RAW BAR

Poke, $16-
diced tuna or salmon tossed w/ onions & cucumber on a bed of wakame w/ 7-spice sesame soy

Jalapeño Hamachi, $19-
yellowtail sashimi, jalapeño, cilantro, tosaka w/yuzu citrus ponzu

Usuzukuri, $17-
choice of thinly sliced ***salmon*** or ***yellowtail*** in yuzu citrus ponzu w/ micro greens, jalapeño & tobiko

Rainbow Tartare, $18-
finely chopped tuna, yellowtail & salmon w/ shrimp, avocado, tobiko & scallions over sushi rice w/ wasabi aioli & spicy ponzu

Momiji Ceviche, $19-
choice of thinly sliced ***amberjack*** or ***sockeye salmon*** sashimi w/ pico de gallo in yuzu citrus ponzu

King Crab Ceviche, $27-
king crab, snow crab & avocado topped w/ pico de gallo, tobiko, wasabi aioli & yuzu citrus ponzu

7-Spice Tuna Tataki, $17-
shichimi dusted tuna, lightly seared w/ micro-greens, tobiko, wasabi aioli & garlic ponzu

Octopus Carpaccio, $17-
thinly sliced octopus sashimi, mustard soy & capers in a mignonette w/ wasabi aioli & 7-spice granita

Momiji Sashimi, $19-
two piece each of tuna, salmon, yellowtail & albacore sashimi

Ankimo, $17-
monkfish liver, scallions, tobiko, wasabi aioli & ponzu

Ikura Somen, $14-
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, $5-
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 $14/ 4pc $18**

Kurobuta no Kakuni, $16-
braised pork shoulder, fried shishito & karashi in a ginger-soy marinade

Seasonal Mushroom Saute, $15-
shiitake, maitake, shimeji & oyster mushrooms w/ asparagus sautéed batayaki style w/ sesame seeds

Chawan Mushi, $9-
steamed egg custard, scallop, shrimp, kamaboko & scallions

Asari Sakamushi, $16-
sake-steamed manila clams w/ sake, ginger & butter

Yasai Tem Zaru, , $13-
chilled green tea soba noodles w/ vegetable tempura

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GRILLED

Flat Iron Steak, $20-
6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu

Garlic Short Ribs, $20-
garlic-soy marinated beef short ribs grilled w/ a side of taro chips

Special Kama, $18-
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, $8-
grilled enoki mushrooms on a bed of kaiso & wakame seaweed w/ garlic ponzu

Shishito Yaki, $9-
japanese peppers w/ sea salt & lemon

Portabella Yaki, $8-
house-marinated grilled portabella mushroom & sesame seeds

FRIED

Crispy Calamari, $15-
fried squid w/ a spinach, lime & green curry aioli & tossed wild greens in sweet aioli

Ebi & Vegetable Tempura, $18-
lightly battered & flash-fried shrimp & assorted vegetables w/ house tempura sauce

Maitake no Tempura, $10-
maitake mushrooms battered & fried w/ green tea sea salt

Soft Shell Crab, $21-
fried blue crab served w/ wild greens & ponzu

Panko Fried Oysters, $13
fried Japanese oysters w/ katsu sauce

Spicy Ginger Chicken, $16-
sautéed chicken, spinach & onions
w/ spicy ginger sauce

Chicken Karaage, $14-
chicken marinated in sesame-mirin-tamari, lightly battered & fried

Agedashi Tofu, $11-
fried tofu in dashi broth topped w/ daikon, ginger, nori, scallions & bonito flakes

Spicy Tomato Tofu, $13-
fried tofu, tomato & okra w/ sweet & spicy sauce

Spicy Ginger Tofu, $13-
fried tofu w/ bell pepper, spinach & onions in ginger-chili-soy

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PAN FRIED

Black Cod Kasuzuke, $21-
marinated in sake kasu w/ sesame seeds & saikyo miso glaze

Halibut Cheeks, $21-
marinated in sea salt & honey, served over diced pear and portabella mushroom, topped w/ fried yamagobo

Anago Kabayaki, $16-
sea eel broiled & basted w/ sweet soy glaze

Seafood Gyoza, $14-
house-made pan fried shrimp & scallop dumplings w/ ponzu & chili oil

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

NOODLES

Yakisoba, $23-
choice of chicken, seafood, tofu or veggie, stir fried w/ wheat-egg noodles and vegetables

Yakiudon, $23-
choice of chicken, seafood, tofu or veggie, stir fried w/ buckwheat noodles & vegetables

Nabeyaki Udon, $26-
buckwheat noodle soup w/ king crab, shrimp, scallop, clam, shrimp tempura, chicken, kamaboko & vegetables

Tempura Udon, $21-
buckwheat noodle soup w/ tempura shrimp & vegetables, kamaboko

SOUPS

Miso, $4-
tofu, shiitake, wakame & scallions

Asari Miso, $6-
manila clams, enoki mushroom, spinach & scallions

Spicy King Crab, $22-
Alaskan king crab & onions simmered in a savory dashi broth, garnished w/ lemon, cilantro & habañero tobiko

SALADS

Beet & Arugula Salad, $14-
poached beets, arugula & shiso w/ lemon vinaigrette

House Spring Mix, $11-
mixed greens, cherry tomatoes & cucumber w/ spicy garlic ponzu

Tofu Salad, $14-
tofu, micro greens, tosaka seaweed & umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli

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

Sashimi Salad, $23-
salmon, yellowtail, albacore, tuna, topped w/ avocado, onions, cherry tomatoes, & spring greens, dressed w/ a spicy miso vinaigrette

Wakame Salad, $12-
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)	$4-	$10-	$18-
Hamachi (Yellowtail)	$4-	$10-	$18-
Kani (Snow Crab)	$6-	$14-	$26-
Shiro Maguro (Albacore)	$4-	$10-	$18-
Ebi (Shrimp)	$4-	$10-	$18-
Amaebi (Sweet Shrimp)	$6-	$14-	$26-
Hotate (Scallop)	$6-	$14-	$26-
Tarabagani (King Crab)	$10-	$22-	$42-
Hokkigai (Surf Clam)	$6-	$14-	$26-
Tako (Octopus)	$4-	$10-	$18-
Ika (Squid)	$4-	$10-	$18-
Tobiko (Flying Fish Roe)	$4-	$10-	$18-
Ikura (Salmon Roe)	$5-	$12-	$22-
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- $65, $100, $150

Chef's choice sushi- $65, $100, $150

Chirashi Bowl – $38
sashimi assortment over sushi rice & soy glaze
w/ miso soup

Donburi Bowl – $22
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, $22-
shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli

Momiji Roll, $22-
creamy scallop & cucumber topped w/ tuna, avocado & tobiko

Casino Royale, $22-
spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers

007, $22-
spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers
- sub salmon w/ ivory or sockeye salmon +$2

Ponyo, $22-
Spicy yellowtail mix, cucumber & takuan topped w/ yellowtail, avocado, tobiko & spicy ponzu

Crunchy Lizard, $23-
shrimp tempura, avocado & cream cheese, topped w/ eel, sesame seed & soy glaze

Rockstar (fried), $24-
Creamy scallop roll topped w/ spicy snow crab mix, tobiko & soy glaze

Sounder Roll, $23-
spicy yellowtail, avocado & asparagus topped w/ seared crab & creamy scallop mix, wasabi & yuzu tobiko, wasabi aioli & spicy ponzu

Pine Street Roll, $21-
shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze

Gladiator, $26-
shrimp tempura, avocado & spring mix topped w/ seared albacore belly, scallions & spicy ginger ponzu

Mr. Perfect, $22-
spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu

Poke Roll, $23-
spicy tuna, avocado & cucumber topped w/ tuna, white onions, & 7-spice sesame soy

El Diablo, $25-
shrimp tempura, shibazuke & asparagus topped w/ seared snow crab legs, pico de gallo & chipotle

Caterpillar, $22-
eel & cucumber topped w/ tobiko, avocado, sesame seeds & soy glaze

Moonraker, $23-
spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil

Street Fighter, $23-
spicy snow crab mix, cucumber & cilantro topped w/ 7-spice seared tuna, jalapeño, shishito peppers & garlic ponzu

Hotter than Hell*!!!*, $23-
spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habañero tobiko & habañero-citrus-truffle oil

Pike Place Roll, $21-
salmon skin & cucumber topped w/ avocado, smoked salmon, scallions, sesame seeds & soy glaze

Sea Monster, $23-
scallop, avocado & asparagus wrapped w/ albacore, kaiso seaweed & garlic ponzu

Capitol Hill Roll, $22-
snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze

Angel Roll, $25-
creamy scallop & cucumber topped w/ albacore, salmon, avocado & tobiko

Three Devils, $22-
spicy tuna, cucumber & cilantro topped w/ salmon, yellowtail, scallions, tobiko & strawberry-habañero sauce

Matador, $26-
snow crab leg tempura & asparagus topped w/ seared albacore belly, pico de gallo, habañero tobiko &habañero-citrus-truffle oil

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SPECIALTY ROLLS

Legend of Kaiju, $23-
shrimp tempura, avocado & cucumber topped w/ seared crab & creamy scallop mix, tobiko & soy glaze

Geisha Roll, $23-
spicy yellowtail, avocado & cucumber topped w/ salmon, mango, tobiko, habañero-citrus-truffle oil & yuzu citrus ponzu

Spicy Cassidy, $21-
spicy yellowtail & cucumber topped w/ salmon, avocado, jalapeño & spicy aioli

Bird of Paradise, $23-
spicy yellowtail, shibazuke, asparagus & cilantro wrapped in soy paper & topped w/ sockeye salmon, king salmon, Atlantic salmon, lime, jalapeño & shishito peppers

Ultimate Dragon, $28-
snow crab mix, avocado & cucumber topped w/ half an eel, tobiko, sesame seeds & soy glaze

Tarantula Extreme, $24-
blue crab tempura & cucumber topped w/ spicy snow crab mix, avocado, jalapeño, tobiko & spicy aioli

King of Fighters, $24-
snow crab legs, roasted bell pepper & portabella mushroom, topped w/ sockeye salmon, albacore, tobiko, chipotle aioli & ponzu

Spicy Rainbow, $22-
spicy snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy aioli

Mango Tango, $21-
mango, cilantro & bell pepper topped w/ tuna & mango-shiso sauce

Panda Roll, $21-
salmon skin, avocado & cucumber topped w/ 7-spice seared albacore, scallions & a black sesame reduction

Tropical Paradise, $22-
mango, avocado & cucumber topped w/ tuna, salmon, strawberry, tobiko & spicy blueberry soy

Samurai Spirit, $22-
spicy yellowtail, white onions topped w/ albacore, scallions & yuzu citrus ponzu

King Ghidorah, $28-
spicy snow crab mix, tempura scallions, & avocado topped w/ spicy tuna, tempura unagi, sesame & scallions w/ spicy aioli, sweet chili & soy glaze

Neverland, $23-
sockeye salmon, cilantro & asparagus topped w/ avocado, micro greens & 7-spice soy

Knockout Roll, $23-
spicy yellowtail, cilantro & shibazuke topped w/ seared spicy snow crab mix, scallions, habañero tobiko & habañero-jalapeño-citrus-truffle oil

Demon Slayer, $25-
Scallop, enoki, asparagus, cilantro & ume paste topped w/ Amberjack, roasted habanero, & garlic ponzu

Hottie Roll, $22-
spicy creamy scallop & cucumber topped w/ salmon, avocado, tobiko & spicy aioli

Flaming Tuna, $21-
spicy tuna, avocado & cucumber topped w/ spicy yellowtail, black tobiko & spicy aioli

Pretty in Pink, $21-
creamy scallop, snow crab mix & cucumber wrapped in soy paper & topped w/ avocado, tobiko, sweet aioli & soy glaze

Madison Roll, $24-
spicy salmon, shibazuke & takuan topped w/ sockeye salmon, lime, cilantro, jalapeño & shishito peppers

Four Kings, $28-
creamy scallops & cilantro topped w/ Atlantic salmon, sockeye salmon, king salmon, smoked salmon & ikura

Badboy Roll (fried), $17-
eel, avocado, cream cheese & snow crab mix roll fried w/ spicy aioli & soy glaze

Crunchy Cali (fried), $17-
snow crab mix, avocado & cream cheese roll fried w/ soy glaze & sweet aioli

Crunchy Seattle (fried), $17-
salmon, avocado & cream cheese roll fried w/ soy glaze & sweet aioli

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STANDARD ROLLS

California, $12-
snow crab mix, avocado, cucumber, tobiko & sesame seeds

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

Seattle, $11-
salmon, avocado, cucumber, tobiko & sesame seeds

Unagi Roll, $12-
eel, avocado, cucumber sesame seeds & soy glaze

Salmon Skin Roll, $11-
salmon skin, avocado, cucumber, tobiko & soy glaze

Spicy Tuna, $11-
spicy tuna, avocado, cucumber & sesame seeds

Philadelphia Roll, $11-
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	**$9-**
Salmon Roll	**$9-**
Negi Hama Roll	**$9-**

VEGETARIAN SUSHI

Veggie Sushi Sampler, $25-
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, $21-
asparagus, shibazuki & fried tofu topped w/ grilled portabella, red bell pepper & mango w/ cucumber-citrus sauce

Green Decadence, $20-
asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli

Tottoroll, $21-
grilled portabella & asparagus topped w/ roasted red pepper, mango & mango-shiso sauce

Lucky Leprechaun, $20-
takuan, shibazuke, yamagobo, cucumber & cilantro topped w/ mango, avocado & mango-shiso sauce

Rising Sun, $21-
sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & habañero 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-**

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