

OMAKASE

chef's choice *sushi / *sashimi \$40, \$60, \$100

Let us take care of you!

We will send you freshest and finest raw selections of seafood prepared specially for you by our chef.

***RAW BAR & SPECIAL**

Ankimo 13

monkfish liver, scallions, tobiko, wasabi aioli & ponzu

Jalapeno Hamachi 16

yellowtail sashimi, jalapeno, cilantro, garlic paste w/ yuzu citrus ponzu



Matsu Sashimi 14

two piece tuna, two piece yellowtail, two piece salmon sashimi

Tuna Poke 14

diced tuna, onions, cucumber & wakame w/ 7 spice sesame soy

Rainbow Tartare 16

finely chopped tuna, yellowtail & salmon w/ shrimp, avocado, tobiko scallions over sushi rice w/ wasabi aioli & spicy ponzu

Usuzukuri 16

choice of thinly sliced salmon or flounder in yuzu citrus chili oil w/ pico de gallo



Uni sushi 10 / sashimi 40

Santa Barbara



Bluefin Tuna Sampler 28

otoro, chutoro, akami, negi toro



Akami sushi 6 / sashimi 24

fatty tuna from Mexico



Otoro sushi 11 / sashimi 44

fatty tuna from Mexico



Chutoro sushi 9 / sashimi 36

medium fatty tuna from Mexico



Salmon Trio 14

atlantic, wild sockeye, wild white king



Wild White King Salmon sushi 6 / sashimi 24

troll caught from Alaska

Barcelona Roll 25

Chopped fatty tuna, shiso, cucumber & takuan topped w/ bluefin tuna, black tobiko & yuzu miso citrus



Uni Shiso Roll 15

hosomaki roll w/ uni and shiso

*Consuming raw or undercooked meats and seafood may increase your risk of food borne illness



Gluten free dish

SALADS

House Salad 8

mixed greens, cherry tomatoes & cucumber
w/ spicy garlic ponzu

Wakame Salad 9

seaweed medley of wakame, kaiso & nori w/ yuzu dressing

Ohitashi Spinach 7

blanched spinach w/ sesame dressing, bonito flakes

Seafood Sunomono 12

octopus, scallop & shrimp, sweet shrimp, cucumber, wakame
w/ sanbaizu & sesame seeds

FRIED

KFC Wings 14

spicy honey glaze, toasted sesame, scallion

Agedashi Tofu 9

fried tofu in dashi broth topped w/ daikon, ginger
nori, scallions & bonito flakes

Crispy Calamari 12

fried squid w/ sweet onion miso, tossed wild greens in sweet aioli

Ebi & Vegetable Tempura 16

lightly battered & flash-fried shrimp & assorted vegetables
w/ house tempura sauce

Fried Oysters 10

fried Japanese oysters w/ katsu sauce

Chicken Karaage 12

fried chicken marinated in ginger & 7 spice w/ yuzu aioli

Spicy Ginger Chicken 14

Sautéed chicken, spinach & onions w/ spicy ginger sauce

Crispy Rice 16

spicy tuna tartare or spicy salmon tartare or chutoro tartar +\$4
over fried sushi rice & crunchy garlic w/ chili

PAN FRIED

Beef Tataki 16

beef tenderloin served w/ roasted garlic ponzu
wasabi aioli, served w/ salad & creamy yuzu



Black Cod Kasuzuke 18

marinated in sake kasu w/ sesame seeds, saikyo miso glaze

Seafood Gyoza 12

house-made shrimp & scallop dumplings w/ ponzu & chili oil

Mushroom Gyoza 12

house-made shitake & enoki mushroom dumplings
w/ onions, celery, carrot & sanbaizu sauce

SOUPS



Miso 3

tofu, shiitake, wakame, scallions



Asari Miso 5

manila clams, enoki mushroom, spinach, scallions

NOODLES

Yakisoba 22

choice of chicken, seafood, tofu, veggie,
stir fried w/ wheat noodles & vegetables

Yakiudon 22

choice of chicken, seafood, tofu, veggie,
stir fried w/ wheat noodles & vegetables

Tempura Udon 20

wheat noodle soup w/ tempura shrimp,
vegetables, kamaboko

Nabeyaki Udon 22

wheat noodle soup w/ shrimp, scallop
clam, shrimp tempura, kamaboko, vegetables

GRILLED



Shishito Yaki 8

grilled shishito peppers, sea salt, lemon

Baby Back Ribs 16

sapporo braised, spicy chili glaze

Special Kama 16

choice of grilled yellowtail or salmon collar
w/ garlic ponzu, dressed wild greens & ponzu

Garlic Short Ribs 16

garlic-soy marinated beef short ribs grilled
w/ house spring mix salad & pickled ginger














*Consuming raw or undercooked meats and seafood may increase your risk of food borne illness



Gluten free dish

*SUSHI / SASHIMI

SUSHI 1 PIECE SASHIMI 3 PIECES / 6 PIECES

 Amaebi Sweet Shrimp	5	12	22
 Maguro Tuna	4	10	18
 Sake Salmon	5	12	22
 Beni Sake Wild Sockeye Salmon	5	12	22
 Hamachi Yellowtail	4	10	18
 Shiro Maguro Albacore	4	10	18
 Ebi Shrimp	3	8	14
 Hotate Scallop	4	10	18
 Tako Octopus	4	10	18
 Tobiko Flying Fish Roe	4	10	18
 Tamago Egg Omelet	3	8	14
 Ikura Salmon Roe	4	10	18
 Saba Mackerel	4	10	18
Unagi Eel	5	12	22

Chirashi Bowl 34

sashimi assortment over sushi rice w/ miso soup

*VEGETARIAN SUSHI & ROLLS

Avocado & Cucumber Roll 7

Veggie Roll 10

avocado, cucumber, takuan, yamagobo, shibazuke, sesame seeds

Lucky Leprechaun 18

takuan, shibazuke, yamagobo, cucumber, cilantro topped w/ mango, avocado & mango-shiso sauce

Green Decadence Roll 18

asparagus & green onion tempura topped w/ avocado cherry tomatoes, sweet aioli

Shiitake Mushroom 3

Portabella Mushroom 3

Bell Pepper 3

Inari 3

Avocado 3

Veggie Sushi & Roll Sampler 24

chef's choice

*STANDARD ROLLS

Spicy Tuna 10

spicy tuna, avocado, cucumber, sesame seeds

California 11

snow crab mix, avocado, cucumber, tobiko, sesame seeds

Seattle 10

salmon, avocado, cucumber, tobiko, sesame seeds

Unagi 11

eel, avocado, cucumber, sesame seeds, soy glaze

Salmon Skin 10

salmon skin, avocado, cucumber, tobiko, soy glaze

Shrimp Tempura 11

shrimp tempura, avocado, cucumber, tobiko, sesame seeds

Crunchy Cali 14

snow crab mix, avocado, cream cheese

Crunchy Seattle 14

salmon, cream cheese, avocado

Bad Boy 15

bbq eel, avocado, cream cheese, snow crab mix fried

Spider 13

blue crab tempura, snow crab mix, avocado cucumber, tobiko


Negi Hama 7

Negi Toro 12

Tuna Roll 8

Salmon Roll 8

*Consuming raw or undercooked meats and seafood may increase your risk of food borne illness

 **Gluten free dish**

*SPECIALTY ROLLS

Matsu Roll 25

snow crab mix, shibazuke, cilantro & cucumber topped w/ sockeye salmon, black tobiko, scallion & yuzu miso citrus

White Tiger 26

spicy yellowtail, cucumber & asparagus topped w/ white king salmon, lime, tobiko & yuzu citrus ponzu

King Street Roll 23

spicy creamy scallop, cucumber & avocado, topped w/ seared atlantic salmon, white onions, sweet and spicy onion sauce

Street Fighter 22

spicy snow crab mix, cucumber & cilantro, topped w/ 7-spice seared tuna, jalapeno, shishito peppers & garlic ponzu

Moonraker 22

spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions
jalapeno-citrus-truffle oil

12TH Man 21

shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli

Geisha 21

spicy yellowtail, avocado & cucumber topped w/ atlantic salmon, mango, tobiko, habanero-citrus-truffle oil, yuzu citrus ponzu



007 21

spicy tuna avocado, cucumber & cilantro topped w/ atlantic salmon, lime, jalapeno & shishito peppers

Spicy Rainbow 21

spicy snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy aioli

Crunchy Lizard 22

shrimp tempura, avocado & cream cheese topped w/ eel & soy glaze

Poke Roll 22

spicy tuna, avocado & cucumber topped w/ tuna, white onions, cilantro & 7-spice sesame soy

Ultimate Dragon 27

snow crab mix, avocado & cucumber topped w/ half an eel, tobiko, sesame seeds & soy glaze

Mr. Perfect 21

spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu

Gladiator 25

shrimp tempura, avocado & spring mix topped w/ seared yellowtail, scallions & spicy ginger ponzu

Hotter Than Hell 22

spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habanero tobiko & habanero-citrus-truffle oil

Knockout 22

spicy yellowtail, cilantro & shibazuke topped w/ seared spicy snow crab mix, scallions, habanero tobiko
habanero-jalapeno-citrus-truffle oil

Pike Place 20

salmon skin & cucumber topped w/ avocado, smoked salmon, scallions, sesame seeds & soy glaze

Flaming Tuna 20

spicy tuna, avocado & cucumber topped w/ spicy yellowtail, black tobiko & spicy aioli

Caterpillar 21

eel & cucumber topped w/ tobiko, avocado, sesame seeds & soy glaze

*Consuming raw or undercooked meats and seafood may increase your risk of food borne illness



Gluten free dish