

KANJI

MODERN JAPANESE

SUSHI

Kanji (感じ) means "to feel" or "to sense" in Japanese. At Kanji Sushi, we are achieving new heights in modern Japanese cuisine, offering the best in Brazos Valley. Experience the art of Japanese cuisine, with a zen-like approach and a feast for both the palate and the senses. At Kanji Sushi we are obsessed with delivering an exceptional Japanese dining experience for people who truly love and appreciate Japanese cuisine.

Salad

KANJI CAESAR SALAD	9
BABY ROMAINE, BLISTERED TOMATO, PARMIGIANO, BONITO FLAKE, RICE CRACKER, NIPPON CAESAR DRESSING	
HOUSE SALAD	9
BABY GREENS, TOMATO, CUCUMBER, CARROT, ONION, PEPPER, RADISH, CREAMY GINGER DRESSING	
WAKAME SALAD	8
MARINATED SEAWEED AND CUCUMBER WITH SWEET SOY MIRIN VINAIGRETTE	
CITRUS TUNA & AVOCADO *	18
DICED AHI TUNA, AVOCADO, BABY GREENS, RED RADISH, CITRUS GARLIC OLIVE VINAIGRETTE	
CUCUMBER & JAPANESE MINT SALAD	9
THINLY SLICED CUCUMBER & JAPANESE SHISO MINT, POTATO FRITTER, CREAMY GINGER DRESSING	

Cold Tastings

SEARED STEAK CARPACCIO *	14
SEARED PETITE FILLET, TRUFFLE SOY VINAIGRETTE, LAYU OIL, GINGER, GARLIC, CHIVE, MICRO HERB	
SEVEN SPICED AHI *	16
SEVEN SPICED MARINATED AHI TUNA, CRISPY RICE CANAPE, JALAPENO, HOT SAUCE	
ECSTASY *	13
SEARED ESCOLAR, OLIVE GARLIC SAUCE, MASAGO, SCALLION, CREAMY CITRUS SAUCE	
BLUE FIN CRUDO *	19
THIN SLICES OF BLUE FIN TUNA, ASIAN PEAR, CUCUMBER, SPICED GARLIC CHILI CHIPS, SHISO, PONZU	
SCALLOP CEVICHE *	14
THIN SLICES OF SCALLOP, MANGO PICO DE GALLO, WASABI CITRUS VINAIGRETTE, RADISH, BLACK SALT, MICRO HERB	
OYSTER SHOOTER *	7
FRESH OYSTER, SAKE, PONZU, QUAIL EGG YOLK, CHIVE, HINT OF CHILI	
TRUFFLE BLUEFIN *	18
DICED BLUEFIN TUNA, AVOCADO, PICO DE GALLO TOBIKO ROE, RICE PUFF, BALSAMIC RED WINE GLAZE, TARO CHIPS	

Dessert

CREME BRULEE	8
GREEN TEA INFUSED CUSTARD, FRESH BERRIES	
BLACK SESAME ICE CREAM	9
HOUSE MADE ICE CREAM WITH FRIED RICE PUFF	
MATCHA CHEESECAKE	9
HOUSE MADE GREEN TEA CHEESECAKE	
CHOCOLATE TRUFFLE	8
MATCHA, SESAME, COCOA, CHOCOLATE COVERED	

NIGIRI OMAKASE

75

9 PIECES OF NIGIRI, TWO APPETIZERS, MISO SOUP, DESSERT (REQUIRES ENTIRE TABLE TO PARTICIPATE IN.)

Our Omakase embodies the concept of 'entrusting the chef' to curate a culinary journey. We source the finest ingredients to highlight our expertise and craft flavors straight from the Sushi Bar.

A \$150 & \$200 'PREMIUM OMAKASE' IS AVAILABLE WITH ADVANCED PLANNING AS WELL AS 'MORIWASE' SASHIMI OR NIGIRI SELECTION.

Hot Tasting

EDAMAME	7
STEAMED SOYBEAN PODS. SERVED SALTED OR SPICY	
MISO SOUP	5
ORGANIC TOFU, WAKAME SEAWEED, HONSHIMEJI	
KABOCHA CREAM SOUP	6
CREAMY JAPANESE SQUASH SOUP WITH AROMATICS	
JAPANESE GYOZA	12
PORK DUMPLING WITH GINGER, HONSHIMEJI MUSHROOM, SCALLION, AND SPICED SOY VINAIGRETTE SAUCE	
MIXED TEMPURA	12
SHRIMP, SWEET POTATO, ONION, SQUASH, MUSHROOM • ALL VEGETARIAN OPTION IS AVAILABLE	
SHRIMP & CALAMARI	14
TEMPURA FRIED AND SERVED WITH WASABI AIOLI	
DIVER SCALLOP	18
PAN SEARED SCALLOP, KABOCHA PUREE, PICKLED RADISH, CANDIED BACON, HONEY BALSAMIC SOY	
GRILLED OCTOPUS	18
GRILLED BRAISED OCTOPUS, ROASTED POTATO, CHARRED LEMON & BLISTERED TOMATO, YUZU HERB RELISH, HONEY BALSAMIC SOY GLAZE	

Modern Japanese Entree

ALL ENTREE SERVED WITH A BOWL OF STEAMED RICE

MISO GLAZED SEA BASS	38
SAUTEED VEGETABLE & FINGERLING POTATO	
PAN ROASTED SALMON	27
GARLIC SPINACH, SOY DASHI BROTH, CRISPY SHIITAKE, LAYU OIL	
GRILLED STEAK	29
DRY AGED PETITE TENDER, FINGERLING POTATO, JAPANESE CURRY BUTTER, SHIITAKE BALSAMIC DEMI	
CHICKEN TERIYAKI	20
10 OZ CARAMELIZED CHICKEN, ONION & PEPPER, BABY GREENS, PICKLED ONION, GARLIC	
CRISPY SOFT-SHELL CRAB	28
TWO TEMPURA FRIED SOFT-SHELL CRAB, JAPANESE YUZU KOSHO RELISH, SAUTEED MUSHROOM, BLISTERED TOMATO, SAUTEED SPINACH & GARLIC	

**20% GRATUITY GETS ADDED TO PARTY OF 6 & UP

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NIGIRI * (1 PC)

SASHIMI * (2 PC)

SUBJECT TO AVAILABILITY

OTORO FATTY BLUE FIN TUNA BELLY	MP
HONMAGURO BLUE FIN TUNA LOIN	MP
MAGURO BIG EYE TUNA LOIN	4.5/8
WALU ESCOLAR	4/7
SAKE FRESH SALMON	4/7
ABURI SAKE SEARED SALMON WITH TSUME	4.5/8
SUZUKI JAPANESE STRIPED BASS	4/7
TAI JAPANESE SEA BREAM	5/9
HAMACHI YELLOWTAIL AMBERJACK	5/9
SHIMA AJI STRIPED JACK	MP
UNAGI BARBECUED FRESH WATER EEL	4/7
SABA MACKEREL	4/7
HOTATE SEA SCALLOP	4/7
ABURI HOTATE SEARED WITH WASABI MAYO	4.5/8
IKA JAPANESE SQUID	3.5/6
TAKO STEAMED OCTOPUS	4/7
EBI STEAMED TIGER SHRIMP	3.5/6
AMA EBI RAW SWEET SPOTTED PRAWN	7/14
KANI KING CRAB	MP
UNI SEA URCHIN ROE	MP
IKURA MARINATED SALMON ROE	6/12
MASAGO SMELT ROE	4/7
TOBIKO FLYING FISH ROE	4.5/8
TAMAGO SWEET OMELET	3.5/6
CATCH OF THE DAY ASK FOR OUR SPECIALS	MP

*EATING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS. ALSO, PLEASE NOTE THAT WHILE INFREQUENT, THERE COULD BE PIECES OF SHELL OR BONE-IN OUR FISH AND SHELLFISH. WITH THE EXCEPTION OF TAMAGO, KANI, ANAGO, AND UNAGI ALL FOOD ITEMS ON THIS MENU ARE SERVED RAW OR UNDERCOOKED OR CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

NIGIRIZUSHI *

CHEF'S SIGNATURE NIGIRI SUSHI

ABURI MAGURO BIG EYE TUNA, SEARED WITH OLIVE MARINATED GARLIC	5	MADAI JAPANESE SEA BREAM WITH CHILI DAIKON, CHIVE, AND CITRUS SOY	5.5
SHIITAKE MAGURO BIG EYE TUNA, SHITAKE MUSHROOMS SAUTÉED IN BUTTER AND SOY	5	KONBU SABA MARINATED MACKEREL WITH GINGER, CHIVE, KIZAMI WASABI, WHITE KELP	4.5
ZUKE SAKE SEARED SALMON MARINATED IN HOUSE SOY, SAUTÉED ENOKI IN TRUFFLE OIL	4.5	BOTAN EBI FRESH SPOTTED PRAWN TOPPED WITH BUTTER ROASTED GARLIC, CHIVE	7.5
BURI YELLOWTAIL AMBERJACK WITH BANANA PEPPERS SAUTÉED IN BUTTER	5.5	ABURI IKA SEARED SQUID OVER SEA URCHIN WITH HOUSE SOY AND LEMON JUICE	MP
KANI GUNKAN SUSHI KING CRAB SERVED WITH BUTTER AND LEMON SOYU	MP	FUGO MILLIONAIRE NIGIRI. FATTY TUNA, SEA URCHIN ROE, STURGEON, & GOLD FLAKE	20
YUZU IKURA SOY MIRIN MARINATED SALMON ROE, WASABI, YUZU CITRUS ZEST	6.5	NEGI UNAGI BARBECUED FRESH WATER EEL WITH DOUBLE GLAZED TSUME SAUCE & CHIVE	4.5

MAKIMONO *

CHEF'S SIGNATURE MAKI SUSHI

CHEF SOON'S SPECIAL YELLOWTAIL, AVOCADO, JALAPEÑOS INSIDE LAYERED WITH FRESH TUNA, TRUFFLE VINAIGRETTE. BLACK PEPPER AND MICRO HERB	22	CHEF TAI'S SPICY TUNA SPICY TUNA, AVOCADO, CUCUMBER INSIDE LAYERED WITH FRESH TUNA, SPICY MAYO, POTATO FRITTER, TOBIKO, MICRO HERB	22
BLAZING MANGO ESCOLAR, AVOCADO, FRESH STRAWBERRIES INSIDE LAYERED WITH FRESH TUNA, WASABI AIOLI, MANGO JALAPEÑO SALSA AND CHILI TOBIKO	21	HAMACHI GONE WILD YELLOWTAIL, WASABI TOBIKO, CHIVE, AVOCADO INSIDE LAYERED WITH YELLOWTAIL, CUCUMBER, ONION, BACON SALSA. CHIVE OIL, HERB	21
OCEAN DRIVE TUNA, YELLOWTAIL, AVOCADO, BELL PEPPERS, CILANTRO AND SPICY MAYO, MASAGO WRAPPED WITH MAMENORI, SPLASHED W/ CHILI OIL AND LIME JUICE	21	SUMMER SPICED CRABMEAT & SHRIMP MIX, CUCUMBER, AVOCADO LAYERED WITH SALMON, LEMON, PICO DE GALLO, SPICED CITRUS VINAIGRETTE	21
BLUEFIN TORO BLUEFIN TUNA, ASIAN PEAR, AVOCADO INSIDE LAYERED WITH FATTY TUNA, FRESH WASABI YUZU SAUCE, BLACK TOBIKO	MP	LAKE ATLAS SHRIMP TEMPURA, AVOCADO, CUCUMBER INSIDE WITH MAMENORI, TOPPED WITH SPICED CRABMEAT & SHRIMP MIX, TOBIKO, UNAGI SAUCE	20
FIRE BALL SPICY TUNA, CUCUMBER, AVOCADO SPICY MAYO LAYERED WITH JALAPENO AND SEA BASS, CHILI TOBIKO, WASABI MAYO, CITRUS SOY, CHILI SAUCE	21	KING KONG DEEP FRIED ROLL WITH SPICY SALMON, SPICED CRABMEAT, SHRIMP TEMPURA, CUCUMBER, AVOCADO, DRIZZLED WITH SPICY MASAGO MAYO, UNAGI SAUCE	18
AGGIELAND SPICY TUNA, SHRIMP TEMPURA, CUCUMBER, AVOCADO INSIDE LAYERED WITH ESCOLAR, RED TOBIKO, CITRUS OLIVE GARLIC SAUCE	21	DRAGON FEST SOFT-SHELL CRAB TEMPURA, SCALLION, CUCUMBER, AVOCADO, SPICY MAYO TOPPED WITH BROILED EEL, RED TOBIKO, CHILI OIL, UNAGI SAUCE	21
TRADITION SHRIMP TEMPURA, CUCUMBER, SPICED CRABMEAT & SHRIMP MIX, LAYERED WITH AVOCADO, BROILED EEL, TEMPURA CRUNCH, UNAGI SAUCE	18	TROPICAL ISLAND TUNA, SPICED CRABMEAT & SHRIMP MIX, MANGO, MASAGO, AVOCADO, WRAPPED WITH MAMENORI, CITRUS VINAIGRETTE, CITRUS MAYO & CHILI	21
SALMON QUARTET SPICED SALMON, AVOCADO, CUCUMBER, KOREAN CHILI SAUCE INSIDE LAYERED WITH SALMON, MAYO, CRISPY SALMON SKIN, SALMON ROE, SHISO, & CITRUS EMULSION,	22	MYSTERY MAKI CHECK WITH OUR CHEFS FOR A WEEKLY FEATURED SUSHI ROLL OR SEE IF CHEFS ARE FEELING INSPIRED TO CREATE SOMETHING COMPLETELY DIFFERENT.	MP