

# Chef Specials Menu

## Temari Crispy Rice

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

Choice of:

Uni 3pc \$18 // 4pc \$26

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

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

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

## Sashimi Salad

Salmon, tuna, albacore & yellowtail sashimi tossed w/ avocado, onions, cherry tomatoes & spring greens in a spicy miso vinaigrette

\$18-

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**Toro (Bluefin Tuna Belly)** wild from Spain

*Market Price-*

**Suzuki (Striped Bass)** farmed from Mexico

**Sushi \$5-**

**Sashimi \$20-**

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

**Sushi \$7-**

**Sashimi \$28-**

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

**Sushi \$5-**

**Sashimi \$20-**

**Kanpachi (Amberjack)** farmed from Hawaii

**Sushi \$5-**

**Sashimi \$20-**

**Sockeye Salmon** wild from Alaska

**Sushi \$5-**

**Sashimi \$22-**

**Ivory Salmon** wild from Alaska

**Sushi \$6-**

**Sashimi \$24-**

**Tsubugai (Conch)** wild from Russia

**Sushi \$5-**

**Sashimi \$20-**

**Shiromi Sampler** – 1piece nigiri of amberjack, white trevally & striped bass

\$14-

**Salmon Sampler** – 1piece nigiri of sockeye salmon, ivory salmon & Atlantic salmon belly

\$13-

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## King Ghidorah Roll

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

\$25-

## Demon Slayer Roll (Spicy!)

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

\$22-

## RAW BAR



### **Poke, \$15-**

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



### **Jalapeño Hamachi, \$16-**

yellowtail sashimi, jalapeño, cilantro, tosaoka & 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, \$16-**

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, \$22-**

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

### **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, \$13-**

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, \$6-**

cucumber, wakame & onions w/ sanbaizu choice of octopus, surf clam, snow crab or shrimp +\$2

## APPETIZERS



### **Kurobuta no Kakuni, \$12-**

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

### **Yasai Tem-Zaru, \$11-**

chilled green tea soba noodles w/ seasonal vegetable tempura

### **Seasonal Mushroom Saute, \$13-**

shiitake, maitake, shimeji & oyster mushrooms w/ asparagus sautéed batayaki style

### **Chawan Mushi, \$7-**

steamed egg custard, scallop, shrimp, kamaboko & scallions

### **Asari Sakamushi, \$12-**

sake-steamed manila clams w/ sake, ginger & butter



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## GRILLED



### Flat Iron Steak, \$15-

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

### Special Kama, \$16-

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, \$25-

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, \$12-

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, \$18-

fried blue crab served w/ wild greens & ponzu

### Panko Fried Oysters, \$8

fried Japanese oysters w/ katsu sauce



### Spicy Ginger Chicken, \$14-

sautéed chicken, spinach & onions w/ spicy ginger sauce



### 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



### 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

## PAN FRIED



### Black Cod Kasuzuke, \$16-

marinated in sake kasu w/ sesame seeds & saikyo miso glaze



### Halibut Cheeks, \$16-

marinated in sea salt & honey, served over diced pear and portabella mushroom, topped w/ fried yamagobo

### Anago Kabayaki, \$14-

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 sautéed w/ bok choy & jalapenos batayaki



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## NOODLES

### **Yakisoba, \$18-**

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

### **Yakiudon, \$18-**

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

### **Nabeyaki Udon, \$20-**

buckwheat noodle soup w/ king crab, shrimp, scallop,  
clam, shrimp tempura, chicken, kamaboko &  
vegetables

### **Tempura Udon, \$18-**

buckwheat noodle soup w/ tempura shrimp &  
vegetables, kamaboko

## SALADS



### **Beet & Arugula Salad, \$11-**

poached beets, arugula & shiso w/ lemon vinaigrette



### **House Spring Mix, \$8-**

mixed greens, cherry tomatoes & cucumber w/ spicy  
garlic ponzu

### **Tofu Salad, \$11-**

tofu, micro greens, red onion, tosaka seaweed &  
umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli



### **Asparagus Su Miso, \$6-**

blanched asparagus w/ miso vinaigrette

## SOUPS



### **Miso, \$3-**

tofu, shiitake, wakame & scallions



### **Asari Miso, \$5-**

manila clams, enoki mushroom, spinach & scallions



### **Spicy King Crab, \$19-**

Alaskan king crab & onions simmered in a savory  
dashi broth, garnished w/ lemon, cilantro &  
haba ero tobiko

### **Wakame Salad, \$9-**

seaweed medley of wakame, kaiso & nori w/  
sanbaizu & chili oil

### **Ohitashi Spinach, \$7-**

blanched spinach w/ choice of sesame dressing or  
konbu dashi, garnished with bonito flakes

### **Tsukemono, \$6-**

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)               | \$3-    | \$8-     | \$14-    |
|  Amaebi (Sweet Shrimp)      | \$5-    | \$12-    | \$20-    |
|  Hotate (Scallop)           | \$4-    | \$10-    | \$18-    |
|  Tarabagani (King Crab)     | \$9-    | \$20-    | \$36-    |
|  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 w/ miso soup

### Donburi Bowl – \$20

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

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## SPECIALTY ROLLS

### 12th Ave Roll, \$20-

shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli



### Momiji Roll, \$20-

creamy scallop & cucumber topped w/ tuna, avocado & tobiko



### Casino Royale, \$20-

spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers



### 007, \$20-

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



### Ponyo, \$20-

Spicy yellowtail mix, cucumber & takuan topped w/ yellowtail, avocado, tobiko & spicy ponzu

### Crunchy Lizard, \$21-

shrimp tempura, avocado & cream cheese, topped w/ eel & soy glaze



### Rockstar (fried), \$22-

Creamy scallop roll topped w/ spicy snow crab mix, tobiko & soy glaze



### Sounder Roll, \$21-

spicy yellowtail, avocado & asparagus topped w/ seared crab & creamy scallop mix, wasabi & yuzu tobiko, wasabi aioli & spicy ponzu

### Pine Street Roll, \$19-

shrimp tempura, avocado, cucumber & cream cheese topped w/ smoked salmon, tobiko, sesame seeds, spicy mayo & soy glaze



### Gladiator, \$24-

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



### Mr. Perfect, \$20-

spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu



### Poke Roll, \$21-

spicy tuna, avocado & cucumber topped w/ tuna, white onions, cilantro & 7-spice sesame soy



### El Diablo, \$22-

shrimp tempura, shibazuke & asparagus topped w/ seared snow crab legs, pico de gallo & chipotle

### Caterpillar, \$20-

eel & cucumber topped w/ tobiko, avocado, sesame seeds & soy glaze



### Moonraker, \$21-

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



### Street Fighter, \$21-

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



### Hotter than Hell!!!, \$21-

spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, scallions, habañero tobiko & habañero-citrus-truffle oil

### Pike Place Roll, \$19-

salmon skin & cucumber topped w/ avocado, smoked salmon, scallions, sesame seeds & soy glaze

### Sea Monster, \$21-

scallop, avocado & asparagus wrapped w/ albacore, kaiso seaweed & garlic ponzu

### Capitol Hill Roll, \$20-

snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze



### Angel Roll, \$23-

creamy scallop & cucumber topped w/ albacore, salmon, avocado & tobiko



### Three Devils, \$20-

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



### Matador, \$23-

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



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## SPECIALTY ROLLS

### Legend of Kaiju, \$21-

shrimp tempura, avocado & cucumber topped w/  
seared crab & creamy scallop mix, tobiko & soy glaze

### Geisha Roll, \$21-

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



### Spicy Cassidy, \$19-

spicy yellowtail & cucumber topped w/ salmon,  
avocado, jalapeño & spicy aioli



### Bird of Paradise, \$21-

spicy yellowtail, shibazuke, asparagus & cilantro  
wrapped in soy paper & topped w/ sockeye salmon,  
white king salmon, Atlantic salmon, lime, jalapeño &  
shishito peppers

### Ultimate Dragon, \$26-

snow crab mix, avocado & cucumber topped w/ half an  
eel, tobiko, sesame seeds & soy glaze

### Tarantula Extreme, \$22-

blue crab tempura & cucumber topped w/ spicy snow  
crab mix, avocado, jalapeño, tobiko & spicy aioli



### King of Fighters, \$22-

snow crab legs, roasted bell pepper & portabella  
mushroom, topped w/ sockeye salmon, albacore,  
tobiko, chipotle aioli & ponzu



### Spicy Rainbow, \$20-

spicy snow crab mix & cucumber topped w/ tuna,  
salmon, yellowtail, shrimp, avocado, tobiko & spicy  
aioli



### Mango Tango, \$19-

mango, cilantro & bell pepper topped w/ tuna  
& mango-shiso sauce



### Panda Roll, \$19-

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



### Tropical Paradise, \$20-

mango, avocado & cucumber topped w/ tuna, salmon,  
strawberry, tobiko & spicy blueberry soy



### Samurai Spirit, \$20-

spicy yellowtail, white onions & cilantro topped w/  
albacore, scallions & yuzu citrus ponzu



### Neverland, \$21-

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



### Knockout Roll, \$21-

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



### White Tiger Roll, \$22-

spicy yellowtail, cucumber & asparagus topped w/  
white king salmon, lime, tobiko & yuzu citrus ponzu



### Hottie Roll, \$20-

spicy creamy scallop & cucumber topped w/ salmon,  
avocado, tobiko & spicy aioli



### Flaming Tuna, \$19-

spicy tuna, avocado & cucumber topped w/ spicy  
yellowtail, black tobiko & spicy aioli

### Pretty in Pink, \$19-

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



### Madison Roll, \$22-

creamy spicy salmon, shibazuke & takuan topped w/  
sockeye salmon, lime, cilantro, jalapeño & shishito  
peppers



### Four Kings, \$26-

creamy scallops & cilantro topped w/ Atlantic  
salmon, sockeye salmon, white king salmon,  
smoked salmon & ikura

### Badboy Roll (fried), \$15-

eel, avocado, cream cheese & snow crab mix  
roll fried w/ spicy aioli & soy glaze

### Crunchy Cali (fried), \$14-

snow crab mix, avocado & cream cheese roll fried w/  
soy glaze & sweet aioli

### Crunchy Seattle (fried), \$14-

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, \$19-

asparagus, shibazuke & fried tofu topped w/ grilled portabella, red bell pepper & mango w/ cucumber-citrus sauce

### Green Decadence, \$18-

asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli



### Tottoroll, \$19-

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

### Lucky Leprechaun, \$18-

takuan, shibazuke, yamagobo, cucumber & cilantro topped w/ mango, avocado & mango-shiso sauce



### Rising Sun, \$19-

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

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