



2925 Richmond Ave Ste 140
Houston, TX 77098
@moneycathtx

money cat
money cat
money cat
money cat
money cat
money cat
money cat
money cat
money cat
money cat
money cat
money cat

Executive Chef/Owner: **Sherman Yeung**
Chef de Cuisine: **Jio Dingayan**
Head Sushi Chef: **Steve Nguyen**
Assistant General Manager: **Ashley Castro**
General Manager: **Le Chau**

vegetable

gem salad 12

gem lettuce, tomatoes, lotus chips, grapefruit nuoc mam vinaigrette

sunomono 7

pickled cucumber, asian pear, kaffir lime leaf oil

brussels sprouts 9

ginger soy tare

tempura

scallop tempura 17

u10 scallop, tentsuyu, curry salt

maitake karaage 12

maitake mushrooms, hot honey buffalo, nori ranch

tempura pickles 6

nori ranch, seasonal pickles

robata

shishitos 9

nagatoshi farms shishitos, togarashi tare, lime

hamachi kama 22

12 hour koji cured hamachi collar, house xo, lime

kari sea bass 39

chilean sea bass (24 hour miso cured banana leaf wrapped), green curry, green bean gomae ae, laos pickled mustard greens

wagyu yaki 18

two skewers, american wagyu, shiso bearnaise

short rib 26

72 hour sous vide short rib, kare tare mustard, toasted peanut, san bai zu pear, togarashi

lobster two ways 52

lobster tail, kumquat butter, thyme, lobster fat emulsion
lobster bruschetta, toasted milk bread

Hot tastings

honey vanilla milk buns 12

cultured compound butter, smoked trout roe, bee2bee honey

chutoro toast 25

squid ink milk bread, burnt honey cream cheese, 12 hour cured chutoro

king crab chawanmushi 24

leek & shallot taiyaki, steamed egg custard, mitsuba, cultured butter

mussels okonomiyaki 18

cabbage pancake, kimchi aioli, chopped mussels, bonito flakes, gouda

katsu sando 18

chicken katsu, japanese tartar sauce, tamari caramel, house milk bread

scallop pave 27

seared u10 scallops, potato pave, shiso chimichurri, koji creme fraiche

A5 MKT

miyazaki prefecture, wagyu fat allium foam

cold tastings

canh chua 24

nori goma crusted, honey kizame aioli, pineapple tamarind granita, asian trinity

sake ringo 16

bakkafrost salmon, granny smith apple, fennel compote, white ponzu

hama hami 17

hamachi, compressed melon, calamansi san bai zu, mint, lotus root chips

oysters two ways 18

melon mignonette & shishito parsley oil, leche de tigre & black garlic oil

hon zuke 18

akami zuke, nectarine, nuoc cham, cilantro, potato chip

madai crudo 17

red seabream, grapefruit water, grapefruit supreme, cilantro oil, sudachi salt

makimono

hama nashi 12

hamachi, compressed asian pear, avocado, cilantro lime kosho, crispy shallots

yuzu aitsu 12

bakkafrost salmon, cara cara orange, shiso, cucumber, avocado, garlic soy

spicy crunchy tuna 12

spicy tuna, cucumber, tempura crunch, kimchi aioli

hon shishito 13

hon maguro, cucumber, garlic soy pickled onions, shishito aioli

steve-o's grand slam 24

tamago katsu, avocado, american wagyu, chimichurri béarnaise

hota ebi 15

chopped spicy scallop, panko fried shrimp, avocado, lemongrass tare

sake bruschetta 18

panko fried, bakkafrost salmon, avocado, bell pepper tomato mix, garlic aioli

nigiri/sashimi

sake bakkafrost salmon 6/12

hamachi yellowtail 6/12

ikura salmon roe 4/8

bluefin akami lean blue fin 8/16

bluefin chu toro medium fatty blue fin 12/24

bluefin o toro fatty blue fin 16/32

unagi eel 5/10

hotate scallop 8/16

kanpachi amberjack 7/14

ora king salmon (new zealand) 9/18

tasmanian trout ocean trout 8/16

suzuki sea bass 6/12

madai red seabream 7/14

uni sea urchin MKT/MKT

foie gras hudson valley 12

tarabagani king crab 16

A5 miyazaki wagyu 15

seven set seven piece premium nigiri 54

three kind three kind sashimi 38

salmon flight bakkafrost, ora king, ocean trout 40

belly flight salmon belly, hamachi belly, o toro 47

bluefin flight akami, chu toro, o toro 62

dessert

valrhona cocoa brownie 17

charcoal cocoa cream puff, brûlée banana, cafe sua da ganache, smoked marshmallow ice cream, tamari caramel

spring bonsai 22

matcha brown butter cake, strawberry miso mousse, matcha sponge, sakura green tea ice cream, dark chocolate tree

nabi okashi 12

honeydew mousse, guava shiso cake, butterfly pea granita, rose peppercorn crunch, sudachi syrup

yuzu kakigori 18

yuzu vanilla snow, magnolia oolong ice cream, yuzu lychee sorbet, mochi butter cake bites, fermented kumquat syrup

sorbet flight 11

seasonal sorbet flavors