

# KOKAI

**SUSHI & LOUNGE**  
SINCE 1998



## APPETIZERS

**MAGURO COCKTAIL - 18.50**  
Thin slices of tuna, avocado in ponzu and eel sauce

**MAGURO TATAKI - 18.50**  
Perfectly seared thin slices of tuna in our special house sauce

**SAKE COCKTAIL - 18.50**  
Thin slices of salmon, avocado in ponzu and eel sauce

**HATATAMANEGUI - 18.00**  
Thin slices of white fish, scallions, dried bonito, lemon in our special house sauce and a touch of sriracha

**EBI KUSHIYAKI - 11.50**  
Teriyaki shrimp skewers

**YAKITORI - 11.50**  
Teriyaki chicken skewers

**TORI KUSHIKATSU - 9.50**  
Breaded chicken skewers with Teriyaki sauce

**GYU KUSHIYAKI - 10.50**  
Teriyaki beef skewers

**GYU KUSHIKATSU - 10.50**  
Breaded beef skewers with Teriyaki sauce

**UNADON - 14.00**  
Sushi rice with grilled eel and sesame seed

**MIX YAKI - 12.00**  
Chicken, beef, and shrimp skewers with Teriyaki sauce

**GOHAN - 6.25**  
Sushi rice with eel sauce sprinkled with sesame seeds

**YAKITORIDON - 11.25**  
Sushi rice with chicken in Teriyaki sauce sprinkled with sesame seeds

**EDAMAME - 8.50**  
Soybean pods sprinkled with sea salt

**SPICY EDAMAME - 8.50**  
Soybean pods sprinkled with sea salt and sriracha

**GYOZAS - 8.50**  
Steamed pork dumpling

**GYOZAS TEMPURA - 10.50**  
Deep fried gyozas with cheese

**SHUMAI - 8.00**  
Steamed shrimp dumpling

**AGE EBI SHUMAI - 10.50**  
Deep fried shumai covered with shrimp

**MAGURO NUTA - 18.50**  
Tuna dices, avocado with scallions in sweet miso sauce

**SAKE NUTA - 18.00**  
Salmon dices, avocado with scallions in sweet miso sauce

**SAKE OR TUNA TARTAR - 18.50**  
Chopped salmon or tuna, avocado, scallions, sesame oil, and ponzu sauce with fried sweet potato as a topping

**SUZUKI FRY - 16.00**  
Deep fried hand breaded white fish, stuffed with crab, and scallions in our special cheese sauce and eel sauce

**RICE CRACKER 4 PIECES - 17.00**  
Crispy rice crackers with a variety of toppings (salmon, crabstick, wakame kani salad and spicy tuna)

**SAKE SHOT - 15.75**  
Tempura salmon cuts stuffed with lemon. Topped with wakame and eel sauce

**MAGIC SAKE - 18.00**  
Thin slices of salmon with green apple in our special house sauce and sesame seeds

**ADEREZO DE AJONJOLI - 18.50**  
Perfectly seared thin slices of tuna with sesame seeds in our special house sauce with mustard and sriracha

**ADEREZO DE ATUN - 18.50**  
Perfectly seared thin slices of tuna with pepper in our special house sauce

**CEVICHE DE LA CASA - 18.00**  
White fish in citrus sauce with fried sweet potato as a topping

## SALADS

**HOUSE SALAD - 17.00**  
Wakame, carrots and salmon topped with crunchy crabstick in our special house sauce

**IKACHUKAE - 11.25** Smoked squid with vegetables

**WAKAME - 8.00** Seaweed salad

**WAKAME WITH KANI OR IIDAKO - 10.00**  
Wakame with crabstick or baby octopus

## SOUPS

**SUIMONO - 7.50**  
Fish broth with scallions, shrimp, chicken, beef or fish and vegetables

**KOKAI - 10.50**  
Suimono soup with shrimp, chicken, beef, kanikama and vegetables

**MISO SHIRU - 5.50**  
Tofu and scallions in a light soybean broth

**UDON - 12.00**  
Shiitake mushrooms, scallions, tofu, udon noodles, vegetables in a light fish broth. Served with shrimp tempura

## TEMPURA

**SHRIMP TEMPURA - 18.00**  
Shrimp tempura served with our special house sauce

**VEGETABLE TEMPURA - 13.50**  
Mixed vegetable tempura served with our special house sauce

**MIX TEMPURA - 16.00**  
Mixed vegetable and shrimp tempura served with our special house sauce

## BENTO BOXES (12PM TO 3PM - MONDAY TO THURSDAY)

(SERVED WITH MISO SOUP OR MIXED GREENS WITH GINGER DRESSING - ONLY AVAILABLE FOR LUNCH FROM 12PM TO 3PM)

**CHICKEN TERIYAKI BENTO - 15.25**  
2 teriyaki chicken skewers, ½ yakimeshi or yakisoba, ½ kani roll

**SUZUKI BENTO - 15.25**  
½ suzuki, ½ kokai roll, 2 gyozas

**SUSHI BENTO - 17.25**  
½ alaska, 2 nigiri (tuna, shrimp), 3 pieces of sashimi (salmon, tuna, white fish)

**TEMPURA BENTO - 16.25**  
2 shrimp tempura, ½ gohan, ½ tropical roll

## LUNCH SPECIAL (12PM TO 3PM - MONDAY TO THURSDAY)

**HIBACHI - 12.99**  
(miso soup, grilled vegetables, fried rice, grilled chicken or beef)

**LUNCH SPECIAL ROLL - 11.99**  
(ask the chef)

## NIGIRI (1 PIECE)

**EBI - 3.50** Shrimp  
**IIDAKO - 4.00** Baby Octopus  
**IKURA - 4.50** Salmon Roe Caviar  
**KANIKAMA - 3.50** Crabstick  
**MAGURO - 5.00** Tuna  
**MASAGO - 3.50** Capelin Roe  
**SABA - 3.50** Mackerel  
**SAKE - 4.00** Salmon  
**UNAGI - 4.50** Eel  
**SUSUKI - 5.00** Sea Bass  
**TAI - 5.00** Red Snapper  
**HAMACHI - 5.00** Yellow Tail  
**HIRAME - 5.00** Flounder  
**ESCOLAR - 4.50** Super White Tuna

## SASHIMI (5 PIECES)

**EBI - 14.00** Shrimp  
**IIDAKO - 21.00** Baby Octopus  
**KANIKAMA - 14.00** Crabstick  
**MAGURO - 18.00** Tuna  
**SABA - 16.00** Mackerel  
**SAKE - 16.00** Salmon  
**UNAGI - 17.00** Eel  
**SUSUKI - 16.00** Sea Bass  
**TAI - 21.00** Red Snapper  
**HAMACHI - 17.00** Yellow Tail  
**HIRAME - 21.00** Flounder  
**ESCOLAR - 14.00** Super White Tuna

## COMBINATIONS

**CHIRASHI - 24.00**  
Sushi bowl piled with sushi rice, eel sauce, and covered with scattered fish toppings

**HOUSE SASHIMI - 24.00**  
9 pieces (3 salmon, 3 tuna, 3 white fish)

**MIX SASHIMI - 30.00**  
12 pieces (4 salmon, 4 tuna, 4 white fish)

**SASHIMI DELUXE - 41.00**  
15 pieces  
(3 salmon, 3 tuna, 3 white fish, 3 eel, 3 shrimp)

## TEMAKI (CONE SHAPED HAND ROLL)

**ALASKA - 8.00**  
(salmon, avocado, cream cheese)

**MADRE E HIJO - 10.00**  
(alaska topped with salmon, avocado, wakame and ikura)

**CALIFORNIA - 8.00**  
(crabstick, cucumber, avocado, cream cheese and masago)

**DYNAMITE - 8.00**  
(chopped crabstick mixed with Japanese mayo, avocado and masago)

**EBI FRY - 9.00**  
(shrimp tempura, avocado and cream cheese)

**FRAGATA - 10.75**  
(salmon, tuna, eel, cream cheese, and scallions)

**SPICY TUNA - 10.75**  
(chopped tuna, scallions and spicy sauce)

**UNAGI - 9.00**  
(eel, avocado, cream cheese and eel sauce)

**SPECIAL TEMAKI - 10.75**  
(salmon, tuna, eel, white fish, cream cheese, avocado and seaweed salad)

## ROLLS

**ALASKA - 11.50**  
Salmon, cream cheese and avocado, topped with sesame seeds

**ALASKA DELUXE - 13.50**  
Alaska topped with salmon and avocado

**MADRE E HIJO - 14.80**  
Alaska deluxe with wakame and ikura

**VEGETARIAN - 10.50**  
Carrots, Shiitake mushroom, scallions, cucumber and wakame

**CALIFORNIA - 12.95**  
Crabstick, cucumber, avocado, cream cheese and masago, topped with sesame seeds

**UNAGI CALIFORNIA/ UNAGI DYNAMITE - 13.50**  
California or dynamite roll topped with eel

**SALMON CALIFORNIA/ SALMON DYNAMITE - 13.50**  
California or dynamite roll topped with salmon

**RAINBOW - 15.00**  
California topped with tuna, salmon, white fish and shrimp

**DRAGON - 14.00**  
Shrimp tempura, cream cheese and avocado. Topped with eel and avocado a touch of eel sauce

**DYNAMITE - 13.50**  
Chopped crabstick mixed with Japanese mayo, avocado and masago

**DYNAMITE DELUXE - 16.25**  
Dynamite topped with chopped crabstick and wakame

**EBI FRY - 14.00**  
Shrimp tempura, cream cheese, avocado and sesame seed. Topped with avocado and eel sauce

**EBI TEN - 13.50**  
Shrimp tempura, cream cheese, and avocado. Topped with masago and eel sauce

**EBI SPICY NO SAKE - 14.50**  
Salmon, shrimp tempura, avocado, cream cheese and scallions. Topped with masago, scallions and sesame seeds with a touch of spicy mayo and sriracha

**FRAGATA - 15.00**  
Salmon, tuna, eel, cream cheese and scallions. Topped with eel sauce

**KIOTO - 15.50**  
Tuna, crabstick, and cream cheese topped with tuna, crabstick, white fish, shrimp and avocado

**KOKAI - 13.50**  
Salmon, masago, cream cheese (deep fried in tempura batter) with a touch of eel sauce

**SAPORO - 16.50**  
Crunchy crabstick, scallions, and cream cheese. Topped with eel and eel sauce

**SPICY TUNA - 14.50**  
Chopped tuna, scallions and spicy sauce

**TROPICAL - 14.25**  
Shrimp tempura, wakame, and cream cheese topped with sweet plantains with a touch of eel sauce

**UNAGI - 14.50**  
Roasted eel, cream cheese with avocado. Topped with seame seeds

**VIÑEDO - 13.95**  
Eel, scallions, wakame and cream cheese topped with salmon, avocado, and masago

**MIAMI CHEF - 18.00**  
Shrimp tempura, chopped crabstick, scallions, and masago. Topped with crabstick salad with a touch of eel sauce

## HOSOMAKI (6 PIECES ROLLS)

**AVOCADO - 7.00**

**KANI ROLL - 8.00** Crabstick

**KAPPAMAKI - 7.00** Cucumber

**SAKE ROLL - 8.00** Salmon

**TARTAR SALMON - 8.00**  
Salmon and scallion

**TEKKAMAKI - 9.50** Tuna



**FOLLOW US TO CHECK OFFERS AND EVENTS**

HOUSTON, TEXAS

THE CONSUMPTION OF RAW OR UNDERCOOK MEATS, POULTRY, SEAFOOD OR ANIMAL PRODUCTS MAY BE HAZARDOUS TO YOUR HEALTH. IF YOU ARE ALLERGIC TO ANY PRODUCTS, LET US KNOW IN ADVANCE.



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## SIGNATURE ROLL

### AGE GOJAN - 17.50

Salmon, eel and cream cheese deep fried in tempura batter with eel and sweet and sour sauce

### EBI KANI - 17.50

Shrimp tempura, scallions, cream cheese, eel, topped with crunchy crabstick, scallions and sweet and sour sauce

### KATANA - 17.50

Eel, shrimp tempura, and cream cheese. Topped with crabstick, masago and eel sauce

### EVOLUTION LIMON - 17.50

Eel, wakame, scallions, lemon, cream cheese and masago. Topped with eel sauce

### FANTASY - 17.50

Salmon tempura and spicy mayo topped with fresh salmon and mango sauce

### TSUNAMI - 19.00

Shrimp tempura, scallions and cream cheese topped with wakame, shrimp tempura, crunchy crabstick in our special honey mustard sauce

### LAMA - 17.50

Shrimp tempura, masago, wakame, cream cheese and scallions, topped with avocado, candied apples in our special house sauce

### CHEF SPECIAL - 20.00

Ask The Chef

### PASION DE LIMON - 17.50

Eel, wakame, scallions, masago and cream cheese topped with avocado and lemon in our special house sauce

### SEX ON THE BEACH - 17.50

Shrimp tempura, cream cheese and scallions. Topped with wakame, spicy mayo and eel sauce

### VULCANO - 17.50

Salmon, cream cheese and masago deep fried in tempura batter and covered with gratin salmon in our special cheese sauce and eel sauce

## SOYBEAN & RICE PAPER ROLLS

### ALEJANDRO - 17.50

Rice paper roll with shrimp tempura, salmon tempura, cream cheese, and avocado. Topped with fried sweet potato in our special house sauce

### CRAZY SAKE - 14.00

Soybean paper roll with salmon, avocado, cream cheese, masago and scallions. Topped with spicy mayo and eel sauce

### GEISHA - 18.00

Rice paper roll with a touch of sesame oil, masago, coriander, chopped crabstick, and spicy mayo. Topped with tuna, scallions in sweet miso sauce

### LADY EEL - 18.00

Rice paper roll with eel and crabstick tempura, masago, scallions, avocado with a touch of cream cheese

## RICE-LESS ROLLS

### CARIBBEAN - 16.50

Plantain roll with salmon, eel, cream cheese, and avocado (deep fried in tempura batter)

### KANIKYURIMAKI - 13.50

Cucumber roll with crabstick, cream cheese in a light sweet sauce

### SOYSALUDABLE - 17.50

Tuna roll with chopped crabstick, wakame and avocado. Served with spicy mayo and sriracha

### MATSHURY - 17.50

Salmon, tuna, white fish, eel, crabstick, scallions, avocado and cream cheese (deep fried in tempura batter). Served with a touch of eel sauce

### SASHIMI - 18.00

Soybean paper roll with salmon, tuna, white fish, crabstick, avocado, cream cheese, and a touch Sriracha sauce

## HOT DISHES

### GYU TERIYAKI - 18.00

Grilled beef dices in Teriyaki sauce with sushi rice and vegetables

### TORI TERIYAKI - 16.50

Grilled chicken dices breast in Teriyaki sauce with sushi rice and vegetables

### MIX TERIYAKI - 17.50

Grilled beef and chicken breast dices in Teriyaki sauce with sushi rice and vegetables

### SAKE TERIYAKI - 19.50

Grilled salmon in Teriyaki sauce with sushi rice and vegetables

### HATAKANI - 17.50

White fish stuffed with crabstick with sushi rice noodles, shrimp, Shiitake mushrooms in our special cheese sauce

### MUSHIMONO - 18.00

Steamed fish, shrimp and vegetables with a special house sauce

### SEA BASS - 29.00

Grilled sea bass in our special house sauce with sushi rice and vegetables

### YAKI MESHI - 16.00

Teppan fried rice with grilled chicken, beef, or shrimp sprinkled with sesame seeds

### VEGGIE YAKI MESHI - 13.50

Teppan fried rice with vegetables in our special house sauce

### YAKI SOBA - 17.25

Japanese stir fry noodles with vegetables, beef, chicken or shrimp

## TEPPANYAKI

(HALF PRICE LUNCH - 12PM TO 3PM - MONDAY TO THURSDAY)

Served with soup of the day, green salad, vegetable hibachi, yakimeshi and delicious sauces.

### TRADITIONAL TEPPANYAKI

#### TEPPAN TORI TERIYAKI - 24.00

Perfectly grilled chicken breast with teriyaki sauce and a touch of lemon

#### TEPPAN GUY TERIYAKI - 25.00

Perfectly grilled sirloin steak with teriyaki sauce and a touch of lemon

#### TEPPAN MIX TERIYAKI - 25.00

Perfectly grilled chicken breast and sirloin steak with teriyaki sauce and a touch of lemon

#### EBI HIBASHI - 26.00

Perfectly grilled shrimp with sesame seeds and a touch of lemon

### SPECIAL TEPPANYAKI

#### KOKAI MARINA - 31.00

Perfectly grilled white fish, shrimp, scallops, and calamari served with Nihon Khai (a mini-mushimono)

#### HIRAME HIBACHI - 29.00

Perfectly grilled white fish served with vegetable yakisoba

#### SAKE HIBACHI - 31.00

Perfectly grilled salmon in our special house sauce.

## DESSERTS

ALMOND PIE - 10.00

GREEN TEA ICE CREAM - 6.00

VANILLA ICE CREAM - 6.00

ICE CREAM TEMPURA - 8.00

BROWNIE CAKE - 8.00

HOUSE SPECIAL - 10.00 Ask The Chef

KOKAI CAKE - 10.00

## HOT DRINKS

COFFEE EXPRESO - 4.00

COFFEE CORTADO - 4.50

COFFEE AMERICANO - 4.00

HOT GREEN TEA - 4.50

HOT SAKE (SMALL BOTTLE) - 9.00

CARAJILLO - 5.00

(MARTINI LICOUR 43 WITH EXPRESSO)

## COLD DRINKS

SODAS - 3.50

MINERAL WATER - 2.00

SPARKLING WATER - 4.00

APPLE JUICE - 4.50

LEMONADE - 4.00

ICED GREEN TEA - 5.00

ICED TEA - 4.00

KIDS DRINK - 3.50

DRINKS

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