





RAW BAR

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|  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 | |

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|  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 | |

HOT PLATES

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| 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 | |

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| Seafood Gyoza | 12 |
| house-made pan-fried shrimp & scallop dumplings w/ chili ponzu | |
| Special Kama | 17 |
| choice of grilled Hamachi or salmon collar w/ garlic ponzu, dressed wild greens & ponzu <i>sub wild greens w/ shishito peppers +\$2</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 | |
| Takoyaki | 9 |
| 4 pc octopus dumpling w/ kewpie, okonomiyaki & bonito | |
| Seasonal Mushroom Saute | 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

- 🌶️ **Spicy King Crab** 21
Alaskan king crab & onions simmered in a savory dashi broth, garnished w/ lemon, cilantro & habañoero 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, chicken, 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
- Futomaki** 10
tamago, spinach, takuan & kanpyo

- 🌶️ **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

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| 🌶️ 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 | |

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| 🌶️ 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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