



Appetizers

* Boiled Edamame with Sea Salt	9
* Grilled Shishito Peppers	11
Rock Shrimp Tempura	19
<i>Tossed in a spicy Yuzu Aioli with sliced Crimini Mushrooms</i>	
Tempura Fried Rice Cakes	21
<i>with Spicy Tuna and Truffle Soy Sauce</i>	
* Sushi Sampler	39
<i>6 pieces of Sashimi and 4 pieces of Nigiri (chef's choice) Choice of Salmon Avocado Roll, Spicy Tuna Roll or Yellowtail Scallion Roll</i>	
Hawaiian Style Poke Bowl	21
<i>Choice of cubed Tuna or Salmon served over Sushi Rice with Avocado, Red Onion, Jalapeño, and Cucumber Tossed in Poke Sauce topped with Seaweed, Daikon Sprouts, Masago, and Wasabi Aioli</i>	

Salads

* Garden Salad	13
<i>Mixed Greens Served with Carrot/Ginger Dressing</i>	
Seared Tuna Salad	28
<i>Salt and Pepper Tuna, lightly seared, served over a Mixed Greens Salad with a Sesame-Onion Vinaigrette</i>	

Sushi Rolls

* Salmon Avocado	12
Shrimp Tempura	12
* California	12
* Spicy Tuna	12
Eel Cucumber	12
* Yellowtail Scallion	12
* Toro Scallion	17
Deep Roll	17
Soft Shell Crab Roll	17
* Alaska Roll	21
* Hawaiian Roll	21
* Rainbow Roll	21
Caterpillar Roll	24
<i>Unagi (Eel) with Cucumber, topped with Avocado, Sesame Seeds, and Eel Sauce</i>	
Crunchy Tuna Roll	21
<i>Tuna (lightly breaded and fried) with Spring mix, Avocado, Cucumber, Scallions, Sweet Soy Reduction and a Wasabi Root Aioli</i>	
Northwest Roll	24
<i>Shrimp Tempura rolled with Asparagus, Spicy Mayo, topped with Tuna and Salmon Sashimi with Spicy Ponzu</i>	
Copper River Roll	24
<i>Shrimp Tempura, Snow Crab, and Asparagus topped with Salmon, Lemon, Scallions, Tobiko, and Yuzu Vinaigrette</i>	
* Summertime Roll	24
<i>Spicy Tuna, Scallion and Cucumber, topped with Snapper, Strawberry Salsa and Black Lava Salt</i>	
Green Hornet Roll	24
<i>Chopped Yellowtail with Avocado, Jalapeño, Cilantro and Garlic. Served with 7 Pepper Sauce and Cilantro Sauce</i>	

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Sushi & Sashimi

(2 pieces per order)

* Toro (Tuna Belly)	M/P
* Maguro (Tuna)	11
* Kanpachi (Amberjack)	11
* Sake (Salmon)	11
* Hamachi (Yellowtail)	11
* Tai (Snapper)	11
* Ama Ebi (Raw Sweet Shrimp)	M/P
* Wagyu (Kobe Beef)	M/P
Unagi (Eel)	11
* Hirame (Fluke)	11
* Ebi (Cooked Shrimp)	9
* Kani (Crab Meat)	11
Yellowtail Jalapeño	22
<i>Yellowtail, a touch of Garlic Puree, Serrano Pepper, Cilantro and shredded Radish, topped with Yuzu Soy Sauce</i>	
* Salmon Carpaccio	22
<i>Salmon, Parmesan Cheese, Garlic Chips, Black Sea Salt, Olive Oil and Lemon Juice garnished with Chives</i>	
* White Fish Tiradito	21
<i>Fluke, Yuzu Lemon Juice, Sea Salt, Cilantro Leaf, and Rocoto (Chili Paste)</i>	
* Tai Filet	22
<i>Japanese Snapper, Yuzu Lemon Sauce, Smoked Sea Salt and chopped Shiso</i>	
Wasabi Stem Salmon	24
<i>Thinly sliced Salmon topped with Wasabi Stem Salsa, Garlic Chips, Ponzu Sauce, and Spicy Radish</i>	

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Specialty Dishes

Toro Jalapeño	31
<i>Toro, Serrano Pepper, Yuzu, Soy Sauce, Cilantro and Garlic</i>	
* Rare Grilled Toro	M/P
<i>Tuna Belly served with Sweet Yuzu Miso and Jalapeño Salsa</i>	
* Kanpachi Grapefruit	24
<i>Amberjack wrapped around Ruby Red Grapefruit, topped with Sea Salt, Shiso, Serrano Pepper, Chili Paste, and Amazu Yuzu Sauce</i>	
Tuna Tataki	22
<i>Seared Tuna with Sea Salt, Black Pepper, Ginger, Green Onions, Chili Paste, and Ponzu Sauce</i>	
* Seared Salmon	21
<i>Lightly seasoned, seared Salmon Served in Sweet Blonde Miso Sauce with a hint of Hot Mustard</i>	
7 Pepper Kanpachi	24
<i>Seared Amberjack, lightly salted, topped with a 7 Pepper Sauce and served with Rainbow Vegetables</i>	
* Tuna Cilantro	22
<i>Bigeye Tuna lightly seared and served in a Cilantro Vinaigrette with Garlic-Ginger</i>	

Hot Rock

Wagyu (Kobe Beef)	M/P
<i>Served with Rainbow Vegetables and Garlic-Ginger Dipping Sauce</i>	

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