

# Chef Specials Menu

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## Belly Sampler

Toro, Seared Albacore Belly w/ fried garlic chip, Salmon Belly & ikura nigiri, true wasabi,  
brushed w/ house made shoyu

\$21-

## Truffle Toro

Diced Toro, served w/ ikura & uzura in a truffle ponzu & green onions  
served on a spoon

\$14-

## Crispy Rice

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

Choice of:

Uni 3pc \$20 // 4pc \$25

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

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

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

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|                                                             |                   |                       |
|-------------------------------------------------------------|-------------------|-----------------------|
| <b>Toro (Bluefin Tuna Belly)</b> ask server                 |                   | <i>Market Price-</i>  |
| <b>Uni (Sea Urchin)</b> ask server                          |                   | <i>Market Price-</i>  |
| <b>Kurodai (Black Snapper/Sea Bream)</b> farmed from Turkey | <b>Sushi \$7-</b> | <b>Sashimi \$30-</b>  |
| <b>Shima Aji (White Trevally)</b> wild from Japan           | <b>Sushi \$7-</b> | <b>Sashimi \$30 -</b> |
| <b>Sawara (King Mackerel)</b> wild from Japan               | <b>Sushi \$7-</b> | <b>Sashimi \$30-</b>  |
| <b>Aji (Horse Mackerel)</b> wild from Japan                 | <b>Sushi \$6-</b> | <b>Sashimi \$26-</b>  |
| <b>Kanpachi (Amberjack)</b> farmed from Hawaii              | <b>Sushi \$5-</b> | <b>Sashimi \$22-</b>  |
| <b>Sockeye Salmon</b> wild from Alaska                      | <b>Sushi \$5-</b> | <b>Sashimi \$22-</b>  |
| <b>King Salmon</b> wild from Alaska                         | <b>Sushi \$6-</b> | <b>Sashimi \$26-</b>  |
| <b>Tsubugai</b> wild from Italy                             | <b>Sushi \$5-</b> | <b>Sashimi \$22-</b>  |

**Blue Fin Tuna Sampler**– 1 piece nigiri toro, seared toro, & akami, true wasabi, house shoyu **\$25-**

**Salmon Sampler**– 1 piece nigiri of sockeye salmon, King salmon & Atlantic salmon belly **\$14-**

**Mackerel Sampler**– 1 piece nigiri of Sawara, Saba, & Aji **\$15-**

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## 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



This symbol indicates Gluten Free items



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20% service charge added to parties of six or more

## 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

## 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

## 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

### **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-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-

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



### 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 & 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-



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