

Chef Specials Menu

Belly Sampler + Caviar

Toro, Albacore Belly, & Salmon Belly nigiri topped with caviar

\$35-

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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**Toro (Bluefin Tuna Belly)** ask server

*Market Price-*

**Uni (Sea Urchin)** ask server

*Market Price-*

**Kurodai (Black Snapper/Sea Bream)** farmed from Turkey

**Sushi \$7-**

**Sashimi \$30-**

**Shima Aji (White Trevally)** wild from Japan

**Sushi \$7-**

**Sashimi \$30-**

**Sawara (King Mackerel)** wild from Japan

**Sushi \$7-**

**Sashimi \$30-**

**Aji (Horse Mackerel)** wild from Japan

**Sushi \$5-**

**Sashimi \$22-**

**Kanpachi (Amberjack)** farmed from Hawaii

**Sushi \$5-**

**Sashimi \$22-**

**Sockeye Salmon** wild from Alaska

**Sushi \$5-**

**Sashimi \$22-**

**King Salmon** wild from Alaska

**Sushi \$6-**

**Sashimi \$26-**

**Toro Sampler** – 1 piece nigiri toro, seared toro, & akami

\$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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Golden Eye


Bluefin tuna, scallop, avo, basil, topped w/ seared hamachi belly, jalapeños,
tempura flakes & spicy ponzu

\$30-

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, tosaka & 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 w/ sesame seeds

Chawan Mushi, \$8-
steamed egg custard, scallop, shrimp, kamaboko & scallions

Asari Sakamushi, \$14-
sake-steamed manila clams w/ sake, ginger & butter


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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

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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

Sashimi Salad, \$22-

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

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



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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)	\$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-	\$42-
 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 & 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, \$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, sesame seed & 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

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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,
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



King Ghidorah, \$27-

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



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



Demon Slayer, \$24-

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



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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-

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