

## RAW BAR

### \*Ankimo 15

monkfish liver, scallions, tobiko, wasabi aioli & ponzu

### \*Jalapeno Hamachi 19

yellowtail sashimi, jalapeno, cilantro, yuzu citrus ponzu

### \*Matsu Sashimi 18

two piece tuna, two piece yellowtail, two piece salmon sashimi

### \*Poke 16

diced tuna or salmon, onions, cucumber  
wakame w/ 7 spice sesame soy

### \*Rainbow Tartare 17

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

### \*Usuzukuri 16

choice of thinly sliced salmon or albacore in yuzu citrus chili oil w / pico de gallo

## SPECIAL

### \*Bluefin Tuna Sampler 30

otoro, chutoro, akami, negi toro

### \*Chutoro sushi 9 / sashimi 36

medium fatty tuna

### \*Otoro sushi 11 / sashimi 44

fatty tuna

### \*Wild White King Salmon sushi 6 / sashimi 24

troll caught from Alaska

### \*Salmon Trio 14

atlantic, wild sockeye, wild white king

### \*Uni ask server Market Price

sea urchin

### \*Madai sushi 5 / sashimi 20

red seabream from Japan

### \*Kanpachi sushi 4 / sashimi 16

amberjack from Hawaii

### \*Aji sushi 5 / sashimi 20

horse mackerel from Japan

### \*Belly Sampler 26

Albacore, yellowtail, salmon, Chutoro

### \*Dragon Ball Roll 26

Shrimp tempura, avocado topped w/ white king salmon, fried jalapeno, ikura, habanero-citrus & yuzu

### \*Pioneer Square Roll 23

Shrimp tempura, avocado, cilantro topped w/ seared atlantic salmon, spicy mayo, soy glaze & cucumber sauce, pico de gallo

### \*Sounders Roll 25

Spicy tuna, asparagus, cucumber topped w/ sockeye salmon, avocado, mango, red pepper, red onions & wasabi aioli


### \*Tropical Roll 18

Sweet potato, asparagus tempura topped w/ avocado, strawberry, spicy mango sauce

### \*Uni Shiso Roll 17

hosomaki roll w/ uni and shiso

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 Gluten free dish

## SALADS

### House Salad 9

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

### Wakame Salad 12

seaweed medley of wakame, kaiso & nori w/ yuzu dressing

### Ohitashi Spinach 9

blanched spinach w/ sesame dressing, bonito flakes

### \*Seafood Sunomono 12

octopus, scallop & shrimp, sweet shrimp, cucumber, wakame  
w/ sanbaizu & sesame seeds

## FRIED

### KFC Wings 16

spicy honey glaze, toasted sesame, scallion

### Agedashi Tofu 11

fried tofu in dashi broth topped w/ daikon, ginger  
nori, scallions & bonito flakes

### Crispy Calamari 15

fried squid w/ sweet onion miso, tossed wild greens in sweet aioli

### Ebi & Vegetable Tempura 18

lightly battered & flash-fried shrimp & assorted vegetables  
w/ house tempura sauce

### Fried Oysters 13

fried Japanese oysters w/ katsu sauce

### Chicken Karaage 14

fried chicken marinated in ginger & 7 spice w/ yuzu aioli

### Spicy Ginger Chicken 15

Sautéed chicken, spinach & onions w/ spicy ginger sauce

### \*Crispy Rice 18

spicy tuna tartare or spicy salmon tartare or chutoro tartar +\$4  
over fried sushi rice

## PAN FRIED

### \*Beef Tataki 18

beef tenderloin served w/ roasted garlic ponzu  
wasabi aioli, served w/ salad & creamy yuzu

### Black Cod Kasuzuke 18

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

### Seafood Gyoza 14

house-made shrimp & scallop dumplings w/ ponzu & chili oil

### Mushroom Gyoza 14

house-made shitake & enoki mushroom dumplings  
w/ onions, celery, carrot & sanbaizu sauce

## SOUPS

### Miso 4

tofu, shiitake, wakame, scallions

### Asari Miso 6

manila clams, enoki mushroom, spinach, scallions

## NOODLES

### Yakisoba 23

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

### Yakiudon 23

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

### Tempura Udon 21

wheat noodle soup w/ tempura shrimp,  
vegetables, kamaboko

### Nabeyaki Udon 24

wheat noodle soup w/ shrimp, scallop  
clam, shrimp tempura, kamaboko, vegetables

## GRILLED

### Shishito Yaki 9

grilled shishito peppers, sea salt, lemon

### Baby Back Ribs 18

sapporo braised, spicy chili glaze


### Special Kama 17

choice of grilled yellowtail or salmon collar  
w/ garlic ponzu, dressed wild greens & ponzu

### Garlic Short Ribs 20

garlic-soy marinated beef short ribs grilled  
w/ house spring mix salad & pickled ginger















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# OMAKASE chef's choice \*sushi / \*sashimi \$40, \$60, \$100

## \*SUSHI / SASHIMI

SUSHI 1 PIECE SASHIMI 3 PIECES / 6 PIECES

 *Amaebi Sweet Shrimp	6	14	25
 *Maguro Tuna	5	12	22
 *Sake Salmon	4	10	18
 *Beni Sake Wild Sockeye Salmon	5	12	22
 *Hamachi Yellowtail	5	12	22
 *Shiro Maguro Albacore	4	10	18
 *Ebi Shrimp	3	8	14
 *Hotate Scallop	4	10	18
 *Tako Octopus	6	14	25
 *Tobiko Flying Fish Roe	4	10	18
 *Tamago Egg Omelet	4	10	18
 *Ikura Salmon Roe	3	8	14
 *Saba Mackerel	5	12	22
 *Unagi Eel	4	10	18
	6	14	25

### \*Chirashi Bowl 34

sashimi assortment over sushi rice w/ miso soup

## VEGETARIAN SUSHI & ROLLS

### Avocado & Cucumber Roll 7

#### Veggie Roll 10

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

#### Lucky Leprechaun 18

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

#### Green Decadence Roll 18

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

### Shiitake Mushroom 3

### Portabella Mushroom 3

### Bell Pepper 3

#### Inari 3

### Avocado 3

### Veggie Sushi & Roll Sampler 24

chef's choice

## STANDARD ROLLS

### \*Spicy Tuna 11

spicy tuna, avocado, cucumber, sesame seeds

### \*California 12

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

### \*Seattle 11

salmon, avocado, cucumber, tobiko, sesame seeds

### \*Unagi 12

eel, avocado, cucumber, sesame seeds, soy glaze

### \*Salmon Skin 11

salmon skin, avocado, cucumber, tobiko, soy glaze

### Shrimp Tempura 11

shrimp tempura, avocado, cucumber, tobiko, sesame seeds

### Crunchy Cali 17

snow crab mix, avocado, cream cheese

### Crunchy Seattle 17

salmon, cream cheese, avocado

### Bad Boy 17

bbq eel, avocado, cream cheese, snow crab mix fried

### Spider 13

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


### \*Negi Hama 9

### \*Negi Toro 12

### \*Tuna Roll 9

### \*Salmon Roll 9

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## SPECIALTY ROLLS

### **\*Matsu Roll 25**

snow crab mix, shibazuke, cilantro & cucumber topped w/ sockeye salmon, black tobiko, scallion & yuzu miso citrus

### **\*Barcelona Roll 25**

chopped fatty tuna, shiso, cucumber & takuan, topped w/ bluefin tuna, black tobiko & yuzu miso citrus

### **\*White Tiger 26**

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

### **\*King Street Roll 24**

spicy creamy scallop, cucumber & avocado, topped w/ seared atlantic salmon, white onions, sweet and spicy onion sauce

### **\*Street Fighter 23**

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

### **\*Moonraker 23**

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

### **\*12<sup>TH</sup> Man 22**

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

### **\*Geisha 23**

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

### **\*007 22**

spicy tuna avocado, cucumber & cilantro topped w/ atlantic salmon, lime, jalapeno & shishito peppers

### **\*Spicy Rainbow 22**

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

### **\*Crunchy Lizard 23**

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

### **\*Poke Roll 23**

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

### **\*Ultimate Dragon 28**

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

### **\*Mr. Perfect 22**

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

### **\*Gladiator 25**

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

### **\*Hotter Than Hell 23**

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

### **\*Knockout 23**

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

### **\*Pike Place 21**

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


### **\*Flaming Tuna 22**

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

### **\*Caterpillar 22**

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

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