




RAW BAR

 Poke	15
choice of 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	
Rainbow Tartare	17
finely chopped tuna, yellowtail, & salmon w/ shrimp, avocado, tobiko & scallions over sushi rice w/ wasabi aioli & spicy ponzu	
King Crab Tower	25
king crab, snow crab & avocado topped w/ pico de gallo, tobiko, wasabi aioli & yuzu citrus ponzu	
7-Spice Tuna Tataki	15
shichimi dusted tuna, lightly seared w/ micro-greens, garlic chips, tobiko, wasabi aioli & garlic ponzu	

 Momiji Sashimi	18
two pieces of each: tuna, yellowtail, salmon, and albacore	
 Salmon Sampler	13
one piece nigiri of sockeye salmon, ivory salmon & Atlantic salmon belly	
Ankimo	14
monkfish liver, scallions, tobiko, wasabi aioli & yuzu citrus ponzu	
Ikura Somen	14
house-marinated ikura, sockeye salmon sashimi & thin noodles in dashi broth	
Sunomono	8
cucumber, wakame, & onions w/ sanbaizu choice of octopus, surf clam, snow crab or shrimp +\$4	

HOT PLATES

Kurobuta no Kakuni	14
braised pork shoulder, fried shishito & karashi in a ginger-soy marinade	
7-Spice Grilled King Crab	27
shichimi dusted grilled Alaskan king crab w/ wild greens & ponzu	
 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	
Chicken Karaage	12
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	
Crispy Calamari	12
fried squid w/ green curry aioli & tossed wild greens in creamy yuzu	
Ebi & Vegetable Tempura	16
lightly battered & flash-fried shrimp & assorted vegetables w/ house tempura sauce	
Soft Shell Crab	18
fried blue crab served w/ wild greens & ponzu	

Seafood Gyoza	12
house-made pan-fried shrimp & scallop dumplings w/ chili ponzu	
Special Kama	15
choice of grilled Hamachi or salmon collar w/ garlic ponzu, dressed wild greens & ponzu <i>sub wild greens w/ shishito peppers +\$2</i>	
Flat Iron Steak	16
6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu	
Garlic Short Ribs	16
garlic-soy marinated beef short ribs grilled w/ a side of taro chips	
 Spicy Tomato Tofu	11
fried tofu, tomato & okra w/ sweet & spicy sauce	
 Spicy Ginger Tofu	11
fried tofu w/ bell pepper, spinach & onions in ginger-chili-soy	
 Spicy Ginger Chicken	13
sautéed chicken karaage, spinach & onions w/ spicy ginger sauce	
 Shishito Yaki	8
japanese peppers w/ sea salt & lemon	
Seasonal Mushroom Saute	14
shiitake, maitake, shimeji & oyster mushrooms w/ asparagus sautéed batayaki style	



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20% service charge added to parties of six or more

SOUPS

- 🌶️ **Miso** 3
tofu, shiitake, wakame & scallions
- 🌶️ **Asari Miso** 5
manila clams, enoki mushroom, spinach & scallions

SALADS

- Sashimi Salad** 20
salmon, tuna, albacore & yellowtail sashimi tossed w/ avocado, onions, cherry tomatoes & spring greens in a spicy miso vinaigrette
- Beet & Arugula Salad** 13
poached beets, arugula & shiso w/ lemon vinaigrette
- Wakame Salad** 11
seaweed medley of wakame, kaiso & nori w/ sanbaizu & chili oil
- House Spring Mix** 10
mixed greens, cherry tomatoes & cucumber w/ spicy garlic ponzu

- 🌶️ **Spicy King Crab** 21
Alaskan king crab & onions simmered in a savory dashi broth, garnished w/ lemon, cilantro & habaero tobiko

- Tofu Salad** 13
tofu, micro greens, red onion, tosaka seaweed & umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli

- Ohitashi Spinach** 8
blanched spinach w/ choice of sesame dressing or konbu dashi, garnished with bonito flakes

- 🌶️ **Asparagus Su Miso** 8
blanched asparagus w/ miso vinaigrette

- Tsukemono** 9
pickled takuan, shibazuke & yamagobo

NOODLES

- Yakisoba** 22
choice of chicken karaage, seafood, tofu or veggie, stir fried w/ wheat-egg noodles and vegetables
- Yakiudon** 22
choice of chicken karaage, 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

VEGETARIAN SUSHI

- Veggie Sushi Sampler** 24
nigiri omakase and veggie roll
- 🌶️ **Roasted Bell Pepper** 3
- Roasted Portabella** 3
- Inari** 3
- 🌶️ **Avocado & Cucumber** 3
- 🌶️ **Avocado** 3
- Veggie roll** 10
avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds
- Futomaki** 10
tamago, spinach, takuan & kanpyo

- 🌶️ **Avocado roll** 6
- 🌶️ **Cucumber roll** 6
- 🌶️ **Ume Shiso roll** 7
- 🌶️ **Natto roll** 7
- Portabella roll** 7
- Kanpyo roll** 7
- Oshinko roll** 7
- 🌶️ **Avo/cucumber roll** 7

- Green Decadence** 18
asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli

- Sunset** 19
sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & jalapeno truffle citrus



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SUSHI

	1 piece
Maguro Tuna	4
Sake Salmon	4
Hamachi Yellowtail	4
Kani Snow Crab	5
Shiro Maguro Albacore	4
Ebi Shrimp	4
Amaebi Sweet Shrimp	5
Hotate Scallop	4
Tarabagani King Crab	10
Hokkigai Surf Clam	3
Tako Octopus	4
Ika Squid	3
Tobiko Flying Fish Roe	4
Ikura Salmon Roe	4
Tamago Egg Omelet	3
Saba Mackerel	4
Unagi Eel	5
add Uzura to any sushi	1

SASHIMI

	3 pieces	6 pieces
	10	18
	10	18
	10	18
	12	20
	10	18
	10	18
	12	22
	10	18
	22	40
	8	14
	10	18
	8	14
	10	18
	10	18
	8	14
	10	18
	12	22

OMAKASE

Chef's Choice Sashimi- \$50/\$80/\$125

Chef's Choice Sushi- \$50/\$80/\$125

Chirashi Bowl 34
sashimi assortment over sushi rice w/ miso soup

Donburi 22

choice of salmon, tuna, yellowtail or albacore sashimi over sushi rice w/ pickled veggies (sockeye or unagi +4)

STANDARD ROLLS

🌶️ Spicy Tuna 10 spicy tuna, avocado, cucumber & sesame seeds	
🌶️ California 11 snow crab mix, avocado, cucumber, tobiko & sesame seeds	
🌶️ Spicy California 11 Spicy snow crab mix, avocado, cucumber, tobiko & sesame seeds	
Spider Roll 11 blue crab tempura, snow crab mix, avocado, cucumber & tobiko	
🌶️ Seattle 10 salmon, avocado, cucumber, tobiko & sesame seeds	
Unagi 11 eel, avocado, cucumber sesame seeds & soy glaze	
Salmon Skin Roll 10 salmon skin, avocado, cucumber, tobiko & soy glaze	
Shrimp Tempura Roll 11 shrimp tempura, avocado, cucumber, tobiko & sesame seeds	

🌶️ Tuna Maki 8
🌶️ Salmon Roll 8
🌶️ Negi Hama Roll 8



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SPECIALTY ROLLS

- | | |
|--|--|
|  Casino Royale 20
spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers |  Knockout Roll 21
spicy yellowtail, cilantro & shibazuke topped w/ seared spicy snow crab mix, scallions, habañero tobiko & habañero-jalapeño-citrus-truffle oil |
|  007 20
spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers |  Flaming Tuna 19
spicy tuna, avocado & cucumber topped w/ spicy yellowtail, black tobiko & spicy aioli |
| SLU Roll 20
snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze |  Denny Roll 22
creamy spicy salmon, shibazuke & takuan topped w/ sockeye salmon, lime, cilantro, jalapeño & shishito peppers |
|  8th Ave Roll 20
shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli |  Hotter than Hell!!! 21
spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habañero tobiko & habañero-citrus-truffle oil |
|  Mr. Perfect 20
spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu | Crunchy Lizard 21
shrimp tempura, avocado & cream cheese, topped w/ eel & soy glaze |
|  Moonraker 21
spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil | Legend of Kaiju 21
shrimp tempura, avocado & cucumber topped w/ seared crab & creamy scallop mix, tobiko & soy glaze |
|  Street Fighter 21
spicy snow crab mix, cucumber & cilantro topped w/ 7-spice seared tuna, jalapeño, shishito peppers & garlic ponzu |  Tarantula Extreme 22
blue crab tempura & cucumber topped w/ spicy snow crab mix, avocado, jalapeño, tobiko & spicy aioli |
|  Spicy Rainbow 20
spicy snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy aioli | Rockstar (fried) 22
Creamy scallop roll topped w/ spicy snow crab mix, tobiko & soy glaze |
| Ultimate Dragon 26
snow crab mix, avocado & cucumber topped w/ half an eel, tobiko, sesame seeds & soy glaze | Badboy Roll (fried) 15
eel, avocado, cream cheese & snow crab mix roll fried w/ spicy aioli & soy glaze |
| Bell Street Roll 19
shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze | Crunchy Cali (fried) 14
snow crab mix, avocado & cream cheese roll fried w/ soy glaze & sweet aioli |
|  Gladiator 24
shrimp tempura, avocado & spring mix topped w/ seared albacore, scallions & spicy ginger ponzu | Crunchy Seattle (fried) 14
salmon, avocado & cream cheese roll fried w/ soy glaze & sweet aioli |
|  Poke Roll 21
spicy tuna, avocado & cucumber topped w/ tuna, white onions, cilantro & 7-spice sesame soy | |
|  Geisha Roll 21
spicy yellowtail, avocado & cucumber topped w/ salmon, mango, tobiko, habañero-citrus-truffle oil & yuzu citrus ponzu | |
|  Neverland 21
sockeye salmon, cilantro & asparagus topped w/ avocado, micro greens & 7-spice soy | |



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