



RAW BAR

-  **Poke*** **16**
choice of diced tuna or salmon tossed w/ onions & cucumber on a bed of wakame w/ 7-spice sesame soy
-  **Jalapeño Hamachi*** **19**
yellowtail sashimi, jalapeño, cilantro, tosaka & garlic paste 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

- Ankimo*** **16**
monkfish liver, scallions, tobiko, wasabi aioli & yuzu citrus ponzu


- Sunomono** **8**
cucumber, wakame, & onions w/ sanbaizu
choice of octopus, surf clam, snow crab or shrimp +\$4

- 7-Spice Tuna Tataki*** **17**
shichimi dusted tuna, lightly seared w/ micro-greens, garlic chips, tobiko, wasabi aioli & garlic ponzu

HOT PLATES


-  **Black Cod Kasuzuke** **20**
marinated in sake kasu w/ sesame seeds & saikyo miso glaze
- Chicken Karaage** **14**
chicken marinated in sesame-mirin-tamari, lightly battered & fried
- Agedashi Tofu** **11**
fried tofu in dashi broth topped w/ daikon, ginger, nori, scallions & bonito flakes
- Crispy Calamari** **14**
fried squid w/ green curry aioli & tossed wild greens in creamy yuzu
- Ebi & Vegetable Tempura** **18**
lightly battered & flash-fried shrimp & assorted vegetables w/ house tempura sauce
- Soft Shell Crab** **21**
fried blue crab served w/ wild greens & ponzu
- Takoyaki** **10**
4 pc octopus dumpling w/ kewpie, okonomiyaki & bonito


- Seafood Gyoza** **14**
house-made pan-fried shrimp & scallop dumplings w/ ponzu


- Special Kama** **18**
choice of grilled Hamachi or Salmon Collar w/garlic ponzu, dressed wild greens & side of ponzu sauce
(sub wild greens w/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

-  **Shishito Yaki** **9**
japanese peppers w/ sea salt & lemon



- Mushroom Saute** **15**
shiitake, shimeji & oyster mushrooms w/ asparagus sautéed batayaki style

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SOUPS

-  **Miso** 4
tofu, shiitake, wakame & scallions
-  **Asari Miso** 6
manila clams, enoki mushroom, spinach & scallions




SALADS


- Sashimi Salad*** 22
salmon, tuna, albacore & yellowtail sashimi tossed w/ avocado, onions, cherry tomatoes & spring greens in a spicy miso vinaigrette
- Beet & Arugula Salad** 14
poached beets, arugula & shiso w/ lemon vinaigrette
- Wakame Salad** 12
seaweed medley of wakame, kaiso & nori w/ sanbaizu & chili oil
-  **House Spring Mix** 10
mixed greens, cherry tomatoes & cucumber w/ miso balsamic vinaigrette


NOODLES

- Yakisoba** 23
choice of chicken karaage, beef, seafood, tofu or veggie, stir fried w/ wheat-egg noodles and vegetables
- Yakiudon** 23
choice of chicken karaage, beef, seafood, tofu or veggie, stir fried w/ udon noodles & vegetables






VEGETARIAN SUSHI

- Veggie Sushi Sampler** 25
nigiri omakase and veggie roll
-  **Roasted Bell Pepper Inari** 3
-  **Avocado & Cucumber** 3
-  **Avocado** 3
- Veggie roll** 10
avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds

-  **Spicy King Crab** 22
Alaskan king crab & onions simmered in a savory dashi broth, garnished w/ lemon, cilantro & habaero tobiko


- Tofu Salad** 14
tofu, micro greens, red onion, tosaka seaweed & umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli
- Ohitashi Spinach** 9
blanched spinach w/ choice of sesame dressing or konbu dashi, garnished with bonito flakes
-  **Asparagus Su Miso** 8
blanched asparagus w/ miso vinaigrette
- Tsukemono** 9
pickled takuan, shibazuke & yamagobo

- Nabeyaki Udon** 26
udon noodle soup w/ king crab, shrimp, scallop, clam, shrimp tempura, kamaboko & vegetables
- Tempura Udon** 21
udon noodle soup w/ tempura shrimp & vegetables, kamaboko

-  **Avocado Roll** 6
-  **Cucumber Roll** 6
-  **Ume Shiso Roll** 7
-  **Natto Roll** 7
- Kanpyo Roll** 7
- Oshinko Roll** 7
-  **Avo/cucumber Roll** 7

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

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

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SUSHI

	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
Tarabagani King Crab	10
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 Ikura or Tobiko	1

SASHIMI

	3 pieces	6 pieces
	10	18
	10	18
	10	18
	14	26
	10	18
	10	18
	14	26
	14	26
	22	42
	10	18
	10	18
	10	18
	10	18
	8	14
	10	18
	12	22

OMAKASE

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

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


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

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

STANDARD ROLLS

Spicy Tuna* 11 spicy tuna, avocado, cucumber & sesame seeds	
California* 12 snow crab mix, avocado, cucumber, tobiko & sesame seeds	
Spicy California* 12 Spicy snow crab mix, avocado, cucumber, tobiko & sesame seeds	
Spider Roll* 13 blue crab tempura, snow crab mix, avocado, cucumber & tobiko	
Seattle* 11 salmon, avocado, cucumber, tobiko & sesame seeds	
Unagi 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 10 tamago, spinach, takuan & kanpyo	

Tuna Maki* 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, cilantro & 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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