

Rice & Noodle

FRIED RICE (BEEF/CHICKEN/SHRIMP/SALMON) 焼きめし	11
COMBINATION FRIED RICE ミックス焼きめし	13
SALMON RICE BALL MISOTSUKE 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.	
SPECIAL CHEF'S BAKED UDON 特製うどん	13
Shrimp, mussel, Asari clam, bell peppers, udon, Mozzarella cheese, and house special sauce.	
YAKI SOBA 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.	
HIYASHI SOBA 冷しいうそば	9
Cold soba with crab meat, egg, cucumber, nori, and served with black sesame sauce.	
ZARU CHA SOBA ざる茶そば	9
Japanese style cold soba noodle.	
NEBAYAKI UDON 鍋焼きうどん	12
Traditional noodle soup prepared with shrimp tempura, chicken, beef, fish cake, shiitake mushroom, Napa cabbage, scallions, and egg served in a hot bowl.	
RAMEN 和風ラーメン	8.5
Traditional egg noodle soup with braised pork, boiled egg, and spinach.	

Dessert

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



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DINNER MENU

Soup

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

Sunomono

Traditional cucumber salad with sunomono sauce

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

Salad

HOUSE SALAD 自家製のサラダ	3.5
SEAWEED SALAD 海草サラダ	4.5
IKA SANSAI SALAD いか山菜 サラダ Smoked squid and mountain vegetables tossed in sesame vinaigrette.	7
CHEF'S KAISEN SALAD 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).	12
SEARED TUNA SALAD 鮪叩き サラダ Pan-seared pepper tuna with mixed greens in house sesame dressing and avocado.	14
OKINAWA CHICKEN SALAD 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.	10

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)

EDAMAME 枝豆 Boiled soybean pods with sea salt or spice & pepper.	4
TEMPURA 天ぷら Classic Japanese flash fried in a crunchy light and flaky batter.	
JUMBO SHRIMP 海老天ぷら	5.75
SEAFOOD 海鮮天ぷら	8.5
VEGETABLE 野菜天ぷら	4.5
STUFFED SHIITAKE しいたけの菊揚げ Shiitake mushrooms stuffed with shrimp, squid and onion, lightly fried, served with tempura sauce.	8
SHRIMP LAGOON えびチーズ巻揚げ Shrimp, asparagus, bell pepper, and cream cheese egg rolls served with sweet wasabi dipping sauce.	7
BEEF ISHIYAKI ビーフ石焼き Certified rib eye beef cooked on a hot stone at your table.	20
BEEF NEGIMAKI 牛ねぎ巻 Thinly sliced certified rib eye rolled around scallions and topped with teriyaki sauce.	6
JALAPENO AGE 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.	7
SANSAI TOFU 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.	8
AGEDASHI TOFU 揚げ出し豆腐 Deep fried tofu with tempura sauce and bonito flakes.	6
SPICY CHICKEN SPRING ROLL 辛味とり唐焼野菜巻 Grilled chicken, mixed greens, and Okinawa spicy mayo rolled in rice paper.	10
GYOZA 焼きギョーザ Japanese style pan-fried pork dumpling served with garlic soy.	5
SHUMAI 焼売 海老/豚肉 Steamed dumpling served with citrus soy (shrimp/pork wasabi).	4
BAKED MUSSEL 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.	8
FRIED CALAMARI & CRAWFISH 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.	8
SHISO HASAMI AGE しそ挟み揚げ Shiso leaves filled with chopped shrimp, button mushroom, and onion.	8
SABA SHIO YAKI 鯖塩焼き Grilled Mackerel with salt.	8
CHAWAN MUSHI 茶碗蒸し Steamed egg custard with shrimp, clam, sashimi grade white fish, chicken, fish cake, Gingko nut, and green vegetables.	8

Appetizer (Cold)

RED SNAPPER SASHIMI 鯛薄造り Thinly sliced red snapper sashimi with ponzu sauce.	14
HAMACHI & JALAPENO SASHIMI 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.	14
STUFFED SMOKED SALMON 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.	12
TUNA TATAKI マグロのたたき Thinly sliced of seared sashimi grade tuna served with ponzu sauce.	15
BEEF TATAKI - Sushi Bar ビーフたたき Thinly sliced of seared rib eye steak served with ponzu sauce.	14
BEEF TATAKI - Kitchen 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.	14
SPINACH GOMA-AE ほうれん草の胡麻和え Spinach with sesame sauce.	5.5

A La Cart

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

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.