



2925 Richmond Ave Ste 140
Houston, TX 77098

@moneycathtx

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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 11
shaved asian pear salad, asian green goddess, pickled shallots, candied garlic

tomato garden 12
heriloom tomato, black garlic cheese foam, herb trinity, squid ink soil

sunomono 6
pickled cucumber, melon, mint, passionfruit granita

brussels sprouts 9
ginger soy tare

green bean gomae 7
toasted sesame seed, garlic miso foam, maple 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

chilean sea bass 38 / caviar upgrade MKT
24 hour miso cured banana leaf wrapped, cashew maple lemongrass broth, thai basil, candied pine nuts, snap peas

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

Hot tastings

honey vanilla milk buns 12 / caviar upgrade MKT
cultured compound butter, smoked trout roe, bee2bee honey

chutoro toast 25
squid ink milk bread, burnt honey cream cheese, 12 hour cured chutoro

hotate chawanmushi 22 / caviar upgrade MKT
corn & chive taiyaki, steamed egg custard, u10 scallop, mitsuba

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

uni pasta 38 / caviar upgrade MKT
fresh nori fettucini, uni soubise, parmesan crisp, smoked trout roe

A5 MKT
miyazaki prefecture, wagyu fat allium foam, salt flight

cold tastings

canh chua 24
nori goma crusted, honey kizame aioli, pineapple tamarind granita, asian trinity

hamachi gazpacho 16
roasted tomato gazpacho, bosc pear, thai basil, candied pistachio

hotate coco 18
hokkaido scallop, coconut milk, cara cara orange, gochugaru salt, chili oil, candied garlic chips

oysters two ways 18
melon mignonette, shishito parsley oil & kimchi granita, coconut foam

sake char 16
char siu beet cured salmon, navel orange, salmon chicharrón, smoked sesame oil, soy dashi

makimono

hama nashi 12
hamachi, compressed asian pear, avocado, cilantro lime kosho, crispy shallots

yuzu aitsu 12
salmon, shiso, cucumber, cara cara orange

spicy crunchy tuna 12
spicy tuna, cucumber, tempura crunch, kimchi aioli

negi toro 16
fatty tuna, chive, braised daikon, basil leaf, roasted corn avocado purée

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

nigiri/sashimi

sake bakkafrøst 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 uni MKT/MKT

foie gras hudson valley 12

A5 miyazaki wagyu 15

seven set seven piece premium nigiri 54

three kind three kind sashimi 38

salmon flight bakkafrøst, ora king, ocean trout 40

belly flight salmon belly, hamachi belly, o toro 47

bluefin flight akami, chu toro, o toro 62

dessert

cocoa mochi brownie 16
hojicha ice cream, valrhona chocolate cremeaux, tamari caramel, candied pine nut, ao nori crunch

winter bonsai 22
matcha cheesecake, five spice blondie, charcoal vanilla sponge, smoked marshmallow ice cream, dark chocolate tree

cha omija 17
kinako omija bar, yuzu mousse, asian pear, omija jellies, makgeolli ice cream, perilla leaf tuile

nashi kakigori 18
nashi pear milk snow, sudachi compressed asian pear, koji cream sea foam, milk mochi, sudachi pear sorbet, corn ice cream, honeycomb candy

sorbet flight 11
seasonal sorbet flavors