

RAW BAR

-  ***Poke** **17**
diced raw fish tossed w/ onions & cucumber on a bed of wakame w/ 7-spice sesame soy (*choice of tuna or salmon*)
-  ***Jalapeño Hamachi** **21**
yellowtail sashimi, jalapeño, cilantro dressed w/ yuzu citrus ponzu
- *Rainbow Tartare** **19**
finely chopped tuna, yellowtail, & salmon w/ shrimp, avocado, tobiko & scallions over sushi rice w/ wasabi aioli & spicy ponzu

-  ***Momiji Sashimi** **20**
two pieces of each tuna, yellowtail, salmon, and albacore
- Sunomono** **8**
cucumber, wakame, & onions w/ sanbaizu (*choice of octopus, surf clam, snow crab or shrimp +\$6*)
- *7-Spice Tuna Tataki** **18**
lightly seared, shichimi dusted tuna w/ micro-greens, tobiko, wasabi aioli & garlic ponzu

HOT PLATES

-  **Black Cod Kasuzuke** **23**
marinated in sake kasu w/ sesame seeds & saikyo miso glaze
- Chicken Karaage** **16**
marinated bite-sized chicken thigh lightly battered & fried served w/ yuzu aioli
- Agedashi Tofu** **13**
fried tofu in dashi broth topped w/ daikon, ginger, nori, scallions & bonito flakes
- Crispy Calamari** **17**
fried squid w/ green curry aioli & creamy yuzu salad
- Ebi & Vegetable Tempura** **20**
lightly battered & fried shrimp & assorted vegetables w/ house tempura sauce
- Soft Shell Crab** **23**
fried blue crab served w/ ponzu & sesame dressed salad
- Takoyaki** **11**
octopus okonomiyaki w/ kewpie, bonito flakes & pickled ginger
-  **Shishito Yaki** **11**
japanese peppers w/ sea salt & lemon

- Seafood Gyoza** **15**
house-made pan-fried shrimp & scallop dumplings w/ ponzu
- Special Kama** **20**
grilled fish collar served w/ dressed spring mix & side of ponzu (*choice of salmon or yellowtail*)
sub dressed spring mix for shishito peppers +2
 *please allow extra time for this dish*
- Flat Iron Steak** **22**
6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu
- Garlic Short Ribs** **22**
garlic-soy marinated beef short ribs grilled w/ a side of taro chips
-  **Spicy Tomato Tofu** **15**
fried tofu, tomato & okra w/ sweet & spicy sauce
-  **Spicy Ginger Tofu** **15**
fried tofu w/ bell pepper, spinach & onions in ginger-chili-soy
-  **Spicy Ginger Chicken** **17**
sautéed chicken karaage, spinach & onions w/ spicy ginger sauce
- Mushroom Saute** **15**
shiitake, shimeji & oyster mushrooms w/ asparagus sautéed batayaki style
- Katsu Curry** **23**
japanese curry w/ carrot, potato, onion served with Japanese pickled radish (*choice of chicken or pork loin cutlet*)

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20% service charge added to parties of six or more

SOUPS

 Miso	5	Nabeyaki Udon	27
tofu, shiitake, wakame & scallions		udon noodle soup w/ snow crab, shrimp, scallop, clam, shrimp tempura, kamaboko & vegetables	
 Asari Miso	7	Tempura Udon	23
manila clams, enoki mushroom, spinach & scallions		udon noodle soup w/ tempura shrimp & vegetables, kamaboko	

SALADS

*Sashimi Salad	24	Tofu Salad	15
salmon, tuna, albacore & yellowtail sashimi w/ avocado, onions, cherry tomatoes & spring mix tossed in a spicy ponzu		tofu, micro greens, onion, seaweed & umeboshi w/ yuzu ponzu & wasabi aioli	
Beet & Arugula Salad	14	Ohitashi Spinach	9
poached beets, arugula tossed w/ lemon vinaigrette		traditional Japanese blanched spinach salad (choice of sesame dressing or konbu dashi w/bonito)	
Wakame Salad	13	 Asparagus Su Miso	8
seaweed medley of wakame, kaiso & nori dressed w/ citrus soy		blanched asparagus w/ miso vinaigrette	
House Spring Mix	11	Tsukemono	9
mixed greens, cherry tomatoes & cucumber (choice of miso balsamic vinaigrette or garlic ponzu)		pickled takuan, shibazuke & yamagobo	

NOODLES

Creamy Seafood Udon	30	Yakiudon	25
creamy udon w/ snow crab, shrimp, cabbage & bell pepper topped w/ ikura		savory stir fry w/ udon noodles and vegetables (choice of chicken karaage, beef, seafood, shrimp, tofu or veggie)	
Yakisoba	25		
stir fry w/ wheat-egg noodles and vegetables (choice of chicken karaage, beef, seafood, shrimp, tofu or veggie)			

VEGETARIAN SUSHI

Veggie Sushi Sampler	27	Sunset	23
nigiri omakase and veggie roll		sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & jalapeno truffle citrus	
 Roasted Bell Pepper Nigiri	4	Green Decadence	22
 Avocado & Cucumber Nigiri	4	asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli	
 Avocado Nigiri	4	Veggie Roll	11
Inari Nigiri	4	avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds	
		 Avocado/Cucumber Roll	8
		 Avocado Roll	7
		 Cucumber Roll	7
		 Ume Shiso Roll	8
		 Oshinko Roll	8



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NIGIRI

	1 piece
*Maguro Tuna	5
*Sake Salmon	5
*Hamachi Yellowtail	5
Kani Snow Crab	7
*Shiro Maguro Albacore	5
Ebi Shrimp	5
*Amaebi Sweet Shrimp	7
*Hotate Scallop	7
Hokkigai Surf Clam	5
Tako Octopus	5
*Ika Squid	5
*Tobiko Flying Fish Roe	5
*Ikura Salmon Roe	6
Tamago Egg Omelet	6
*Saba Mackerel	5
Unagi Eel	6
add Uzura to any sushi	2

SASHIMI

3 pieces	6 pieces
12	22
12	22
12	22
16	30
12	22
12	22
16	30
16	30
12	22
12	22
12	22
12	22
14	26
14	26
12	22
14	26

OMAKASE

*Chef's Choice Sashimi- \$60/\$100/\$140

*Chef's Choice Nigiri- \$60/\$100/\$140

*Chirashi Bowl 42
sashimi assortment over sushi rice w/ miso soup

*Donburi 26
sashimi over sushi rice w/ pickled veggies
(choice of salmon, tuna, yellowtail or albacore |
sockeye or unagi +4)

STANDARD ROLLS

🌶️ *Spicy Tuna Roll 12 spicy tuna, avocado, cucumber & sesame seeds	
🌶️ *California Roll 13 snow crab mix, avocado, cucumber, tobiko & sesame seeds	
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*Spider Roll 14 blue crab tempura, avocado, cucumber & tobiko	
🌶️ *Seattle Roll 12 salmon, avocado, cucumber, tobiko & sesame seeds	
Unagi Roll 14 eel, avocado, cucumber sesame seeds & soy glaze	
*Salmon Skin Roll 12 salmon skin, avocado, cucumber, tobiko & soy glaze	
*Shrimp Tempura Roll 12 shrimp tempura, avocado, cucumber, tobiko & sesame seeds	
Futomaki Roll 11 tamago, spinach, takuan & kanpyo	

🌶️ *Tuna Roll 10	
🌶️ *Salmon Roll 10	
🌶️ *Negi Hama Roll 10	

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SPECIALTY ROLLS

 *Casino Royale 24 spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers	*King Ghidorah 30 spicy snow crab mix, tempura scallions & avocado topped w/spicy tuna, tempura unagi, sesame & scallions w/spicy aioli, sweet chili & soy glaze
 *007 24 spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers	*Pike Place Roll 24 spiced salmon skin, avocado, cucumber topped w/smoked salmon, avocado, scallions, sesame seeds & soy glaze
*SLU Roll 24 snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze	 *Neverland 25 sockeye salmon, cilantro & asparagus topped w/ avocado, micro greens & 7-spice soy
 *8th Ave Roll 24 shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli	 *Knockout Roll 25 spicy yellowtail, cilantro & shibazuke topped w/ seared spicy snow crab mix, scallions, habañero tobiko & habañero-jalapeño-citrus-truffle oil
*Bell Street Roll 24 shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze	 *Flaming Tuna 23 spicy tuna, avocado & cucumber topped w/ spicy yellowtail, black tobiko & spicy aioli
 *Mr. Perfect 24 spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu	 *Denny Roll 26 creamy spicy salmon, shibazuke & takuan topped w/ sockeye salmon, lime, cilantro, jalapeño & shishito peppers
 *Moonraker 25 spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil	 *Hotter than Hell 25 spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habañero tobiko & habañero-citrus-truffle oil
 *Street Fighter 25 spicy snow crab mix, cucumber & cilantro topped w/ 7-spice seared tuna, jalapeño, shishito peppers & garlic ponzu	Crunchy Lizard 26 shrimp tempura, avocado & cream cheese, topped w/ eel & soy glaze
 *Spicy Rainbow 25 spicy snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy aioli	*Legend of Kaiju 25 shrimp tempura, avocado & cucumber topped w/ seared crab & creamy scallop mix, tobiko & soy glaze
*Ultimate Dragon 31 snow crab mix, avocado & cucumber topped w/ half an eel, tobiko, sesame seeds & soy glaze	 *Tarantula Extreme 26 blue crab tempura & cucumber topped w/ spicy snow crab mix, avocado, jalapeño, tobiko & spicy aioli
 *Gladiator 28 shrimp tempura, avocado & spring mix topped w/ seared albacore belly, scallions & spicy ginger ponzu	*Rockstar* (fried) 26 tempura fried scallop roll topped w/ spicy snow crab mix, tobiko, soy glaze & spicy mayo
 *Poke Roll 25 spicy tuna, avocado & cucumber topped w/ tuna, white onions & 7-spice sesame soy	Badboy Roll (fried) 19 eel, avocado, cream cheese & snow crab mix roll fried w/ spicy aioli & soy glaze
 *Geisha Roll 25 spicy yellowtail, avocado & cucumber topped w/ salmon, mango, tobiko, habañero-citrus-truffle oil & yuzu citrus ponzu	Crunchy Cali (fried) 18 snow crab mix, avocado & cream cheese roll fried w/ soy glaze & sweet aioli
 *Passion Roll 27 snow crab, tempura asparagus, avocado topped w/bluefin tuna, sockeye, ebi, habanero tobiko & spicy passionfruit-pineapple sauce	*Crunchy Seattle (fried) 18 salmon, avocado & cream cheese roll fried w/ soy glaze & sweet aioli

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