



STARTER

KATA'S HOUSE SALAD 9

fresh seasonal greens, pickled tomatoes, red radish, walnuts, cabbage, taro crunch with choice of creamy miso, sherry vinaigrette, or soy vinaigrette dressing

— ハウスサラダ

HOUSE MADE FRESH SEAWEED SALAD 11

five kinds of fresh seaweed with choice of sunomono sauce or sesame vinaigrette

— 自家製海藻サラダ

PORK BELLY & FRESH PAPAYA SALAD 11

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

— 焼き豚サラダ

UNI CHAWANMUSHI MKT

Japanese-style egg custard with fresh uni, chicken, shrimp, shiitake mushroom, ginkgo nut

— ういの茶碗蒸し

FOIE GRAS & DUCK CHAWANMUSHI 14

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

— フォアグラと鴨の茶碗蒸し

VEGETABLE

VEGAN SOBA SALAD 13

brussels sprouts, micro cilantro, taro, cabbage, kimchi powder, kimchi vinaigrette, nori

— そばサラダ

MISO EGGPLANT WITH GRILLED SUSHI RICE 13

sweet miso sauce, togarashi, shiitake, garlic

— 茄子の味噌田楽

FRIED GREEN TOMATO WITH KIMCHI AIOLI 14

young gouda cheese, pickled cucumber, panko

— フライドトマトのキムチソース

ROBATA

TEXAS KOBE BEEF SKEWERS 20

72-hour sous vide, teriyaki sauce, sesame seeds

— テキサス産和牛の串焼き

HAMACHI KAMA 22

yellowtail collar, sea salt, yamamomo, daikon

— はまちかま

GRILLED OYSTER MUSHROOMS 9

ponzu sauce, bonito flakes

— ヒラタケ

GRILLED SHISHITO PEPPERS WITH KIMCHI AIOLI 9

— しし唐

CHICKEN SKEWERS THREE WAYS 12

spicy mentaiko, teriyaki, osaka style

— 3種のやき鳥(明太子, 照り焼き, 大阪風)

NOODLE

NAGASAKI CHANPON RAMEN 17

clams, shrimp, cabbage, pork, onion, ginger

— スタイル長崎ちゃんぽん

FOIE GRAS & DUCK WITH COLD SOBA 22

duck breast, buckwheat noodles, oyster

mushrooms, green onions, wasabi asian

vinaigrette

— フォアグラと鴨の冷たいそば

SPICY SOY RAMEN 16

braised ground pork, chili oil, soy milk, soft

boiled egg, wakame, green onions, micro cilantro

— ビリ辛豆乳ラーメン

LOBSTER AND CRAB RAMEN 26


lobster, crab meat, pork, egg noodles, tomato,


sesame, garlic, micro cilantro


— ロブスターのラーメン





COLD

 **EAST COAST OYSTER + UNI** 9
shallots, shiso, champagne mignonette
— 生カキうに添え


 **JAPANESE AMBERJACK SASHIMI** 19
WITH FOIE GRAS
tonic 05, lime juice, olive oil, roasted hazelnuts, chives
— カンパチ刺身とフォアグラ

 **YUZU MARINATED SALMON SASHIMI** 18
yuzu juice, olive oil, dashi vinaigrette, roasted cauliflower mousse, frisée, kumquats, taro
— サーモン 柚子カルパッチョ

 **UNI KING CRAB SPOON** MKT
dashi vinaigrette, fresh sea urchin
— ウニとタタラバガニの出会い

 **KATA'S FRESH CATCH MIXED** 17
CEVICHE
white fish, octopus, shrimp, leche de tigre, pickled cucumbers, peanuts, togarashi, orange purée, taro chips
— カタロバタ風セビーチェ

 **HAMACHI & JALAPEÑO SASHIMI** 18
thinly sliced yellowtail, sliced jalapeños, yuzu olive oil sauce
— はまちの薄造りハラペーニョ添え

 **OCTOPUS CRUDO** 17
hawaiian volcanic salt, shimeji mushrooms, micro cilantro
— 生タコのマリネ

HOT

IBERICO PORK SHUMAI 9
pork, shrimp, garlic chili oil, ponzu
— イベリコ豚のシューマイ

GRILLED OCTOPUS WITH YUZUKOSHO 18
VINAIGRETTE
oyster mushroom, arugula
— タコのグリル、柚子胡椒風味

TEXAS WAGYU KATSU SANDO 20
texas wagyu, Japanese style milk bread, tonkatsu sauce, marinate cherry tomatoes
— テキサス産和牛カツサンド

HERITAGE PORK MISO GYOZA 11
house made pork dumpling, kimchi powder, edamame, shishito peppers
— 味噌餃子, キムチパウダー

MISO MARINATED BLACK COD 21
grilled miso-marinated Alaskan black cod, broccolini, sweet red miso
— アラスカ産のぎんだら味噌漬け

MISO LOBSTER MACARONI & CHEESE 23
Houston Dairymaids parmesan cheese, Marieke gouda, Veldhuizen cheddar, panko, miso
— ロブスター入りマカロニ&チーズ

“KAKUNI” PORK BELLY 18
24 hour sous vide pork belly, sweet soy reduction, 62° egg, spinach, pine nuts
— 豚バラの真空調理、角煮風



SUSHI / SASHIMI

TUNA / AKAMI	5
PREMIUM FATTY TUNA / O-TORO	14
PEPPERCORN TUNA	5
MEDIUM FATTY TUNA / CHU TORO	12
FRESH SALMON / SAKE	5
NEW ZEALAND KING SALMON	6
PEPPERCORN SALMON	5
BRAISED OCTOPUS / TAKO	4
BOILED SHRIMP / EBI	4
SPOT PRAWN / BOTAN EBI	MKT
SPICY CHOPPED SCALLOP	4
FLYING FISH ROE / TOBIKO	3
SALMON ROE / IKURA	6
SEA URCHIN / UNI	MKT
FRESHWATER EEL / UNAGI	5
EGG OMELET / TAMAGO	2.5
TOKYO STYLE EGG OMELET (2 PC)	5
JAPANESE WAGYU A5	MKT
FOIE GRAS	MKT
ADD QUAIL EGG	1.5
ADD KALUGA CAVIAR	7

JAPANESE FISH

YELLOWTAIL / HAMACHI	5
SEA BREAM / MADAI	6
AMBERJACK / KAMPACHI	6
GIZZARD SHAD / KOHADA	6
MARINATED MACKEREL / SABA	6
HORSE MACKEREL / AJI	7
GOLDEN EYE SNAPPER / KINMEDAI	8
SEA PERCH / AKA-MUTSU	MKT
HOUSE-MADE SEA EEL / ANAGO	8
JAPANESE UNI	MKT

KATA SPECIAL

TORO + UNI + CAVIAR SUSHI	26
FOIE GRAS & SCALLOP SUSHI (2)	18
MADAI + CAVIAR SUSHI	13
HAMACHI + QUAIL EGG	7

Ask your server about today's featured sushi and sashimi



SIGNATURE ROLL

- TROPICAL SPICY TUNA** 18
spicy tuna, salmon, mango, avocado, tobiko, wasabi vinaigrette
- LONGHORN** 17
fried shrimp, freshwater eel, avocado, spicy mayo, three kinds of tobiko, unagi sauce
- OCEAN PICANTE** 19
asparagus tempura, spicy tuna, peppercorn salmon, jalapeños, garlic chili oil, ponzu
- TORO & IKURA** 17
chopped toro, shiso, takuan, ikura
- RISING SUN** 19
yellowtail, avocado, peppercorn tuna, truffle vinaigrette
- TEXAS HAMACHI** 19
yellowtail, spicy tuna, freshwater eel, fried shrimp, yuzu juice, jalapeños, sea salt
- CARIBBEAN** 19
fried lobster, spicy tuna, mango, avocado, unagi sauce, tobiko

Contains raw or undercooked food items

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.

20% gratuity added to parties of 6 or more

We reserve the right to refuse service

FROM THE SUSHI BAR

- CHIRASHI** 45
eleven types of fresh sashimi over sushi rice
— 特選ちらし
- SUSHI PLATTER** 44
Kata's choice of ten pieces of nigiri sushi with choice of tuna roll or salmon roll
— お寿司盛り合わせ
- SUSHI VEGETABLE MEDLEY** 13
chef's choice of five kinds of vegetable sushi
— 野菜の寿司
- CHEF'S SASHIMI FOR TWO** 68
Chef's choice of assorted sashimi
— 本日の刺身盛り合わせ
- CHEF'S PREMIUM "OMAKASE"** MKT
Kata's special sushi or sashimi selections please ask your server
— 本日の特選寿司(刺身)

DESSERT

- GREEN TEA SOUFFLÉ CHEESECAKE** 8
red bean ice cream, chestnut cream, kuromame
— 抹茶のスフレチーズケーキ
- WARM BLUEBERRY CAKE** 8
earl grey lemon ice cream, buckwheat, almond
— ブルーベリーのケーキ、紅茶アイスクリーム
- BANANA CRÈME BRÛLÉE** 8
nutella cream, blueberry, strawberry
— パナナのクレームブリュレ
- COCONUT TRES LECHES CAKE** 8
strawberry, condensed milk, coconut milk
— イチゴミルクのケーキ
- CHOCOLATE BREAD PUDDING** 8
milk bread, egg, toasted rice ice cream
— チョコレートのブレッドプディング



SEASONAL COCKTAILS

SUNTORY TOKI HIGBALL	14
<i>Suntory Toki, Soda</i>	
KAIKYO GIN & TONIC	17
<i>East Hyōgo Dry Gin, cassis, tonic</i>	
ROSEMARY RHUBARB	17
<i>Rosemary infused gin, pea flower tea and rhubarb</i>	

HOUSE COCKTAILS

99 PROBLEMS	15
<i>Kikori Japanese whiskey, plum, peach bitters</i>	
KATA PIMM'S	14
<i>Pimms no.1, habanero infused vodka, cucumber</i>	
SERENITY	14
<i>shiso infused vodka, shiso, grapefruit</i>	
ARTICULATE GINGER	14
<i>Ginger infused bourbon, cherry bitters, habanero</i>	
THE OLD-FASHIONED WAY	14
<i>Bourbon, rye, scotch blend, bitters</i>	
FORBIDDEN FRUIT	13
<i>Amaro, gin, citrus</i>	
SHISHITO MOJITO	13
<i>rum, lime, shishito tincture, pomegranate</i>	
KOKONATSU LYCHEE	13
<i>coconut rum, gin, aperol</i>	
ZERO PROOF	
FAKE ID	6
<i>Fever tree ginger beer, lychee, lemon</i>	

SAKE BY THE GLASS

TSUJI ZENBEI TOBINGAKOI JUNMAI DAIGINJO	30
<i>bright mouth feel of plum and banana, dry finish SMV +2</i>	
KUBOTA SENJU GINJO	21
<i>velvety mouth feel with a dry finish SMV +5</i>	
DASSAI 45 JUNMAI DAIGINJO	20
<i>smooth, airy with notes of orange and crisp apple, SMV+3</i>	
SEIKYO "TAKEHARA" JUNMAI	15
<i>well-balanced, medium body, SMV +1</i>	
KIKUSUI "CHRYSANTHEMUM MIST" JUNMAI GINJO	15
<i>crisp, clean, bright, medium-bodied, SMV +2</i>	
MURAI FAMILY NIGORI GENSU	16
<i>sweet, boozy, complex, SMV -22</i>	
RIHAKU "DREAMY CLOUDS" NIGORI TOKUBETSU JUNMAI	13
<i>creamy, complex, fruity, SMV +3</i>	
TOZAI "BLOSSOM OF PEACE" PLUM WINE	12
<i>lightly sweet, apricots, cherries, SMV -14</i>	
BEERS	
SAPPORO PREMIUM	6
KIRIN ICHIBAN	6
KIRIN LIGHT	6
ASAHI DRAFT	7
PARISH "GHOST IN THE MACHINE"	8
ECHIGO KOSHIHIKARI	11

Sake Meter Value (SMV)

-5 Sweet, -2 Slightly Sweet, 0 Natural Mild, +2 Slightly Dry, +5 Dry



SPARKLING

DOMAINE RIEFLE BRUT ROSÉ 15 | 60

Alsace, France

CAVE DE TURCKHEIM CREMANT D' 17 | 68

ALSACE BRUT

Alsace, France

PRINCIPE CORSINI ROSÉ SPARKLING 65

Tuscany, Italy

CA' DEL BOSCO CUVÉE PRESTIGE 89

Franciacorta, Italy

VOIRIN-JUMEL GRAND CRU BLANC 98

DE BLANCS

Champagne, France

ROGER COULON HERI-HODIE 1ER 135

CRU BRUT

Champagne, France

RUINART BLANC DE BLANCS 140

Champagne, France

CHAMPAGNE DELAMOTTE BLANC DE 165

BLANC

Champagne, France

ROSE

CHATEAU MARIS 15 | 60

Pays D'Oc, France

CRAZY CREATURES ROSE 16 | 64

Niederösterreich, Austria

DOMAINE FRANCK MILLET PINOT 57

NOIR

Loire, France

DOMAINE POULVAREL GRENACHE 68

BLEND

Rhône, France

LIGHT BODIED WHITES

ABADIA DE SAN ALBARINO 13 | 52

Riaz Baixas, Portugal

TERLAN PINOT GRIGIO 14 | 56

Alto Adige, Italy

THE FURST RIESLING 15 | 60

Alsace, France

DUCHMAN FAMILY VERMENTINO 35

Texas

SOKOL BLOSSER PINOT GRIS 52

Dundee Hills, Oregon

MENDEL SEMILLON 54

Mendoza, Argentina

MEDIUM BODIED WHITES

PEREGRINE SAUVIGNON BLANC 15 | 60

Central Otago, New Zealand

GASPARD CHENIN BLANC 16 | 64

Loire, France

SANTO WINERY ASSYRTIKO 18 | 72

Santorini, Greece

DOMAINE DU NOZAY SANCERRE 22 | 88

France

SATTLERHOFF SUDSTEIERMARK 44

SAUVIGNON BLANC

Styria, Austria

STAGARD "HANDWERK" GRUNER 52

VELTLINER

Niederösterreich, Austria

TERLAN "WINKL" SAUVIGNON 58

BLANC

Alto Adige, Italy

VIGNAI DA DULINE "CHIOMA 65

INTEGRALE" MALVASIA 2018

Friuli Venezia Giulia, Italy

DOMAINE DELHOME, 75

CROZES-HERMITAGE LOESS BLANC

Rhone, France



FULL BODIED WHITES

HARTFORD COURT CHARDONNAY 18 | 72
Russian River Valley, California

FRANCINE & OLIVIER SAVARY 22 | 88

CHABLIS
Burgundy, France

CHÂTEAU DE LA CRÉE MONTAGNY 25 | 92

IER CRU "LES TOURELLES"
Burgundy, France

MACANITA BRANCO WHITE BLEND 60
Douro, Portugal

HANZELL ESTATE "SEBELLA" 70

CHARDONNAY
Sonoma County, California

MASSICAN "ANNIA" WHITE BLEND 74
Napa Valley, California

MATTHIASSEN WHITE BLEND 80
Napa Valley, California

DOMAINE BITOUZET-PRIEUR 180

MEURSAULT LES CORBINS
Burgundy, France

LIGHT BODIED REDS

DOMAINE DE LA CHAPELLE DE 16 | 64

BOIS "LES RONTAY" GAMAY
Beaujolais, France

MORGAN TWELVE CLONE PINOT 17 | 68
NOIR

Santa Lucia Highlands, California

ELK COVE PINOT NOIR 18 | 72
Willamette Valley, Oregon

THIBAUT LIGER-BELAIR 66

MOULIN-À-VENT GAMA
Beaujolais, France

VINCENT GIRARDIN SANTENAY 74

"TERRE D'ENFANCE"
Cote De Beaune, France

2010 BENI DI BATASIOLO BAROLO 85
DOCG

Piedmont, Italy

HIRSCH "SAN ANDREAS FAULT" 100

PINOT NOIR
Sonoma Coast, California

DUMOL PINOT NOIR 135

Russian River Valley, California

DOMAINE SERENE " EVENSTAD " 160

PINOT NOIR
Willamette Valley, Oregon

MEDIUM BODIED REDS

ALTOCEDRO AÑO CERO MALBEC 15 | 60

Mendoza, Argentina

DOMAINE ROUGE- BLEU GSM 16 | 64

BLEND
Rhone, France

BRUNO GIACOSA DOLCETTO D'ALBA 58

Piedmont, Italy

BODEGAS LA HORRA CORIMBO 71

TEMPRANILLO
Ribera Del Duero, Spain

DOMAINE COULY-DUTHEIL "CLOS DE 73

L'ECHO" CABERNET FRANC
Loire Valley, France

CHÂTEAU HAUT-SEGOTTES ST. 80

EMILION GRAND CRU MERLOT BLEND
Bordeaux, France

DOMAINE DU PÈRE CABOCHE 80

CHATEAUNEUF-DU-PAPE GRENACHE
BLEND

Rhone, France

CLOS DE MEZ MORGON CHATEAU 88

GAILLARD
Beaujolais, France



FULL BODIED REDS

PEIRANO ESTATE VINEYARDS CABERNET SAUVIGNON <i>Lodi, California</i>	13 52
VENGE VINEYARDS "SCOUTS HONOR" ZINFANDEL BLEND <i>Napa Valley, California</i>	25 92
POST & BEAM BY FAR NIENTE CABERNET SAUVIGNON <i>Napa Valley, California</i>	70
CHÂTEAU EUGÉNIE HAUT COLLECTION MALBEC <i>Cahors, France</i>	80
HENDRY ZINFANDEL <i>Napa Valley, California</i>	85
NEYERS LEFT BANK RED CABERNET SAUVIGNON <i>Napa Valley, California</i>	100
TAPIZ "BLACK TEARS" MALBEC <i>Mendoza, Argentina</i>	105
CADENCE "CAMERATA" CABERNET SAUVIGNON <i>Red Mountain, Washington</i>	110
CHÂTEAU MONTELENA CABERNET SAUVIGNON <i>Napa Valley, California</i>	115
KAESLER "THE BOGAN" SHIRAZ <i>Barossa Valley, Australia</i>	118
XAVIER GERARD CÔTE-RÔTIE SYRAH <i>Rhone, France</i>	119

CHATEAU MOULIN DE TRICOT MARGAUX <i>Margaux, France</i>	145
DUMOL CABERNET SAUVIGNON <i>Napa Valley, California</i>	160
SILVER OAK CABERNET SAUVIGNON <i>Napa Valley, California</i>	250
APERATURE CELLAR CABERNET SAUVIGNON <i>Alexander Valley, California</i>	280

DESSERT WINES

CYPRES DE CLIMENS SAUTERNES <i>France</i>	13
FONSECA 20YR TAWNY PORT <i>Portugal</i>	13
FERNANDO DE CASTILLA PEDRO XIMENEZ SHERRY <i>Spain</i>	13
BATASIOLO BOSC DIA REI MOSCATO D'ASTI <i>Italy</i>	13 52
JOH. JOS. PRUM GRAACHER HIMMELREICH SPATLESE RIESLING <i>Mosel, Germany</i>	14 105
MUSCAT DE BEAUMES DE VENISE <i>France</i>	15



SPARKLING

UKA SPARKLING ORGANIC JUNMAI DAIGINJO 45
silky, citrus, delicate effervescence, SMV -28
 – 300 mL

FUKUCHO “SEASIDE SPARKLING” JUNMAI 70
Notes of lemon-lime & apple with a soft, frothy finish, SMV -3
 – 500 mL

NIGORI

JOTO “THE BLUE ONE” JUNMAI NIGORI 35
dry, earthy balance to the milky, coconutty fruit notes, SMV -3
 – 300 mL

TOZAI “SNOW MAIDEN” JUNMAI NIGORI 50
bright, fruity, SMV +6.5
 – 720 mL

300 ML

YOSHI NO GAWA “WINTER WARRIOR” JUNMAI GINJO 27
mango, mineral, clean, silky, SMV-1
 – 300 mL

TAKATENJIN “SWORD OF THE SUN” TOKUBETSU HONJOZO 35
pear, melon, crisp, SMV+ 4
 – 300 mL

CHIYONOSONO “SACRED POWER” JUNMAI GINJO 36
silky, tropical fruits, umami, crisp acidity, SMV +2.5
 – 300 mL

KUBOTA JUNMAI DAIGINJO 38
smooth, clean, crisp, pear, melon, SMV 0
 – 300mL

YUKI NO BOSHA “CABIN IN THE SNOW” JUNMAI GINJO 40
delightful tropical fruit notes, strawberries and a white pepper finish, SMV +1.5
 – 300 mL

MANOTSURU “DEMON SLAYER” TOKUBETSU HONJOZO 42
floral, fruity, ultra-dry, SMV 0
 – 300 mL

DASSAI “39” JUNMAI DAIGINJO 56
bright, fruity, long finish, SMV+3
 – 300 mL

TATSURIKI KOMENO SASAYAKI DAIGINJO 59
full-bodied, creamy, semi-dry, SMV +3
 – 300 mL

Sake Meter Value (SMV)

-5 Sweet, -2 Slightly Sweet, 0 Natural Mild, +2 Slightly Dry, +5 Dry



720 ML

HAKKAISAN TOKUBETSU JUNMAI	60
<i>smooth, clean, slight fruit, SMV -1</i>	
- 720 mL	
TENSEI "SONG OF THE SEA" JUNMAI GINJO	65
<i>salt water taffy, fortune cookie, sea salt finish, SMV +3.5</i>	
- 720 mL	
HAKUTSURU "SHO-UNE" JUNMAI DAIGINJO	74
<i>dry, full body, SMV +2</i>	
- 720 mL	
RYUJIN "DRAGON GOD" KAKUSHI NAMAZUME GENSHU GINJO	80
<i>fresh, fruit forward, boozy, SMV +2</i>	
- 720 mL	
HAMADA "KOJO MIYAMANISHIKI" JUNMAI DAIGINJO	85
<i>chestnut, white flower aroma, rich in texture, balanced acidity and umami, SMV -2</i>	
- 720 mL	
HOURAISEN "WA" JUNMAI GINJO	94
<i>smooth, crisp, delicate fruit, SMV +3</i>	
- 720 mL	
RYUJIN "DRAGON GOD" JUNMAI DAIGINJO NAMAZUME	95
<i>zesty, acidic, medium-bodied, SMV +1</i>	
- 720 mL	
WAKATAKE "ONIKOROSHI" JUNMAI DAIGINJO	99
<i>dry, bright, semi-fruity, SMV 0</i>	
- 720 mL	
DASSAI "39" JUNMAI DAIGINJO	100
<i>bright, fruity, long finish, SMV +3</i>	
- 720 mL	
BORN "TOKUSEN" JUNMAI DAIGINJO	130
<i>green apple, poached pear, silky smooth, SMV +5</i>	
- 720 mL	

KATSUYAMA "KEN" JUNMAI GINJO	135
<i>slightly dry, soft rounded fullness, balanced, SMV +3</i>	
- 720 mL	
GINGA SHIZUKU "DIVINE DROPLETS" JUNMAI DAIGINJO	146
<i>fragrant, fresh, stone fruit, SMV +3</i>	
- 720 mL	
KUBOTA "MANJYU" JUNMAI DAIGINJO	160
<i>soft, round, elegant, creamy, SMV+2</i>	
- 720 mL	
NANBU BIJIN "SOUTHERN BEAUTY" DAIGINJO	170
<i>floral, muscat grapes/pears, full bodied SMV -1</i>	
- 720 mL	
SAWAHIME JUNMAI DAIGINJO	180
<i>raspberry, vanilla custard, dry finish SMV 0</i>	
- 720 mL	
DASSAI "23" JUNMAI DAIGINJO	199
<i>layered, velvety, melon, peach SMV+4</i>	
- 720 mL	
KAMOTSURU "SOKAKU" DAIGINJO	210
<i>white flowers, tropical fruits, luxurious SMV+3.5</i>	
- 720 mL	
SENSHIN JUNMAI DAIGINJO	225
<i>light, dry, balanced acidity, smooth finish, SMV+2</i>	
- 720 mL	

Sake Meter Value (SMV)

-5 Sweet, -2 Slightly Sweet, 0 Natural Mild, +2 Slightly Dry, +5 Dry