

RAW BAR

*Ankimo 16

monkfish liver, scallions, tobiko, wasabi aioli & ponzu

*Jalapeno Hamachi 20

yellowtail sashimi, jalapeno, cilantro, yuzu citrus ponzu

*Matsu Sashimi 20

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

*Poke 17

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

*Rainbow Tartare 18

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

*Usuzukuri 18

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

SPECIAL

*Bluefin Tuna Sampler 32

otoro, chutoro, akami, negi toro

*Chutoro sushi 9 / sashimi 38

medium fatty tuna

*Otoro sushi 12 / sashimi 50

fatty tuna

*Wild White King Salmon sushi 6 / sashimi 26

troll caught from Alaska

*Salmon Trio 16

atlantic, wild sockeye, wild white king

*Uni ask server **Market Price**

sea urchin

*Madai sushi 6 / sashimi 26

red seabream from Japan

*Kanpachi sushi 6 / sashimi 26

amberjack from Hawaii

*Aji sushi 7 / sashimi 30

horse mackerel from Japan

*Belly Sampler 30

albacore, yellowtail, salmon, chutoro

*Dragon Ball Roll 28

shrimp tempura, avocado topped w/ white king salmon, fried jalapeno, ikura, habanero-citrus & yuzu

*Pioneer Square Roll 25

shrimp tempura, avocado, cilantro topped w/ seared atlantic salmon, spicy mayo, soy glaze & cucumber sauce, pico de gallo

*Sounders Roll 27

spicy tuna, asparagus, cucumber topped w/ sockeye salmon, avocado, mango, red pepper, red onions & wasabi aioli

*Tropical Roll 20

sweet potato, asparagus tempura topped w/ avocado, strawberry, spicy mango sauce

*Uni Shiso Roll 19

hosomaki roll w/ uni and shiso

SALADS

House Salad 11

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

Wakame Salad 13

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

Ohitashi Spinach 9

blanched spinach w/ sesame dressing, bonito flakes

*Seafood Sunomono 18

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

FRIED

KFC Wings 17

spicy honey glaze, toasted sesame, scallion

Agedashi Tofu 13

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

Crispy Calamari 16

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

Ebi & Vegetable Tempura 20

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

*Salmon Tostada 20

crispy gyoza skin, spicy salmon, pico de gallo w/
wasabi aioli and spicy ponzu sauce

Chicken Karaage 15

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

Spicy Ginger Chicken 17

sautéed chicken, spinach & onions w/ spicy ginger sauce

*Crispy Rice 20

spicy tuna tartare or spicy salmon tartare or chutoro tartar +\$4
over fried sushi rice

PAN FRIED

*Beef Tataki 20

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

Black Cod Kasuzuke 20

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

Seafood Gyoza 15

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

Mushroom Gyoza 15

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

SOUPS

Miso 5

tofu, shiitake, wakame, scallions

Asari Miso 7

manila clams, enoki mushroom, spinach, scallions

NOODLES

Yakisoba 25

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

Yakiudon 25

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

Creamy Udon 24

udon noodle in creamy sauce with shitake
mushroom, shrimp, scallop & scallions

Tempura Udon 23

wheat noodle soup w/ tempura shrimp,
vegetables, kamaboko

Nabeyaki Udon 25

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

GRILLED

Shishito Yaki 10

grilled shishito peppers, sea salt, lemon

Baby Back Ribs 20

sapporo braised, spicy chili glaze

Special Kama 17

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

Garlic Short Ribs 22

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

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 Gluten free dish

OMAKASE chef's choice *sushi / *sashimi \$60, \$90, \$110

*SUSHI / SASHIMI

SUSHI 1 PIECE SASHIMI 3 PIECES / 6 PIECES

 *Amaebi Sweet Shrimp	7	16	30
 *Maguro Tuna	6	14	26
 *Sake Salmon	5	12	20
 *Beni Sake Wild Sockeye Salmon	7	16	30
 *Hamachi Yellowtail	5	12	20
 *Shiro Maguro Albacore	5	12	20
 Ebi Shrimp	5	12	20
 *Hotate Scallop	7	16	30
 Tako Octopus	5	12	20
 *Ika Squid	5	12	20
 *Tobiko Flying Fish Roe	5	12	20
 Tamago Egg Omelet	4	10	18
 *Ikura Salmon Roe	5	12	20
 *Saba Mackerel	5	12	20
Unagi Eel	6	14	26

*Chirashi Bowl 38

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 20

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

Green Decadence Roll 20

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

Shiitake Mushroom 4

Portabella Mushroom 4

Bell Pepper 4

Inari 4

Avocado 4

Veggie Sushi & Roll Sampler 27

chef's choice

STANDARD ROLLS

***Spicy Tuna 12**

spicy tuna, avocado, cucumber, sesame seeds

***California 13**

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

***Seattle 12**

salmon, avocado, cucumber, tobiko, sesame seeds

***Unagi 14**

eel, avocado, cucumber, sesame seeds, soy glaze

***Salmon Skin 12**

salmon skin, avocado, cucumber, tobiko, soy glaze

Shrimp Tempura 12

shrimp tempura, avocado, cucumber, tobiko, sesame seeds

Crunchy Cali 18

snow crab mix, avocado, cream cheese

Crunchy Seattle 18

salmon, cream cheese, avocado

Bad Boy 19

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

Spider 14

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

***Negi Hama 10**

***Negi Toro 13**

***Tuna Roll 10**

***Salmon Roll 10**

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SPECIALTY ROLLS

***Matsu Roll 27**

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

***Barcelona Roll 27**

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

***White Tiger 28**

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

***King Street Roll 26**

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

***Street Fighter 25**

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

***Moonraker 25**

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

***12TH Man 24**

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

***Geisha 25**

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

***007 24**

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

***Spicy Rainbow 24**

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

***Crunchy Lizard 25**

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

***Poke Roll 25**

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

***Ultimate Dragon 30**

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

***Mr. Perfect 24**

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

***Gladiator 27**

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

***Hotter Than Hell 25**

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

***Knockout 25**

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

***Pike Place 23**

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

***Flaming Tuna 24**

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

***Caterpillar 24**

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

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