

red wine

edna pinot noir	2019	central coast	<u>9</u>	<u>32</u>
simi pinot noir	2019	russian river valley		<u>46</u>
eola hills pinot noir	2016	oregon		<u>45</u>
storypoint cabernet sauvignon	2019	sonoma	<u>9</u>	<u>35</u>
william hill cabernet sauvignon	2014	napa		<u>59</u>
oakville cabernet sauvignon	2013	oakville napa		<u>129</u>
the calling cabernet sauvignon	2016	alexander valley		<u>52</u>
columbia merlot	2018	columbia valley		<u>32</u>
provenance merlot	2016	napa valley		<u>57</u>
the prisoner cabernet sauvignon	2019	napa		<u>86</u>
mount veeder cabernet sauvignon	2018	napa		<u>68</u>
j.lohr pure paso red blend	2017	paso robles		<u>55</u>
serial cabernet sauvignon	2018	paso robles		<u>48</u>
franciscan reserve merlot	2013	napa		<u>45</u>
the prisoner red blend	2019	ca		<u>80</u>
orin swift machete red blend	2016	ca		<u>62</u>
orin swift papillon red blend	2018	napa		<u>119</u>
orin swift slander pinot noir	2017	ca		<u>75</u>
taken red blend	2016	napa		<u>62</u>
llama malbec	2019	mendoza	<u>8</u>	<u>30</u>
barossa valley gsm red blend	2018	australia	<u>8</u>	<u>30</u>
robert mondavi 50th anniversary	2013	napa		<u>69</u>
chateau la tour cordouan	2015	medoc		<u>34</u>
justin isosceles red blend	2012	paso robles		<u>102</u>
clos de los siete red blend	2017	mendoza		<u>34</u>
symmetry meritage red blend	2015	alexander valley		<u>97</u>



white wine

bertani Velante pinot grigio	2021	italia	<u>9</u>	<u>32</u>
dashwood sauvignon blanc	2021	marlborough	<u>9</u>	<u>32</u>
emmolo sauv blanc	2019	napa		<u>34</u>
black stallion chardonnay	2019	napa		<u>33</u>
saint clair sauvignon blanc	2021	marlborough		<u>37</u>
simi chardonnay	2018	russian river		<u>42</u>
the calling chardonnay	2018	dutton ranch		<u>67</u>
cline chardonnay	2020	sonoma county	<u>8</u>	<u>32</u>
william hill chardonnay	2017	napa half bottle		<u>23</u>
davis bynum chardonnay	2017	russian river		<u>41</u>
dr.loosen riesling	2020	mosel	<u>9</u>	<u>32</u>
villa pozzi moscato	2020	sicily	<u>7</u>	<u>25</u>
simone capecchi pecorino organic	2018	italy		<u>38</u>

sparkling, rose

prophecy dry rose	2020	france	<u>8</u>	<u>31</u>
michele chiaro nivole moscato d'asti	2020	italia		<u>39</u>
taittinger brut la francaise champagne		france half bottle		<u>41</u>
val d'oca prosecco	nv	italy	<u>7</u>	

sake

hot sake sho chiku bai	<u>5</u>	<u>9</u>
traditional, clean, nutty, sweet		
takara nigori (unfiltered)	<u>6</u>	<u>11</u>
thick, milky, cream soda		
sayuri nigori (unfiltered)	<u>14</u>	
delicate, silky, mild, slightly sweet 300ml		
yuki nigori lychee flavored (unfiltered)	<u>17</u>	
tropical aroma, lychee, pleasant finish 375ml		
daku nigori (unfiltered) 500ml	<u>45</u>	
ten to chi heaven-earth junmai daiginjo	<u>39</u>	
clean winter air, fruit, very dry finish 6oz, 10oz		
shirakabegura takubetsu junmai	<u>8</u>	<u>15</u>
clear brown, sweet rice, pear, crisp 6oz, 10oz		
horin junmai daiginjo		<u>31</u>
clean, dry, refreshing fruit, mild 300ml		
shirakabegura junmai daiginjo		<u>28</u>
kaku-rei junmai ginjo 720ml		<u>62</u>
sho chiku bai premium ginjo		<u>14</u>
mio sparkling sake		<u>14</u>
ty ku junmai cucumber flavored		<u>21</u>
light flavor cucumber, smooth finish, crisp		
hana fuji apple flavored	<u>7</u>	<u>26</u>
crisp tartness, lovely, rich apple 6oz, 24oz		
takara plum flavored	<u>6</u>	<u>22</u>
rich, sweet, aromatic plum 6oz, 24oz		

beer

kirin ichiban japanese	<u>5</u>
asahi super dry japanese	<u>5</u>
sapporo premium japanese	<u>5</u>
stella artois belgium	<u>5</u>
miller lite	<u>4</u>
shiner bock	<u>5</u>

beverages

japanese hot green tea	<u>2.5</u>
fiji natural artesian water 500ml	<u>3.5</u>
san pellegrino sparkling water 750ml	<u>6</u>
iced black tea sweet, unsweet	<u>2.5</u>
espresso, espresso lungo organic	<u>3</u>
iced green tea	<u>2.5</u>
blackberry sage black iced tea	<u>5</u>
ginger peach decaf black iced tea	<u>5</u>
ramune japanese sparkling drink	<u>4</u>
kid juice box organic 200ml	<u>1.5</u>
soft drink coke, diet coke, sprite, dr.pepper 12oz	<u>2</u>

dessert

cake	<u>9</u>
dark chocolate lava cake	
tempura green tea ice cream	<u>8</u>
lightly fried green tea ice cream	
tempura banana green tea ice cream	<u>8</u>
fried banana, green tea ice cream	
mochi ice cream	<u>5</u>
sweet rice cake, mango ice cream	
ice cream	<u>4</u>
plain green tea ice cream, vanilla ice cream	
tempura cheese cake	<u>8</u>
lightly fried new york cheesecake with strawberry	

greens

seaweed salad

finely shredded kelp, sesame, sweet potato crisp 6

sunomono

english cucumber, seaweed, house ponzu sauce 6

- add octopus, masago 3
- add steamed black tiger shrimp 3
- add crabstick 3

edamame

steamed soybeans, sea salt 5

spicy edamame

steamed soybeans, house spicy sauce 6

grilled salmon salad

grilled fresh scottish salmon, avocado with green 13

cool tastings

- **maguro tataki**
seared bigeye tuna, tobico, scallions, sesame ponzu 16
- **sake tataki**
seared scottish salmon, tobiko, yuzu ponzu 14
- **hamachi with jalapeno**
yellow tail, jalapeno, sriracha, bonito ponzu 14
- **40 japanese ceviche**
bigeye tuna, scottish salmon, walu, spicy ponzu 14
- **butterfly kiss**
scottish salmon, crabmeat, avocado, orange ponzu 14

cucumber roll

served with house ponzu

- **black diamond**
yellowtail, big eye tuna, shrimp, crab, avocado, tobiko 15

A gratuity of 18% will be added to parties of 6 or more.

- items are served raw or undercooked or may contain raw or undercooked ingredients.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



tempuras

japanese style lightly fried

- vegetable** assorted vegetables 8
- calamari** calamari, jalapeno, bell pepper 13
- ebi** black tiger shrimp 13
- dofu** tofu, bonito shavings, green onion 8
- ebivege** black tiger shrimp, assorted vegetables 11
- soft shell crab** blue soft shell crab 13
- crab ball** crabmeat, cream cheese 6
- gyoza** pork dumplings, unagi sauce 6
- hot attack** jalapeno, spicy tuna, cream cheese 9
- kabocha** japanese pumpkin 7

hot tastings

- hamachi nabe**
hamachi, steamed rice, egg yolk, green onion, bonito 15
- shumai**
steamed shrimp dumpling, scallions, bonito broth 7
- hamachi kama**
grilled yellowtail collar serve with spicy ponzu 18

zukedashi

side

- miso soup** miso, mushroom, seaweed, scallion 2
- tasting salad** lettuce, 40 signature dressing 3
- tasting udon** noodle soup, shrimp tempura 8
- fried rice** rice, egg, onion, pea, carrot 7
- grilled vegetable** assorted grilled vegetable 7
- steamed rice** 2
- sushi rice** 5
- organic wheat free soy sauce** 1
- fresh wasabi** 1

hibachis

served with fried rice and hibachi, creamy garlic sauce

vegetable hibachi

grilled zucchini, carrot, egg plant, broccoli, onion 14

dofu hibachi

grilled tofu, zucchini, carrot, onion 15

salmon hibachi

grilled scottish salmon, zucchini, carrot, onion 20

steakie hibachi

grilled rib eye, mushroom, zucchini, carrot, onion 22

shrimp hibachi

grilled black tiger shrimp, broccoli, zucchini, carrot, onion 20

chicken hibachi

grilled chicken breast, mushroom, zucchini, carrot, onion 18

add black tiger shrimp 8

add scottish salmon 8

add rib eye steak 9

add natural chicken breast 6

add gluten free option 1

add spicy option 1

over the rice

hoedupbop

assorted fish, crabstick, masago, lettuce, sushi rice 19

chirashi

chef assorted sashimi 15pc over sushi rice 22

special chirashi

chef assorted sashimi 18pc, fish egg over sushi rice 27

unadon

baked bbq fresh water eel over sushi rice, unigi sauce 21

soup & noodles

udon

house made natural bonito broth japanese noodle soup 11

tempura udon

udon, 2pc black tiger shrimp tempura 15

fish cake udon

udon, fish cake 15

vegetable yakisoba

stir fried noodle, vegetables 12

seafood yakisoba

calamari, shrimp, vegetables, dried bonito 15

chicken yakisoba

chicken breast, vegetables, dried bonito 14

bentos

served with miso soup and tasting salad

roll bento

california, shrimp tempura, philadelphia, spicy tuna roll, gyoza 19

sushi bento

3pc nigiri, 5pc sashimi, scottish salmon maki, sunomono with crabstick, california roll 26

tempura roll bento

college station, happy roll, gyoza, fried rice 19

the perfect bento

3pc nigiri, 5pc sashimi, rib eye steak with teriyaki sauce, bigeye tuna maki, black tiger shrimp tempura 34

salmon teriyaki bento

grilled fresh scottish salmon with teriyaki sauce, gyoza, fried rice, california roll 21

chicken teriyaki bento

grilled natural chicken breast with teriyaki sauce, gyoza, fried rice, california roll 19

steakie teriyaki bento

grilled rib eye steak with teriyaki sauce, gyoza, fried rice, california roll 23

sushi

nigiri 2pc, sashimi 3pc, hand roll or maki per order

● maguro hawaiian bigeye tuna	<u>8</u>	taraba snow crab	<u>8</u>
tataki maguro seared bigeye tuna	<u>8</u>	tako hawaiian octopus	<u>6</u>
● walu hawaiian escolar	<u>6</u>	unagi bbq fresh water eel	<u>6</u>
● king sake tasmanian king salmon	<u>7</u>	ebi housemade steamed black tiger shrimp	<u>6</u>
● sake scottish salmon	<u>5.5</u>	kani kama crabstick	<u>5</u>
smoked sake smoked salmon	<u>6</u>	● ikura salmon roe	<u>6</u>
● madai japanese snapper	<u>7</u>	● masago smelt roe	<u>5</u>
● hamachi yellowtail	<u>6</u>	● tobiko flying fish roe	<u>5.5</u>
● ika squid	<u>5.5</u>	● wasabi tobiko flying fish roe	<u>5.5</u>
● amaebi sweet shrimp 1pc	<u>9</u>	● uni sea urchin	<u>mkt</u>

chef selection

● omakase course chef's tasting	<u>mkt</u>		
● love bridge chef assorted nigiri 4pc, philadelphia roll	<u>19</u>		
● 40 bridge chef assorted sashimi 6pc, spicy tuna roll	<u>19</u>		
● tempura bridge chef assorted sashimi 9pc, nigiri 6pc	<u>37</u>		
● nigiri sampler chef assorted nigiri 6pc	<u>19</u>	● sashimi sampler chef assorted sashimi 9pc	<u>19</u>
● nigiri deluxe chef assorted nigiri 20pc	<u>61</u>	● sashimi deluxe chef assorted sashimi 30pc	<u>61</u>

traditional rolls

fresh vege avocado, english cucumber, asparagus, yamagobo	<u>7</u>
snowcrab california snowcrab, avocado	<u>13</u>
vege asparagus, onion, sweet potato, kabocha tempura	<u>9</u>
spider fried softshell crab, english cucumber, avocado, spicy crabmeat	<u>10</u>
● rainbow bigeye tuna, salmon, yellow tail, walu, avocado, crabmeat	<u>14</u>
● red tiger spicy tuna, shrimp tempura, avocado, english cucumber, crunch	<u>14</u>
● maine salmon, spicy salmon, avocado, cream cheese	<u>14</u>
● spicy dragon bbq eel, avocado, spicy tuna, english cucumber, crunch	<u>14</u>
● 911 spicy tuna, spicy crabmeat, english cucumber, jalapeno	<u>13</u>
dragon bbq fresh water eel, crabmeat, avocado	<u>13</u>
sunset crabstick, shrimp tempura, avocado, english cucumber	<u>12</u>
crunch shrimp tempura, crabmeat, cucumber, crunch	<u>10</u>
las vegas bbq fresh water eel, sushi tiger shrimp, avocado, cream cheese	<u>13</u>
● ahi tower spicy tuna, crabstick, avocado, tobiko, masago	<u>16</u>
happy (tempura) sushi tiger shrimp, crabmeat, avocado	<u>12</u>
tiger eye (tempura) smoked salmon, jalapeno, cream cheese	<u>14</u>

40's signature rolls

- **hawaiian** bigeye tuna, spicy tuna, english cucumber, tobiko 15
- **sakura** hamach, fried soft shell crab, spicy crab, avocado 14
- **honor** bigeye tuna, fuji apple, crabmeat, cream cheese, gold tobiko 15
- **new york** soy paper hutomaki with scottish salmon, walu, tobiko, cream cheese, avocado 13
- **aggies** walu, shrimp tempura, avocado, crabmeat 14
- **cowboy** bigeye tuna, shrimp tempura, avocado, tobiko, crunch 16
- **flaming shrimp** steamed black tiger shrimp, avocado, shrimp tempura, spicy tuna, english cucumber 17
- **yb** yellowtail, bbq eel, scallions, asparagus, english cucumber with bonito ponzu 14
- **flaming unagi** bbq fresh water eel, spicy crab, english cucumber, avocado, cream cheese 17
- **fantastic** scottish salmon, snowcrab, shrimp tempura, avocado 17
- **pandora** tasmanian king salmon, fried mango, avocado, crabmeat 15
- **tataki salmon roll** seared salmon, avocado, tiger shrimp tempura, yuzu ponzu 14
- **white tiger** walu, spicy crabmeat, jalapeno, cucumber, black tobiko 15
- **snow blossom (baked)** walu, crabmeat, avocado, parmesan cheese 15
- **volcano (baked)** scallop, crawfish, mushroom, green onion, crabmeat, avocado 17
- **momo** scottish salmon, fresh mango, egg plant tempura, cucumber, avocado 14
- **college station (tempura)** shrimp tempura, spicy tuna, cucumber 13
- **texan (tempura)** shrimp tempura, cream cheese, crabmeat, avocado, jalapeno 15
- **crispy (tempura)** scottish salmon, yellowtail, bigeye tuna, avocado 13
- **korean (tempura)** grilled rib eye steak, jalapeno, cucumber 13

Our commitment to quality,

Welcome to 40 Tempura where our primary goal is always to provide both excellent food and service

so that our guests are guaranteed a dining experience that's as pleasant and as enjoyable as possible. We'd like to thank you in advance for your patience as our professional chefs will take the additional time to prepare each individual dish made-to-order.

Additionally, we pride ourselves in the high quality of all the ingredients and produce that's used to make our food only accepting the freshest selections of fish from our premium seafood suppliers with our sauces and broths all homemade from natural ingredients.

The 100% natural vegetable oil used in our deep fryers is cholestrol free and contains zero hydrogenated oils or trans fats.

Our beef, aged for at least 21 days and never frozen, is USDA Grade A rib eye and hands cut specifically to order.

Our chicken is also raised naturally with no growth hormone or antibiotics.

Thank you for supporting this establishment.

we hope our commitment to quality speaks to the great appreciation and gratitude we have for your business.

Sincerely,

Executive Chef Sam Hyun

special lunch items

only available during lunch time between 11am to 2pm

● **spicy tuna bowl**

spicy tuna, avocado, crabmeat, crunch, masago over sushi rice 12

● **creamy spicy salmon bowl**

spicy creamy scottish salmon, avocado, crabmeat, crunch, masago over sushi rice 13

bulgogi bowl

thin slices bulgogi marinated rib eye beef, donburi sauce over steamed rice 14

spicy chicken fried rice

natural chicken breast, bean sprout, onion ,scallions, fried rice 10

special lunch bentos

served with miso soup and fresh seasonal fruits

● **lunch sushi bento**

chef assorted 5pieces of sashimi, 3pieces of nigiri, 4pc california roll, sunomono 18

● **tempura bento**

hot attack, black tiger shrimp, onion, kabocha tempura, california roll, tasting salad 14

● **spicy special roll bento**

red tiger, 911 roll, kabocha, onion tempura, tasting salad 16

● **lunch tempura roll bento**

college station roll, happy roll, gyoza, tasting salad 15

bulgogi bento

korean marinated rib eye beef, onion, steamed rice, tasting salad 14

salmon teriyaki bentos

grilled scottish salmon with teriyaki sauce, steamed rice, grilled vegetable 15

chicken teriyaki bentos

grilled chicken breast with teriyaki sauce, fried rice, tasting salad 12

lunch combos

tempura sets

black tiger shrimp tempura, vegetable tempura, steamed rice, miso soup 12

● **california roll combo**

california roll, spicy tuna roll 13

vege roll combo

vege roll, shrimp tempura roll 14

spider roll combo

spider roll, california roll 15

● **rainbow roll combo**

rainbow roll, shrimp tempura roll 19

● **nigiri pandora roll combo**

walu nigiri 2pc, pandora roll 19

three roll combo (serve for 2people)

california roll, sunset roll, texan roll 29

● **spicy three roll combo** (serve for 2people)

spicy california roll, hawaiian roll, tiger eye roll 30