

RAW BAR

*Ankimo 15

monkfish liver, scallions, tobiko, wasabi aioli & ponzu

*Jalapeno Hamachi 18

yellowtail sashimi, jalapeno, cilantro, yuzu citrus ponzu

*Matsu Sashimi 18

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

*Poke 15

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

*King Crab Tower 25

king crab, snow crab & avocado topped w/ pico de gallo,
tobiko, wasabi aioli & yuzu citrus ponzu

*Rainbow Tartare 17

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 albacore in yuzu citrus chili oil
w / pico de gallo

SPECIAL

*Bluefin Tuna Sampler 30

otoro, chutoro, akami, negi toro

*Chutoro sushi 9 / sashimi 36

medium fatty tuna

*Otoro sushi 11 / sashimi 44

fatty tuna

*Wild White King Salmon sushi 6 / sashimi 24

troll caught from Alaska

*Salmon Trio 14

atlantic, wild sockeye, wild white king

*Uni ask server Market Price

sea urchin

*Madai sushi 5 / sashimi 20

red seabream from Japan

*Kanpachi sushi 4 / sashimi 16

amberjack from Hawaii

*Aji sushi 5 / sashimi 20

horse mackerel from Japan

*Belly Sampler 26

Albacore, yellowtail, salmon, Chutoro

*Dragon Ball Roll 25

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

*Pioneer Square Roll 22

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

*Sounders Roll 25

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


*Tropical Roll 18

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

*Uni Shiso Roll 17

hosomaki roll w/ uni and shiso

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 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 16

spicy honey glaze, toasted sesame, scallion

Agedashi Tofu 9

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

Crispy Calamari 13

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 12

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 18

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

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 18

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 18

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

Grilled 7 Spice King Crab 27

dry rubbed king crab served w/ yuzu citrus butter
wild greens in garlic ponzu dressing









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

*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
 *Tarabagani King Crab	4	10	18
 *Hotate Scallop	10	22	40
 *Tako Octopus	5	12	22
 *Tobiko Flying Fish Roe	4	10	18
 *Tamago Egg Omelet	4	10	18
 *Ikura Salmon Roe	3	8	14
 *Saba Mackerel	4	10	18
 *Unagi Eel	4	10	18
	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

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SPECIALTY ROLLS

***Matsu Roll 25**

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

***Barcelona Roll 25**

chopped fatty tuna, shiso, cucumber & takuan, topped w/ bluefin tuna, black tobiko & 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 22**

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

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