Japaneiro's

NIBBLERS

DUMPLINGS
Steamed shrimp dumplings served with our homemade dipping sauce 7
Large Order 9

SHRIMP DIABLO
Shrimp and bell peppers sautéed in sriracha on a bed of sweet potatoes and wonton chips topped with nata cream and unagi sauce 14

ATOMIC NACHOS
Light Lavash chips & crispy shrimp topped with cheddar and Monterey jack cheese, serrano peppers, nata cream, spicy chile de arbol with pico and guacamole 18

EMPANADAS
Flakey beef turnovers made with black beans and avocado served with yogurt pico, mango pico and pickled daikon slaw 10

YUQUITAS
South American wedge fries (yucca) served with our delicious roasted bell pepper sauce 8

TOSTON
Crispy smashed plantains served with our homemade roasted bell pepper sauce 8

PLANTAIN CHIPS
Fresh green plantains sliced thin and sprinkled with garlic salt 8

add a side of guac 4.5

TAJADAS
soft and sweet fried plantain slices with a side of nata cream and roasted bell pepper sauce 8

TOSTADAS
Your choice of chicken or salmon, mushrooms, green onions on crispy wonton tostadas, topped with our homemade nata cream sauce and pico 9

FRESA HAMACHI
Fresh yellowtail with sliced strawberries, soy tobiko, kizami wasabi and yuzu sauce 18

BLACK MAMBA
Black sesame crusted tuna slices & thin jalapeno slices topped with mamba sauce 17

TUNA TATAKI
Sashimi grade black pepper tuna slices seared rare served with a sake miso paste and green onions 15

YUZU HAMACHI
Yellowtail sashimi in a japanese citrus sauce with thin jalapeno slices and cilantro 17

OCEAN BREEZE
Namasake sashimi with our original ponzu sauce topped with slices of mango and avocado 15

BEEF TATAKI
Thin angus beef tenderloin slices seared rare with spicy ponzu, pico and sesame seeds 15

CEVICHE
White fish ceviche marinated in freshly squeezed citrus, spices and herbs 14

TEQUENOS
Delicate south american pastries filled with queso blanco and served with a traditional dipping sauce 11

EDAMAME
Boiled soybeans in the pod with sea salt. Also available in Spicy, Garlic and Spicy Garlic 8

JAPACADO
Tempura avocado stuffed with lump crab and spicy tuna, with spicy mayo, unagi & rooster sauce, masago and green onions 13

IKA FRITA
Fried calamari on a bed of mixed greens topped with pico and agave rooster sauce 10

CRAB PUFFS
Crab (kani) and cream cheese in a crisp tempura shell topped with sweet and mildly spicy sauce and a garlic cilantro dipping sauce 9

JALAPENO CRAB
Lump crab and cream cheese stuffed jalapenos, fried in tempura & topped with spicy sesame sauce 12

Please assume that all items (such as sushi, sashimi, ceviche, sushi rolls or samplers) contain raw animal protein. There is a risk associated with consuming raw or undercooked meats, poultry, shellfish or eggs as it may increase your risk of foodborne illness, especially if you have certain medical conditions. Any dish in our menu may contain traces of peanut or sesame products

SOUPS & SALADS

MISO SOUP
Traditional japanese broth with seaweed, green onion and tofu 7
(spicy option available)

PONZU CHUKA
Classic chuka salad with cucumber, carrot, cilantro, pico and spicy ponzu sauce 8

VERDE SALAD
Mixed greens, tomato & cucumber with a creamy garlic cilantro dressing and crispy wonton strips 9

SEAFOOD CHUPE
Delicate andean soup with crab meat, salmon, herbs and bell peppers 10

THE SAMURAI
Our kung fu salad topped with sliced churrasco and toston crisps. 26

KUNG FU SALAD
Spring mix, pickled daikon, bell peppers and apple with a ginger lime dressing 9

AVOCADO CREAM
Silky avocado & cilantro cream topped with kani and avocado 8

CHUKA
Classic Japanese string seaweed salad 7

OSHI SALAD
Spinach, carrots and kaiware with a peanut dressing topped with toston crisps 9

ADDITIONS

GRILLED SIRLOIN 11 - GRILLED CHICKEN 7 - GRILLED SHRIMP 9 - KANI 7 - TUNA 9 - GRILLED SALMON 9

FROM OUR GRILL

PINCHOS
Four deliciously marinated skewers: salmon, shrimp, beef and chicken topped with Latin roasted bell pepper sauces, cilantro and green onions 26

CHURRASCO
South American style Angus tenderloin marinated in chimichurri served with roasted garlic mashed potatoes and sweet plantain slices 42

SALMON RISOTTO
Herb crusted salmon drizzled with balsamic reduction and served over broccolini and creamy risotto.
Served with a side of zesty yogurt 23

CHICKEN SARTEN
Latin style grilled chicken served with grilled veggies and seasoned sweet potatoes 18

SEAFOOD RICE
Stir-fried rice with shrimp, salmon, vegetables, bean sprouts, herbs and spices topped with sweet plantain 19

Family Size 27

CARNE CABANA
Filet mignon cooked medium-rare with scallops and cherry tomatoes sautéed in a garlic-herb butter, served with asparagus and fingerling potatoes 57

THE NOODLE
Udon Noodles stir-fried with your choice of protein, carrots, broccoli, onions, chili flakes, green onions and crispy garlic 19
Protein choices:
chicken / beef +6 / shrimp +2 / salmon

PEPITO
Latin American sandwich with lettuce, tomato and traditional salsa golf on Hoagie bread served with a side of plantain chips 15
Protein Choices: Cheesesteak / Grilled Chicken / Grilled Salmon / Tempura Shrimp / Tempura Veggies

SKINNY CHOICE
Your choice of chicken, salmon or tilapia served on a bed of quinoa, caramelized onion, spinach and sundried tomatoes topped with micro greens. 16

BLACKENED SEABASS
Blackened Chilean Sea Bass served over creamy broccoli risotto and garlic butter asparagus 41

SEAFOOD PLATTER
A roasted salmon filet with shrimp in a garlic butter sauce served with yucca fries and herb roasted tomatoes 31

POLLO MILANESA
Parmesan crusted chicken breast with a lemon sage cream sauce, mushrooms, drizzle of chili oil and herb roasted fingerling potatoes 22

SUSHI ROLLS

Some Tempura

MILLENIUM

Shrimp tempura, cucumber & jalapeno wrapped in soy paper topped with spicy salmon, green onion, tempura flakes, unagi sauce & japanese mayo 14

HAWAIIAN

Shrimp & asparagus tempura with cream cheese wrapped in soy paper topped with avocado, chili powder & mango and coconut sauce 13

SHAGGY DOG

Shrimp tempura & cream cheese wrapped in soy paper topped with shredded kani, japanese mayo & sriracha sauce 12

FIJI

Red snapper tempura, avocado and cream cheese in soy paper topped with sweet plantain, dumpling sauce and green onions 14

TROPIC THUNDER

Shrimp tempura, spicy tuna & avocado wrapped in soy paper topped with sweet plantain, nata cream, sriracha and green onions 14

PARADISE

Pepper tuna, spicy mayo, masago, shrimp tempura wrapped in soy paper, and topped with avocado, tuna, jalapeno, sriracha and mamba sauce 16

NEW ZEALAND

Shrimp tempura, avocado, cream cheese wrapped in soy paper, with shredded kani, tempura flakes & unagi sauce 13

GREEN ALBACORE

Shrimp tempura, avocado, jalapeno & spicy mayo wrapped in soy paper with kani, albacore mix, fresh salmon, ponzu sauce, sriracha, cilantro and unagi sauce 16

We offer all the favorite traditional sushi rolls as well

shhh… ask about our secret menu

Specialty

HIPPIE DRAGON

Smoked salmon, cucumber & cream cheese wrapped in soy paper & avocado topped with red tobiko and sriracha 12

BLACK WIDOW

Soft shell crab and kani wrapped in nori paper, avocado, unagi, black tobiko, sesame seeds and unagi sauce 16

MONEY ROLL

Fresh salmon and avocado wrapped in nori paper with hamachi, maguro, escolar, spicy mayo, unagi sauce, tobiko and green onions on top 17

EL CRIOLLO

Angus beef, avocado, caramelized onions, tempura sweet potato wrapped in soy paper with chimichurri, jalapeno, sweet tajadas and plantain chips 16

CARPACCIO

Thin slices of seared Angus beef, caramelized onions and avocado wrapped in soybean paper and topped with unagi sauce and sesame seeds 15

MEDUSA

Fresh salmon, cream cheese, cucumber, jalapeno, wrapped in soy paper with chuka, pepper tuna, chopped scallops, black tobiko, yuzu sauce, sriracha and unagi sauce 17

TORCHED SALMON

Fresh salmon and cucumber wrapped in seaweed paper and topped with lightly torched fresh salmon, Japanese mayo, mamba sauce and crispy garlic 17

OLD FAVORITES

TEXANS ROLL

Spicy salmon and avocado wrapped in soy paper with pepper tuna, jalapeno, cilantro and mamba sauce 16

AUSTIN HIPPIE

Spicy tuna, avocado, jalapeno, cream cheese wrapped in nori paper with masago and unagi sauce 13

IKA CRUNCH

Fried calamari, lump crab meat, cream cheese and tempura flakes wrapped in soy paper with avocado, unagi sauce and sesame seeds 13

SUMO MAKI

Kani, kaiware, cream cheese and cucumber wrapped in soy paper topped with avocado, salmon, crab, jalapenos and green onion with sriracha, unagi and ponzu sauces 16

Spicy

SUPER DAVE

Spicy hamachi and avocado wrapped in soy paper and topped with tuna, avocado, cilantro, jalapeno, and yuzu sauce 17

SPICY SUGAR LAND

Spicy tuna wrapped in nori paper with salmon and avocado on top 17

CABO

Spicy hamachi and jalapeno wrapped in soy paper topped with avocado, chili powder & black tobiko served with baja & spicy ponzu sauces 16

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The Classic Rolls

CALIFORNIA 9	ALASKA 12	TIGER 12	SPICY TUNA 10
VOLCANO 13	PHILADELPHIA 9	TEKKAMAKI 7	CATERPILLAR 13
RAINBOW 12	ROCK & ROLL 12	SPIDER 13	KAPPAMAKI 7

TEMPURA ROLLS

SHINODA
Our first signature roll...fresh salmon cooked in a crispy tempura shell dressed in a mix of sweet and mildly spicy sauces 13

LATINO
Hamachi, smoked salmon, kani, jalapeno, cream cheese & avocado fried in tempura topped with green onion and spicy mayo 14

EL GECKO
Salmon, kani and rice wrapped in soy paper fried in tempura and topped with avocado, unagi sauce, sriracha & spicy mayo 13

CRAZY IRISHMAN
Tempura fried roll with salmon, tuna and avocado, topped with Japanese mayo, unagi sauce, sriracha, masago and green onions 15

NIGIRI / SASHIMI

Nigiri (1pc) Sashimi (8 pcs) · Please ask your server for daily fish specials
Add Truffle Oil +$1.00 (Nigiri) +$3.00 (Sashimi) **Add Kizami Wasabi** +$3.00
Make it Tokyo Style (Truffle oil & Tobiko) +$2.00 (Nigiri) +$8.00 (Sashimi)

NAMASAKE 3 / 18 salmon	MAGURO 3/ 18 tuna	ESCOLAR 3 / 18 waluwalu (snake mackerel)
KOSHOU 3.5 / 21 pepper tuna	HAMACHI 3.5 / 21 yellowtail	TAI 3 / 18 snapper
SUSUKI 3 / 18 seabass	MEJI MAGURO 3 / 18 albacore	SABA 3 / 18 mackerel
FUEGO EBI 5.5 / 35 flavorful torched ebi	TORCHED TRUFFLE SALMON 5.5 / 45	SAKE 3.5 / 21 smoked salmon
TORO MKT fatty tuna	HON MAGURO 6 / 36 blue fin	EBI 3 / 18 shrimp
KIZAMI TUNA 5.5 / 45 peppered tuna, lemon slice and kizami grade wasabi	SUNNY PEPPER TUNA 5.5 / 45 peppered tuna with quail egg	UNAGI 3.5 / 21 fresh water eel
TAKO 3 / 18 octopus	IKA 3 / 18 squid	UZURA 2 / -- quail egg
KANI 3 / 18 crab	UNI MKT sea urchin (5 pc sashimi)	TAMAGO 3 / 18 japanese omelet
IKURA 4 / 20* salmon roe *(5 pc sashimi)	TOBIKO 3.5 / 18* pickled roe *(5 pc sashimi)	MASAGO 3 / 15* smelt roe *(5 pc sashimi)

PERSONAL SAMPLERS

SUGAR LAND SAMPLER
Spicy sugar land roll and 8 pieces of assorted nigiri 28

NIGIRI MEDLEY
12 pieces of assorted nigiri 30

SASHIMI SAMPLER
Your choice of 3 sashimi varieties 42

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Come enjoy our famous Lunch Special now
Saturdays and Sundays!

LUNCH SPECIALS $15

EVERY DAY NOW!! 11-3

1 CHOOSE A SALAD

VERDE - PONZU CHUKA - KUNG FU - OSHI

2 CHOOSE A NIBBLER OR SOUP:

EDAMAME
DUMPLINGS
TOSTON
YUQUITAS
TAJADAS
PLANTAIN CHIPS
TEQUENOS

TATER TOTS
IKA FRITA
MISO
SEAFOOD CHUPE +2
AVOCADO CREAM +2
CRAB PUFFS +2
JALAPENO TEMPURA +2

3 CHOOSE A MAIN COURSE:

From the Sushi Bar

2 SMALL ROLLS
kappamaki - california - tekkamaki

SUSHI SAMPLER
your choice of spicy salmon, spicy tuna, california or garden roll plus 3 pieces of nigiri

1 SUSHI ROLL
sushi roll of your choice (up to $15 in menu)

NIGIRI
Your choice of 4 Nigiri

From the Grill

EMPANADAS
PEPITO
LETTUCE WRAPS
SALMON TOSTADAS
BEEF TOSTADAS
PINCHOS
CEVICHE
SEAFOOD RICE
CHICKEN FRIED RICE

CHICKEN SARTEN
SKINNY POLLO
SKINNY PESCADO +2
UDON NOODLES +4
ENCEBOLLADO +13
SEAFOOD PLATTER +16
POLLO MILANESA +11
CHURRASCO +27
SALMON RISOTTO +7

POKE BOWLS

THE ORIGINAL

SUSHI RICE, FRESH SALMON, FRESH TUNA, MAMBA SAUCE, SEAWEED SALAD, CILANTRO, GREEN ONION, AVOCADO, MASAGO, SESAME SEEDS, CHILI POWDER, NORI STRIPS, TEMPURA FLAKES 22

SHAGGY DOG BOWL

SUSHI RICE, KANI MIX, FRIED SHRIMP, JAPANESE MAYO, SRIRACHA, CREAM CHEESE, GREEN ONION, TEMPURA FLAKES 18

THE GURU

WHITE RICE, KOREAN BEEF, CORN, CARROTS, SRIRACHA, JALAPENOS, GREEN ONIONS, SESAME SEEDS 26

CHIMI-MOA

FRIED RICE, CHIMICHURRI CHICKEN, GARLIC CILANTRO, TAJADAS, PICO DE GALLO, CORN, CILANTRO 16



IT'S ALL ABOUT YOU! ASK YOUR SERVER HOW TO MAKE YOUR BOWL YOUR WAY.

共同体 Japaneiro's Sugar Land

Serving you since 2003

Japaneiro's

SUSHI SAMPLERS

NIRVANAS

Nirvanas are our most popular samplers and a great way to experience and share new flavors and combinations

	chef's way	your way
MEDIUM	46	59
LARGE	89	99

SUSHI BOATS

Boats are samplers for large parties or very hungry guests

	chef's way	your way
LARGE	217	257
SMALL	138	168

PLANT BASED

Nibblers

GARLIC ASPARAGUS
PLANTAIN CHIPS
TAJADAS
TOSTONES
EDAMAME
YUQUITAS

Vegan Dumplings

vegetable and edamame gyozas served with our sriracha kung-fu dipping sauce

FOUR COUNT 7 SIX COUNT 9

Salads & Soups

KUNG FU
PONZU CHUKA
CHUKA
MISO SOUP
SPICY MISO

Veggie Sushi Rolls

Fresco Roll Vegan

Carrots, cucumber, avocado and seaweed salad wrapped in seaweed paper 12

Sunkist Roll Vegan

Tofu, avocado, asparagus, nori paper, sweet potato, shredded carrots, chili powder & served with spicy ponzu sauce 13

The Planteroll Vegan

Sweet potato, caramelized onions, chimichurri, jalapenos, wrapped in soy paper with sweet tajadas, avocado and plantain chips 14

Ensalada Roll

Daikon, cucumber, jalapenos wrapped in soy paper with avocado, garlic cilantro sauce and plantain chips on top 12

Yuca Roll

Fried yuca & cream cheese wrapped in soy paper topped with avocado, pico, roasted bell pepper sauce & nata cream 12

Kizami Roll Vegan

Grilled green onions, yucas, asparagus, soybean paper, rice, avocado and kizami wasabi 14

Veggie Shinoda Roll

Mixed vegetables tempura fried, topped with our shinoda sauces and sesame seeds 14

Vegan from the Grill

LETTUCE WRAP

Your choice of tofu or vegan meat mixed with water chestnuts, mushrooms, pico de gallo and sesame seeds. Served with a side of spicy ponzu 14

VEGAN TACOS

Four corn tortilla tacos, with our homemade vegan meat, mushroom, onion, garlic, topped with chopped cilantro, daikon slaw and a creamy jalapeno drizzle 15

VEGGIE FRIED RICE

White rice stir-fried with soy, mixed veggies and topped with green onions, cilantro and sweet plantains 16

TOSTADAS

Four tostadas topped with our homemade vegan meat, mushrooms, onion and garlic, topped with pico and a creamy jalapeno drizzle on a bed of spring lettuce 12