

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
tofu, shiitake, wakame & scallions	
 Asari Miso	6
manila clams, enoki mushroom, spinach & scallions	

Nabeyaki Udon	26
udon noodle soup w/ snow crab, shrimp, scallop, clam, shrimp tempura, kamaboko & vegetables	

Tempura Udon	21
udon noodle soup w/ tempura shrimp & vegetables, kamaboko	

SALADS

*Sashimi Salad	22
salmon, tuna, albacore & yellowtail sashimi w/ avocado, onions, cherry tomatoes & spring mix tossed in a spicy ponzu	

Beet & Arugula Salad	14
poached beets, arugula tossed w/ lemon vinaigrette	

Wakame Salad	12
seaweed medley of wakame, kaiso & nori dressed w/ citrus soy	

House Spring Mix	10
mixed greens, cherry tomatoes & cucumber (choice of miso balsamic vinaigrette or garlic ponzu)	

Tofu Salad	14
tofu, micro greens, onion, seaweed & umeboshi w/ yuzu ponzu & wasabi aioli	

Ohitashi Spinach	9
traditional Japanese blanched spinach salad (choice of sesame dressing or konbu dashi w/bonito)	

 Asparagus Su Miso	8
blanched asparagus w/ miso vinaigrette	

Tsukemono	9
pickled takuan, shibazuke & yamagobo	

NOODLES

Creamy Seafood Udon	28
creamy udon w/ snow crab, shrimp, cabbage & bell pepper topped w/ ikura	

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

Yakiudon	23
savory stir fry w/ udon noodles and vegetables (choice of chicken karaage, beef, seafood, shrimp, tofu or veggie)	

VEGETARIAN SUSHI

Veggie Sushi Sampler	25
nigiri omakase and veggie roll	

 Roasted Bell Pepper Nigiri	3
 Avocado & Cucumber Nigiri	3
 Avocado Nigiri	3
Inari Nigiri	3

Sunset	21
sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & jalapeno truffle citrus	

Green Decadence	20
asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli	

Veggie Roll	10
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	6
Hokkigai Surf Clam	4
Tako Octopus	4
*Ika Squid	4
*Tobiko Flying Fish Roe	4
*Ikura Salmon Roe	4
Tamago Egg Omelet	3
*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
14	26
10	18
10	18
10	18
8	14
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

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

23

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 12 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	23
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	28	 *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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