



KATA  **ROBATA**
SUSHI + GRILL

Executive Chef : **Manabu Horiuchi**
General Manager : **Blake Lewis**

DINNER MENU

Starter

スターター

◆Rising Star Chefs Winning Dish 2011 Uni Chawanmushi | 9

ういの茶碗蒸し

Japanese style egg custard with fresh uni, chicken, shrimp, shitake mushroom, ginkgo nuts

◆Foie Gras and Duck Chawanmushi | 14

フォアグラと鴨の茶碗蒸し

Japanese style egg custard with seared foie gras, duck breast, oyster mushroom, ginkgo nuts

◆Kata's House Salad | 7

ハウスサラダ

fresh seasonal greens, pickled tomato, red radish, walnuts, cabbage, taro crunch with creamy miso or sherry vinaigrette dressing

◆Seafood Sashimi Salad | 13

刺身サラダ

fresh salmon, scallop, shrimp, cucumber, seaweed, spring mix, sunomono sauce

◆Pork Belly and Fresh Papaya Salad | 12

焼き豚サラダ

grilled pork belly, cabbage, micro cilantro, garlic chili oil, arugula, fresh papaya, pine nuts, citrus soy vinaigrette

Vegetable

野菜

◆Tofu and Mixed Mushroom Truffle Oil Sauce | 13

豆腐ときのこのソテートリュフの香り

fried tofu, mixed mushroom, asian truffle oil sauce

◆Miso Eggplant with Grilled Sushi Rice | 12

茄子の味噌田楽、焼きおにぎり添え

sweet miso sauce, togarashi, shiitake, garlic

◆Traditional Cold Vegetables | 9

キンピラゴボウ、白和え、胡麻和え

kinpira gobo, spinach, broccolini

Robata

炭火焼

◆72 hour Slow Cooked Texas Kobe Beef Skewer | 16

和牛の串焼き

◆Hamachi Kama Yellow Tail Collar | 16

はまちかま

◆Oyster Mushroom | 6

ヒラタケ

◆Ika Sugata Yaki Whole Grilled Squid | 12

イカの姿焼き

◆Texas Quail + Quail Eggs | 12

ウズラ照り焼き、ウズラの玉子と共に

◆Shishito Pepper with Yuzu Ponzu | 7

しし唐

Noodle

麺

◆Best Mac & Cheese | Houston Press 2011

◆Miso Lobster Macaroni & Cheese | 19

ロブスター入りマカロニ&チーズ

lobster, Houston dairy maids parmesan cheese, marieke gouda, veldhuizen cheddar, panko, miso

◆Duck Dumpling Shoyu Ramen | 15

鴨ギョーザラーメン

duck confit dumplings, soft boiled egg, wakame, green onions, ginger

◆Foie Gras and Duck + Cold Soba | 19

フォアグラと鴨の冷たいそば

duck breast, buckwheat noodle, green onions, asian vinaigrette

◆Spicy Soy Ramen | 14

ピリ辛豆乳ラーメン

braised ground pork, chili oil, soy milk, soft boiled egg, wakame, green onions, Kata's garden thai basil



Cold
冷

#2 Octopus Dish | Houston Press 2012

◆Octopus Crudo | 15

生タコとキノコのマリネ

Hawaiian volcanic salt, shimeji
mushroom, micro cilantro

#2 Dish in Houston | Houston Press 2012

◆Hawaiian Amberjack Sashimi with Foie Gras | 17

カンパチとフォアグラ

tonic 05, lime juice, olive oil, roasted
hazelnuts, chives

◆Yuzu Marinated Salmon Sashimi | 14

サーモン柚子カルパッチョ

yuzu juice, olive oil, dashi vinaigrette,
roasted cauliflower mousse, frisee,
kumquats, taro

◆Kata's Fresh Catch Mixed Ceviche | 16

カタロバタ風セビーチェ

white fish, octopus, shrimp, leche de
tigre, pickled cucumber, peanuts,
togarashi, orange puree, taro chips

◆Hamachi & Jalapeno Sashimi | 14

はまちの薄造りハラペーニョ添え

thinly sliced yellowtail, sliced jalapenos,
yuzu olive oil sauce

◆Big Eye Tuna Ceviche | 17

マグロのセビーチェ

marinated minced tuna, shiso leche de
tigre, brazil nuts, mango puree, shimeji
mushroom, onion, micro cilantro

Uni King Crab Spoon | 7.5 per spoon

ウニとタラバガニの出会い

dashi vinaigrette, fresh sea urchin

Hot
ホット

◆Pork Ribs | 12

豚のスペアリブ

yuzu kosho coleslaw, togarashi mango

◆Pan Seared U-10 Scallop | 17

帆立のソテー、マスタードソース

mushrooms, pickled mustard seed,
zabaglione foam

Fried Portuguese Octopus with

Yuzukosho Yogurt | 15

タコの唐揚げ

arugula, pickled onion, kimchi powder

Lobster and Vegetable Tempura | 27

ロブスターと野菜のてんぷら

seasonal vegetables, lobster salt, truffle
salt, green tea salt

Miso Crusted Bone Marrow | 14

牛肉の骨からの旨味

pickled mustard seeds, pickled onions,
panko, red miso, bonito flake

◆Hot Stone Abalone and Uni | 23

アワビとウニのガーリックライス

spinach, togarashi, sushi rice, garlic,
abalone jous

Miso Gyoza | 9

味噌餃子, キムチパウダー

in-house made pork dumpling, kimchi
powder, edamame, shishito pepper

◆"Kakuni" Pork Belly with 60° Egg | 15

24時間煮込んだ豚の角煮

braised pork belly slow cooked for 24
hours with spinach, 60° egg, pinenuts

Miso Marinated Black Cod | 17

アラスカ産のぎんだら味噌漬け

grilled miso marinated Alaskan black
cod



Sushi / Sashimi

by the piece

◆Tuna / Akami	3.5
◆Peppercorn Tuna	3.5
◆Fatty Tuna / Toro	MKT
◆Fresh Salmon / Sake	2.5
◆New Zealand King Salmon	4.5
◆Peppercorn Salmon	2.75
◆Seared White Tuna / Bincho Maguro	2.5
◆Braised Octopus / Tako	3
◆Boiled Shrimp / Ebi	3.5
◆Sweet Shrimp / Amaebi	4.25
Spicy Chopped Scallop	3
Flying Fish Roe / Tobiko	2
Wasabi Flying Fish Roe	2
◆Salmon Roe / Ikura	3.5
◆Sea Urchin / Uni	MKT
Fresh Water Eel / Unagi	3.5
Tofu Skin / Inari	2
◆Alaskan King Crab / Tarabagani	MKT
◆House made Egg Omelet / Tamago	2.5
◆Fresh Wasabi / Oroshi Wasabi	7
◆Add Quail Egg	1

Japanese Fish

◆Yellowtail / Hamachi	3.5
◆Snapper / Madai	3.5
◆Golden Eye Snapper / Kinmedai	7
◆Line Caught Horse Mackerel / Aji	MKT
◆Marinated Gizzard Shad / Kohada	5
◆Whole Scallop / Hotate	3.5
◆Marinated Mackerel / MaSaba	5
◆Squid / Ika	MKT
◆House made Sea Eel / Anago	7

Kata Special

Foie Gras	7.5
Foie Gras + Scallop (2 ps)	15
Hamachi + Quail Egg	6
◆10 hours Braised Abalone / Awabi	7

Ask your server about today's featured sushi and sashimi cuts.

Signature Rolls

Tropical Spicy Tuna | 15

spicy tuna, salmon, mango, avocado, tobiko, wasabi vinaigrette

Longhorn | 15

fried shrimp, fresh water eel, avocado, spicy mayo, 3 kinds of tobiko, unagi sauce

Salmon & Soft Shell Crab | 14

soft shell crab, salmon, Korean BBQ powder, sesame seed, chili threads, togarashi, micro greens

Ocean Picante | 17

asparagus tempura, spicy tuna, peppercorn salmon, jalapenos, garlic chili oil, ponzu

Toro & Short Rib | 19

toro tar tar, braised short ribs, tomato powder, ponzu olive oil

◆Rising Sun | 18

yellowtail, avocado, peppercorn tuna, truffle vinaigrette

Sexy Scallop | 16

chopped scallop, tempura crunch, avocado, kanikama, tobiko

Texas Hamachi | 17

yellowtail, spicy tuna, fresh water eel, fried shrimp, yuzu juice, jalapenos, sea salt

Caribbean | 16

fried lobster, spicy tuna, mango, avocado, unagi sauce, tobiko



Common Rolls | Hand Rolls

King Crab California

king crab, avocado, cucumber, masago
15 | 12

Toro + Takuan

fresh fatty tuna, Japanese pickled radish, shiso
9 | 7

*Most traditional rolls can be made upon request.

Dessert

Green Tea Cheesecake | 8

抹茶チーズケーキ、小豆アイスクリーム
azuki ice cream, chestnuts cream

Warm Blueberry Cake | 8

ブルーベリーのケーキ、紅茶アイスクリーム
earl gray lemon ice cream, buckwheat,
almond

Banana Crème Brulee | 8

バナナのクレームブリュレ
nutella cream, blueberry, strawberry

Strawberry Shortcake | 8

カタロバタ風イチゴのショートケーキ
vanilla ice cream, lychee, sesame

From the Sushi Bar

Chirashi | 33

特選ちらし
11 types of fresh sashimi over sushi rice

Sushi Platter | 34

お寿司盛り合わせ
Kata's choice of 10 pieces of nigiri sushi & your
choice of tropical spicy tuna roll or tuna roll

Sushi Vegetable Medley | 10

野菜の寿司
chef's choice of 5 kinds vegetable sushi

◆Sashimi Combo | 20

三種の刺身
tuna, salmon, hamachi

◆Chef's Sashimi For Two | 51

本日の刺身盛り合わせ
chef's choice of assorted sashimi

Chef's Pick Premium "Omakase" Sushi or Sashimi | MKT

本日の特選寿司(刺身)
Kata's special sushi selections,
please ask your server

◆ *Gluten free* ◆

*We have the right to refuse service to anyone.
No split checks.*

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw fish and should eat fish fully cooked. If unsure of risk, consult your physician.

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LUNCH MENU

Salad サラダ

Seafood Salad \$12

海鮮サラダ

Fresh Salmon, Scallop, Shrimp,
Cucumber, Seaweed,
And Spring Mix with Sunomono Sauce

Lobster Salad \$18

ロブスターのサラダ、わさび風味
Steamed Lobster, Lettuce, Spring Mix,
Tomato, Cucumber, Pine Nuts
With Wasabi Vinaigrette Dressing

From the Sushi

Bar 昼のセットメニュー

Served with Salad, Miso Soup \$1 extra
Substitution: King Crab California \$3 extra

4pcs Sushi + Sashimi \$15 すしと刺身

Salmon, Madai Sashimi
Tuna, Hamachi, Shrimp, Unagi Sushi

3 Sushi & Roll \$9 3種のすしと巻物

Tuna, Salmon, Unagi Sushi, Spicy Tuna
Roll (4pcs), and California Roll (4pcs)

5 Sushi & Roll \$14 5種のすしと巻物

Tuna, Salmon, Hamachi, Hotate, Unagi
Sushi, Spicy Tuna Roll (4pcs) and
California Roll (4pcs)

7 Sushi & Roll \$19 7種のすしと巻物

Tuna, Salmon, Hamachi, Hotate, Unagi,
Kampachi, Madai Sushi, Spicy Tuna
Roll (4pcs) and California Roll (4pcs)

Kata Special Chirashi \$22

特製2段ちらし寿司

8 Kinds of assorted Sashimi with Sushi
Rice

Roll Combo A \$14

California Roll (4pcs)
Spicy Tuna Roll (8pcs)
Houston Roll (5pcs)

Roll Combo B \$12

California Roll (4pcs)
Crunchy Eel Roll (8pcs)
Rock'n Roll (5pcs)

Roll Combo C \$15

California Roll (4pcs)
Crazy Roll (5pcs)
Spider Roll (5pcs)

Bento Japanese Lunch Box

Served with Salad, Agedashi Tofu,
Chicken Teriyaki, Seaweed Salad,
California Roll or Steamed Rice.

Substitution: King Crab California \$3 extra

Bento Kobe Beef Teriyaki \$16

和牛の照り焼き弁当

Bento Shrimp Tempura \$13

海老の天ぷら弁当

Bento Miso Black Cod \$21

ギンダラの味噌漬け弁当

Bento Salmon Teriyaki \$13

鮭の照り焼き弁当

Bento Sashimi \$13

刺身弁当

Vegetarian Bento \$14

ベジタリアン弁当

Rice Bowl どんぶり Noodle 麺

Kobe Beef Yakiniku Don \$14

和牛丼、温泉卵添え

Grilled Kobe Beef, Shitake Mushroom,
Shishito, Poached Egg, with Sweet
Garlic Sauce over Rice

Katsu Don \$9

豚カツ丼

Fried Prime Pork Ribeye and Egg Over
Rice with Sauce

Spicy Soy Ramen \$14

ピリ辛豆乳ラーメン

Braised ground pork, chili oil, soy milk,
soft boiled egg, wakame, green onions,

Tonkotsu Ramen \$12

とんこつラーメン

***Limited Availability**

Pork Based Traditional Egg Noodle
Soup with Braised Pork, Boiled Egg and
wakame

Tempura Udon \$9

天ぷらうどん

Udon Noodle Soup with Shrimp
Tempura
