



#LUCKYBLOSSOMS

**CHERRY BLOSSOM INSTALLATION DESIGNED BY
FABIAN SALCEDO + MONARCH FLORAL**

Operating Partner Stephanie Nasoff

Executive Chef Jay Huang
Sous Chef Magdalena Alejandra Ristau Hardin

cool tasting

midori melon cebiche

honeydew melon, english cucumber, cherry tomato, shallot, coconut leche de tigre, cilantro oil 12

hiramasa serrano*

dutch yellowtail, serrano, asian pear, coconut water ponzu, red curry oil, cilantro 16

suzuki momo*

striped bass, texas hill country peach, salsa macha, cherry tomato, ponzu, herbs 15

toro+fig*

bigeye tuna, black mission fig, candied cashew, 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 chip, cilantro oil 16

nigiri and sashimi

nigiri sashimi

raw

maguro* bigeye tuna	4.50	18
chiki toro* bigeye tuna, cured pork lardo, negi	5.50	22
kingu sake* Big Glory Bay king salmon	4.75	19
kingu sake toro* Big Glory Bay king salmon belly	5.50	24
sake* fresh atlantic salmon	3.50	14
sake toro* atlantic salmon belly	4.00	16
suzuki* striped bass	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	4.00	16
tarabagani* king crab, black tobiko, lemon zest	6.00	
pork belly fig, aji panca, negi	3.50	
unagi bbq american eel, sesame, ginger	4.50	
namazu unagi style bbq catfish, sesame, ginger	1.50	
wagyu short rib kobojang, crispy shallot, negi	4.25	
kani krab stick, spicy mayo, sesame	1.75	

vegan

avocado yuzu miso sauce, sesame	1.50	
hi fi mycology mushroom ginger, binchotan oil	3.00	
zucchini ahimi shiso, rebel cheese, aderezo	2.50	

chirashi

chirashi bot*

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

toyosu chirashi bot*

big glory bay king salmon and 3 market sashimi over sushi rice, avocado, cucumber, house pickles, sesame, 144 degree egg 25

maki rolls

california krab, avocado, cucumber, sesame 7

crunchy atomic salmon* salmon, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha 10

tiger eye* cherrywood smoked salmon, avocado, cucumber, serrano, goat cheese, panko togarashi, spicy mayo 12

robo tuna* bigeye tuna, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha 12.50

the veggiepillar miso grilled eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame 10

farmbot two daily farm fresh veggies, red quinoa, avocado, cashew cheese, soy paper 10

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

electric cat fried unagi style bbq catfish, avocado, gari, pickled cucumber & carrot, lemongrass soy glaze 10

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 glaze 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 with green onion, spicy mayo, panko togarashi 20

daily market fish

features from toyosu market japan and around the world subject to availability, inquire with your server about our fish of the day

nigiri moriwase* 5-piece sushi 20

sashimi moriwase* 5 types of sashimi 37

nigiri & sashimi moriwase* 54
5-piece sushi & 5 types of sashimi

daily nigiri moriwase* 3-piece sushi MKT

daily sashimi moriwase* MKT
assorted market sashimi, 3-4 pieces per type of fish

* 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.

greens

edamame

steamed soybeans, sea salt 5

spicy edamame

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

seaweed salad

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

brussels sprouts

crisped brussels sprouts, lemongrass soy 7

hot tasting

chicken karaage

japanese fried Bell & Evans chicken thigh, white 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, passion fruit ponzu, rocoto, basil seeds 9

gyu tan momo

Peeler Farms wagyu beef tongue, lemongrass soy, hill country peach, red onion, salsa macha, farm-to-table sunomono, mustard seed 11

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

bowls and plates

kurobuta "tacu" yaki

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

rising sun 2.0*

Niman Ranch pork belly, sunny side up egg, rice, mustard seed, okra, sweet corn, honeydew melon, celery, herbs 17

lomo itame

Peeler Farm wagyu bavette steak, crispy fingerling potato, shishito peppers, red onion, nikkei chimichurri, aji panca tomato miso 17

tofu and tomatoes*

grilled organic tofu, panca tomato miso, oven roasted tomato, spiced crispy garbanzo bean, rocoto, rice 12

foraged mushroom "tacu" yaki

honshimeji, shittake, & cremini mushrooms, crispy rice, japanese red bean, zucchini, sweet corn, cherry tomato, negi, salsa macha, egg yolk, aji tentsuyu 14

chicken teriyaki

Bell & Evans chicken breast, farm-to-table sunomono, teriyaki, sesame, wonton chip served over rice 11

spicy chicken

Bell & Evans chicken breast, farm-to-table sunomono, sesame, spicy teriyaki, green onion, wonton chip served over rice 11

schoolgirl bowl

Bell & Evans chicken breast, mushroom, broccoli, yellow onion, red bell pepper, chili garlic, serrano aioli, ginger scallion, wonton chip served over rice 15

shrimp + toast

koji butter, tiger shrimp, japanese milk bread, black garlic jam, aji amarillo leche de tigre, cilantro 16

crispy salmon yaki*

atlantic salmon, bicolor quinoa, hawaiian purple yam, aderezo, zucchini, corn, cucumber, cherry tomato, nikkei chimichurri 22

sake

All sake is made from a few simple ingredients: rice, water, koji and yeast. What sets exceptional sake apart from the rest is how much the rice is polished prior to brewing. Polishing removes lipids and amino acids, allowing fuller expression of the rice starches. Premium sake, like our sake sommelier curated list below, offers a diverse scope of flavors and fragrances. Kanpai!

*select sakes are warmed by carafe upon request

(glass/carafe/bottle)

bold

tamano hikari shuzo*	21 (300mL)
kikusui karakuchi honjozo*	7/12/43
kiku-masamune taru	7/12/43
hakkaisan tokubetsu	9.5/16/57
amabuki sunflower nama	12/21/74
gekkakow vintage †	168

refreshing

silent snow*	21 (300mL)
suigei drunken whale*	9/15/54
tamano hikari yamahai*	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

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
southern beauty tokubetsu	74
dassai 45 nigori	12/21/74

† Does Not Apply to Happy Hour

sake flights

ototo drunken whale, karakuchi honjozo, white silk	21
kiki tengumai, chrysanthemum mist, yamahai	23
daiginjo garden of the divine, dragon god, dassai 50 nigori	29

sake punches & cocktails

(glass/carafe)

roborita nama, habanero, lime, agave	7
plum julep plum wine, lemon, lavender, shiso	8
serrano midori	9
sake, cucumber, lemon, lime, agave, cilantro, serrano	
flor sake, lime, agave, lavender, agua faba	9
peach blossom	7/25
peach-infused sake, orange, cranberry, brut	
get lucky gin-infused sake, prickly pear, brut	8/27

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
illaha estate pinot noir, oregon, usa	15/66
love you bunches sangiovese, ballard canyon, california*	13/48

*served chilled

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

kirin ichiban bomber	8.5
kirin light bomber	8.5
sapporo bomber	9.5
hitachino espresso stout	8.5
hitachino dai dai IPA	8.5
hitachino white ale	8.5
hitachino red rice ale	8.5

central texas

austin amber	6
redbud berliner weisse	6
austin eastcider	5
stash ipa	6
fireman's 4	6

tea

hot zhi tea	4.5/10	iced	3
mandarin oolong		jasmine green	
texas dreams		black	
jasmine green			
ginger lime			

non-alcoholic

yuzu spritzer	4	maine root soda	3
elderflower sling	4	mexicane cola	
topo chico	3	diet mexican 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

*mayexcluedeolidaysandspecialevnts

LUCKY BITES

\$3

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

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

\$5

namazu maki
unagi style BBQ catfish, sesame,
house pickles, lemongrass soy

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

\$7

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

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

TOKYO BRUNCH

Saturday and Sunday 11-3

30% off from 11-12

features

chirashi bot*

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

nomnomiyaki*

japanese savory pancake, Niman Ranch pork belly, napa cabbage topped with sunny side up egg, spicy mayo, tonkatsu, crispy shallots, sriracha, microgreens 15

rising sun 2.0*

Niman Ranch pork belly, sunny side up egg, rice, mustard seed, okra, sweet corn, honeydew melon, arugula 17

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

shrimp + toast

koji butter, tiger shrimp, japanese milk bread, black garlic jam, aji amarillo leche de tigre, cilantro 16

drink specials

mimosa 2/10

peach blossom breeze 7/24
peach-infused sake, orange juice, cranberry juice, brut

sides

organic eggs (2)* 3.50

crispy fingerling potatoes 4.00

LUCKY SWEETS

chocolate yume

el rey mexican dark chocolate terrine, passion fruit, summer berries, aquafaba meringue 9

yuzu pie

graham cracker, toasted marshmallow meringue, yuzu blueberries, spiced candied pecans, shiso 9

tea and coffee

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

french press 6
(progress coffee)

sake

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
- Namazu (Catfish) in place of Unagi (Freshwater Eel) 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
- Certified Humane

Our partners include:

Niman Ranch
Peeler Ranch

Bell & Evans
Lone Star

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