuna, black mission fig, candied cashew, cashew cheese, house cured pork lardo, micro arugula, red curry oil 20

king cebiche* Big Glory Bay king salmon, leche de tigre, serrano, purple sweet potato, shallot, fuji apple, cilantro oil 17

nigiri and sashimi

	nigiri	sashimi
raw		
maguro* bigeye tuna	4.50	18
chiki toro* bigeye tuna, cured pork lardo, negi	5.75	22
kingu sake* Big Glory Bay king salmon	4.75	19
kingu sake toro* Big Glory Bay king salmon belly	5.50	24
sake* atlantic salmon	3.50	14
sake toro* atlantic salmon belly	4.00	16
suzuki* striped bass, black tobiko	3.50	14
hiramasa* dutch yellowtail	4.00	16
ikura* sake marinated salmon caviar, cucumber	4.50	18
uni* sea urchin, english cucumber, shiso	MKT	MKT
cooked		
tako octopus, sesame, lemon zest, negi	4.00	16
unagi bbq american eel, crispy ginger, sesame	4.00	
tarabagani* king crab, black tobiko, lemon zest	6.00	
pork belly fig, aji panca, negi	4.25	
wagyu short rib kobojang, crispy shallot, negi	4.50	
kani krab stick, spicy mayo, sesame	2.25	
vegan		
avocado yuzu miso sauce, sesame	2.50	
hi fi mycology mushroom aderezo, lemon zest	3.50	
zucchini ahimi shiso, rebel cheese, aderezo	2.75	
spaghetti squash salsa macha, rebel cheese	3.00	

chef's choice combinations

nigiri moriwase* 5-piece sushi 20

daily market nigiri moriwase* MKT
3-piece sushi

sashimi moriwase* 5 types of sashimi 37

daily market sashimi moriwase* MKT
selection of today's daily offering, 3-4 pc

california krab, avocado, cucumber, sesame 7

crunchy atomic salmon* salmon, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha 11.50

robo tuna* bigeye tuna, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha 13

the veggiepillar fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame 12

farmbot 2.0 tempura fried green beans, avocado, pickled cucumber and carrot, topped with braised zucchini, sesame, and negi, red curry oil, cashew cheese 15

hira hira* dutch yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame 11

electric eel american unagi, avocado, pickled ginger, pickled cucumber & carrot, sesame, lemongrass soy 12

r2d2 grilled wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, kobojang 12

spider fried soft shell crab, avocado, fuji apple, sesame, red curry oil, spicy mayo, cilantro 11

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

transformer* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice daily featured fish, green onion, sesame, spicy mayo, lemongrass soy 20

hiramasa shrimp battle* tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with dutch yellowtail, serrano, spicy mayo, lemongrass soy 17

sea-3po* bigeye tuna, avocado, cucumber, topped with Big Glory Bay king salmon, green onion, spicy mayo, panko togarashi 20

chirashi

chirashi bot*

tuna, salmon, dutch yellowtail, striped bass sashimi over sushi rice, avocado, cucumber, house pickles, sesame, black tobiko, shiso, 144 degree egg, micro greens, 20

toyosu chirashi bot*

Big Glory Bay king salmon and 3 types of daily market sashimi over sushi rice, avocado, cucumber, house pickles, sesame, 144 degree egg, black tobiko, shiso, micro greens 25

edamame

steamed soybeans, sea salt 5

spicy edamame

stir-fried soybeans, spicy hoisin glaze, garlic, togarashi 6

seaweed salad

marinated tosaka & wakame seaweed, sesame, english cucumber, cherry tomato, radish 8

brussels sprouts

crisped brussels sprouts, lemongrass soy 7

hot tasting

gyu tan nashi

lemongrass soy glazed Peeler Farms wagyu lingua, asian pear, salsa macha, farm-to-table sunomono, mustard seed, 11

shrimp + toast

koji butter, gulf white shrimp, japanese milk bread, cherry tomato, black garlic jam, celery, aji amarillo leche de tigre, cilantro 15

chicken karaage

japanese fried Bell & Evans chicken thigh, red onion, shiso, ponzu verde, togarashi 11

beef hot rock*

Peeler Farm wagyu beef, ponzu, negi 13

steamed pork buns

Niman Ranch pork belly, spicy hoisin, farm-to-table sunomono, red onion, cilantro 11

spinach & tofu dumplings

cashew cheese, candied cashew, cilantro, red curry oil 7

pork & shrimp dumplings

Niman Ranch pork, shrimp, ponzu, salsa macha, mayu, negi 9

ramen and soup

umi miso ramen

striped bass, shrimp, naruto maki, baby corn, white onion, napa cabbage, mushroom, aji panca spicy miso seafood broth, aji amarillo mayu 17

robot ramen*

Niman Ranch Berkshire pork, wood ear mushroom, bean sprouts, ajitama egg, pickled ginger, shoyu pork broth, aji amarillo mayu 16

miso soup dashi broth, miso, scallions, organic tofu, japanese mushrooms, nori 5

kurobuta "tacu" yaki

Niman Ranch pork belly, crispy rice, japanese red bean, 144 degree egg, radish, carrot, farm-to-table sunomono, bonito flakes, ponzu verde 17

pork belly mole

Niman Ranch pork belly, red miso mole manchamanteles sauce, sesame, japanese kabocha pumpkin, red onion, rice, herbs 22

crispy salmon*

grilled atlantic salmon, sakura sweet potato, quinoa, spaghetti squash, salsa macha vinaigrette, pea, oven roasted tomato, nikkei chimichurri 22

tofu and tomatoes*

grilled organic tofu, eggplant, carrot, onion, oven roasted tomato, aji panca tomato miso, crisp garbanzo bean, rice, herbs 15

foraged mushroom "tacu" yaki

honshimeji, shiitake, & cremini mushrooms, crispy rice, 144 degree egg, japanese red bean, kabocha, english peas, cherry tomato, negi, salsa macha, aji tentsuyu 16

lomo itame

Peeler Farm wagyu bavette steak, shishito peppers, crisp fingerling potato, red onion, nikkei chimichurri, aji panca tomato miso 19

chicken teriyaki

Bell & Evans chicken breast, farm-to-table sunomono, teriyaki, sesame, wonton chip served over rice 12

spicy chicken

Bell & Evans chicken breast, farm-to-table sunomono, sesame, spicy teriyaki, green onion, wonton chip served over rice 12

SoCo bowl

Bell & Evans chicken breast, mushroom, broccoli, yellow onion, red bell pepper, chili garlic, serrano aioli, ginger scallion, wonton chip served over rice 16

sake

(glass/carafe/bottle)

bold

tamano hikari shuho*	21 (300mL)
kikusui karakuchi honjozo*	7/12/43
kiku-masamune taru	7/12/43
amabuki sunflower nama	12/21/74
gekkakow vintage †	168

refreshing

silent snow*	21 (300mL)
suigei drunken whale*	9/15/54
taisetsu garden of the divine	10/17/59
kikusui chrysanthemum mist	10.5/18/63
amabuki gin no kurenai junmai	12/21/73
born tokusen †	115

fruity

perfect snow	8/15/23 (300mL)
awashizuki sparkling	25 (300mL)
white silk nigori	7/13/29 (500mL)
tengumai junmai daiginjo*	10.5/18/63
ryujin dragon god nama	10.5/18/63
dassai 45 nigori	12/21/74
southern beauty tokubetsu	74

† Does Not Apply to Happy hour

sake flights

ototo	drunken whale, karakuchi honjozo, white silk	21
kiki	amabuki sunflower, chrysanthemum mist, perfect snow	25
daiginjo	garden of the divine, tengumai, dragon god	29

sake punches & cocktails

(glass/carafe)

shi-so fresh	sake, yuzu, shiso, agave	8
plum julep	plum wine, lemon, lavender, shiso	8
serrano midori	sake, cucumber, citrus, agave, cilantro, serrano	9
flor	sake, lime, agave, lavender, aquafaba	9
get lucky	gin-infused sake, prickly pear, brut	8/27
chomame fizz	butterfly tea infused sake, peach, lemon, brut	9/28
festive fog	nigori sake, pear puree, cranberry, agave, fall spices	9

wine

(glass/bottle)

white		
hugl weine gruner veltliner,	ketzelsdorf-poysdorf, austria	10/38
farmhouse white blend,	sonoma county, california	8/30
domaine fournier sauvignon blanc,	loire valley, france	10.5/45
red		
ten mile washington vintage red blend,	washington, usa	10/38
illahe estate pinot noir,	oregon, usa	15/66
love you bunches sangiovese,	ballard canyon, california	*served chilled 13/48
specialty		
sieur d'arques aimery rose,	languedoc-roussillon, france	11/47
southern beauty muto plum		12/22/80
bruno paillard champagne,	champagne, france †	108

beer

japanese		central texas	
kirin ichiban bomber	8.5	austin amber	6
kirin light bomber	8.5	redbud berliner weisse	6
sapporo bomber	9.5	austin eastcider	5
hitachino espresso stout	8.5	stash ipa	6
hitachino dai dai ipa	8.5	fireman's 4	6
hitachino white ale	8.5		
hitachino red rice ale	8.5		

tea

hot zhi tea	4.5/10
mandarin oolong	
texas dreams	
jasmine green	
ginger lime	

iced	3
jasmine green	
black	

non-alcoholic

yuzu spritzer	4	maine root soda	3
elderflower sling	4	mexicane cola	
topo chico	3	diet mexicane cola	
french press	6	pink drink	
		doppelganger	
		root beer	
		ginger brew	

HAPPY HOUR

Monday - Friday 4:30-6:00

HALF PRICE
COOL TASTINGS, HOT TASTINGS AND
SELECT BOTTLES OF SAKE & WINE
PLUS \$1 OFF CENTRAL TEXAS BEER

*may exclude holidays and special events

LUCKY BITES

\$3

dashi papas
crispy fingerling potatoes,
serrano aioli, nikkei hoisin sauce

pork belly nigiri
fig, aji panca, negi
(2 pcs)

\$5

unagi maki
BBQ american unagi, sesame,
house pickles, lemongrass soy

sake maki 2.0*
salmon, yuzu kosho,
sesame, spicy mayo

\$7

karaage kama fish "wings"
spicy hoisin glazed fried fish collar "wings",
togarashi, lemon, sesame, negi,
cashew cheese dipping sauce

nomnomiyaki
Niman Ranch pork belly, cabbage,
negi, spicy mayo, bonito, tonkatsu,
sunny side up egg

TOKYO BRUNCH

Lucky Robot fall 2020

Saturday and Sunday 11-3

30% off from 11-12

features

nikkei omurice*

japanese omelette, crispy rice, red bean, honshimeji, shiitake, & cremini mushrooms, peas

choice of salsa macha or ponzu verde 18

add Niman Ranch pork belly +5

shrimp + toast

koji butter, gulf white shrimp, japanese milk bread, black garlic jam, aji amarillo leche de tigre, cherry tomato, celery, cilantro 15

chirashi bot*

tuna, salmon, dutch yellowtail, striped bass sashimi over sushi rice, avocado, cucumber, house pickles, sesame, 144 degree egg 20

toyosu chirashi bot*

Big Glory Bay king salmon and 3 types of daily market sashimi over sushi rice, avocado, cucumber, house pickles, sesame, 144 degree egg 25

nomnomiyaki*

japanese savory pancake, Niman Ranch pork belly, napa cabbage, topped with sunny side up egg, spicy mayo, tonkatsu, sriracha, bonito flakes, microgreens 17

drink specials

mimosa 2/10

robot michelada 7/25

sides

organic eggs (2)* 3.50

crispy fingerling potatoes 4.00

* 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 SWEETS 9

Lucky Robot fall 2020

white chocolate yume

white chocolate terrine, prickly pear poached bartlett pear,
black mission fig, pistachio, cocoa

yuzu pie

graham cracker, toasted marshmallow meringue,
yuzu blueberry, spiced candied pecans, shiso

texas tokyo banana

banana swiss roll, bruleed banana, candied cashew,
lucuma caramel

tea and coffee

hot zhi tea 4.5/10

mandarin oolong

texas dreams

jasmine green

ginger lime

french press 6

sake

white silk nigori (500mL)

7/13/29

perfect snow (300mL)

8/15/23

awashizuki sparkling (300mL)

25

dassai 45 nigori

12/21/74

southern beauty muto plum

12/22/80

SUSTAINABILITY

In early 2018 under the guidance of our Executive Chef, Jay Huang, we began the journey of becoming one of the first sushi restaurants in the U.S. and first in Texas to be recognized as a sustainable sushi restaurant.

We have extensively researched the best purveyors of seafood all over the world to find people who are as committed to caring for ocean life and the earth as we are. As a certified Smart Catch Leader through the James Beard Foundation, we have chosen to substitute for all at risk species with more ethical and environmentally-friendly choices. Lucky Robot is committed to and passionate about protecting the oceans for the future generations.

Selections you can feel great about includes:

- Hiramasa (Dutch Yellowtail) MBA Green Rated
- Kingu Sake (Big Glory Bay King Salmon) MBA Green Rated
- Suzuki (Hybrid Striped Bass) MBA Green Rated
- Our signature Chiki Toro in place of Bluefin Tuna Belly



RESPONSIBLE FARMING

To continue our work as sustainable stewards of the planet, we have chosen to source our poultry, beef, and pork from local farms and cooperatives using sustainable and regenerative ranching practices. The farms we work with hold their partners and ranchers to the highest environmental, sustainability and ranching practices, including:

- No antibiotics-ever
- No added hormones-ever
- All vegetarian feeds
- Fully traceable from birth
- No confinement

Our partners include:

Niman Ranch
Peeler Ranch

Bell & Evans
Lone Star

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