








RAW BAR



-  ***Poke** **16**
diced raw fish tossed w/ onions & cucumber on a bed of wakame
w/ 7-spice sesame soy (*choice of tuna or salmon*)
-  ***Jalapeño Hamachi** **19**
yellowtail sashimi, jalapeño, cilantro dressed w/ yuzu citrus ponzu
- *Rainbow Tartare** **18**
finely chopped tuna, yellowtail, & salmon w/ shrimp, avocado,
tobiko & scallions over sushi rice w/ wasabi aioli & spicy ponzu

-  ***Momiji Sashimi** **19**
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 +\$4*)
- *7-Spice Tuna Tataki** **17**
lightly seared, shichimi dusted tuna w/ micro-greens, tobiko,
wasabi aioli & garlic ponzu

HOT PLATES


-  **Black Cod Kasuzuke** **20**
marinated in sake kasu w/ sesame seeds & saikyo miso glaze
- Chicken Karaage** **14**
marinated bite-sized chicken thigh lightly battered & fried served
w/ yuzu aioli
- Agedashi Tofu** **11**
fried tofu in dashi broth topped w/ daikon, ginger, nori, scallions &
bonito flakes
- Crispy Calamari** **15**
fried squid w/ green curry aioli & creamy yuzu salad
- Ebi & Vegetable Tempura** **18**
lightly battered & fried shrimp & assorted vegetables w/ house
tempura sauce
- Soft Shell Crab** **21**
fried blue crab served w/ ponzu & sesame dressed salad
- Takoyaki** **10**
octopus okonomiyaki w/ kewpie, bonito flakes & pickled ginger
-  **Shishito Yaki** **9**
japanese peppers w/ sea salt & lemon

- Seafood Gyoza** **14**
house-made pan-fried shrimp & scallop dumplings w/ ponzu
- Special Kama** **18**
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** **20**
6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu
- Garlic Short Ribs** **20**
garlic-soy marinated beef short ribs grilled w/ a side of taro chips
-  **Spicy Tomato Tofu** **13**
fried tofu, tomato & okra w/ sweet & spicy sauce
-  **Spicy Ginger Tofu** **13**
fried tofu w/ bell pepper, spinach & onions in
ginger-chili-soy
-  **Spicy Ginger Chicken** **15**
sautéed chicken karaage, spinach & onions w/ spicy ginger sauce
- Mushroom Saute** **15**
shiitake, shimeji & oyster mushrooms w/ asparagus sautéed
batayaki style
- Katsu Curry** **21**
japanese curry w/ carrot, potato, onion served with Japanese
pickled radish (*choice of chicken or pork loin cutlet*)


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SOUPS

 Miso 4	Nabeyaki Udon 26
tofu, shiitake, wakame & scallions	udon noodle soup w/ snow crab, shrimp, scallop, clam, shrimp tempura, kamaboko & vegetables
 Asari Miso 6	Tempura Udon 21
manila clams, enoki mushroom, spinach & scallions	udon noodle soup w/ tempura shrimp & vegetables, kamaboko









SALADS



*Sashimi Salad 22	Tofu Salad 14
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 12	 Asparagus Su Miso 8
seaweed medley of wakame, kaiso & nori dressed w/ citrus soy	blanched asparagus w/ miso vinaigrette
House Spring Mix 10	Tsukemono 9
mixed greens, cherry tomatoes & cucumber (choice of miso balsamic vinaigrette or garlic ponzu)	pickled takuan, shibazuke & yamagobo

NOODLES

Creamy Seafood Udon 28	Yakiudon 23
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 23	
stir fry w/ wheat-egg noodles and vegetables (choice of chicken karaage, beef, seafood, shrimp, tofu or veggie)	

VEGETARIAN SUSHI

Veggie Sushi Sampler 25	Sunset 21
nigiri omakase and veggie roll	sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & jalapeno truffle citrus
 Roasted Bell Pepper Nigiri 3	Green Decadence 20
 Avocado & Cucumber Nigiri 3	asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli
 Avocado Nigiri 3	Veggie Roll 10
Inari Nigiri 3	avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds
	 Avocado/Cucumber Roll 7
	 Avocado Roll 6
	 Cucumber Roll 6
	 Ume Shiso Roll 7
	 Oshinko Roll 7

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NIGIRI

	1 piece
*Maguro Tuna	4
*Sake Salmon	4
*Hamachi Yellowtail	4
Kani Snow Crab	6
*Shiro Maguro Albacore	4
Ebi Shrimp	4
*Amaebi Sweet Shrimp	6
*Hotate Scallop	7
Hokkigai Surf Clam	4
Tako Octopus	4
*Ika Squid	4
*Tobiko Flying Fish Roe	4
*Ikura Salmon Roe	4
Tamago Egg Omelet	5
*Saba Mackerel	4
Unagi Eel	5
add Uzura to any sushi	1

SASHIMI

	3 pieces	6 pieces
	10	18
	10	18
	10	18
	14	26
	10	18
	10	18
	14	26
	16	30
	10	18
	10	18
	10	18
	10	18
	12	22
	10	18
	12	22

OMAKASE

*Chef's Choice Sashimi- \$60/\$90/\$110

*Chef's Choice Nigiri- \$60/\$90/\$110

*Chirashi Bowl 38
sashimi assortment over sushi rice w/ miso soup

*Donburi 23
sashimi over sushi rice w/ pickled veggies
(choice of salmon, tuna, yellowtail or albacore |
sockeye or unagi +4)

STANDARD ROLLS

🌶️ *Spicy Tuna Roll 11 spicy tuna, avocado, cucumber & sesame seeds	
🌶️ *California Roll 12 snow crab mix, avocado, cucumber, tobiko & sesame seeds	
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*Spider Roll 13 blue crab tempura, snow crab mix, avocado, cucumber & tobiko	
🌶️ *Seattle Roll 11 salmon, avocado, cucumber, tobiko & sesame seeds	
Unagi Roll 13 eel, avocado, cucumber sesame seeds & soy glaze	
*Salmon Skin Roll 11 salmon skin, avocado, cucumber, tobiko & soy glaze	
*Shrimp Tempura Roll 11 shrimp tempura, avocado, cucumber, tobiko & sesame seeds	
Futomaki Roll 10 tamago, spinach, takuan & kanpyo	

🌶️ *Tuna Roll 9	
🌶️ *Salmon Roll 9	
🌶️ *Negi Hama Roll 9	



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SPECIALTY ROLLS

 *Casino Royale 22	*King Ghidorah 28
spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers	spicy snow crab mix, tempura scallions & avocado topped w/spicy tuna, tempura unagi, sesame & scallions w/spicy aioli, sweet chili & soy glaze
 *007 22	*Pike Place Roll 22
spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers	spiced salmon skin, avocado, cucumber topped w/smoked salmon, avocado, scallions, sesame seeds & soy glaze
*SLU Roll 22	 *Neverland 23
snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze	sockeye salmon, cilantro & asparagus topped w/ avocado, micro greens & 7-spice soy
 *8th Ave Roll 22	 *Knockout Roll 23
shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli	spicy yellowtail, cilantro & shibazuke topped w/ seared spicy snow crab mix, scallions, habañero tobiko & habañero-jalapeño-citrus-truffle oil
*Bell Street Roll 22	 *Flaming Tuna 21
shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze	spicy tuna, avocado & cucumber topped w/ spicy yellowtail, black tobiko & spicy aioli
 *Mr. Perfect 22	 *Denny Roll 24
spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu	creamy spicy salmon, shibazuke & takuan topped w/ sockeye salmon, lime, cilantro, jalapeño & shishito peppers
 *Moonraker 23	 *Hotter than Hell 23
spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil	spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habañero tobiko & habañero-citrus-truffle oil
 *Street Fighter 23	Crunchy Lizard 24
spicy snow crab mix, cucumber & cilantro topped w/ 7-spice seared tuna, jalapeño, shishito peppers & garlic ponzu	shrimp tempura, avocado & cream cheese, topped w/ eel & soy glaze
 *Spicy Rainbow 23	*Legend of Kaiju 23
spicy snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy aioli	shrimp tempura, avocado & cucumber topped w/ seared crab & creamy scallop mix, tobiko & soy glaze
*Ultimate Dragon 29	 *Tarantula Extreme 24
snow crab mix, avocado & cucumber topped w/ half an eel, tobiko, sesame seeds & soy glaze	blue crab tempura & cucumber topped w/ spicy snow crab mix, avocado, jalapeño, tobiko & spicy aioli
 *Gladiator 26	*Rockstar* (fried) 24
shrimp tempura, avocado & spring mix topped w/ seared albacore belly, scallions & spicy ginger ponzu	tempura fried scallop roll topped w/ spicy snow crab mix, tobiko, soy glaze & spicy mayo
 *Poke Roll 23	Badboy Roll (fried) 17
spicy tuna, avocado & cucumber topped w/ tuna, white onions & 7-spice sesame soy	eel, avocado, cream cheese & snow crab mix roll fried w/ spicy aioli & soy glaze
 *Geisha Roll 23	Crunchy Cali (fried) 17
spicy yellowtail, avocado & cucumber topped w/ salmon, mango, tobiko, habañero-citrus-truffle oil & yuzu citrus ponzu	snow crab mix, avocado & cream cheese roll fried w/ soy glaze & sweet aioli
 *Passion Roll 25	*Crunchy Seattle (fried) 17
snow crab, tempura asparagus, avocado topped w/bluefin tuna, sockeye, ebi, habanero tobiko & spicy passionfruit-pineapple sauce	salmon, avocado & cream cheese roll fried w/ soy glaze & sweet aioli

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