

TEXAS FUSION APPETIZERS

AVOCADO KAMA EVO	8.00
Avocado stuffed with smoked mussel and our special spicy sauce with spicy lobster	
KAZOO'S SPECIAL	12.00
Smoked mussel tempura roll served with our special spicy sauce and jalapenos	
SALMON TATAKI	16.00
Seared salmon sashimi served with our hybrid spicy sauce and jalapenos	
TEXAS HYBRID	15.00
Rolled with avocado, scallions, rice paper and served with hybrid sauce. Your choice of salmon or tuna	
TEMPURA SPIDER	13.50
Soft shell crab tempura with vegetables	
TUNA TATAKI	12.00
Seared tuna cut into cubes served with our hybrid spicy sauce	
TEXAS CHAINSAW	13.00
Combination of tuna, salmon, shrimp, avocado, and smelt caviar rolled in rice paper and served with special fish sauce	

TRADITIONAL APPETIZERS

ANKIMO KOBACHI	9.50
Sake steamed monkfish liver with soy sauce vinaigrette (ponzu sauce)	
GYU TATAKI	10.50
Thinly sliced seared filet mignon (very rare) with roasted garlic in a spicy soy sauce vinaigrette	
SHRIMP TEMPURA APPETIZER	13.50
Two jumbo shrimp, enoki, shimeji mushroom, and vegetables, deep fried in tempura batter	

ENTREES FROM OUR KITCHEN

SURF AND TURF	32.00
Grilled filet mignon (7 oz) with roasted garlic and shrimp teriyaki	
MUTSU NO KASUZUKE	28.00
Grilled Chilean sea bass marinated in sake rees with grilled asparagus	
SALMON TERIYAKI	19.00
8 oz filet grilled and sauteed in teriyaki sauce	

SHOKADO BENTO (seasonal special) 28.00
Combination of bento box with tempura, sushi, chicken kiji yaki, grilled mackerel, and more (salad included in the box)

CHICKEN FRIED CHICKEN (Tori Katsu) 16.00
Japanese style fried chicken served with Japanese worcestershire sauce - breast only

TEMPURA DINNER 22.00
Jumbo shrimp, shitake mushroom, asparagus, yam, and broccoli

SUSHI ENTREES (CHEF'S CHOICE) FOR ONE

SUSHI DELUXE (Jo Nigiri) 22.00
7 pieces of sushi and 3 pieces of a roll

SUPER DELUXE (Tokujo Nigiri) 31.00
10 pieces of sushi and a traditional roll

OMAKASE
Starting at \$80.00 and up per person of unlimited Chef's choice of extreme assortment of the day.

SASHIMI

SASHIMI MORIAWASE 50.00 and up
Special assortment for two or more.
(For large orders or groups, it is suggested that this is ordered ahead of time)

SASHIMI DELUXE 21.00
Individual size assortment of sashimi (for one)

A LA CARTE NIGIRI SUSHI

One piece per order
Fish of the Day changes daily depending on the shipment from Japan. Please ask your waitperson.
★ Eat as is, no soy sauce ★

DESSERTS

TIRAMISU 8.75
Japanese style made with Grand Marnier, Kahlua and Bailey's

TEMPURA ICE CREAM 9.00
Pound cake wrapped around vanilla ice cream fried in tempura batter and topped with whipped cream, roasted almond slivers, coconut flakes and coffee beans. With brandy sauce