






## RAW BAR


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

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

## HOT PLATES

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

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

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## 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/ garlic ponzu

- 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

## 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

- 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


## 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

- 🌶️ **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** **19**  
asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli

- Sunset** **20**  
sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & jalapeno truffle citrus

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## SUSHI

	1 piece
<b>Maguro*</b> Tuna	4
<b>Sake*</b> Salmon	4
<b>Hamachi*</b> Yellowtail	4
<b>Kani</b> Snow Crab	5
<b>Shiro Maguro*</b> Albacore	4
<b>Ebi</b> Shrimp	4
<b>Amaebi*</b> Sweet Shrimp	5
<b>Hotate*</b> Scallop	4
<b>Tarabagani</b> King Crab	10
<b>Hokkigai</b> Surf Clam	3
<b>Tako</b> Octopus	4
<b>Ika*</b> Squid	3
<b>Tobiko*</b> Flying Fish Roe	4
<b>Ikura*</b> Salmon Roe	4
<b>Tamago</b> Egg Omelet	3
<b>Saba*</b> Mackerel	4
<b>Unagi</b> Eel	5
<b>add Uzura*</b> to Ikura or Tobiko	1

## SASHIMI

	3 pieces	6 pieces
	10	18
	10	18
	10	18
	12	22
	10	18
	10	18
	12	22
	10	18
	22	42
	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

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

🌶️ <b>Tuna Maki*</b> 8
🌶️ <b>Salmon Roll*</b> 8
🌶️ <b>Negi Hama Roll*</b> 8


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## SPECIALTY ROLLS

 <b>Casino Royale*</b>	<b>21</b>	<b>King Ghidorah*</b>	<b>27</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>21</b>	<b>Pike Place Roll</b>	<b>21</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>21</b>	<b>Neverland*</b>	<b>22</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>21</b>	 <b>Knockout Roll*</b>	<b>22</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>21</b>	 <b>Flaming Tuna*</b>	<b>20</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>21</b>	 <b>Denny Roll*</b>	<b>23</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>22</b>	 <b>Hotter than Hell*</b>	<b>22</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>22</b>	<b>Crunchy Lizard</b>	<b>22</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>22</b>	<b>Legend of Kaiju</b>	<b>22</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>27</b>	 <b>Tarantula Extreme*</b>	<b>23</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>25</b>	<b>Rockstar* (fried)</b>	<b>23</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>22</b>	<b>Badboy Roll (fried)</b>	<b>16</b>
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	
 <b>Geisha Roll*</b>	<b>22</b>	<b>Crunchy Cali (fried)</b>	<b>15</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>24</b>	<b>Crunchy Seattle* (fried)</b>	<b>15</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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