

STARTERS

Miso Soup	4 with nameko mushrooms	6
<i>blend of white miso, seaweed, tofu, and scallions</i>		
Edamame	5 spicy with habanero garlic sauce	7.5
<i>blanched soy beans with sea salt</i>		
Yakitori		10
<i>chicken skewers with shio-koji</i>		
Takoyaki		10
<i>fried octopus dumplings served with spicy mayo, Japanese BBQ sauce, bonito flakes, and aonori</i>		
Agedashi Tofu		7.5
<i>fried tofu in broth, topped with scallions, ginger, bonito flakes, and grated daikon</i>		
Goma-ae		8
<i>blanched, chilled seasonal vegetable with sesame dressing and sesame seeds</i>		
Seaweed Salad		5.5
<i>seaweed medley with sesame-vinegar dressing</i>		
Tsukemono		7
<i>assorted house-made Japanese pickles</i>		
House Salad	4 🍴 topped with medley of diced fresh fish	8
<i>spring mix with red onion, cucumber, tomato, and miso dressing</i>		
Sunomono	5 with ebi OR tako	12
<i>sliced cucumber salad with seaweed, kaiware, sanbaizu vinegar dressing, and sesame seeds</i>		
Chicken Kara-age	13 spicy with roasted garlic Kewpie mayo	14.5
<i>shio-koji fried popcorn chicken with Japanese BBQ sauce</i>		
🍴 Tuna Poke		18
<i>diced tuna, cucumber, seaweed, sweet onion, ichimi togarashi, and sesame seeds, dressed with tamari, mirin, and sesame oil, and served with taro chips</i>		

STARTERS (CONTINUED)

Gyoza		10
<i>house-made pan-fried dumplings with pork, beef, and shiitake</i>		
Hibiscus Gyoza		10
<i>vegetarian house-made pan-fried dumplings with hibiscus flower, shiitake, and peppers</i>		
Mixed Mushroom Batayaki (local!)		13
<i>medley of local mushrooms and asparagus sauteed in butter, soy sauce, and sake, served on a cedar plank</i>		

TEMPURA

Veggies	7.5 with 3 pieces of shrimp	14
<i>onion, squash, yam, asparagus, carrot</i>		
Shrimp (1 piece)		3
Green Beans		8
<i>large order served with spicy mayo; tofu-based vegan spicy mayo available</i>		

SUSHI BAR SPECIALTIES AND ASSORTMENTS

🍴 Spicy Tuna Crispy Rice		15
<i>sushi rice pan-fried in clarified butter, topped with spicy tuna, scallions, and house-made sweet chili sauce</i>		
🍴 Hamachi Jalapeño		20
<i>thinly sliced yellowtail sashimi with salsa, jalapeño, ponzu</i>		
🍴 Chirashi		39
<i>chef's selection of sashimi artfully arranged over a bed of sushi rice</i>		
🍴 Nigiri Assortment	42 premium selection	52
<i>chef's selection of 8 pieces of nigiri</i>		
🍴 Sashimi Assortment	55 premium selection	70
<i>chef's selection of 12 pieces of sashimi</i>		
🍴 Sushi & Sashimi Platter for 2	99 premium selection	125
<i>chef's selection of 12 pieces of sashimi, 10 pieces nigiri, spicy tuna roll, and two miso soups</i>		

TOKUBETSU (SPECIALTY) NIGIRI AND SASHIMI

We have a very limited amount of the fattiest cuts of our fish and exotic, specialty items available daily. Please ask your server!

 Blue Fin Chu-Toro (fatty tuna)	18 38
 Blue Fin O-Toro (extra fatty tuna)	24 49
 King Salmon Toro (fatty king salmon)	18 38
 Hamachi Toro (fatty yellowtail)	15 32
 Uni (sea urchin)	MP
 Shiromi (rotating white fish)	MP

NIGIRI (2 PIECES) | SASHIMI (5 PIECES)

Enhance your selection with a side of REAL wasabi for \$4!

 Maguro (lean tuna)	12 27
 Sake (sockeye salmon)	10 22
 King Salmon	12 27
 Hamachi (yellowtail)	10 22
 Bincho (albacore)	10 22
 Escolar	.9 20
 Suzuki (striped bass)	10 22
 Saba (mackerel)	.8 18
 Iwashi (sardine)	.7 16
Unagi (freshwater eel)	10 22
Ebi (shrimp)	.7 16
Tako (octopus)	10 22
 Hotate (scallop)	14 31
 Tobiko (flying fish roe)	.8 --
 Ikura (salmon roe)	15 --
Inari (cooked sweet tofu pocket)	.6 --
Tamago (house-made sweet egg omelette)	.8 --
Avocado	.7 --

CLASSIC MAKI-ZUSHI (ROLLS)

Avocado Roll	7
Avo-Cucumber Roll	8
 California Roll	10 snow crab instead of kanikama salad 14 <i>kanikama salad, cucumber, avocado, tobiko, and sesame seeds</i>
 Ebi-Ten (tempura shrimp) Roll	16 <i>tempura shrimp, cucumber, avocado, mayo, and tobiko</i>
Eel Avocado Roll	16 <i>barbecued eel, cucumber, and avocado; topped with unagi sauce</i>
Kappa Roll (cucumber)	6
 Negihama Roll	9 <i>chopped hamachi and scallions</i>
 Negitoro Roll	13 <i>chopped fatty tuna and scallions</i>
Oshinko Roll (pickled daikon)	7
 Salmon Roll	9.5
Salmon Skin Roll	12.5 <i>broiled salmon skin, yamagobo, kaiware, and bonito flakes</i>
 Seattle Roll	16 <i>salmon, cucumber, avocado, tobiko, and sesame seeds</i>
 Spicy Tuna Roll	14
 Tekka Roll (tuna)	10.5
Ume-Shiso (pickled plum) Roll	7

SPECIALTY ROLLS ON NEXT PAGE! ➡

SPECIALTY MAKI-ZUSHI (ROLLS)

Substitute snow crab instead of kanikama salad for \$4!

-  Atlantis Roll 23
hamachi, avocado, cucumber, shiso, and ume; topped with salmon, escolar, house-made sweet chili sauce, and black tobiko
- Cali Crunch Roll..... 16
kanikama salad, cream cheese, and avocado, tempura battered and fried; topped with spicy mayo and unagi sauce
-  Geisha Roll 22
spicy tuna and avocado; topped with salmon, mango, yuzu tobiko, and unagi sauce
- Green Goddess Roll 16
avocado, tempura asparagus and scallions; topped with avocado, wasabi mayo, and togarashi
-  Moshi Moshi Roll..... 19
kanikama salad, mayo, cucumber, shiso; topped with seared scallops, scallions, ponzu, and momiji
-  Rainbow Roll 20
California roll topped with shrimp, avocado, and a colorful selection of fresh fish
-  Rumi Roll (named after our owner and some of her favorites!) . . . 22
tempura shrimp, kanikama salad, and avocado; topped with seared salmon, unagi sauce, miso mayo and crunchy tempura flakes
-  Spicy Bomb Roll 22
spicy shiromi mix with cilantro, avocado, and jalapeño; topped with spicy tuna, house-made sweet chili sauce, and scallions
-  Spicy Crunchy Salmon Roll 17
tempura salmon, jalapeño, and pickled ginger, rolled in crunchy tempura flakes, topped with salsa, and spicy mayo
-  Spider Roll 22
tempura soft-shell crab, cucumber, avocado, mayo, and tobiko

SPECIALTY MAKI-ZUSHI (ROLLS) – CONTINUED

-  Tuna Love Roll 19
spicy tuna and avocado tempura battered and fried; topped with unagi sauce, avocado mayo, and sweet chili sauce
 - Veggie Tempura Roll 12
tempura yam, carrot, and asparagus; cucumber
- ### NOODLES
- Yakisoba 16 | with tofu OR chicken 18 | with prawns 19
pan-fried noodles (yakisoba or udon noodles) with vegetables, pickled ginger, seaweed, bonito, and yakisoba sauce
 - Tempura Udon or Soba . . . with veggies 15 | with shrimp and yam 17
tempura with choice of noodles in broth
 - Zarusoba..... 13 | with tempura shrimp 17
cold buckwheat noodles served with dipping sauce

ENTREES

- Omurice 20
chicken fried rice wrapped with egg omelette and served with a sweet demi-glace sauce
- Curry Rice . . . 15 | with tonkatsu, chicken-katsu, OR eggplant-katsu 19
Japanese-style curry with potato, onion, and carrot, garnished with pickled vegetables
- Teriyaki Chicken 18
grilled glazed chicken served with rice and salad
- Tonkatsu OR Chicken-katsu..... 18
panko-breaded fried pork or chicken served with Japanese BBQ sauce, rice, and salad
- Miso Black Cod 30
miso-marinated black cod, broiled and served with pickled radish
- Kama of the Day (limited availability; please ask your server!) . . . 25
grilled collar, the richest, juiciest part of the fish, served with ponzu

SIDES AND ADD-ONS

Real Wasabi	4
Side of Rice	3
Side of Sushi Rice	4
Side of Sauce.....	0.5
mayo (Kewpie, avocado, miso, spicy, wasabi, roasted garlic, vegan spicy), Sriracha, sweet chili, unagi, ponzu, teriyaki, Japanese BBQ	

BEVERAGES (NON-ALCOHOLIC)

Passion Fruit Iced Tea	4
Genmai-cha (toasted brown rice green tea), pot	4
Lolo Yuzu-Orange Blossom Soda (sparkling hops beverage).	6
Ramune Soda	rotating flavors 6
Jones Soda (local!)	rotating flavors 5
Cock’n Bull Ginger Beer	5
Soda	old-fashioned draft cola, lemon-lime, diet cola 3.5

BEER AND CIDER

Sapporo, draft	9
Lucky Envelope Mosaic IPA, draft	10
Asahi, 21oz bottle.....	13
Rainier, 12oz can.....	4.5
Schilling Dryabological Cider, 12oz can	7
N/A Suntory All Free (0.00% APV), 350ml can.	6.5
N/A Athletic Run Wild IPA (0.5% APV), 12oz can	6.5

WINE

White; Alvarinho	11 40
White; Verdejo.....	12 45
White; Pinot Grigio.....	12 45
Sparkling; Prosecco	12 45
Red; Tempranillo.....	11 40
Red; Cabernet Sauvignon	12 45

YOUR SERVER WILL BRING A DESSERT MENU
FOR YOUR SELECTION.

LUNCH SPECIALS – ALL LUNCH ITEMS INCLUDE MISO SOUP
(AVAILABLE DURING LUNCH HOURS ONLY)

Una-don	17
5-6 pieces of broiled eel arranged on a bed of sushi rice with sesame seeds, kaiware, kizami nori, and pickled daikon	
 Salmon-don	26 14
salmon sashimi arranged on a bed of sushi rice with ikura, kaiware, daikon, shiso, and lemon. Regular size, 8 pieces; mini size, 4 pieces	
 Bara Chirashi-don	28
medley of diced fresh fish, ikura, tamago, and kaiware over a bed of sushi rice	
 Nigiri Set (5 pieces)	17
maguro, salmon, bincho, ebi, shiromi	
 Sashimi Set (8 pieces)	28
maguro, salmon, bincho, shiromi	
Bento Box.....	17.5
served with salad, half size  California or Kappa Roll (upgrade to  Spicy Tuna Roll for \$1), and one choice from each column (please, no substitutions!):	
★ Edamame ★ Veggie Egg Roll ★ Veggie Tempura ★ Veggie Croquette • Salmon Teriyaki with rice • Tofu Teriyaki with rice • Chicken Katsu with rice • Chicken Teriyaki with rice • Pork Katsu with rice • Chicken Kara-age •  Nigiri Assortment (3 pieces, chef’s selection, add \$4) •  Sashimi Assortment (5 pieces, chef’s selection, add \$6) • Vegetarian Nigiri Assortment (avocado, inari, oshinko)	

 The King County Health Dept. would like us to remind you that consuming raw or under-cooked foods (though delicious!) may increase your risk of food-borne illness.

AVOIDING GLUTEN?

Try these items with listed modifications where applicable and please ask for tamari (GF soy sauce)!

(Please note we are NOT a gluten-free facility. We do our best, but equipment, including fryer oil, are SHARED and may come in contact with wheat products)

STARTERS

Miso Soup	 Tuna Poke
Edamame	Tsukemono
Yakitori	House Salad
Agedashi Tofu (without broth)	Sunomono
Goma-ae	Mixed Mushroom Batayaki (with tamari)

CLASSIC ROLLS

Avocado	 Salmon Skin (without yamagobo)
Avo-Cucumber	 Seattle
 California (with snow crab)	 Spicy Tuna
Kappa	 Tekka
 Negihama	Ume-Shisho
 Negitoro	
Oshinko	
 Salmon	

SPECIALTY ROLLS

-  Atlantis
-  Geisha (without unagi sauce)
- Green Goddess (with steamed veggies)
-  Moshi Moshi (with snow crab and GF ponzu)
-  Rainbow (with snow crab)
-  Spicy Bomb

NIGIRI, SASHIMI, AND SUSHI BAR SPECIALTIES

-  All nigiri and sashimi (excluding unagi, iwashi, inari)
-  Hamachi Jalapeño (with GF ponzu)
-  Spicy Tuna Crispy Rice
-  Chirashi
-  Salmon-don - Lunch only
-  Bara Chirashi - Lunch only

ENTREES

- Kama of the Day (with GF ponzu)
- Miso Black Cod

SIDES & ADD-ONS

- Side of Rice
- Side of Sushi Rice
- Real Wasabi

VEGETARIAN?

Try these items with listed modifications where applicable!

(Please note we do our best, but equipment, including fryer oil, are SHARED and may come in contact with non-vegetarian items)

STARTERS

Edamame	House Salad
Agedashi Tofu (without broth nor bonito)	Sunomono
Goma-ae	Mixed Mushroom Batayaki
Seaweed Salad	
Tsukemono	

SPECIALTY ROLLS

- Green Goddess
- Veggie Tempura

CLASSIC ROLLS

- Avocado
- Avo-Cucumber
- Kappa
- Oshinko
- Ume-Shiso

NIGIRI, SASHIMI, AND SUSHI BAR SPECIALTIES

- Tamago
- Inari
- Avocado

TEMPURA

- Veggies (without sauce)
- Green Beans

ENTREES

- Curry Rice (veggie or with eggplant-katsu)
- Yakisoba (veggie or tofu, without bonito)

SIDES & ADD-ONS

- Side of Rice
- Side of Sushi Rice
- Real Wasabi

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