



RAW BAR

 Poke*	15
choice of diced tuna or salmon tossed w/ onions & cucumber on a bed of wakame w/ 7-spice sesame soy	
 Jalapeño Hamachi*	18
yellowtail sashimi, jalapeño, cilantro, tosaka & garlic paste w/yuzu citrus ponzu	
Rainbow Tartare *	17
finely chopped tuna, yellowtail, & salmon w/ shrimp, avocado, tobiko & scallions over sushi rice w/ wasabi aioli & spicy ponzu	
King Crab Tower*	25
king crab, snow crab & avocado topped w/ pico de gallo, tobiko, wasabi aioli & yuzu citrus ponzu	
7-Spice Tuna Tataki*	16
shichimi dusted tuna, lightly seared w/ micro-greens, garlic chips, tobiko, wasabi aioli & garlic ponzu	

HOT PLATES

Kurobuta no Kakuni	15
braised pork shoulder, fried shishito & karashi in a ginger-soy marinade	
7-Spice Grilled King Crab	27
shichimi dusted grilled Alaskan king crab w/ wild greens & ponzu	
 Black Cod Kasuzuke	19
marinated in sake kasu w/ sesame seeds & saikyo miso glaze	
Halibut Cheeks	20
marinated in sea salt & honey, served over diced pear and portabella mushroom, topped w/ fried yamagobo	
Chicken Karaage	13
chicken marinated in sesame-mirin-tamari, lightly battered & fried	
Agedashi Tofu	9
fried tofu in dashi broth topped w/ daikon, ginger, nori, scallions & bonito flakes	
Crispy Calamari	13
fried squid w/ green curry aioli & tossed wild greens in creamy yuzu	
Ebi & Vegetable Tempura	16
lightly battered & flash-fried shrimp & assorted vegetables w/ house tempura sauce	
Soft Shell Crab	19
fried blue crab served w/ wild greens & ponzu	
Takoyaki	9
4 pc octopus dumpling w/ kewpie, okonomiyaki & bonito	

 Momiji Sashimi*	18
two pieces of each: tuna, yellowtail, salmon, and albacore	
Ankimo*	14
monkfish liver, scallions, tobiko, wasabi aioli & yuzu citrus ponzu	
Ikura Somen*	14
house-marinated ikura, sockeye salmon sashimi & thin noodles in dashi broth	
Sunomono	8
cucumber, wakame, & onions w/ sanbaizu choice of octopus, surf clam, snow crab or shrimp +\$4	

Seafood Gyoza	12
house-made pan-fried shrimp & scallop dumplings w/ chili ponzu	
Special Kama	17
Choice of grilled Hamachi or Salmon Collar served with dressed wild greens & side of ponzu sauce <i>(sub wild greens w/shishito peppers +2)</i>	
 <i>please allow extra time for this dish</i>	
Flat Iron Steak	17
6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu	
Garlic Short Ribs	16
garlic-soy marinated beef short ribs grilled w/ a side of taro chips	
 Spicy Tomato Tofu	12
fried tofu, tomato & okra w/ sweet & spicy sauce	
 Spicy Ginger Tofu	12
fried tofu w/ bell pepper, spinach & onions in ginger-chili-soy	
 Spicy Ginger Chicken	14
sautéed chicken karaage, spinach & onions w/ spicy ginger sauce	
 Shishito Yaki	8
japanese peppers w/ sea salt & lemon	
Seasonal Mushroom Sauté	14
shiitake, maitake, shimeji & oyster mushrooms w/ asparagus sautéed batayaki style	



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20% service charge added to parties of six or more

SOUPS

- 🌶️ **Miso** **3**
tofu, shiitake, wakame & scallions
- 🌶️ **Asari Miso** **5**
manila clams, enoki mushroom, spinach & scallions

SALADS

- Sashimi Salad*** **20**
salmon, tuna, albacore & yellowtail sashimi tossed w/ avocado, onions, cherry tomatoes & spring greens in a spicy miso vinaigrette
- Beet & Arugula Salad** **13**
poached beets, arugula & shiso w/ lemon vinaigrette
- Wakame Salad** **11**
seaweed medley of wakame, kaiso & nori w/ sanbaizu & chili oil
- House Spring Mix** **10**
mixed greens, cherry tomatoes & cucumber w/ spicy garlic ponzu

NOODLES

- Yakisoba** **22**
choice of chicken, seafood, tofu or veggie, stir fried w/ wheat-egg noodles and vegetables
- Yakiudon** **22**
choice of chicken, seafood, tofu or veggie, stir fried w/ udon noodles & vegetables

VEGETARIAN SUSHI

- Veggie Sushi Sampler** **24**
nigiri omakase and veggie roll
- 🌶️ **Roasted Bell Pepper** **3**
- Roasted Portabella** **3**
- Inari** **3**
- 🌶️ **Avocado & Cucumber** **3**
- 🌶️ **Avocado** **3**
- Veggie roll** **10**
avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds
- Futomaki** **10**
tamago, spinach, takuan & kanpyo

- 🌶️ **Spicy King Crab** **21**
Alaskan king crab & onions simmered in a savory dashi broth, garnished w/ lemon, cilantro & habaero tobiko

- Tofu Salad** **13**
tofu, micro greens, red onion, tosaka seaweed & umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli

- Ohitashi Spinach** **8**
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** **25**
udon noodle soup w/ king crab, shrimp, scallop, clam, shrimp tempura, kamaboko & vegetables

- Tempura Udon** **20**
udon noodle soup w/ tempura shrimp & vegetables, kamaboko

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

- Green Decadence** **18**
asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli

- Sunset** **19**
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	5
Shiro Maguro* Albacore	4
Ebi Shrimp	4
Amaebi* Sweet Shrimp	5
Hotate* Scallop	4
Tarabagani King Crab	10
Hokkigai Surf Clam	3
Tako Octopus	4
Ika* Squid	3
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
	12	20
	10	18
	10	18
	12	22
	10	18
	22	40
	8	14
	10	18
	8	14
	10	18
	10	18
	8	14
	10	18
	12	22

OMAKASE

Chef's Choice Sashimi* - \$50/\$80/\$125

Chef's Choice Sushi* - \$50/\$80/\$125

Chirashi Bowl* 34
sashimi assortment over sushi rice w/ miso soup

Donburi* 22

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

STANDARD ROLLS

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

🌶️ Tuna Maki* 8
🌶️ Salmon Roll* 8
🌶️ Negi Hama Roll* 8



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SPECIALTY ROLLS

 Casino Royale* 21 spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers	 Neverland* 22 sockeye salmon, cilantro & asparagus topped w/ avocado, micro greens & 7-spice soy
 007* 21 spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers	 Knockout Roll* 22 spicy yellowtail, cilantro & shibazuke topped w/ seared spicy snow crab mix, scallions, habaero tobiko & habaero-jalapeño-citrus-truffle oil
SLU Roll* 21 snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze	 Flaming Tuna* 20 spicy tuna, avocado & cucumber topped w/ spicy yellowtail, black tobiko & spicy aioli
 8th Ave Roll* 21 shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli	 Denny Roll* 23 creamy spicy salmon, shibazuke & takuan topped w/ sockeye salmon, lime, cilantro, jalapeño & shishito peppers
Bell Street Roll* 21 shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze	 Hotter than Hell!!!* 22 spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habaero tobiko & habaero-citrus-truffle oil
 Mr. Perfect* 21 spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu	Crunchy Lizard 22 shrimp tempura, avocado & cream cheese, topped w/ eel & soy glaze
 Moonraker* 22 spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil	Legend of Kaiju 22 shrimp tempura, avocado & cucumber topped w/ seared crab & creamy scallop mix, tobiko & soy glaze
 Street Fighter* 22 spicy snow crab mix, cucumber & cilantro topped w/ 7-spice seared tuna, jalapeño, shishito peppers & garlic ponzu	 Tarantula Extreme* 23 blue crab tempura & cucumber topped w/ spicy snow crab mix, avocado, jalapeño, tobiko & spicy aioli
 Spicy Rainbow* 22 spicy snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy aioli	Rockstar* (fried) 23 tempura fried scallop roll topped w/ spicy snow crab mix, tobiko, soy glaze & spicy mayo
Ultimate Dragon* 27 snow crab mix, avocado & cucumber topped w/ half an eel, tobiko, sesame seeds & soy glaze	Badboy Roll (fried) 16 eel, avocado, cream cheese & snow crab mix roll fried w/ spicy aioli & soy glaze
 Gladiator* 25 shrimp tempura, avocado & spring mix topped w/ seared albacore belly, scallions & spicy ginger ponzu	Crunchy Cali (fried) 15 snow crab mix, avocado & cream cheese roll fried w/ soy glaze & sweet aioli
 Poke Roll* 22 spicy tuna, avocado & cucumber topped w/ tuna, white onions, cilantro & 7-spice sesame soy	Crunchy Seattle* (fried) 15 salmon, avocado & cream cheese roll fried w/ soy glaze & sweet aioli
 Geisha Roll* 22 spicy yellowtail, avocado & cucumber topped w/ salmon, mango, tobiko, habaero-citrus-truffle oil & yuzu citrus ponzu	



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