

DINNER MEMBER



SOUPS & SALADS

Miso Soup 4 seaweed, tofu, mushrooms, scallions (add egg 1)	Arugula Salad 7 cucumber, tomato, carrots, yuzu vinaigrette
Clear Mushroom Soup 4 house broth, mushrooms, green onion	House Salad 6 mixed greens, cucumber, tomato, carrots, wonton chips, cheese, miso dressing
Blue Crab Corn Soup 8 sweet corn, egg drop, wakame, mushroom, tofu, blue crab, scallions	Seaweed Salad 5 sweet sesame dressing
Combination Udon Noodle Soup 14 beef, chicken, vegetable, shrimp tempura on side	Cucumber Salad 7 kanikama, octopus, sunomo dressing
	Add Chicken 5 Add Salmon 8

COOL STARTS

Midtown Tataki* 22 8 pcs pepper tuna, avocado, tonkatsu sesame paste, sweet and spicy togarashi sauce, shredded tomatoes, daikon	Truffle Tuna* 19 6 pcs big eye tuna, truffle citrus oil, yuzu tobiko, garlic chips
Eighth Wonder* 22 seafood tower with spicy rice, avocado, spicy tuna, snow crab, chopped scallops, habanero masago, wasabi tobiko, wonton chips	Yellowtail Jalapeno* 19 6 pcs thinly sliced yellowtail, ponzu, fresh jalapeño, cilantro
Japanese Crudo* 19 6 pcs japanese snapper, citrus sauce, cranberry gel, fresh herbs, yuzu tobiko	Tuna Tartare* 16 big eye tuna, pico de gallo, wasabi aioli, masago, wonton chips
	Shellfish & Sashimi Tower* MKT chef's seasonal selection

SMALL PLATES

Edamame 5 steamed soybean, kosher salt	Dynamite Shrimp 10 tempura shrimp, spicy creamy caviar sauce	Beef Ribeye Rolls 12 ribeye with avocado, cilantro, and lime zest inside, teriyaki sauce
Spicy Edamame 7 sautéed soybean, chili oil, garlic, shallots, five spice	Blue Crab Fried Rice 15 jumbo lump crab, scallions, garlic, egg, spicy cod roe	Kobe Hot Rock 17 wagyu beef, ginger soy, basil ponzu, table cooking
Shishito Peppers 7 grilled sweet peppers, black pepper soy, kosher salt	Buffalo Chicken Wontons 6 shredded chicken, cheddar, buffalo sauce, fried, creamy house sauce	Miso Cod 16 48 hour marinated miso cod
Truffle Fries 6 truffle oil, kosher salt, togarashi	Calamari 9 fried, japanese seasoning, spicy house sauce	BBQ Short Ribs 12 marinated in garlic soy with honey, onion, sizzling iron skillet
Chicken Karaage 8 fried poppers, five spice, garlic, basil, fish sauce, pickled sweet cabbage	Pork Gyoza 8 dumplings fried or pan seared	Brussel Sprouts 6 sweet chili oil
Jalapeno Scallops 10 pan seared, jalapeño garlic sauce	Lobster Crab Puffs 10 lobster, kanikama, cream cheese, tempura fried	Chicken Wings (6) 11 spicy, dry rubbed crispy wings, wasabi ranch

SUSHI

NIGIRI 1 Piece SASHIMI 5 Pieces

Salmon* 2.5	15
Tuna* 3.5	19
Salmon Belly* 3.5	17
Freshwater Eel* 3.5	17
Mackerel* 2	12
Yellowtail* 3	17
Smoked Salmon* 2.5	15
Escolar* 2.5	14
Albacore* 2	14
Pepper Tuna* 3.5	19
Snowcrab 3.5	17
Stripe Bass* 2.5	14
Japanese Snapper* 3.5	17
Shrimp 2	10
Octopus 2.5	13
Squid* 2	10
Whole Scallop* 3	15
Chopped Scallop* 3	
Ikura* 3	
Sweet Shrimp* 5	25

Executive Chef's Sushi Toppings 1.0

WORLDWIDE MARKET

*inquire within for market availability

Fatty Tuna* MKT	MKT
Ocean Trout* 4	18
Amberjack* 4	18
Ora King Salmon* 4	18
Sea Urchin* MKT	MKT
Sous Vide Kobe 7	
Executive Chef's Omakase MKT	
8 course tasting available upon request	

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Some foods may contain sulfites.

ENTREES

Ohana Poke Bowl*

marinated salmon in traditional poke sauce, avocado, spicy kanikama, seaweed salad, masago, furikake (sub marinated tuna 2) **16**

Firecracker Chicken

crispy chicken strips sautéed with mushrooms, bell peppers, garlic, sweet and spicy glaze, vegetable tempura, rice **16**

Gyu Filet Mignon

8oz Filet, miso soy glaze, crispy shallots, crispy prawns, brussel sprouts **25**

Korean Steak & Eggs

bbq short ribs, kimchi fried rice, fried egg, field greens, yuzu vinaigrette **19**

Glazed Salmon

glazed salmon, pepper soy, arugula salad, green bean tempura **16**

Kobe Burger

american kobe beef, provolone cheese, sautéed mushrooms, mixed greens, truffle fries (add egg 1) **16**

Katsu Curry

chicken or pork katsu with house curry, steamed rice, vegetable tempura **16**

Rocket Combo

bbq short ribs, dynamite shrimp, blue crab fried rice **25**

Whole Red Snapper

crispy whole fried gulf snapper, citric yuzu, green onion, thai chile, red beets, cucumber **MKT**

ROLLS & HANDROLLS

ROLL / HANDROLL

Spicy Yellowtail*	8.5 / 5.25	Vegetable	5.5 / 3.75
cucumber, spicy sauce		cucumber, avocado, yamagobo, kampyo	
Philly*	8 / 5	Salmon Skin	7 / 4
smoked salmon, cream cheese, avocado		cucumber, yamagobo	
Shrimp Tempura	8 / 5	California	7 / 4
masago, cucumber, aioli		kanikama, cucumber, avocado	
Spider	9 / 6.5	California Snowcrab	8.5 / 5.25
fried softshell crab, masago, cucumber, aioli		snowcrabmix, cucumber, avocado	
Tiger Eye	9 / 7	Spicy Tuna*	8.5 / 5.25
smoked salmon, cream cheese, jalapeño, masago		cucumber, spicy sauce	
Spicy Salmon*	8.5 / 5.25		
cucumber, spicy sauce			

Additional sauce will be an extra upcharge.

SPECIALTY ROLLS

Nando*	15	Fiery*	12
spicy tuna, salmon, yellowtail, topped with seared white fish, masago, green onion, spicy citrus miso		yellowtail, cilantro, topped with habanero masago, and side of citrus oil	
Surf and Turf	15	Spicy Bomb*	17
lobster katsu, avocado, topped with kobe beef, green onion and side of basil ponzu and black pepper sauce		spicy tuna, jalapeño and kanikama in soy paper, tempura fried, topped with avocado, spicy salmon, unagi sauce, wasabi aioli	
Volcano*	16	Spiro*	14
snow crab, smoked salmon, topped with scallops, green onion, spicy house sauce, togarashi, ponzu, caviar aioli, baked, on fire		spicy tuna, cucumber, topped with salmon, avocado, house spicy sauce	
Shoi	16	Midtown*	17
tuna, salmon, yellowtail, masago, avocado, tempura fried, topped with house trio sauce, japanese aioli		salmon, cilantro, snow crab, jalapeño, onion, topped with avocado, baked chopped scallops, sriracha, house marinade, candied garlic, lotus root chip	
Shoi 2.0	16	The Fish*	17
unagi, cream cheese and snow crab inside, tempura fried, topped with teriyaki sauce, spicy aioli		tuna, salmon, yellowtail, cucumber, topped with avocado, strawberry, candied jalapeño, strawberry, truffle plum aioli	
Shrimp o'licious*	15	Spicy Mama	18
shrimp tempura, spicy aioli, topped with avocado, seared albacore tuna, tempura crunch, ponzu, yuzu honey		spicy kanikama mix, topped with avocado, softshell crab katsu, green onion, sauce trio with spicy aioli	
Blazing Tuna*	17	Black Widow	15
smoked salmon, softshell crab, cream cheese, jalapeño, topped with spicy tuna, avocado, wasabi tobiko, sauce trio, spicy aioli		salmon and avocado, tempura fried, topped with spicy kanikama mix, spicy aioli, black tobiko, unagi sauce	
Lickity Split*	18	Poseidon*	16
spicy tuna, soft shell crawfish, cucumber, sprouts, topped with yellowtail, salmon, tuna, avocado, sauce trio, japanese aioli		peppered tuna, soft shell crab, cucumber, topped with smoked salmon, spicy kanikama, shrimp, and scallop mix, masago	
Godzilla*	13	Louisiana	18
kanikama, avocado, topped with salmon, jalapeño, onion, cilantro, citrus green tabasco		spicy kanikama mix, shrimp, topped with softshell crawfish, sauce trio, spicy aioli, green onion	
Millenium*	15	Beef Fajita	11
spicy tuna, cucumber, topped with avocado, pepper tuna, ponzu sesame sauce		beef fajita, grilled bell pepper, and onion, in soy paper, side of chopped jalapenos, japanese aioli	
Lobster	15	Phiti Squared*	16
lobster katsu, avocado, cream cheese, baked and topped with kanikama, wasabi aioli, spicy house sauce		shrimp tempura, cream cheese, avocado, cucumber, topped with seared smoked salmon, sauce trio, spicy aioli	



20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

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