




## SMALL PLATES

 <b>Miso Soup</b> <b>4</b> tofu, shiitake, wakame, scallions
 <b>Asari Miso Soup</b> <b>6</b> manila clams, enoki mushroom, spinach, scallions
<b>Wakame Salad</b> <b>12</b> seaweed medley of wakame, kaiso & nori dressed w/ citrus soy
<b>House Spring Mix</b> <b>10</b> mixed greens, cherry tomatoes & cucumber (choice of miso balsamic vinaigrette or garlic ponzu)



<b>Takoyaki</b> <b>10</b> octopus okonomiyaki w/ kewpie, bonito flakes & pickled ginger
<b>Pork Gyoza</b> <b>11</b> cabbage, water chestnut, garlic dumplings w/ ponzu
<b>Chicken Karaage</b> <b>14</b> marinated bite-sized chicken thigh lightly battered & fried served w/ yuzu aioli
<b>Crispy Calamari</b> <b>15</b> fried squid w/ green curry aioli & creamy yuzu salad

## SUSHI BAR SPECIALS *(served w/miso)* *(upgrade to Asari miso +\$3)*



 <b>*Nigiri Sushi Set</b> <b>23</b> tuna, yellowtail, salmon, albacore, ebi & scallop w/ choice of california roll or spicy tuna roll
<b>*Nigiri Sushi Deluxe Set</b> <b>25</b> tuna, yellowtail, salmon, albacore, kani & unagi w/choice of california roll or spicy tuna roll
<b>*Sashimi Salad</b> <b>22</b> salmon, tuna, albacore & yellowtail sashimi w/ avocado, onions, cherry tomatoes & spring mix tossed in a spicy ponzu

 <b>*Lunch Sashimi Set</b> <b>25</b> two pieces each of tuna, yellowtail, salmon, albacore, sockeye salmon w/ side of white rice
<b>*Lunch Chirashi Bowl</b> <b>30</b> chef's choice sashimi & pickles served over sushi rice

## KITCHEN SPECIALS

 <b>Spicy Nabeyaki Udon</b> <b>18</b> noodles w/ pork belly, egg, kimchi, vegetables & kamaboko in a spicy house chicken broth
 <b>Birria Ramen</b> <b>23</b> guajillo-ancho tonkatsu pork broth topped w/tender beef birria, soy-marinated jammy egg, beansprouts & nori

<b>Katsu Sando</b> <b>20</b> panko breaded pork loin on Japanese milk bread w/ yuzu slaw & tonkatsu sauce served w/garlic shiso fries
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20% service charge added to parties of six or more

## NOODLES

**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)

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

## DONBURI (over rice w/ miso & tsukemono)

**Unagi Don** 23  
grilled eel & tamago over sushi rice

**\*Sashimi Don** 19  
8 piece sashimi over sushi rice  
(choice of salmon, tuna, albacore or yellowtail)

**Tempura Don** 17  
lightly battered & fried shrimp & assorted vegetables w/ house tempura sauce

**Oyakodon** 17  
chicken katsu w/ runny egg, onion cooked in dashi

**Tonkatsu Don** 17  
pork cutlet katsu & cabbage w/ yuzu dressing

**Kalbi Don** 18  
grilled beef short rib marinated w/ sweet soy glaze served w/side of kimchi

**Katsu Curry Don** 21  
japanese curry w/carrot, potato, onion served with pickled radish  
(choice of chicken or pork)

**Kama Don** 18  
grilled fish collar served w/ rice, ponzu & blanched spinach topped w/ pickled ginger  
(choice of salmon or yellowtail)

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

**Green Decadence Roll** 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
	10	18
	10	18
	8	14
	10	18
	10	18
	12	22

## STANDARD ROLLS

 *Spicy Tuna Roll	11	 *Tuna Roll	9
spicy tuna, avocado, cucumber & sesame seeds		 *Salmon Roll	9
 *California Roll	12	 *Negi Hama Roll	9
snow crab mix, avocado, cucumber, tobiko & sesame seeds			
 *Spicy California Roll	12		
Spicy snow crab mix, avocado, cucumber, tobiko & sesame seeds			
*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			


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## SPECIALTY ROLLS

 <b>*Casino Royale</b> <b>22</b>	<b>*King Ghidorah</b> <b>28</b>
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
 <b>*007</b> <b>22</b>	<b>*Pike Place Roll</b> <b>22</b>
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
<b>*SLU Roll</b> <b>22</b>	 <b>*Neverland</b> <b>23</b>
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
 <b>*8th Ave Roll</b> <b>22</b>	 <b>*Knockout Roll</b> <b>23</b>
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
<b>*Bell Street Roll</b> <b>22</b>	 <b>*Flaming Tuna</b> <b>21</b>
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
 <b>*Mr. Perfect</b> <b>22</b>	 <b>*Denny Roll</b> <b>24</b>
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
 <b>*Moonraker</b> <b>23</b>	 <b>*Hotter than Hell</b> <b>23</b>
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
 <b>*Street Fighter</b> <b>23</b>	<b>Crunchy Lizard</b> <b>23</b>
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
 <b>*Spicy Rainbow</b> <b>23</b>	<b>*Legend of Kaiju</b> <b>23</b>
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
<b>*Ultimate Dragon</b> <b>28</b>	 <b>*Tarantula Extreme</b> <b>24</b>
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
 <b>*Gladiator</b> <b>26</b>	<b>*Rockstar* (fried)</b> <b>24</b>
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
 <b>*Poke Roll</b> <b>23</b>	<b>Badboy Roll (fried)</b> <b>17</b>
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
 <b>*Geisha Roll</b> <b>23</b>	<b>Crunchy Cali (fried)</b> <b>17</b>
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
 <b>*Passion Roll</b> <b>25</b>	<b>*Crunchy Seattle (fried)</b> <b>17</b>
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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