

# SOY COWBOY

## BRUNCH 12-4PM

### Bento Box Lunch

HOISIN BBQ CHICKEN 29 | HIBACHI SALMON 32 | BATAYAKI STEAK FILET 42  
served with a california roll, soba noodle salad & togarashi edamame

### DIM SUM

CHICKEN DUMPLINGS – mango salad, soy-ginger broth 15  
LOBSTER WONTON – shiitake, shallots, teriyaki butter broth, chive oil 28  
WAGYU GYOZA – napa cabbage, scallions, sesame-chili soy, fresh truffle 24  
KOREAN BBQ RIBS – peanuts, scallions, sesame, pickled fresno peppers, cilantro 24  
CRISPY RICE TUNA – kabayaki sauce, scallions 19  
SNOW CRAB TACOS – yuzu kosho mayo, tobiko 12  
GLAZED EGGPLANT TACOS – teriyaki miso, sesame seeds 9  
STEAMED EDAMAME (gf, vg) 9  
FRIED EDAMAME – chili garlic (gf, vg) 11  
SHISHITO PEPPERS – furikake, ponzu emulsion (v) 11  
MIXED GREEN SALAD – radish, mint, asian pear, sunflower seeds, gochujang vinaigrette (v) 18

### SPECIALTY ROLLS

CALIFORNIA ROLL – snow crab, cucumber, avocado, tobiko, lemon (gf) 23  
TRUFFLE KANPACHI ROLL – spicy salmon, shiso, cucumber, puffed rice, cilantro-truffle dressing (gf) 22  
DRAGON ROLL – prawn tempura, avocado, mango, snow crab, spicy aioli 24  
SPICY TUNA ROLL – avocado, mango, masago arare, kaiware, eel sauce (gf) 17  
YELLOWTAIL SERRANO ROLL – kizami wasabi, scallion, cucumber, wasabi mayo (gf) 23  
VEGAN ROLL – shibazuke, kaiware, avocado, cucumber, tempura asparagus, sweet soy (gf, vg) 16  
SHRIMP TEMPURA – avocado, sesame seeds, spicy mayo 18  
NEGI TORO ROLL – bluefin toro, scallions (gf) 21  
SURF & TURF ROLL – a5 wagyu, prawn tempura, tamago, cucumber, yakiniku sauce 44

### SOY COWBOY OMAKASE PLATTER

premium chef's selection of 14 pcs sashimi, 14 pcs nigiri & choice of 3 specialty rolls (gf) 295

### WOK & TEPPAN

YAKISOBA – bonito flakes, carrots, ginger, napa cabbage, bean sprouts (v) 21  
add chicken +11, shrimp +17, wagyu +21, snow crab +18  
ORANGE CHICKEN – baby bok choy, oranges, white sesame, scallions 32  
SOY COWBOY FRIED RICE – chinese sausage, egg, mushrooms, scallions, long beans, furikake, crispy potato (gf) 17  
add chicken +11, shrimp +17, wagyu +21, snow crab +18  
STEAK FILET & FRIES – ginger teriyaki 52  
WAGYU BURGER – kimchi, iceberg lettuce, american cheese 24  
MISO-MARINATED BLACK COD – baby bok choy, teriyaki miso 46

### SIDES

FRIED CAULIFLOWER – myoga, goat cheese, hazelnuts, raisins, herb vinaigrette (gf, v) 14  
SWEET CORN – roasted miso butter, japanese seven spice (v) 14  
FRENCH FRIES – furikake, jalapeño aioli, parsley (gf) 14

## BRUNCH COCKTAILS

- MAPLE OLD FASHIONED – whistlepig piggyback rye 6 year, whistlepig barrel-aged maple syrup, angostura bitters 18
- APEROL SPRITZ – aperol, sparkling brut, fever-tree club soda 16
- BLOODY MARY – tito's handmade vodka, bloody mary mix 16
- GRAND MIMOSA – grand marnier, sparkling brut, orange juice 16
- BELLINI – absolut peach vodka, sparkling brut, peach reál 15
- PALOMA – don julio blanco tequila, fever-tree sparkling pink grapefruit 16

## SAKE FLIGHTS

### PREMIUM FLIGHT 35

- MT. FUJI NAMAZAKE, fuji brewing company, junmai ginjo
- WINTER WARRIOR, yoshi no gawa brewing company, junmai daiginjo
- WAKATAKE DEMON SLAYER, omuraya brewery, junmai daiginjo

### SAKE FLIGHT 27

- SACRED POWER, chiyonosono brewing company, junmai ginjo
- SONG OF THE SEA, kumazawa brewing company, junmai ginjo
- BEAUTIFUL LILY, saiaya brewery, futsushu

## DESSERTS

- SOY COWBOY PREMIUM DESSERT PLATTER – *minimum two people*, chef's selection of signature desserts, served with seasonal & exotic fruits, ice cream & sorbets 27 PER PERSON
- THAI CHAI MONT BLANC – thai chai ice cream, milk chocolate, miso-caramel brownie 19
- MATCHA BASQUE CHEESECAKE – passion fruit coulis, almond crumble, blueberry smoke 16
- COCOA-NUT – coconut panna cotta, banana cake, pineapple-lime compote 17
- BAKED HOKKAIDO – guava & matcha ice cream, strawberry shaved ice, crunchy rice pearls (gf) 19
- MANDARIN – mandarin namelaka, mandarin compote, almond-lavender soil, spiced mandarin sorbet 16
- MOCHI FLIGHT – purple potato, black sesame, coconut, passion fruit, salted caramel (vg) 19

## WINES BY THE GLASS

### BUBBLES

- RUFFINO, prosecco, veneto 14
- DOMAINE DE LA DENTELLE, bugey cerdon, savoie 18
- ANDRÉ CLOUET, rosé brut, a'bouzy 28
- CHAMPAGNE TELMONT, "réserve brut", épernay 28

### WHITES

- AUGUST KESSELER "R", riesling, rheingau 15
- TERLATO VINEYARDS, pinot grigio, friuli colli doc 16
- CHARLES DEBOURGES, sancerre, france 24
- MER SOLEIL, chardonnay, monterey county 14
- FLOWERS, chardonnay, sonoma coast 24
- LA CHABLISIENNE, "le finage", chablis, france 19
- MIRAVAL, rosé, côtes de provence 16

### REDS

- BENTON-LANE, pinot noir, willamette valley 16
- HARTFORD COURT, pinot noir, russian river valley 25
- CORAZON DEL SOL, malbec, mendoza 16
- DOMAINE DE LA SOLITUDE, "la solitude red", gsm blend, côtes-du-rhône 17
- LEVIATHAN, red blend, california 22
- THE PRISONER, red blend, california 25
- EXPERIENCE, cabernet sauvignon, napa valley 17
- AUSTIN HOPE, cabernet sauvignon, paso robles 23
- WORLD'S END, "if 6 were 9 reserve", cabernet sauvignon, napa valley 28

### DESSERTS (3oz pours)

- TAYLOR FLADGATE, lbv port 14
- KRACHER, "beerenauslese cuvée" 15
- RAMOS PINTO, "ramos pinto 30 yr" blend, douro 32
- WALTON, tawny port 22
- CHATEAU RIEUSSEC, sauternes grand cru 30

[WWW.SOYCOWBOY.COM](http://WWW.SOYCOWBOY.COM)

[@SOYCOWBOYTX](https://twitter.com/SOYCOWBOYTX)