

## Rice & Noodle

<b>YAKINIKU DON</b> 焼肉丼	10
Grilled Angus rib eye beef with sweet garlic sauce over rice.	
<b>KATSU DON</b> カツ丼	9
Deep fried pork cutlet coated with panko bread crumbs, egg, and onion over rice.	
<b>OYAKO DON</b> 親子丼	8
Chicken egg omelet with onion over rice.	
<b>KATSU CURRY RICE</b> カツカレー	10
Deep fried pork cutlet with our homemade curry sauce over rice.	
<b>FRIED RICE (BEEF/CHICKEN/SHRIMP/SALMON)</b> 焼きめし	9
<b>COMBINATION FRIED RICE</b> ミックス焼きめし	11
<b>SALMON RICE BALL MISOTSUKE</b> 鮭おむすびの味噌汁漬	7
Deep fried rice ball mixed with bonito flakes served in miso soup topped with Ikura and scallions.	
<b>SPECIAL CHEF'S BAKED UDON</b> 特製うどん	11
Shrimp, mussel, Asari clam, bell peppers, udon, Mozzarella cheese, and house special sauce.	
<b>YAKI SOBA</b> あつあつのソース焼きそば	9
Soba noodle stir fried with chicken, Napa cabbage, onion, fish cake, carrots, and shiitake mushroom topped with scallions and bonito flakes.	
<b>HIYASHI SOBA</b> 冷しいうそば	9
Cold soba with crab meat, egg, cucumber, nori, and served with black sesame sauce.	
<b>ZARU CHA SOBA</b> ざる茶そば	9
Japanese style cold soba noodle.	
<b>NEBAYAKI UDON</b> 鍋焼きうどん	11
Traditional noodle soup prepared with shrimp tempura, chicken, beef, fish cake, shiitake mushroom, Napa cabbage, scallions, and egg served in a hot bowl.	
<b>RAMEN</b> 和風ラーメン	8.5
Traditional egg noodle soup with braised pork, boiled egg, and spinach.	

## Dessert

<b>MANGO FRUIT SHELL</b>	6
Mango sorbet served in a mango shell	
<b>BANANA TEMPURA</b>	5
Fried bananas and one scoop of ice cream	
<b>TEMPURA ICE CREAM (VANILLA/GREEN TEA)</b>	6
Fried ice cream	
<b>MOCHI ICE CREAM (GREEN TEA/RED BEAN/COFFEE)</b>	5
Ice cream in rice cake	
<b>ICE CREAM (VANILLA/GREEN TEA/RED BEAN/MANGO/PLUM)</b>	2.5
<b>ESPRESSO</b>	3
<b>CAPPUCCINO</b>	3.5



**KEEPER'S**  
*Japanese Restaurant & Bar*

Open Hours:

Sunday - Thursday: 11:30am - 10:30pm

Friday - Saturday: 11:30am - 11:00pm

Tel: 281.242.0389

[www.keepersushi.com](http://www.keepersushi.com)



**KEEPER'S**  
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**LUNCH MENU**

## Soup

<b>DOBIN MUSHI</b> 土瓶蒸し Traditional Japanese teapot soup, prepared with sashimi grade white fish, Asari clam, shrimp, chicken, shiitake mushroom, and fish cake.	<b>8.5</b>
<b>OSUMASHI</b> おすまし Clear fish soup prepared with sashimi grade white fish, sliced ginger, and scallion.	<b>6.5</b>
<b>ASARI MISO SHIRU</b> アサリ味噌汁 Miso soup with live Asari clams.	<b>6</b>
<b>SALMON ISHIGARI SOUP</b> 鮭石狩り味噌汁 Traditional Hokkaido miso soup with salmon, seaweed, and tofu.	<b>6.5</b>
<b>MISO SOUP</b> 味噌汁	<b>2.5</b>

## Sunomono

Traditional cucumber salad with sunomono sauce

<b>KING CRAB</b> 鱈がに酢の物	<b>14</b>
<b>COMBINATION</b> 酢の物盛り合せ	<b>9</b>
<b>OCTOPUS</b> たこ酢の物	<b>10</b>
<b>SHRIMP</b> 海老酢の物	<b>9</b>
<b>CUCUMBER</b> きゅうり酢の物	<b>4.5</b>

## Salad

<b>HOUSE SALAD</b> 自家製のサラダ	<b>3.5</b>
<b>SEAWEED SALAD</b> 海草サラダ	<b>4.5</b>
<b>IKA SANSAI SALAD</b> いか山菜 サラダ Smoked squid and mountain vegetables tossed in sesame vinaigrette.	<b>7</b>
<b>CHEF'S KAISEN SALAD</b> 特製のシーフード サラダ Quality scallops, shrimp, squid, mussels, and crab meat, served with mild spicy mustard dressing (cooked).	<b>12</b>
<b>SEARED TUNA SALAD</b> 鮪叩き サラダ Pan-seared pepper tuna with mixed greens in house sesame dressing and avocado.	<b>14</b>
<b>OKINAWA CHICKEN SALAD</b> 沖縄風 鳥にくぐリル サラダ Grilled chicken breast served on a bed of mixed greens and tossed with sweet and tangy Okinawa vinaigrette.	<b>10</b>

There is a risk associated with consuming raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of illness from raw fish. If you are unsure of potential risk, please consult your physician.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

## Appetizer (Hot)

<b>EDAMAME</b> 枝豆 Boiled soybean pods with sea salt or spice & pepper	<b>4</b>
<b>TEMPURA</b> 天ぷら Classic Japanese flash fried in a crunchy light and flaky batter	
<b>Jumbo Shrimp</b> 海老天ぷら	<b>5.75</b>
<b>Seafood</b> 海鮮天ぷら	<b>8.5</b>
<b>Vegetable</b> 野菜天ぷら	<b>4.5</b>
<b>STUFFED SHIITAKE</b> しいたけの菊揚げ Shiitake mushrooms stuffed with shrimp, squid and onion, lightly fried, served with tempura sauce.	<b>8</b>
<b>SHRIMP LAGOON</b> えびチーズ巻揚げ Shrimp, asparagus, bell pepper, and cream cheese egg rolls served with sweet wasabi dipping sauce.	<b>7</b>
<b>BEEF NEGIMAKI</b> 牛ねぎ巻 Thinly sliced certified rib eye rolled around scallions and topped with teriyaki sauce.	<b>6</b>
<b>JALAPENO AGE</b> 南米スタイル”ハラペーニョ”天ぷら Crab and cream cheese stuffed jalapeno, fried and served with sweet soy.	<b>7</b>
<b>AGEDASHI TOFU</b> 揚げ出し豆腐 Deep fried tofu with tempura sauce and bonito flakes.	<b>6</b>
<b>SPICY CHICKEN SPRING ROLL</b> 辛味とり唐焼野菜巻 Grilled chicken, mixed greens, and Okinawa spicy mayo rolled in rice paper.	<b>10</b>
<b>GYOZA</b> 焼きギョーザ Japanese style pan-fried pork dumpling served with garlic soy.	<b>5</b>
<b>SHUMAI</b> 焼売 海老/豚肉 Steamed dumpling served with citrus soy (shrimp/pork wasabi).	<b>4</b>
<b>BAKED MUSSEL</b> ムール貝のもと焼き Four pieces of green mussels baked in a mayo-based sauce topped with masago and scallion.	<b>8</b>
<b>FRIED CALAMARI &amp; CRAWFISH</b> イカとザリガニ唐揚・辛味クリームソース Deep fried succulent calamari and crawfish tails served with a spicy creamy sauce.	<b>8</b>
<b>SHISO HASAMI AGE</b> しそ挟み揚げ Shiso leaves filled with chopped shrimp, button mushroom, and onion.	<b>8</b>
<b>SABA SHIO YAKI</b> 鯖塩焼き Grilled Mackerel with salt.	<b>8</b>

A suggested gratuity of 18% will be added to parties of 6 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation. A maximum of 6 split checks.

## Appetizer (Cold)

<b>RED SNAPPER SASHIMI</b> 鯛薄造り Thinly sliced red snapper sashimi with ponzu sauce.	<b>14</b>
<b>HAMACHI &amp; JALAPENO SASHIMI</b> ハマチのカルパッチョ・ハラペーニョ添 Thinly sliced yellow tail with sliced jalapeno and yuzu sauce.	<b>14</b>
<b>STUFFED SMOKED SALMON</b> スモーク鮭・クリームチーズ巻 Smoked salmon rolled with avocado, asparagus, purple onion, grape tomatoes, and cream cheese drizzled with our house mustard sauce.	<b>12</b>
<b>TUNA TATAKI</b> マグロのたたき Thinly sliced of seared sashimi grade tuna served with ponzu sauce.	<b>15</b>
<b>BEEF TATAKI – Sushi Bar</b> ビーフたたき Thinly sliced of seared rib eye steak served with ponzu sauce.	<b>14</b>
<b>BEEF TATAKI - Kitchen</b> ビーフたたき Thinly sliced seared rib eye served on a bed of purple onion, green sprouts and scallion. Seasoned with Japanese chili powder and topped with a special sesame sauce.	<b>14</b>
<b>SPINACH GOMA-AE</b> ほうれん草の胡麻和え Spinach with sesame sauce.	<b>5.5</b>

## Sashimi Combination

<b>SASHIMI A</b> Tuna, Salmon, and Escolar (9pcs)	<b>21</b>
<b>SASHIMI B</b> Tuna, Salmon, Yellow Tail, Escolar, and Octopus (15pcs)	<b>33</b>
<b>SASHIMI C</b> Chef's choice 10 kinds of fish (33pcs)	<b>78</b>

## Sushi Combination All served with miso soup or salad

<b>SUSHI A</b> Tuna, yellow tail, salmon, white fish, shrimp, eel, and 3 pcs of California roll.	<b>13</b>
<b>SUSHI B</b> 5 pcs of Julie Crunch roll, 4 pcs of spicy tuna roll, and 3 pcs of Phoenix roll.	<b>13</b>
<b>SUSHI C</b> 5 pcs of Rock-n-Roll, 1 spider hand roll, and 1 shrimp & asparagus hand roll.	<b>13</b>
<b>CHIRASHI</b> Assorted sashimi over rice.	<b>16.5</b>

## Bento Box

Choose two items from the following list: (items cannot be the same)  
All served with miso soup, salad, rice, and one side of the day.  
Substitute: Fried rice (+\$2), Osumashi (+\$3.5)

<b>BEEF TERIYAKI</b> 牛照り焼き	
<b>SALMON TERIYAKI</b> 鮭照り焼き	
<b>CHICKEN TERIYAKI</b> 鳥照り焼き	
<b>SHRIMP TEMPURA</b> 海老天ぷら	
<b>SABA SHIO YAKI</b> 鯖塩焼き	
<b>CHILEAN SEA BASS</b> チリアンシーバス味噌ずけ (+\$6)	
<b>SUSHI</b> 握きりすし	
<b>SASHIMI</b> お刺身 (+\$2)	

## Rice & Noodle

<b>FRIED RICE (BEEF/CHICKEN/SHRIMP/SALMON) 焼きめし</b>	<b>11</b>
<b>COMBINATION FRIED RICE ミックス焼きめし</b>	<b>13</b>
<b>SALMON RICE BALL MISOTSUKE 鮭おむすびの味噌汁漬</b>	<b>7</b>
Deep fried rice ball mixed with bonito flakes served in miso soup topped with Ikura and scallions.	
<b>SPECIAL CHEF'S BAKED UDON 特製うどん</b>	<b>13</b>
Shrimp, mussel, Asari clam, bell peppers, udon, Mozzarella cheese, and house special sauce.	
<b>YAKI SOBA あつあつのソース焼きそば</b>	<b>9</b>
Soba noodle stir fried with chicken, Napa cabbage, onion, fish cake, carrots, and shiitake mushroom topped with scallions and bonito flakes.	
<b>HIYASHI SOBA 冷しいうそば</b>	<b>9</b>
Cold soba with crab meat, egg, cucumber, nori, and served with black sesame sauce.	
<b>ZARU CHA SOBA ざる茶そば</b>	<b>9</b>
Japanese style cold soba noodle.	
<b>NEBAYAKI UDON 鍋焼きうどん</b>	<b>12</b>
Traditional noodle soup prepared with shrimp tempura, chicken, beef, fish cake, shiitake mushroom, Napa cabbage, scallions, and egg served in a hot bowl.	
<b>RAMEN 和風ラーメン</b>	<b>8.5</b>
Traditional egg noodle soup with braised pork, boiled egg, and spinach.	

## Dessert

<b>MANGO FRUIT SHELL</b>	<b>6</b>
Mango sorbet served in a mango shell	
<b>BANANA TEMPURA</b>	<b>5</b>
Fried bananas and one scoop of ice cream	
<b>TEMPURA ICE CREAM (VANILLA/GREEN TEA)</b>	<b>6</b>
Fried ice cream	
<b>MOCHI ICE CREAM (GREEN TEA/RED BEAN/COFFEE)</b>	<b>5</b>
Ice cream in rice cake	
<b>ICE CREAM (VANILLA/GREEN TEA/RED BEAN/MANGO/PLUM)</b>	<b>2.5</b>
<b>ESPRESSO</b>	<b>3</b>
<b>CAPPUCCINO</b>	<b>3.5</b>



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**KEEPER'S**  
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**DINNER MENU**

## Soup

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<b>OSUMASHI</b> おすまし Clear fish soup prepared with sashimi grade white fish, sliced ginger, and scallion.	<b>6.5</b>
<b>ASARI MISO SHIRU</b> アサリ味噌汁 Miso soup with live Asari clams.	<b>6</b>
<b>SALMON ISHIGARI SOUP</b> 鮭石狩り味噌汁 Traditional Hokkaido miso soup with salmon, seaweed, and tofu.	<b>6.5</b>
<b>MISO SOUP</b> 味噌汁	<b>2.5</b>

## Sunomono

Traditional cucumber salad with sunomono sauce

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<b>SHRIMP</b> 海老酢の物	<b>9</b>
<b>CUCUMBER</b> きゅうり酢の物	<b>4.5</b>

## Salad

<b>HOUSE SALAD</b> 自家製のサラダ	<b>3.5</b>
<b>SEAWEED SALAD</b> 海草サラダ	<b>4.5</b>
<b>IKA SANSAI SALAD</b> いか山菜 サラダ Smoked squid and mountain vegetables tossed in sesame vinaigrette.	<b>7</b>
<b>CHEF'S KAISEN SALAD</b> 特製のシーフード サラダ Quality scallops, shrimp, squid, mussels, and crab meat, served with mild spicy mustard dressing (cooked).	<b>12</b>
<b>SEARED TUNA SALAD</b> 鮪叩き サラダ Pan-seared pepper tuna with mixed greens in house sesame dressing and avocado.	<b>14</b>
<b>OKINAWA CHICKEN SALAD</b> 沖縄風 鳥にくぐリル サラダ Grilled chicken breast served on a bed of mixed greens and tossed with sweet and tangy Okinawa vinaigrette.	<b>10</b>

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## Appetizer (Hot)

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<b>TEMPURA</b> 天ぷら Classic Japanese flash fried in a crunchy light and flaky batter.	
<b>JUMBO SHRIMP</b> 海老天ぷら	<b>5.75</b>
<b>SEAFOOD</b> 海鮮天ぷら	<b>8.5</b>
<b>VEGETABLE</b> 野菜天ぷら	<b>4.5</b>
<b>STUFFED SHIITAKE</b> しいたけの菊揚げ Shiitake mushrooms stuffed with shrimp, squid and onion, lightly fried, served with tempura sauce.	<b>8</b>
<b>SHRIMP LAGOON</b> えびチーズ巻揚げ Shrimp, asparagus, bell pepper, and cream cheese egg rolls served with sweet wasabi dipping sauce.	<b>7</b>
<b>BEEF ISHIYAKI</b> ビーフ石焼き Certified rib eye beef cooked on a hot stone at your table.	<b>20</b>
<b>BEEF NEGIMAKI</b> 牛ねぎ巻 Thinly sliced certified rib eye rolled around scallions and topped with teriyaki sauce.	<b>6</b>
<b>JALAPENO AGE</b> 南米スタイル”ハラペーニョ”天ぷら Crab and cream cheese stuffed jalapeno, fried and served with sweet soy.	<b>7</b>
<b>SANSAI TOFU</b> 山菜豆腐あん掛添 Lightly fried tofu tossed in Asian Truffle Oil sauce glaze with assorted mushrooms, bamboo shoot, and scallion.	<b>8</b>
<b>AGEDASHI TOFU</b> 揚げ出し豆腐 Deep fried tofu with tempura sauce and bonito flakes.	<b>6</b>
<b>SPICY CHICKEN SPRING ROLL</b> 辛味とり唐焼野菜巻 Grilled chicken, mixed greens, and Okinawa spicy mayo rolled in rice paper.	<b>10</b>
<b>GYOZA</b> 焼きギョーザ Japanese style pan-fried pork dumpling served with garlic soy.	<b>5</b>
<b>SHUMAI</b> 焼売 海老/豚肉 Steamed dumpling served with citrus soy (shrimp/pork wasabi).	<b>4</b>
<b>BAKED MUSSEL</b> ムール貝のもと焼き Four pieces of green mussels baked in a mayo-based sauce topped with masago and scallion.	<b>8</b>
<b>FRIED CALAMARI &amp; CRAWFISH</b> イカとザリガニ唐揚・辛味クリームソース Deep fried succulent calamari and crawfish tails served with a spicy creamy sauce.	<b>8</b>
<b>SHISO HASAMI AGE</b> しそ挟み揚げ Shiso leaves filled with chopped shrimp, button mushroom, and onion.	<b>8</b>
<b>SABA SHIO YAKI</b> 鯖塩焼き Grilled Mackerel with salt.	<b>8</b>
<b>CHAWAN MUSHI</b> 茶碗蒸し Steamed egg custard with shrimp, clam, sashimi grade white fish, chicken, fish cake, Gingko nut, and green vegetables.	<b>8</b>

## Appetizer (Cold)

<b>RED SNAPPER SASHIMI</b> 鯛薄造り Thinly sliced red snapper sashimi with ponzu sauce.	<b>14</b>
<b>HAMACHI &amp; JALAPENO SASHIMI</b> ハマチのカルパッチョ・ハラペーニョ添 Thinly sliced yellow tail with sliced jalapeno and yuzu sauce.	<b>14</b>
<b>STUFFED SMOKED SALMON</b> スモーク鮭・クリームチーズ巻 Smoked salmon rolled with avocado, asparagus, purple onion, grape tomatoes, and cream cheese drizzled with our house mustard sauce.	<b>12</b>
<b>TUNA TATAKI</b> マグロのタタキ Thinly sliced of seared sashimi grade tuna served with ponzu sauce.	<b>15</b>
<b>BEEF TATAKI – Sushi Bar</b> ビーフタタキ Thinly sliced of seared rib eye steak served with ponzu sauce.	<b>14</b>
<b>BEEF TATAKI - Kitchen</b> ビーフタタキ Thinly sliced seared rib eye served on a bed of purple onion, green sprouts and scallion. Seasoned with Japanese chili powder and topped with a special sesame sauce.	<b>14</b>
<b>SPINACH GOMA-AE</b> ほうれん草の胡麻和え Spinach with sesame sauce.	<b>5.5</b>

## A La Cart

<b>HOBA YAKI</b> 朴葉焼き まぐろ22 / ビーフ19 <b>Tuna 22    Beef 19</b> Broiled beef or tuna topped with our signature sesame paste, cashew nuts, and scallion. Served on top of a hot volcano rock and hoba leaf.	
<b>CHILEAN SEA BASS</b> チリアンシーバス味噌ずけ Broiled miso marinated sea bass.	<b>23</b>
<b>LAMB CHOP</b> 子羊照り焼き野菜添 3 pieces of grilled high quality lamb chop to perfection topped with micro greens.	<b>18</b>
<b>BEEF TERIYAKI</b> 牛照り焼き	<b>16</b>
<b>SALMON TERIYAKI</b> 鮭照り焼き	<b>15</b>
<b>CHICKEN TERIYAKI</b> とり照り焼き	<b>14</b>
<b>SHRIMP TEMPURA</b> 海老天ぷら	<b>13</b>
<b>SEAFOOD TEMPURA</b> シーフード天ぷら盛り合わせ	<b>16</b>
<b>BEEF YAKI NIKU</b> にんにく薑汁ビーフ Grilled Angus short rib beef with sweet garlic sauce.	<b>16</b>
<b>HAMACHI KAMA SHIO YAKI</b> はまちかま塩焼き Grilled yellow tail collar with salt.	<b>18</b>
<b>IKA TERIYAKI</b> するめいか照り焼き Grilled whole squid with teriyaki sauce.	<b>14</b>

A suggested gratuity of 18% will be added to parties of 6 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation. A maximum of 6 split checks.

## SIGNATURE ROLLS

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<b>Cowboy</b> Spicy tuna or salmon, & avocado inside, topped with blackened beef, (ruby, black, wasabi, yuzu) tobiko, & cowboy sauce.	14
<b>Eliza's Jade</b> Kani, avocado, & masago, wrapped in cucumber & soybean paper, served with sunomono sauce & sesame.	11
<b>Fantasy</b> Fried Cajun crawfish & avocado inside, topped w/ spicy tuna, mixed snow crab, & wasabi tobiko w/eel avocado sauce.	15
<b>Golden Gate Bridge</b> Salmon tempura inside, topped with mixed snow crab, masago, creamy mayo, & eel sauce.	12
<b>Hamachi Reef</b> Chopped yellow tail, crunch, & avocado inside, topped with eel sauce & sesame.	12
<b>Hawaii</b> Tuna, white fish, kani, tamago, avocado, cucumber & masago, rolled in rice paper w/eel sauce, creamy mayo, & sriracha.	13
<b>Hot Mama</b> Fried kani inside, topped with escolar, jalapeno, crunch, cowboy sauce, & sriracha.	14
<b>Lexington</b> Alaskan King Crab, avocado, cucumber, & creamy sauce inside, topped with 3 kinds of tobiko.	15
<b>Angry Lion</b> Mixed snow crab & avocado inside, topped with spicy salmon, crunch, masago, eel, & creamy sauce.	13
<b>Nemo</b> Spicy tuna or salmon, & avocado inside, topped with fresh salmon, nemo sauce, & green onion.	14
<b>Poseidon</b> Blackened tuna & avocado inside, topped w/spicy salmon, wasabi tobiko, honey wasabi, sriracha, & creamy mayo sauce.	14
<b>Rocky Mountain</b> Kani, avocado, & cucumber inside, masago & sesame outside, topped with baked scallop & masago.	14
<b>Shaggy Dog</b> Two Jumbo Black Tiger shrimp tempuras inside, topped with kani, masago & spicy mayo.	16
<b>Skydiver</b> Fried soft shell crab & cucumber inside, topped with unagi, avocado, sesame, & eel sauce.	14
<b>Texas Rodeo Roll</b> Seared Angus beef, lettuce, lightly fried asparagus, avocado, green onion, & teriyaki sauce.	15
<b>Wild Essence</b> Two jumbo shrimp tempuras inside, topped with blackened tuna, avocado, shredded kani mixed w/ mayo, & masago.	16
<b>William's Treasure</b> Kani tempura, cream cheese, & jalapeno inside, topped with soft shell crawfish, mixed snow crab, shrimp, masago, spicy mayo & eel sauce.	16

## ROLL & HAND ROLL

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	Hand Roll	Roll
<b>Julie Crunch</b> - Shrimp tempura, avocado, kani inside, top w/crunch, sesame & eel sauce		7.5
<b>Crazy</b> - Shrimp tempura, spicy tuna, jalapeno, and cucumber rolled in soybean paper	5.5	8.5
<b>Dragon</b> - Kani and cucumber inside, top with soft shell crawfish, masago, and spicy mayo		9
<b>Tiger Eye</b> - Smoked salmon, fresh salmon, jalapeno, masago, spicy mayo and cream cheese lightly fried & rolled in soybean paper		8
<b>Crawfish Roll</b> - Fried Cajun crawfish, avocado, and cucumber inside		9
<b>Jalapeno Age Roll</b> - Fried jalapeno stuffed with snow crab and cream cheese, masago, spicy mayo		8
<b>Phoenix</b> - Fried white fish rolled with eel sauce		8
<b>Crunchy Eel Roll</b> - Freshwater eel, tempura crunch, tobiko, and unagi sauce		8
<b>Caterpillar</b> - Unagi inside top with avocado, eel sauce, sesame, and ebi		12
<b>Rainbow</b> - Kani and cucumber inside, 7 kinds of fish on top		13
<b>Spider</b> - Fried Soft shell crab, cucumber, masago, and spicy mayo	5	8
<b>Rock-n-Roll</b> - Shrimp tempura, cucumber, masago, and spicy mayo	5	7
<b>Houston</b> - Tuna, salmon, yellow tail, avocado, and masago	5	9
<b>Philadelphia</b> - Smoked salmon, cream cheese, and avocado	5	7
<b>Dynamite</b> - Cooked assorted shell fish and masago	5	8
<b>California</b> - Kani, avocado, and cucumber inside, masago and sesame outside	4	6



# KEEPER'S

Japanese Restaurant & Bar

## NIGIRI & SASHIMI

	Nigiri (1 pc)	Sashimi (5pcs)		Nigiri (1pc)
Fresh Tuna <i>Maguro</i>	2.25	15	King Crab	5.00
White Tuna <i>Albacore</i>	2.00	12	Crab Stick <i>Kani</i>	1.50
Blacken Tuna	2.25	13	Surf Clam <i>Hokkigai</i>	2.00
Fresh Yellow Tail <i>Hamachi</i>	2.40	14	Chopped Scallop	2.50
Fresh Yellow Tail – Belly	2.80	16	Whole Scallop <i>Hotategai</i>	2.50
Hawaii Yellow Tail <i>Kampachi</i>	2.40	14	Sea Urchin <i>Uni</i>	6.00
King Salmon	2.25	14	Salmon Roe <i>Ikura</i>	2.75
Salmon <i>Sake</i>	1.95	12	Flying Fish Egg <i>Tobiko</i>	2.25
Smoked Salmon	2.25	13	Wasabi Flying Fish Egg	2.25
Ocean Trout <i>Masu</i>	2.40	14	Ruby Flying Fish Egg	2.25
Red Snapper <i>Tai</i>	2.25	14	Black Flying Fish Egg	2.25
Japanese Red Snapper	3.25	22	Smelt Egg <i>Masago</i>	1.75
Flounder <i>Hirame</i>	2.25	14	Sea Eel <i>Anago</i>	2.00
Escolar <i>Abura Botsu</i>	2.00	12	Fresh Water Eel <i>Unagi</i>	2.50
Mackerel <i>Saba</i>	1.75	11	Soft Shell Crawfish	4.25
Octopus <i>Tako</i>	2.25	12	Tofu Skin <i>Inari</i>	1.50
Squid <i>Ika</i>	2.00	12	Avocado	1.50
Shrimp <i>Ebi</i>	2.00		Egg Omelet <i>Tamago</i>	1.75
Sweet Shrimp <i>Ama Ebi</i>	5.00		Beef Tender	2.00

## SASHIMI COMBINATION

<b>Sashimi A</b> - Tuna, Salmon, and Escolar (9)	21
<b>Sashimi B</b> - Tuna, Salmon, Yellow Tail, Escolar, and Octopus (15)	33
<b>Sashimi C</b> - Chef's choice 10 kinds of fish (33)	78

## SUSHI-SASHIMI PLATE

<b>Deluxe Platter</b>	38
Sashimi: Tuna (3) and Salmon (3)	
Nigiri: Yellow Tail (2), Escolar (2), Peppercorn Tuna (2), Ebi (2)	
Roll: Julie Crunch Roll	
<b>Imperial Platter</b>	75
Sashimi: Tuna (3), Salmon (3), Yellow Tail (3)	
Nigiri: Tuna (2), Salmon (2), Yellow Tail (2), Escolar (2), Peppercorn Tuna (2), Unagi (2)	
Rolls: Hawaii Roll and Fantasy Roll	
<b>Vegetarian Platter</b>	16.5
Kanpyo, Shitake, Avocado, Asparagus sushi, Fresh Veggie Roll, and Vegetable Tempura Hand Roll	
<b>Chirashi</b>	20
Chef's Choice assorted fish over sushi rice	