

RAW BAR

Poke, \$16-

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

Jalapeño Hamachi, \$19

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

Ankimo, \$17-

monkfish liver, scallions, tobiko, wasabi aioli & ponzu

Sunomono, \$9-

cucumber, wakame & onions w/ sanbaizu choice of octopus, surf clam, snow crab or shrimp +\$4

Rainbow Tartare, \$18-

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

Momiji Sashimi, \$19-

two piece each of tuna, salmon, yellowtail & albacore sashimi

7-Spice Tuna Tataki, \$17-

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

Tako Wasabi, \$9-

seasoned raw baby octopus in a wasabi marinade w/ scallions & grated ginger served w/ nori

Salmon Tiradito, \$19

atlantic salmon & sockeye salmon, watermelon radish, orange, freso pepper, micro wasabi sprouts, pinazu & Japanese chili-oil

SALADS

Ohitashi Spinach, \$9-

blanched spinach w/ choice of sesame dressing or konbu dashi, garnished with bonito flakes

Tofu Salad, \$14-

tofu, micro greens, white onion, tosaka & umeboshi w/ spicy ponzu, & wasabi aioli

Tsukemono, \$10-

pickled takuan, shibazuke & yamagobo

Sashimi Salad, \$23-

salmon, yellowtail, albacore, tuna, topped w/ avocado, onions, cherry tomatoes, & spring greens, dressed w/ spicy ponzu

Wakame Salad, \$12-

seaweed medley of wakame, kaiso & nori w/ sanbaizu & chili oil

House Spring Mix, \$11-

mixed greens, cherry tomatoes & cucumber w/ miso vinaigrette

Asparagus Su Miso, \$9-

blanched asparagus w/ miso vinaigrette

Beet & Arugula Salad, \$14-

Poached beets, arugula & shisho w/ lemon vinaigrette

APPETIZERS

Poke Tacos, \$18-

diced blue fin tuna, red cabbage, pico de gallo, freso pepper, tempura nori, wasabi aioli & sweet chile umezu

Asari Sakamushi, \$16-

sake-steamed manila clams w/ sake, ginger & butter

Goma Tofu, \$12-

silken tofu, chive Aomori, kizami nori, kazuoboshi, sesame seeds, w/ creamy sesame dressing

Kurobata No Kakuni, \$16-

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

Crispy Rice

crispy rice w/ salmon roe, wasabi aioli, & aonori choice of

Uni  3pc \$20 / 4pc \$25

Scallop  3pc \$15 / 4pc \$20


crispy rice topped w/ soy glaze, spicy aioli, tobiko, green onion


Spicy tuna 3pc \$14 / 4pc \$18

Portabella 3pc \$14 / 4pc \$18

crispy rice topped w/ balsamic portabella, sudachi truffle aioli topped w/ fried sweet potato, aonori & sesame seeds

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20% service charge added to parties of six or more

SOUPS & NOODLES

Miso, \$4

tofu, shiitake, wakame & scallions

Yakisoba, \$23-

choice of chicken, seafood, tofu or veggie,
stir fried w/ wheat-egg noodles and vegetables

Nabeyaki Udon, \$26-

buckwheat noodle soup w/ king crab, shrimp, scallop,
clam, shrimp tempura, kamaboko & vegetables

Tempura Udon, \$21-

buckwheat noodle soup w/ tempura shrimp & vegetables,
kamaboko

Asari Miso, \$6

manila clams, enoki mushroom, spinach & scallions

Yakiudon, \$23

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

Creamy Seafood Udon, \$26-

Creamy udon noodle w/ snow crab, shrimp, cabbage,
bell pepper topped w/ ikura

FRIED

Crispy Calamari, \$15-

fried squid w/ a spinach, lime & green curry aioli & tossed
wild greens in sweet aioli

Chicken Karaage, \$14-

Fried chicken marinated in ginger, garlic, soy w/ yuzu aioli

Agedashi Tofu, \$11-

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

Spicy Ginger Tofu, \$15-

fried tofu w/ bell pepper, spinach & onions in ginger-
chili-soy

Ebi & Vegetable Tempura, \$18-

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

Spicy Ginger Chicken, \$16-

sautéed chicken, spinach & onions
w/ spicy ginger sauce

Soft Shell Crab, \$21-

fried blue crab served w/ wild greens & ponzu

Spicy Tomato Tofu, \$-15

fried tofu, tomato & okra w/ sweet & spicy sauce

PAN FRIED

Black Cod Kasuzuke, \$21-

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

Seafood Gyoza, \$14-

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

Halibut Cheeks, \$21-

marinated in sea salt & honey, served over diced pear
and portabella mushroom, topped w/ fried yamagobo

Black Cod Filet, \$26-

pan seared black cod w/ mushroom medley over cherry
tomatoes in a spicy & sake glaze

GRILLED

Wagyu Zabuton Steak, \$35-

SRF 6oz zabuton, grilled maitake, shishito peppers, yuzu aioli,
Garlic negi oil, smoked sea salt

Garlic Short Ribs, \$20-

garlic-soy marinated beef short ribs grilled w/ a side of
taro chips

Shishito Yaki, \$9

japanese peppers w/ sea salt & lemon

Flat Iron Steak, \$20-

6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu

Special Kama, \$18


choice of grilled hamachi or salmon collar
w/ garlic ponzu, dressed wild greens & ponzu
sub wild greens w/ shishito peppers +\$2



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SUSHI

SASHIMI

	1 piece	3 pieces	6 pieces
 Hon Maguro (Bluefin Tuna)	\$5-	\$12-	\$22-
 Sake (Salmon)	\$4-	\$10-	\$18-
 Hamachi (Yellowtail)	\$4-	\$10	\$18-
 Kani (Snow Crab)	\$6-	\$14-	\$26-
 Shiro Maguro (Albacore)	\$4-	\$10-	\$18-
 Ebi (Shrimp)	\$4-	\$10-	\$18-
 Amaebi (Sweet Shrimp)	\$6-	\$14-	\$26-
 Hotate (Scallop)	\$6-	\$14-	\$26-
 Tako (Octopus)	\$4-	\$10-	\$18-
 Ika (Squid)	\$4-	\$10-	\$18-
 Tobiko (Flying Fish Roe)	\$4-	\$10-	\$18-
 Ikura (Salmon Roe)	\$5-	\$12-	\$22-
 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- \$60, \$120


Chef's choice sushi- \$60, \$120



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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STANDARD ROLLS

California, \$12-

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

Spider Roll, \$13-

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

Seattle, \$11-

salmon, avocado, cucumber, tobiko & sesame seeds

Unagi Roll, \$12-

eel, avocado, cucumber sesame seeds & soy glaze

Salmon Skin Roll, \$11-

salmon skin, avocado, cucumber, tobiko & soy glaze

Spicy Tuna, \$11-

spicy tuna, avocado, cucumber & sesame seeds

Philadelphia Roll, \$11-

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 , \$9-

Salmon Roll, \$9-

Negi Hama Roll, \$9-

VEGETARIAN SUSHI & ROLL

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-

Avocado/Cucumber \$3-

Avocado \$3-

Cucumber \$3-

Inari \$3-

Sunset, \$21-

sweet potato & asparagus tempura, yamagobo topped w/ roasted red pepper, avocado, cilantro & jalapeño citrus truffle oil


Green Decadence, \$20-


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

Lady Forlorn, \$22

fried tofu, red bell pepper, shiso topped w/ avocado, fried yam, chili umezu

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SPECIALTY ROLLS

Cinnabar Island \$26-

spicy yellowtail, mango, cucumber topped w/ salmon, albacore, tuna, yellowtail, yuzu tobiko & pineapple citrus sauce

Melisandre \$31-

salmon, avocado, cucumber, snow crab mix & seared toro, topped w/ garlic crisp, negi, tamari garlic butter & ponzu

Red Godzilla \$28-

shrimp tempura, tempura asparagus & spicy tuna topped w/ half an eel, sesame seeds, chili strings & soy sambal glaze

Jupiter Roll \$31-

salmon, avocado & cucumber topped w/ fatty blue fin tuna, tobiko & yuzu citrus ponzu

One Punch Man \$28-

fatty blue fin tuna, takuan & cilantro topped w/ blue fin tuna, habanero tobiko, serrano pepper & ponzu

166th Ave Roll, \$22

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

Casino Royale, \$22-

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

007, \$22-

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

Crunchy Lizard, \$23-

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

Rockstar (fried), \$24

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

Cleveland Street Roll, \$21-

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

Mr. Perfect, \$22-

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

Poke Roll, \$23-

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

Caterpillar, \$22-

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

RTC Roll, \$22-

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

Moonraker, \$23-

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

Street Fighter, \$23

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

Hotter than Hell!!!, \$23-

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

Pike Place Roll, \$21-

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

Three Devils, \$22-

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

Legend of Kaiju, \$23-

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

Geisha Roll, \$23-

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

Ultimate Dragon, \$28-

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

Tarantula Extreme, \$24-


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


Spicy Rainbow, \$22-


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

King Ghidorah, \$28-



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

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Neverland, \$23-  

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

Knockout Roll, \$23-  

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

Redmond Way Roll, \$24-  

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

Badboy Roll (fried), \$17-

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

Crunchy Cali (fried), \$17-

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


Crunchy Seattle (fried), \$17-

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



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