

miso soup

blend of organic miso, wakame seaweed,
tofu, & scallion 3.

organic edamame

steamed soy beans with sea salt 3.5

seaweed salad

seaweed medley with sweet vinegar dressing 6.

goma-ae

blanched, chilled spinach & asparagus with sesame
dressing 6.

oshinko

assorted Japanese pickles 5.

sunomono

seaweed & cucumber in sanbaizu vinegar dressing
shrimp 5.5
octopus 6.
king crab 7.

gyoza

pan fried dumplings with pork, beef & shiitake
mushrooms, gyoza sauce 8.

age dashi tofu

fried tofu in soy dashi with scallion, ginger, bonito flakes
& daikon 5.5

tofu asparagus salad

tofu, asparagus, & avocado over a spring mix with goma
sauce 9.

***tuna "tataki"**

seared albacore with seaweed, sliced sweet onion &
house special ponzu sauce 9.

***beef "tataki"**

seared, all natural flat iron steak with sliced sweet onion
& house special ponzu sauce 7.

tori kara age

japanese-popcorn style, deep fried, all natural boneless
chicken 7.

yakimono (grilled)

shishito peppers with lemon & sea salt 4.

shiitake mushrooms with sesame salt 6.

eggplant dengaku- eggplant with sweet miso paste 5.5

yaki tori- all natural chicken skewers w/ salt or teriyaki 5.

***beef kushi sashi**- all natural flat iron beef skewers
with sansho pepper or teriyaki 6.5

hotate bata yaki- hokkaido scallop skewers with
butter & sake 7.

sansho chicken- all natural chicken with sea salt &
japanese pepper 8.5

kalbi short ribs – teriyaki marinated beef short ribs 8.5

~ make any of the above items a combination ~
served with miso soup, rice and sunomono add 5.

tempura udon or soba

shrimp tempura with yams & noodles in broth 12.
vegetable tempura with yams & noodles in broth 11.
soft shell crab tempura with yams & noodles in broth 14.

tempura

two pieces per order

asparagus 2. squash 2.

yam 2. onion 2. shiitake 3.

shrimp 4. king crab 7.

soft shell crab~ tempura style

large soft shell crab, daikon radish, and lettuce 10.

kaki fry

lightly breaded & fried pacific oysters with house special
dipping sauce 10.

tori katsu

breaded, deep fried, all natural chicken with house special
dipping sauce 9.

house specialties

kasu zuke

grilled alaskan black cod marinated in sake curd & white miso 10.

glazed teriyaki salmon

grilled atlantic salmon glazed with house made teriyaki sauce 9.

saba shio

grilled norwegian mackerel with daikon and ponzu sauce 11.

~ make any of the above items a combination ~

served with miso soup, rice and sunomono add 5.

yakisoba

pan fried soba noodles with vegetables, pickled ginger, seaweed, bonito & yakisoba sauce 10.

with tofu 11.

with chicken 12.

with beef 13.

shiitake crusted steak

*6oz. all natural flat iron steak with miso & shiitake crust, wasabi cream sauce, potato croquette & asparagus 19.

moshi-moshi composed nigiri

***toro tartare** with scallion, lemon, ginger, & sea urchin 10.

***seared salmon belly** with yuzu juice & grated daikon 6.

***seared escolar** with ponzu & spicy momiji radish 7.

***shiromi usuzukuri**

paper thin sliced sashimi with ponzu sauce (chef's selection) 12.5

***chirashi**

*assortment of sashimi "scattered" over sushi rice with tamago, ikura & shiitake mushrooms 18.

***sashimi assortment**

chef's selection of 5 types of sashimi -served with miso soup 19.

***sushi assortment**

chef's selection of 5 types of nigiri / tekka roll / miso soup 16.

***sushi & sashimi assortment**

chef's selection of 3 types sashimi / 4 types of nigiri / ume shiso roll / miso soup 24.

***omakase**

"chef's choice"

50. & up

*please note that eating raw or undercooked foods may contribute to food borne illness

nigiri / sashimi

nigiri comes two pieces per order / sashimi comes five pieces per order

* maguro – tuna	5.5 / 12.	* hamachi - yellowtail	6. / 12.5
* toro – blue fin tuna belly	12. / 25.	* bincho - albacore tuna	4.5 / 10.5
* hirame - flounder	5.5 / 12.	* sake - atlantic salmon	4.5 / 10.5
* escolar - super white tuna	6. / 12.5	* beni sake – sockeye salmon	5.5 / 12
* saba – norwegian mackerel	4. / 10.	* aji – spanish mackerel	6. / 12.5
unagi - bbq river eel	5. / -	tako - octopus	5. / 11.5
* ika - squid	4. / 10.	kani – alaskan king crab leg	7. / 15.
* hotate – hokkaido sea scallop	6.5 / 13.	* amaebi - sweet shrimp	7. / 15.
ebi - cooked shrimp	4. / -	tamago - cooked egg omelet	3.5 / -
* ikura - seasoned salmon roe	5. / -	* tobiko - flying fish roe	5. / -
* uni - sea urchin roe	7. / 15.	inari - sweet tofu	3.5 / -

maki sushi (rolls)

oshizushi (pressed sushi)

***saba** – norwegian mackerel, ginger, shiso, scallion & white kelp 11.

unagi – bbq eel, tamago, seaweed, teriyaki sauce & sansho pepper 13.

***sake** – atlantic salmon, sockeye salmon, cucumber & lemon 13.

***tuna tataki** – seared albacore, ginger, scallion, kaiware, yama gobo, momji radish & ponzu 12.

redhot roll – spicy snow crab, red jalapeño, cilantro, avocado & tobiko 9.

geisha roll – spicy tuna & avocado topped w/ salmon, mango, yuzu tobiko & unagi sauce 14.

***rainbow roll** – california roll topped with tuna, yellowtail, shiso, shrimp, salmon & albacore 13.

***crunch roll** – spicy tuna, tempura asparagus, rolled in tempura flakes 9.

kappa - cucumber 3.

***tekka** - tuna 4.

futomaki - spinach, egg, shiitake & kanpyo 5.5

green goddess roll – avocado, tempura asparagus, tempura scallion, wrapped in avocado and topped with wasabi mayo 10.

ume shiso - cucumber, pickled plum & shiso leaf 3.5

***seattle roll** - salmon, cucumber, avocado and tobiko 7.

***ballard roll** - marinated tuna, scallion, tempura asparagus, shiso & tobiko 8.

***moshi-moshi** - king crab, cucumber, shiso, topped with hokkaido scallops, scallions & lemon 13.

***mad-i-san roll** – snow crab, scallop, scallion & mayo wrapped with salmon & avocado and topped with yuzu tobiko 13.

***ginger-san roll** - hamachi, red jalapeño, cilantro, ginger & avocado 10.

sophie-san roll - shrimp tempura, cucumber, & avocado topped with seared spicy snow crab 12.

california - snow crab, cucumber, avocado & tobiko 6.5

spider - soft shell crab, cucumber, mayo, lettuce & tobiko 8.5

eel avocado - bbq eel, cucumber, & avocado 6.5

ebi ten - shrimp tempura, cucumber, mayo, lettuce & tobiko 7.5

***spicy tuna** - creamy spicy tuna, cucumber & kaiware 6.

***spicy hamachi** - spicy yellowtail, cucumber & kaiware 6.5

veggie tempura roll - yam, carrot, asparagus, cucumber & lettuce 6.

***spicy scallop** – creamy spicy scallop, cucumber, kaiware & tobiko 6.5

***negihama** – chopped yellowtail & scallion 4.5