

# 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-*

**Rotating Shiromi (White Fish)** 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 \$6-**

**Sashimi \$26-**

**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-**

**Blue Fin Tuna 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, yamagobo, 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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## GRILLED



 **Flat Iron Steak, \$18-**  
6oz grass fed beef, green onions & diced jalapeño w/  
garlic ponzu


**Garlic Short Ribs, \$18-**  
garlic-soy marinated beef short ribs grilled w/ a side of  
taro chips

**Special Kama, \$18-**  
choice of grilled kanpachi, hamachi, sake, sockeye  
salmon *or* King 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, \$14-**  
fried squid w/ a spinach, lime & green curry aioli &  
tossed wild greens in sweet aioli


**Ebi & Vegetable Tempura, \$17-**  
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, \$10-**  
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 &  
habaero 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)	\$6-	\$14-	\$26-
 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- \$65, \$100, \$150**


 **Chef's choice sushi- \$65, \$100, \$150**


### Chirashi Bowl – \$38


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/ seared albacore belly, pico de gallo, habañero tobiko & habañero-citrus-truffle oil

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## SPECIALTY ROLLS

### 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), \$16-

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

### Crunchy Seattle (fried), \$16-

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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