

Chef Specials Menu

Temari Crispy Rice

3pc crispy rice topped w/ choice of scallop or sea urchin w/ salmon roe, avocado truffle oil & matcha sea salt

\$14 or \$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                                              |            | <i>Market Price-</i> |
| Uni (Sea Urchin) wild from Japan                                                       |            | <i>Market Price-</i> |
| Shima Aji (White Trevally) wild from Japan                                             | Sushi \$6- | Sashimi \$24-        |
| 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 \$20-        |
| Ivory Salmon wild from Alaska                                                          | Sushi \$5- | Sashimi \$20-        |
| Tsubugai (Conch) wild from Russia                                                      | Sushi \$5- | Sashimi \$20-        |
| Okiburi (Smoked Yellowtail) wild from Chile                                            | Sushi \$5- |                      |
| Salmon Sampler – 1piece nigiri of sockeye salmon, ivory salmon & Atlantic salmon belly |            |                      |

\$12-

### King Ghidorah

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

\$22-

### Demon Slayer (Spicy!)

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

\$20-

## RAW BAR

### **Poke, \$14-**

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

### **Jalapeño Hamachi, \$15-**

yellowtail sashimi, jalapeño, cilantro, tosaka & garlic paste w/ yuzu citrus ponzu

### **Usuzukuri, \$14-**

choice of thinly sliced *salmon* or *yellowtail* in yuzu citrus ponzu w/ micro greens, jalapeño & tobiko

### **Rainbow Tartare, \$15-**

finely chopped tuna, yellowtail & salmon w/ shrimp, avocado, tobiko & scallions over sushi rice w/ wasabi aioli & spicy ponzu

### **Momiji Ceviche, \$14-**

choice of thinly sliced *amberjack* or *sockeye salmon* sashimi w/ pico de gallo in yuzu citrus ponzu

### **King Crab Ceviche, \$17-**

king crab, snow crab & avocado topped w/ pico de gallo, tobiko, wasabi aioli & yuzu citrus ponzu

### **7-Spice Tuna Tataki, \$14-**

shichimi dusted tuna, lightly seared w/ micro-greens, garlic chips, tobiko, wasabi aioli & garlic ponzu

### **Octopus Carpaccio, \$14-**

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, \$10-**

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, \$11-**

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

### **Yasai Tem-Zaru, \$8-**

chilled green tea soba noodles w/ seasonal vegetable tempura

### **Seasonal Mushroom Saute, \$12-**

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

### **Goma Tofu, \$7-**

white sesame tofu w/ dengaku miso paste & crushed candied peanuts

### **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, \$14-**  
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, \$22-**  
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, \$7-**  
japanese peppers w/ sea salt & lemon

**Portabella Yaki, \$7-**  
house-marinated grilled portabella mushroom & sesame  
seeds

## FRIED


**Crispy Calamari, \$11-**  
fried squid w/ a spinach, lime & green curry aioli &  
tossed wild greens in sweet aioli

**Ebi & Vegetable Tempura, \$14-**  
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, \$16-**  
fried blue crab served w/ wild greens & ponzu


**Panko Fried Oysters, \$8**  
fried Japanese oysters w/ katsu sauce

 **Spicy Ginger Chicken, \$13-**  
sautéed chicken, spinach & onions  
w/ spicy ginger sauce

**Chicken Karaage, \$10-**  
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, \$14-**  
marinated in sake kasu w/ sesame seeds & saikyo  
miso glaze

**Halibut Cheeks, \$14-**  
marinated in sea salt & honey, served over diced pear  
and portabella mushroom, topped w/ fried yamagobo

**Anago Kabayaki, \$12-**  
sea eel broiled & basted w/ sweet soy glaze

**Seafood Gyoza, \$12-**  
house-made pan fried shrimp & scallop dumplings  
w/ ponzu & chili oil

**Vegetable Gyoza, \$10-**  
pan-fried, seasoned vegetable dumplings made in  
house w/ ponzu & chili oil



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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, \$16-**

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, \$8-**

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, \$18-**

Alaskan king crab & onions simmered in a savory  
dashi broth, garnished w/ lemon, cilantro &  
habañero 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)         | \$4-    | \$10-    | \$18-    |
| Shiro Maguro (Albacore)  | \$4-    | \$10-    | \$18-    |
| Ebi (Shrimp)             | \$3-    | \$8-     | \$14-    |
| Amaebi (Sweet Shrimp)    | \$4-    | \$10-    | \$18-    |
| Hotate (Scallop)         | \$4-    | \$10-    | \$18-    |
| Tarabagani (King Crab)   | \$7-    | \$15-    | \$28-    |
| 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-    |          |          |
| add Uzura to any sushi   | \$1-    |          |          |

## OMAKASE

**Chef's choice sashimi- \$45, \$70, \$100**

**Chef's choice sushi- \$45, \$70, \$100**

**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, \$18-**

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

### **Momiji Roll, \$18-**

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

### **Casino Royale, \$18-**

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

### **007, \$18-**

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

### **Ponyo, \$18-**

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

### **Crunchy Lizard, \$19-**

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

### **Rockstar (fried), \$20-**

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

### **Souder Roll, \$19-**

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

### **Pine Street Roll, \$17-**

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

### **Gladiator, \$22-**

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

### **Mr. Perfect, \$18-**

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

### **Poke Roll, \$19-**

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

### **El Diablo, \$20-**

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

### **Caterpillar, \$18-**

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

### **Moonraker, \$19-**

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

### **Street Fighter, \$19-**

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

### **Hotter than Hell!!!, \$19-**

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

### **Pike Place Roll, \$17-**

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

### **Sea Monster, \$19-**

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

### **Capitol Hill Roll, \$18-**

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

### **Angel Roll, \$21-**

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

### **Three Devils, \$18-**

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

### **Matador, \$21-**

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, \$19-**

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

### **Geisha Roll, \$19-**

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

### **Spicy Cassidy, \$17-**

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

### **Bird of Paradise, \$19-**

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

### **Ultimate Dragon, \$24-**

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

### **Tarantula Extreme, \$20-**

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

### **King of Fighters, \$20-**

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

### **Spicy Rainbow, \$18-**

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

### **Mango Tango, \$17-**

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

### **Panda Roll, \$17-**

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

### **Tropical Paradise, \$18-**

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

### **Samurai Spirit, \$18-**

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

### **Neverland, \$19-**

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

### **Knockout Roll, \$19-**

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

### **White Tiger Roll, \$20-**

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

### **Hottie Roll, \$18-**

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

### **Flaming Tuna, \$17-**

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

### **Pretty in Pink, \$17-**

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

### **Madison Roll, \$20-**

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

### **Four Kings, \$25-**

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

### **Badboy Roll (fried), \$13-**

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

### **Crunchy Cali (fried), \$13-**

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

### **Crunchy Seattle (fried), \$13-**

salmon, avocado & cream cheese roll fried w/ soy glaze  
& sweet aioli



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## STANDARD ROLLS

### California, \$9-

snow crab mix, avocado, cucumber, tobiko & sesame seeds

### Spider Roll, \$11-

blue crab tempura, snow crab mix, avocado, cucumber & tobiko

### Seattle, \$9-

salmon, avocado, cucumber, tobiko & sesame seeds

### Unagi Roll, \$10-

eel, avocado, cucumber sesame seeds & soy glaze

### Salmon Skin Roll, \$9-

salmon skin, avocado, cucumber, tobiko & soy glaze

### Spicy Tuna, \$9-

spicy tuna, avocado, cucumber & sesame seeds

### Philadelphia Roll, \$9-

Smoked salmon, cream cheese, avocado & cucumber topped w/ sesame seeds

### Shrimp Tempura Roll, \$9-

shrimp tempura, avocado, cucumber, tobiko & sesame seeds

### Veggie Roll, \$9-

avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds

### Futomaki, \$9-

tamago, spinach, takuan & kanpyo

**Tuna Roll** \$7-

**Salmon Roll** \$7-

**Negi Hama Roll** \$7-

## VEGETARIAN SUSHI

### Veggie Sushi Sampler, \$20-

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, \$17-

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

### Green Decadence, \$16-

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

### Tottoroll, \$17-

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

### Lucky Leprechaun, \$16-

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

### Rising Sun, \$17-

sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & habañero pumpkin purée

**Veggie roll** \$9-

**Avo/cucumber roll** \$6-

**Avocado roll** \$5-

**Cucumber roll** \$5-

**Ume Shiso roll** \$6-

**Natto roll** \$6-

**Portabella roll** \$6-

**Kanpyo roll** \$6-

**Oshinko roll** \$6-



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