

RAW BAR



Poke, \$17-

diced tuna or salmon tossed w/ onions & cucumber on a bed of wakame w/ 7-spice sesame soy



Jalapeño Hamachi, \$20-

yellowtail sashimi, jalapeño, cilantro, tosaoka w/yuzu citrus ponzu



Usuzukuri, \$19-

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

Rainbow Tartare, \$19-

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

Momiji Ceviche, \$20-

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

King Crab Ceviche, \$28-

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



7-Spice Tuna Tataki, \$18-

shichimi dusted tuna, lightly seared w/ micro-greens, tobiko, wasabi aioli & garlic ponzu

Octopus Carpaccio, \$18-

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



Momiji Sashimi, \$20-

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

Ankimo, \$17-

monkfish liver, scallions, tobiko, wasabi aioli & ponzu

Ikura Somen, \$15-

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

Tako Wasabi, \$9-

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

Oyster Shooter, \$6-

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



Sunomono, \$9-

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

APPETIZERS



Crispy Rice,

crispy rice w/ salmon roe, wasabi aioli, & aonori choice of

Uni

3pc \$20/ 4pc \$25

Scallop

3pc \$18/ 4pc \$22

crispy rice topped w/ soy glaze spicy aioli, tobiko, scallions

Spicy Tuna

3pc \$15/ 4pc \$19



Kurobuta no Kakuni, \$18-

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

Seasonal Mushroom Saute, \$16-

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

Chawan Mushi, 10-

steamed egg custard, scallop, shrimp, kamaboko & scallions

Asari Sakamushi, \$18-

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

Yasai Tem Zaru, , \$15-

chilled green tea soba noodles w/ vegetable tempura



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GRILLED



Flat Iron Steak, \$22-

6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu

Garlic Short Ribs, \$22-

garlic-soy marinated beef short ribs grilled w/ a side of taro chips

Special Kama, \$20-

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



7-Spice Grilled King Crab, \$28-

shichimi dusted grilled Alaskan king crab w/ wild greens & ponzu

Enoki Yaki, \$9-

grilled enoki mushrooms on a bed of kaiso & wakame seaweed w/ garlic ponzu



Shishito Yaki, \$10-

japanese peppers w/ sea salt & lemon



Portabella Yaki, \$9-

house-marinated grilled portabella mushroom & sesame seeds

FRIED



Crispy Calamari, \$17-

fried squid w/ a spinach, lime & green curry aioli & tossed wild greens in sweet aioli

Ebi & Vegetable Tempura, \$20-

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

Maitake no Tempura, \$12-

maitake mushrooms battered & fried w/ green tea sea salt

Soft Shell Crab, \$23-

fried blue crab served w/ wild greens & ponzu

Panko Fried Oysters, \$13-

fried Japanese oysters w/ katsu sauce



Spicy Ginger Chicken, \$18-

sautéed chicken, spinach & onions w/ spicy ginger sauce



Chicken Karaage, \$16-

chicken marinated in sesame-mirin-tamari, lightly battered & fried

Agedashi Tofu, \$13-

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



Spicy Tomato Tofu, \$15-

fried tofu, tomato & okra w/ sweet & spicy sauce



Spicy Ginger Tofu, \$15-

fried tofu w/ bell pepper, spinach & onions in ginger-chili-soy



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PAN FRIED

-  **Black Cod Kasuzuke, \$23-**
marinated in sake kasu w/ sesame seeds & saikyo miso glaze
-  **Halibut Cheeks, \$23-**
marinated in sea salt & honey, served over diced pear and portabella mushroom, topped w/ fried yamagobo

Anago Kabayaki, \$18-
sea eel broiled & basted w/ sweet soy glaze

Seafood Gyoza, \$16-
house-made pan fried shrimp & scallop dumplings w/ ponzu & chili oil

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

NOODLES

Yakisoba, \$25-
choice of chicken, seafood, tofu or veggie, stir fried w/ wheat-egg noodles and vegetables

Yakiudon, \$25-
choice of chicken, seafood, tofu or veggie, stir fried w/ buckwheat noodles & vegetables

Nabeyaki Udon, \$28-
buckwheat noodle soup w/ king crab, shrimp, scallop, clam, shrimp tempura, chicken, kamaboko & vegetables

Tempura Udon, \$23-
buckwheat noodle soup w/ tempura shrimp & vegetables, kamaboko

SOUPS

 **Miso, \$5-**
tofu, shiitake, wakame & scallions

 **Asari Miso, \$7-**
manila clams, enoki mushroom, spinach & scallions

 **Spicy King Crab, \$24-**
Alaskan king crab & onions simmered in a savory dashi broth, garnished w/ lemon, cilantro & habaero tobiko

SALADS

 **Beet & Arugula Salad, \$15-**
poached beets, arugula & shiso w/ lemon vinaigrette

 **House Spring Mix, \$12-**
mixed greens, cherry tomatoes & cucumber w/ spicy garlic ponzu

Tofu Salad, \$15-
tofu, micro greens, tosa seaweed & umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli

 **Asparagus Su Miso, \$9-**
blanched asparagus w/ miso vinaigrette

Sashimi Salad, \$24-
salmon, yellowtail, albacore, tuna, topped w/ avocado, onions, cherry tomatoes, & spring greens, dressed w/ a spicy miso vinaigrette

Wakame Salad, \$13-
seaweed medley of wakame, kaiso & nori w/ sanbaizu & chili oil

Ohitashi Spinach, \$9-
blanched spinach w/ choice of sesame dressing or konbu dashi, garnished with bonito flakes

Tsukemono, \$10-
pickled takuan, shibazuke & yamagobo

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SUSHI

SASHIMI

	1 piece	3 pieces	6 pieces
 Maguro (Tuna)	\$5-	\$12-	\$22-
 Sake (Salmon)	\$5-	\$12-	\$22-
 Hamachi (Yellowtail)	\$5-	\$12-	\$22-
 Kani (Snow Crab)	\$6-	\$14-	\$26-
 Shiro Maguro (Albacore)	\$5-	\$12-	\$22-
 Ebi (Shrimp)	\$5-	\$12-	\$22-
 Amaebi (Sweet Shrimp)	\$7-	\$16-	\$30-
 Hotate (Scallop)	\$6-	\$14-	\$26-
 Tarabagani (King Crab)	\$11-	\$24-	\$46-
 Hokkigai (Surf Clam)	\$6-	\$14-	\$26-
 Tako (Octopus)	\$5-	\$12-	\$22-
 Ika (Squid)	\$5-	\$12-	\$22-
 Tobiko (Flying Fish Roe)	\$5-	\$12-	\$22-
 Ikura (Salmon Roe)	\$6-	\$14-	\$26-
 Tamago (Egg Omelet)	\$5-	\$12-	\$22-
 Saba (Mackerel)	\$5-	\$12-	\$22-
Unagi (Eel)	\$6-	\$14-	\$26-
 Uzura (Quail Egg)	\$2-		

OMAKASE

 Chef's choice sashimi- \$75, \$120, \$175

 Chef's choice sushi- \$75, \$120, \$175

Chirashi Bowl – \$42

sashimi assortment over sushi rice & soy glaze
w/ miso soup

Donburi Bowl – \$27

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

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SPECIALTY ROLLS

-  **12th Ave Roll, \$24-**
shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli
-  **Momiji Roll, \$24-**
creamy scallop & cucumber topped w/ tuna, avocado & tobiko
-   **Casino Royale, \$24-**
spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers
-   **007, \$24-**
spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers
- sub salmon w/ ivory or sockeye salmon +\$2
-  **Ponyo, \$24-**
Spicy yellowtail mix, cucumber & takuan topped w/ yellowtail, avocado, tobiko & spicy ponzu
- Crunchy Lizard, \$25-**
shrimp tempura, avocado & cream cheese, topped w/ eel, sesame seed & soy glaze
-  **Rockstar (fried), \$26-**
Creamy scallop roll topped w/ spicy snow crab mix, tobiko & soy glaze
-  **Sounder Roll, \$25-**
spicy yellowtail, avocado & asparagus topped w/ seared crab & creamy scallop mix, wasabi & yuzu tobiko, wasabi aioli & spicy ponzu
- Pine Street Roll, \$23-**
shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze
-  **Gladiator, \$28-**
shrimp tempura, avocado & spring mix topped w/ seared albacore, scallions & spicy ginger ponzu
-  **Mr. Perfect, \$24-**
spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu
-   **Poke Roll, \$25-**
spicy tuna, avocado & cucumber topped w/ tuna, white onions, & 7-spice sesame soy
-  **El Diablo, \$27-**
shrimp tempura, shibazuke & asparagus topped w/ seared snow crab legs, pico de gallo & chipotle
- Caterpillar, \$24-**
eel & cucumber topped w/ tobiko, avocado, sesame seeds & soy glaze
-   **Moonraker, \$25-**
spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil
-  **Street Fighter, \$25-**
spicy snow crab mix, cucumber & cilantro topped w/ 7-spice seared tuna, jalapeño, shishito peppers & garlic ponzu
-  **Hotter than Hell!!!, \$25-**
spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habañero tobiko & habañero-citrus-truffle oil
- Pike Place Roll, \$23-**
salmon skin & cucumber topped w/ avocado, smoked salmon, scallions, sesame seeds & soy glaze
- Sea Monster, \$25-**
scallop, avocado & asparagus wrapped w/ albacore, kaiso seaweed & garlic ponzu
- Capitol Hill Roll, \$24-**
snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze
-  **Angel Roll, \$27-**
creamy scallop & cucumber topped w/ albacore, salmon, avocado & tobiko
-   **Three Devils, \$24-**
spicy tuna, cucumber & cilantro topped w/ salmon, yellowtail, scallions, tobiko & strawberry-habañero sauce
-  **Matador, \$28-**
snow crab leg tempura & asparagus topped w/ seared albacore belly, pico de gallo, habañero tobiko & habañero-citrus-truffle oil



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Legend of Kaiju, \$25-

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

Geisha Roll, \$25-

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

Spicy Cassidy, \$23-

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

Bird of Paradise, \$24-

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

Ultimate Dragon, \$30-

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

Tarantula Extreme, \$26-

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

King of Fighters, \$26-

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

Spicy Rainbow, \$24-

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

Mango Tango, \$23-

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

Panda Roll, \$23-

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

Tropical Paradise, \$24-

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

Samurai Spirit, \$24-

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

King Ghidorah, \$30-

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

Neverland, \$25-

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

Knockout Roll, \$25-

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

Demon Slayer, \$27-

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

Hottie Roll, \$24-

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

Flaming Tuna, \$23-

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

Pretty in Pink, \$23-

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

Madison Roll, \$26-

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

Four Kings, \$30-

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

Badboy Roll (fried), \$19-

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

Crunchy Cali (fried), \$18-

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

Crunchy Seattle (fried), \$18-

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

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STANDARD ROLLS



California, \$13-
snow crab mix, avocado, cucumber, tobiko & sesame seeds

Spider Roll, \$14-
blue crab tempura, snow crab mix, avocado, cucumber & tobiko



Seattle, \$12-
salmon, avocado, cucumber, tobiko & sesame seeds

Unagi Roll, \$13-
eel, avocado, cucumber sesame seeds & soy glaze

Salmon Skin Roll, \$12-
salmon skin, avocado, cucumber, tobiko & soy glaze



Spicy Tuna, \$12-
spicy tuna, avocado, cucumber & sesame seeds



Philadelphia Roll, \$12-
Smoked salmon, cream cheese & avocado topped w/ sesame seeds

Shrimp Tempura Roll, \$12-
shrimp tempura, avocado, cucumber, tobiko & sesame seeds

Veggie Roll, \$11-
avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds

Futomaki, \$11-
tamago, spinach, takuan & kanpyo



Tuna Roll \$10-



Salmon Roll \$10-



Negi Hama Roll \$10-

VEGETARIAN SUSHI

Veggie Sushi Sampler, \$27-
nigiri omakase and veggie roll



Avocado/Cucumber \$4-



Avocado \$4-



Cucumber \$4-

Inari \$4-



Seaweed \$4-



Spinach \$4-



Roasted Bell Pepper \$4-



Asparagus \$4-

Grilled Enoki \$4-



Grilled Portabella \$4-



Grilled Shiitake \$4-



Pickled Radish \$4-

Pickled Burdock Root \$4-



Pickled Eggplant \$4-



Pickled Gourd \$4-

VEGETARIAN ROLLS



Wonderland Roll, \$23-
asparagus, shibazuki & fried tofu topped w/ grilled portabella, red bell pepper & mango w/ cucumber-citrus sauce

Green Decadence, \$22-
asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli



Tottoroll, \$23-
grilled portabella & asparagus topped w/ roasted red pepper, mango & mango-shiso sauce

Lucky Leprechaun, \$22-
takuan, shibazuke, yamagobo, cucumber & cilantro topped w/ mango, avocado & mango-shiso sauce



Rising Sun, \$23-
sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & habañero pumpkin purée

Veggie roll \$11-



Avo/cucumber roll \$8-



Avocado roll \$7-



Cucumber roll \$7-



Ume Shiso roll \$8-

Natto roll \$8-



Portabella roll \$8-

Kanpyo roll \$8-



Oshinko roll \$8-



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