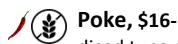


RAW BAR



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



Kurobuta no Kakuni, \$16-

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

Yasai Tem-Zaru , \$13-

chilled green tea soba noodles w/
seasonal vegetable tempura

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



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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

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

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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) | \$4- | \$10- | \$18- |
| Ⓐ 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) | \$4- | \$10- | \$18- |
| Ⓐ Tarabagani (King Crab) | \$10- | \$22- | \$42- |
| Ⓐ Hokkigai (Surf Clam) | \$3- | \$8- | \$14- |
| Ⓐ 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, cilantro & 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-habñero 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-

creamy 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

Totoro Roll, \$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-

 Kaniyo roll \$7-

 Oshinko roll \$7-

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