

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

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, fresno pepper, micro wasabi sprouts, pinazu & Japanese chili-oil

APPETIZERS

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

Poke Tacos, \$18-

diced blue fin tuna, red cabbage, pico de gallo, fresno pepper, tempura nori, wasabi aoli & 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

SOUPS & NOODLES

Miso, \$4-

tofu, shiitake, wakame & scallions

Asari Miso, \$6-

manila clams, enoki mushroom, spinach & scallions

Yakisoba, \$23-

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

Yakiudon, \$23-

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

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

 Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

20% service charge added to parties of six or more

FRIED

Crispy Calamari, \$15-

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

Ebi & Vegetable Tempura, \$18-

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

Soft Shell Crab, \$21-

fried blue crab served w/ wild greens & ponzu

Chicken Karaage, \$14-

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

Spicy Ginger Chicken, \$16-

sautéed chicken, spinach & onions w/ spicy ginger sauce

Agedashi Tofu, \$11-

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

Spicy Tomato Tofu, \$13-

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

Spicy Ginger Tofu, \$13-

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

PAN FRIED

Black Cod Kasuzuke, \$21-

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

Halibut Cheeks, \$21-

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

Seafood Gyoza, \$14-

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

SOUPS & NOODLES

Miso, \$4-

tofu, shiitake, wakame & scallions

Asari Miso, \$6-

manila clams, enoki mushroom, spinach & scallions

Yakisoba, \$23-

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

Yakiudon, \$23-

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

GRILLED

Flat Iron Steak, \$20-

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

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

Special Kama, \$18-

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

sub wild greens w/ shishito peppers +\$2

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

 Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

20% service charge added to parties of six or more

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-
 Hokkigai (Surf Clam)	\$3-	\$8-	\$14-
 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

 Donburi Bowl - \$22

choice of salmon, tuna, yellowtail **or** albacore over sushi rice w/ pickled veggies & soy glaze sockeye **or** unagi +4

Chirashi Bowl- \$38

sashimi assortment over sushi rice
soy glaze w/ miso soup

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

 Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

20% service charge added to parties of six or more

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-

VEGGIE OMAKASE, \$24-

sampler of 6 pieces vegetarian sushi and a veggie roll

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

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

 Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

20% service charge added to parties of six or more

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, habañero tobiko & habañero-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-habñero 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, habañero-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

Neverland, \$23-

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

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

 Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

20% service charge added to parties of six or more

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

 This symbol indicates Gluten Free items

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

 Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

20% service charge added to parties of six or more