

UROKO MENU

Temaki



Basic \$6.5

Maguro*

Tuna. Avocado. Cucumber.

Spicy tuna*

Spicy tuna. Avocado. Cucumber.

Salmon*

Salmon. Avocado. Cucumber.

Hamachi*

Hamachi. Avocado. Cucumber.

California

Crab salad. Avocado. Cucumber.

Cooked \$6.5

Unagi cheese

BBQ eel. Avocado. Cream cheese.

Ebi tempura

Shrimp Tempura. Avocado. Carrot. Sweet soy sauce.

Philly

Smoked salmon. Avocado. Cream cheese. Spicy mayo.

Salmon skin

Grilled salmon. Cucumber. Yamagobo. Spicy mayo.

Vegetarian \$5.25

Flower & veg

Edible flower. Spring mix. Avocado. Cucumber. Carrot. Lemon-miso.

Yuzu avocado

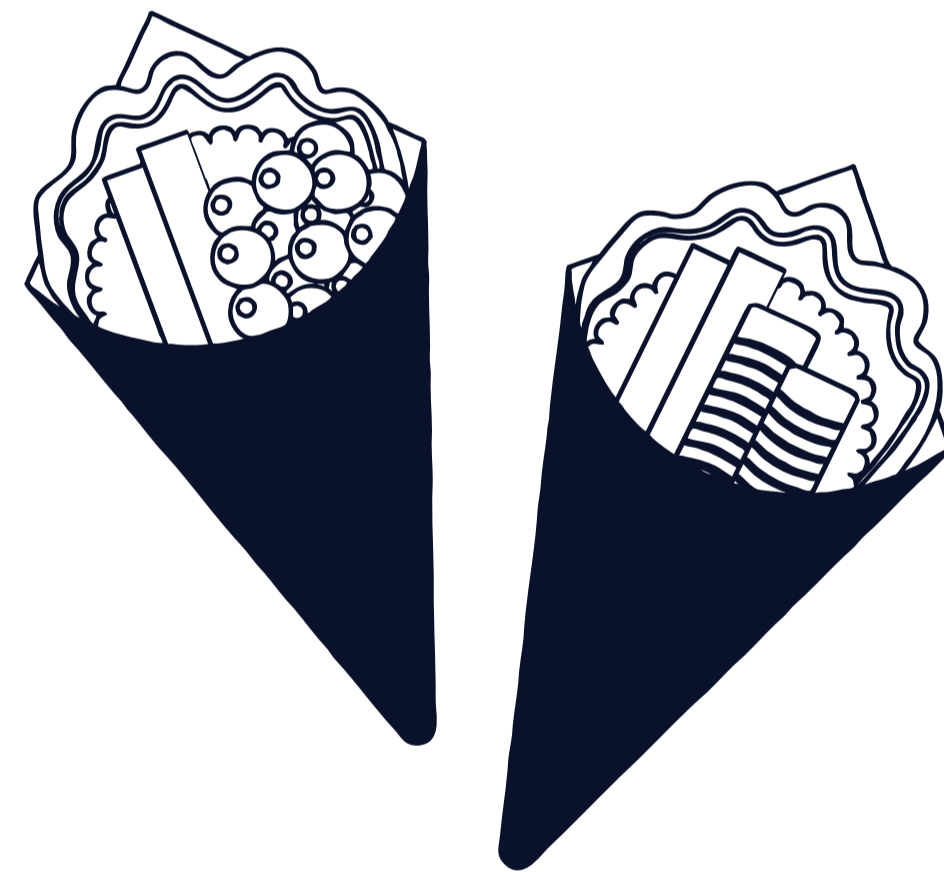
Avocado. Crispy quinoa. Yuzukosho.

Umami cucumber

Umami cucumber. Shiso. Lemon-miso.

Japanese pickles

Takuan. Yamagobo. Umami cucumber. Ume. Shiso.



Ask us about Omakase & Sushi class!!

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Chef's Creation

Sake toro* \$7.35

Fatty salmon. Umami cucumber. Avocado. Ginger. Lemon-miso. Shiso.

Hama toro* \$7.35

Fatty hamachi. Avocado. Umami cucumber. Shiso. Wasabi butter. Crispy quinoa.

House cured saba* \$7.35

House cured mackerel. Umami cucumber. Ginger. Thai chill. Shiso.

Aji tataki* \$7.35

Aji. Umami cucumber. Ginger. Scallion. Shiso.

Beef tataki* \$7.35

Chopped raw beef tenderloin. Pickled jalapeno. Shiso. Fried shallot. Ginger. Umami Jelly

Zarigani \$7.35

Crawfish tail salad. Avocado. Pickled jalapeno. Crispy quinoa.

South padre \$7.35

Shrimp. Crab salad. Avocado. Cucumber. Spring mix. Spicy mayo.

Marfa* \$8

Tuna. Hamachi. Avocado. Yuzukosho. Cucumber. Shiso.

Blue fin tuna taku* \$8

Bluefin tuna. Takuan. Cucumber. Wasabi-butter. Shiso.

Sides

Edamame \$3.5

Chili Garlic Edamame \$4.5

Miso soup \$3.5

Fried spring roll ^{2pcs} \$2.25

Potato croquette \$2.75

Tofu salad \$5.5

Seaweed salad \$4.5

Smoked oyster dip \$5.75

Chicken Karaage ^{4pcs} \$6.50

Dessert

Mochi ice cream \$3

Taiyaki \$3

Daifuku mochi \$3.5

Pocky \$3

Ask about our specials!