



THE BACKHOUSE

SUSHI | ROBATA | BAR

STARTERS

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| EDAMAME W/SEA SALT | 4.5 |
| GARLIC EDAMAME Garlic Soy Glaze | 5.5 |
| SHISHITO PEPPER Sauteed Chili Pepper W/ Bonito Flake | 6 |
| SAUTEED ASPARAGUS | 6.5 |
| TAKO WASABI Marinated Octopus | 5.5 |
| OYSTER HALF SHELL Minimum order 3 pcs | 2.5/PC |
| CRISPY BRUSSEL SPROUTS Fried garlic | 6 |
| KARA-AGE Seasoned Fried Chicken | 7 |
| GESO KARA-AGE Seasoned fried squid leg | 8 |
| PORK BELLY CHASHU FRIES French Fries, Braised Pork Belly, Cheese, Mayo, Pickled Ginger, Aonori | 7 |
| GYOZA pan fried pot sticker | 6 |
| SEAFOOD CEVICHE Assorted Fish, Onion, Cucumber, Tomato, Lime Juice | 10 |
| TEMPURA Shrimp or Pumpkin | 7 |
| AGEDASHI TOFU Deep Fried Tofu in Tempura Sauce | 6 |
| PORK BELLY BUN Cilantro, Marinated Daikon & Carrot, Sweet Sauce | 5 |
| TAKOYAKI Octopus Fritter | 6 |
| CRISPY RICE W/SPICY TUNA | 9 |
| CRISPY SHRIMP WONTON Deep Fried Wonton Skin Stuffed w/ Shrimp & Cream Cheese | 8 |
| TEBASAKI WINGS Fried Wing w/Sweet Garlic Soy Sauce | 8 |
| SPICY WINGS Fried Wings w/ House Hot Sauce | 9 |
| FRIED CALAMARI Jalapeno, Green Onion | 10 |
| DUCK BREAST Charbroiled Duck Breast, Medium Cooked | 8 |
| LAMB CHOPS (2 PCS) | 14 |
| RIBEYE STEAK 8Oz. Angus Beef Premium Choice | 21 |

SALAD

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| HOUSE GREEN Mixed Green w/ House Dressing | 5 |
| SEAWEED | 5.5 |
| SALMON SKIN Mixed Green, Kaiware Sprouts, Gobo, Bonito Flake, Ponzu Dressing | 8 |

YAKITORI (SKEWERS)

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| CHICKEN | |
| BREAST W/GREEN ONION Salt or Soy | 2.5 |
| MEATBALL | 2.5 |
| THIGH | 2.5 |
| WING Salt or Soy | 2.75 |
| SHISO CHICKEN Chicken Breast w/ Shiso leaf | 2.5 |
| GIZZARD | 2.5 |
| LIVER medium cooked | 2.5 |
| HEART | 2.5 |
| CARTILAGE | 2.5 |
| KAWA Chicken Skin | 2.25 |
| QUAIL EGG | 2.5 |
| BEEF | |
| RIBEYE Angus Beef Premium Choice | 3.95 |
| FILET Angus Beef Premium Choice | 3.95 |
| TONGUE | 3.75 |
| SPECIAL TONGUE | 4.95 |
| PORK | |
| PORK BELLY | 2.5 |
| BRAISED PORK BELLY | 3.25 |
| SHISO PORK | 2.75 |
| SAUSAGE | 2.75 |
| BACON WRAPPED | |
| ASPARAGUS | 2.75 |
| ZUCCHINI | 2.5 |
| OKURA | 2.75 |
| ENOKI MUSHROOM | 2.75 |
| CHERRY TOMATO | 2.5 |
| VEGETABLE | |
| ASPARAGUS | 2.25 |
| EGGPLANT | 2 |
| OKURA | 2.25 |
| ZUCCHINI | 2 |
| SHITAKE MUSHROOM | 2.5 |
| SHISHITO PEPPER | 2.25 |
| GINKO NUT | 2.25 |
| CORN ON THE COB | 3.5 |
| SEAFOOD | |
| CAJUN SHRIMP | 3.5 |
| SCALLOP Bacon Wrapped | 4.5 |
| SHISHAMO Smelt fish | 2 |

Online Ordering for [Pick-Up](#) or [Delivery](#) is available.

www.BackHouseRestaurant.com | BackhouseRestaurantKTown | backhouse_restaurant

CARPACCIO

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| SALMON TRUFFLE CARPACCIO | 13 |
| Truffle Oil, Ponzu Sauce, Pickled Cucumber | |
| GARLIC ALBACORE CARPACCIO | 13 |
| Fried Garlic, Fried Onion, Ponzu Sauce, EVOO | |
| HAMACHI JALAPENO CARPACCIO | 14 |
| Jalapeno, Cilantro, Ponzu Sauce, EVOO | |
| OCTOPUS CARPACCIO | 13 |
| Yuzu Kosho, Ponzu, EVOO | |

SUSHI / SASHIMI

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|--------------------------------------|-----------------|
| TUNA, BIG EYE | 6 / 13 |
| TUNA, BLUE FIN (Limited) | 8 / 17 |
| TORO, BLUE FIN TUNA (Limited) | 16 / 33 |
| SALMON | 5.5 / 12 |
| SALMON BELLY | 6 / 13 |
| YELLOWTAIL | 6 / 13 |
| YELLOWTAIL BELLY | 6.5 / 14 |
| ALBACORE | 5.5 / 12 |
| IKURA | 7 / 15 |
| EEL | 6 / 13 |
| SCALLOP | 5 / 11 |
| Masago, Light Mayo | |
| SHRIMP | 5 / 11 |
| OCTOPUS | 5.5 / 12 |
| UNI | 13 / 28 |

SUSHI ROLLS

| | HAND / CUT |
|---|-------------------|
| SPICY TUNA | 6 / 7 |
| Cucumber | |
| SALMON AVOCADO | 6 / 7 |
| CALIFORNIA | 7 / 8 |
| Snow Crab Meat, Avocado, Cucumber | |
| SPICY ALBACORE | 6 / 7 |
| Cucumber | |
| SPICY YELLOWTAIL | 6 / 7 |
| Green Onion, Cucumber | |
| SCALLOP | 6 / 7 |
| Masago, Light Mayo, Cucumber | |
| VEGETABLE | 5 / 6 |
| Avocado, Cucumber, Gobo, Kaiware Sprouts | |
| EEL AVOCADO | 7 / 8 |
| PHILLY | 7 / 8 |
| Salmon, Cream Cheese, Cucumber | |
| SHRIMP TEMPURA | - / 8 |
| Avocado, Cucumber, Spicy Mayo, Eel Sauca | |
| NEGI TORO | 10 / 12 |
| Chopped Blue Fin Tuna Belly & Green Onion | |
| BLUE CRAB | 7 / - |
| BAKED CRAB | 7 / - |
| Soy Paper | |
| BAKED LOBSTER | 8 / - |
| Soy Paper | |

SPECIALITY ROLLS

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| CRUNCHY ROLL | 10 |
| Shrimp Tempura, Avocado, Cucumber, Kaiware Sprouts, Tempura Crumbs, Eel Sauce | |
| SPIDER ROLL | 12 |
| Soft Shell Crab, Avocado, Cucumber, Kaiware Sprouts, Gobo | |
| YELLOWTAIL JALAPENO ROLL | 12 |
| Cucumber, Avocado, Serrano Pepper | |
| RED DRAGON ROLL | 13 |
| Shrimp Tempura, Cucumber, Avocado, Spicy Tuna, Eel Sauce, Chives | |
| THE BACKHOUSE ROLL | 13 |
| Spicy Tuna, Cucumber, Seared Salmon, Sesame Sauce, Eel Sauce, Chives | |
| RAINBOW ROLL | 14 |
| California Roll w/ Assorted Fish | |
| POCORN SHRIMP ROLL | 13 |
| Spicy Tuna, Cucumber, Soy Paper | |
| SCALLOP DYNAMITE ROLL | 15 |
| Baked Scallop on California Roll, Dynamite Sauce | |

RAMEN

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| TONKOTSU RAMEN | 11 |
| <i>House Tonkotsu Broth</i> | |
| Choice of Pork or Chicken Chashu, Skinny Noodle, Marinated Half Egg, Bean Sprouts, Green Onion, Woodear Mushroom, Dried Seaweed | |
| BACKHOUSE RAMEN | 12.5 |
| <i>House Tonkotsu Broth</i> | |
| Choice of Pork or Chicken Chashu, Skinny Noodle, Marinated Whole Egg, Bean Sprouts, Green Onion, Woodear Mushroom, Dried Seaweed, Fried Garlic, Black Garlic Oil | |
| SPICY MISO RAMEN | 11.5 |
| <i>Spicy Miso Tonkotsu Broth</i> | |
| Choice of Pork or Chicken Chashu, Thick Noodle, Marinated Half Egg, Bean Sprouts, Green Onion, Corn, Chili Paste | |
| SPICY SESAME RAMEN | 12.5 |
| <i>Spicy Sesame Tonkotsu Broth</i> | |
| Choice of Pork or Chicken Chashu, Thick Noodle, Marinated Half Egg, Bean Sprouts, Green Onion, Baby Spinach, Sesame Seeds, Chili Oil | |
| ADD ONS | |
| Pork or Chicken Chashu 3 | Marinated Half Egg .75 |
| Green Onion .50 | Bean Sprouts .50 |
| Corn .75 | Baby Spinach 1 |
| Chili Paste .75 | Sesame Seeds .50 |
| Woodear Mushroom .75 | Dried Seaweed .75 |
| Tofu 1 | Fried Garlic .75 |
| Black Garlic Oil .75 | |

RICE & PASTA

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| POKE BOWL | 12 |
| <i>Choice of Tuna, Salmon or Yellowtail</i> | |
| Avocado, Cucumber, Red Onion, Seaweed Salad, Dried Seaweed, Sesame Seeds, Sushi Rice, House Poke Sauce | |
| BEEF TONGUE FRIED RICE | 13 |
| Braised Beef Tongue, Asparagus, Green Onion, Egg, Truffle Oil | |
| PORK BELLY FRIED RICE | 11 |
| Asparagus, Green Onion, Egg | |
| UNI PASTA | 24 |
| Uni Cream Sauce, Dried Seaweed, Shiso Leaf | |
| MENTAIKO PASTA | 13 |
| Spicy Cod Fish Egg, Dried Seaweed, Shiso Leaf | |

DESSERT

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| BANANA CREPE w/ Ice Cream | 12 |
| STRAWBERRY CREPE w/ Ice Cream | 12 |
| CRÈME BRULEE | 7 |
| Vanilla or Green Tea | |
| CHOCOLATE LAVA CAKE w/ Ice Cream | 10 |
| TEMPURA ICE CREAM | 8 |
| Vanilla, Green Tea or Black Sesame | |
| MOCHI ICE CREAM | 6 |
| ICE CREAM | 5 |
| Vanilla, Green Tea Or Black Sesame | |