

Chef Specials Menu

Temari Crispy Rice

Crispy rice w/ salmon roe, wasabi aioli, & aonori

Choice of:

Uni 3pc \$18 // 4pc \$26

Scallop 3pc \$14 // 4pc \$18

Crispy rice topped w/soy glaze, spicy aioli, tobiko, & green onion

Spicy Tuna 3pc: \$14 // 4pc: \$18

Sashimi Salad

Salmon, tuna, albacore & yellowtail sashimi tossed w/ avocado, onions, cherry tomatoes & spring greens in a spicy miso vinaigrette

\$22-

Toro (Bluefin Tuna Belly) wild from Spain		<i>Market Price-</i>
Kurodai (Black Snapper/Sea Bream) farmed from Turkey	Sushi \$7-	Sashimi \$29-
Kinmedai (Golden Eye Snapper) farmed from New Zealand	Sushi \$7-	Sashimi \$29-
Shima Aji (White Trevally) wild from Japan	Sushi \$7-	Sashimi \$28-
Aji (Horse Mackerel) wild from Japan	Sushi \$5-	Sashimi \$20-
Kanpachi (Amberjack) farmed from Hawaii	Sushi \$5-	Sashimi \$20-
Sockeye Salmon wild from Alaska	Sushi \$5-	Sashimi \$22-
Ivory Salmon wild from Alaska	Sushi \$6-	Sashimi \$24-
Tsubugai (Conch) wild from Russia	Sushi \$5-	Sashimi \$20-

Salmon Sampler – 1 piece nigiri of sockeye salmon, ivory salmon & Atlantic salmon belly \$13-

King Ghidorah Roll

Spicy snow crab mix, tempura scallions & avocado topped w/ spicy tuna, tempura unagi, sesame & scallions w/ spicy aioli, sweet chili & soy glaze

\$27-

Demon Slayer Roll (Spicy!)

Scallop, enoki, asparagus, cilantro & ume paste topped w/ Amberjack, roasted habaero & garlic ponzu

\$24-

RAW BAR



Poke, \$15-

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, tosaoka & garlic paste w/ yuzu citrus ponzu



Usuzukuri, \$16-

choice of thinly sliced *salmon* or *yellowtail* in yuzu citrus ponzu w/ micro greens, jalapeño & tobiko

Rainbow Tartare, \$17-

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

Momiji Ceviche, \$18-

choice of thinly sliced *amberjack* or *sockeye salmon* sashimi w/ pico de gallo in yuzu citrus ponzu

King Crab Ceviche, \$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

Octopus Carpaccio, \$16-

thinly sliced octopus sashimi, mustard soy & capers in a mignonette w/ wasabi aioli & 7-spice granita



Momiji Sashimi, \$18-

two piece each of tuna, salmon, yellowtail & albacore sashimi

Ankimo, \$16-

monkfish liver, scallions, tobiko, wasabi aioli & ponzu

Ikura Somen, \$12-

house-marinated ikura, sockeye salmon sashimi & thin noodles in dashi broth

Tako Wasabi, \$8-

seasoned raw baby octopus in a wasabi marinade w/ scallions & grated ginger

Oyster Shooter, \$4-

Pacific oyster in 7-spice granita w/ tobiko, pico de gallo & scallions



Sunomono, \$8-

cucumber, wakame & onions w/ sanbaizu choice of octopus, surf clam, snow crab or shrimp +\$4

APPETIZERS



Kurobuta no Kakuni, \$15-

braised pork shoulder, fried shishito & karashi in a ginger-soy marinade

Yasai Tem-Zaru, \$12-

chilled green tea soba noodles w/ seasonal vegetable tempura

Seasonal Mushroom Saute, \$14-

shiitake, maitake, shimeji & oyster mushrooms w/ asparagus sautéed batayaki style

Chawan Mushi, \$8-

steamed egg custard, scallop, shrimp, kamaboko & scallions

Asari Sakamushi, \$14-

sake-steamed manila clams w/ sake, ginger & butter



This symbol indicates Gluten Free items




This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.



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

20% service charge added to parties of six or more

GRILLED


 **Flat Iron Steak, \$17-**
6oz grass fed beef, green onions & diced jalapeño w/
garlic ponzu


Garlic Short Ribs, \$17-
garlic-soy marinated beef short ribs grilled w/ a side of
taro chips

Special Kama, \$17-
choice of grilled kanpachi, hamachi, sake, sockeye
salmon *or* ivory salmon collar
w/ garlic ponzu, dressed wild greens & ponzu
sub wild greens w/ shishito peppers +\$2


 **7-Spice Grilled King Crab, \$27-**
shichimi dusted grilled Alaskan king crab w/ wild
greens & ponzu

Enoki Yaki, \$7-
grilled enoki mushrooms on a bed of kaiso & wakame
seaweed w/ garlic ponzu

 **Shishito Yaki, \$8-**
japanese peppers w/ sea salt & lemon

 **Portabella Yaki, \$7-**
house-marinated grilled portabella mushroom & sesame
seeds

FRIED


 **Crispy Calamari, \$13-**
fried squid w/ a spinach, lime & green curry aioli &
tossed wild greens in sweet aioli


Ebi & Vegetable Tempura, \$16-
lightly battered & flash-fried shrimp & assorted
vegetables w/ house tempura sauce

Maitake no Tempura, \$8-
maitake mushrooms battered & fried w/ green tea
sea salt



Soft Shell Crab, \$19-
fried blue crab served w/ wild greens & ponzu


Panko Fried Oysters, \$12
fried Japanese oysters w/ katsu sauce

 **Spicy Ginger Chicken, \$14-**
sautéed chicken, spinach & onions
w/ spicy ginger sauce


 **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

  **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

PAN FRIED


 **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


Anago Kabayaki, \$15-
sea eel broiled & basted w/ sweet soy glaze

Seafood Gyoza, \$12-
house-made pan fried shrimp & scallop dumplings
w/ ponzu & chili oil

Ika Shoga, \$18-
whole squid sauteed w/ bok choy & jalapenos batayaki

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

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

20% service charge added to parties of six or more

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/ buckwheat noodles & vegetables

Nabeyaki Udon, \$25-

buckwheat noodle soup w/ king crab, shrimp, scallop,
clam, shrimp tempura, chicken, kamaboko &
vegetables

Tempura Udon, \$20-

buckwheat noodle soup w/ tempura shrimp &
vegetables, kamaboko

SALADS



Beet & Arugula Salad, \$13-

poached beets, arugula & shiso w/ lemon vinaigrette



House Spring Mix, \$10-

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

Tofu Salad, \$13-

tofu, micro greens, red onion, tosaka seaweed &
umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli



Asparagus Su Miso, \$8-

blanched asparagus w/ miso vinaigrette

SOUPS



Miso, \$3-

tofu, shiitake, wakame & scallions



Asari Miso, \$5-

manila clams, enoki mushroom, spinach & scallions



Spicy King Crab, \$21-

Alaskan king crab & onions simmered in a savory
dashi broth, garnished w/ lemon, cilantro &
habaero tobiko

Wakame Salad, \$11-

seaweed medley of wakame, kaiso & nori w/
sanbaizu & chili oil

Ohitashi Spinach, \$8-

blanched spinach w/ choice of sesame dressing or
konbu dashi, garnished with bonito flakes

Tsukemono, \$9-

pickled takuan, shibazuke & yamagobo



This symbol indicates Gluten Free items



This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.




















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



20% service charge added to parties of six or more

SUSHI

SASHIMI

	1 piece	3 pieces	6 pieces
 Maguro (Tuna)	\$4-	\$10-	\$18-
 Sake (Salmon)	\$4-	\$10-	\$18-
 Hamachi (Yellowtail)	\$4-	\$10-	\$18-
 Kani (Snow Crab)	\$5-	\$12-	\$22-
 Shiro Maguro (Albacore)	\$4-	\$10-	\$18-
 Ebi (Shrimp)	\$4-	\$10-	\$18-
 Amaebi (Sweet Shrimp)	\$5-	\$12-	\$22-
 Hotate (Scallop)	\$4-	\$10-	\$18-
 Tarabagani (King Crab)	\$10-	\$22-	\$40-
 Hokkigai (Surf Clam)	\$3-	\$8-	\$14-
 Tako (Octopus)	\$4-	\$10-	\$18-
 Ika (Squid)	\$3-	\$8-	\$14-
 Tobiko (Flying Fish Roe)	\$4-	\$10-	\$18-
 Ikura (Salmon Roe)	\$4-	\$10-	\$18-
 Tamago (Egg Omelet)	\$3-	\$8-	\$14-
 Saba (Mackerel)	\$4-	\$10-	\$18-
Unagi (Eel)	\$5-	\$12-	\$22-
 Uzura (Quail Egg)	\$2-		

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 Bowl – \$22

choice of salmon, tuna, yellowtail *or* albacore over sushi rice w/ pickled veggies sockeye *or* unagi +4

 This symbol indicates Gluten Free items


 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.


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


20% service charge added to parties of six or more

SPECIALTY ROLLS

-  **12th Ave Roll, \$21-**
shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli
-  **Momiji Roll, \$21-**
creamy scallop & cucumber topped w/ tuna, avocado & tobiko
-   **Casino Royale, \$21-**
spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers
-   **007, \$21-**
spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers
- sub salmon w/ ivory or sockeye salmon +\$2
-  **Ponyo, \$21-**
Spicy yellowtail mix, cucumber & takuan topped w/ yellowtail, avocado, tobiko & spicy ponzu
- Crunchy Lizard, \$22-**
shrimp tempura, avocado & cream cheese, topped w/ eel & soy glaze
-  **Rockstar (fried), \$23-**
Creamy scallop roll topped w/ spicy snow crab mix, tobiko & soy glaze
-  **Sounder Roll, \$22-**
spicy yellowtail, avocado & asparagus topped w/ seared crab & creamy scallop mix, wasabi & yuzu tobiko, wasabi aioli & spicy ponzu
- Pine Street Roll, \$20-**
shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze
-  **Gladiator, \$25-**
shrimp tempura, avocado & spring mix topped w/ seared albacore belly, scallions & spicy ginger ponzu
-  **Mr. Perfect, \$21-**
spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu
-   **Poke Roll, \$22-**
spicy tuna, avocado & cucumber topped w/ tuna, white onions, cilantro & 7-spice sesame soy
-  **El Diablo, \$24-**
shrimp tempura, shibazuke & asparagus topped w/ seared snow crab legs, pico de gallo & chipotle
- Caterpillar, \$21-**
eel & cucumber topped w/ tobiko, avocado, sesame seeds & soy glaze
-   **Moonraker, \$22-**
spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil
-  **Street Fighter, \$22-**
spicy snow crab mix, cucumber & cilantro topped w/ 7-spice seared tuna, jalapeño, shishito peppers & garlic ponzu
-  **Hotter than Hell!!!, \$22-**
spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habañero tobiko & habañero-citrus-truffle oil
- Pike Place Roll, \$20-**
salmon skin & cucumber topped w/ avocado, smoked salmon, scallions, sesame seeds & soy glaze
- Sea Monster, \$22-**
scallop, avocado & asparagus wrapped w/ albacore, kaiso seaweed & garlic ponzu
- Capitol Hill Roll, \$21-**
snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze
-  **Angel Roll, \$24-**
creamy scallop & cucumber topped w/ albacore, salmon, avocado & tobiko
-   **Three Devils, \$21-**
spicy tuna, cucumber & cilantro topped w/ salmon, yellowtail, scallions, tobiko & strawberry-habañero sauce
-  **Matador, \$25-**
snow crab leg tempura & asparagus topped w/ albacore belly, pico de gallo, habañero tobiko & habañero-citrus-truffle oil

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

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

20% service charge added to parties of six or more

SPECIALTY ROLLS

Legend of Kaiju, \$22-

shrimp tempura, avocado & cucumber topped w/
seared crab & creamy scallop mix, tobiko & soy glaze

Geisha Roll, \$22-

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

Spicy Cassidy, \$20-

spicy yellowtail & cucumber topped w/ salmon,
avocado, jalapeño & spicy aioli

Bird of Paradise, \$22-

spicy yellowtail, shibazuke, asparagus & cilantro
wrapped in soy paper & topped w/ sockeye salmon,
white king salmon, Atlantic salmon, lime, jalapeño &
shishito peppers

Ultimate Dragon, \$27-

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

Tarantula Extreme, \$23-

blue crab tempura & cucumber topped w/ spicy snow
crab mix, avocado, jalapeño, tobiko & spicy aioli

King of Fighters, \$23-

snow crab legs, roasted bell pepper & portabella
mushroom, topped w/ sockeye salmon, albacore,
tobiko, chipotle aioli & ponzu

Spicy Rainbow, \$21-

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

Mango Tango, \$20-

mango, cilantro & bell pepper topped w/ tuna
& mango-shiso sauce

Panda Roll, \$20-

salmon skin, avocado & cucumber topped w/ 7-spice
seared albacore, scallions & a black sesame reduction

Tropical Paradise, \$21-

mango, avocado & cucumber topped w/ tuna, salmon,
strawberry, tobiko & spicy blueberry soy

Samurai Spirit, \$21-

spicy yellowtail, white onions & cilantro topped w/
albacore, scallions & yuzu citrus ponzu

Neverland, \$22-

sockeye salmon, cilantro & asparagus topped w/
avocado, micro greens & 7-spice soy

Knockout Roll, \$22-

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

White Tiger Roll, \$23-

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

Hottie Roll, \$21-

spicy creamy scallop & cucumber topped w/ salmon,
avocado, tobiko & spicy aioli

Flaming Tuna, \$20-

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

Pretty in Pink, \$20-

creamy scallop, snow crab mix & cucumber wrapped in
soy paper & topped w/ avocado, tobiko, sweet aioli &
soy glaze

Madison Roll, \$23-

creamy spicy salmon, shibazuke & takuan topped w/
sockeye salmon, lime, cilantro, jalapeño & shishito
peppers

Four Kings, \$27-

creamy scallops & cilantro topped w/ Atlantic
salmon, sockeye salmon, white king salmon,
smoked salmon & ikura

Badboy Roll (fried), \$16-


eel, avocado, cream cheese & snow crab mix
roll fried w/ spicy aioli & soy glaze


Crunchy Cali (fried), \$15-


snow crab mix, avocado & cream cheese roll fried w/
soy glaze & sweet aioli

Crunchy Seattle (fried), \$15-

salmon, avocado & cream cheese roll fried w/ soy glaze
& sweet aioli


 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.


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

20% service charge added to parties of six or more

STANDARD ROLLS



 **California, \$11-**
snow crab mix, avocado, cucumber, tobiko & sesame seeds


Spider Roll, \$13-
blue crab tempura, snow crab mix, avocado, cucumber & tobiko

 **Seattle, \$10-**
salmon, avocado, cucumber, tobiko & sesame seeds

Unagi Roll, \$11-
eel, avocado, cucumber sesame seeds & soy glaze

Salmon Skin Roll, \$10-
salmon skin, avocado, cucumber, tobiko & soy glaze

  **Spicy Tuna, \$10-**
spicy tuna, avocado, cucumber & sesame seeds

 **Philadelphia Roll, \$10-**
Smoked salmon, cream cheese & avocado topped w/ sesame seeds

Shrimp Tempura Roll, \$11-
shrimp tempura, avocado, cucumber, tobiko & sesame seeds

Veggie Roll, \$10-
avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds

Futomaki, \$10-
tamago, spinach, takuan & kanpyo


 **Tuna Roll** \$8-

 **Salmon Roll** \$8-


 **Negi Hama Roll** \$8-

VEGETARIAN SUSHI

Veggie Sushi Sampler, \$24-
nigiri omakase and veggie roll

 **Avocado/Cucumber** \$3-

 **Avocado** \$3-

 **Cucumber** \$3-

Inari \$3-

 **Seaweed** \$3-

 **Spinach** \$3-

 **Roasted Bell Pepper** \$3-

 **Asparagus** \$3-

Grilled Enoki \$3-


 **Grilled Portabella** \$3-

 **Grilled Shiitake** \$3-


 **Pickled Radish** \$3-

Pickled Burdock Root \$3-


 **Pickled Eggplant** \$3-

 **Pickled Gourd** \$3-


VEGETARIAN ROLLS

 **Wonderland Roll, \$20-**
asparagus, shibazuki & fried tofu topped w/ grilled portabella, red bell pepper & mango w/ cucumber-citrus sauce

Green Decadence, \$19-
asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli

 **Tottoroll, \$20-**
grilled portabella & asparagus topped w/ roasted red pepper, mango & mango-shiso sauce

Lucky Leprechaun, \$19-
takuan, shibazuke, yamagobo, cucumber & cilantro topped w/ mango, avocado & mango-shiso sauce

 **Rising Sun, \$20-**
sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & habaero pumpkin purée

Veggie roll \$10-

 **Avo/cucumber roll** \$7-

 **Avocado roll** \$6-

 **Cucumber roll** \$6-


 **Ume Shiso roll** \$7-


Natto roll \$7-


 **Portabella roll** \$7-

Kanpyo roll \$7-

 **Oshinko roll** \$7-

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

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

20% service charge added to parties of six or more