

FOOD BEFORE FOOD

MISO SOUP White miso, silken tofu, wakame, scallion (GF, vegan)	\$4
SIDE SALAD* Romaine lettuce, cucumber, red pepper, carrot, edamame, ginger dressing (GF)	\$6
STEAMED EDAMAME (choose): Jacobsen kosher salt Jacobsen habanero salt Jacobsen white truffle salt (+\$1)	\$5
SEAWEED SALAD Cucumber, sesame seeds (GF, vegan)	\$5
SQUID SALAD Cucumber, sesame seeds (GF)	\$6
SUNOMONO Cucumber, radish, red onion, vinegar, daikon, carrot, ground sesame (GF, vegan) - add real snow crab (+\$7)	\$8
STEAMED DUMPLINGS Chicken or vegetable based dumplings, fermented soybean garlic sauce, scallions (not GF) We serve low-sodium, gluten-free soy sauce (tamari) with every order. Coconut aminos available upon request.	\$9



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

POKE MENU

TUNA BOWL* Sesame vinny, sweet onion, cucumber, seasonal greens, tobiko, fried garlic, nori furikake (GF)	\$21
TOFU BOWL (VEGETARIAN) Sesame vinny, green goddess, cucumber, avocado, edamame, carrot, daikon, sliced radish, seasonal greens, green onion (GF, <del>vegan</del> upon request)	\$16
ALBACORE BOWL* Green goddess, seasonal greens, edamame, red onion, cucumber, avocado, sliced radish (GF)	\$19
YELLOWTAIL BOWL* Cowboy sauce, cilantro, cucumber, fried garlic and shallots, avocado, cherry tomato, pineapple, lime (GF)	\$20
SALMON BOWL* (Spicy) Firecracker sauce, avocado, green onion, bell pepper, cucumber, edamame, sesame seeds (GF) - upgrade to king salmon (+\$5)	\$18
SPICY BOWL* (Spicy) Real snow crab, spicy tuna, spicy salmon, cucumber, spicy yellowtail, avocado, tempura crunchies, radish, jalapeno, green onion, tobiko, togarashi spicy mayo	\$25

\* All bowls come on a bed of white sushi rice  
upgrade to brown rice +\$1  
or sub spring greens for free



POKE MENU (cont.)

SAUCE DESCRIPTIONS: - Firecracker* kewpie mayo, sriracha, sesame oil, garlic, thai chili peppers (GF, vegetarian)
- Sesame Vinny garlic, tamari, ginger, sesame oil, vinegar, oyster sauce (GF)
- Green Goddess* olive oil, spinach, dill, tarragon, parsley, basil, green onion, lemon, kewpie mayo (GF, vegetarian)
- K-pop Korean red chili paste (gochujang), sesame oil, sprite (not GF, vegan)
- Cowboy Sauce yuzu, cilantro, shallot, olive oil, mirin, lime, jalapeno, tomatillo, garlic (GF, vegan)
ADD ONS: +\$2 avocado, tobiko* +\$7 ikura* +\$7 additional helping of protein*
<b>(add real snow crab +\$7)</b>

(or +\$3 for organic tofu)



FISH & RICE



VEGETARIAN ROLLS

GREEN GARDEN Cucumber, avocado, pickled gourd, seasonal greens, pickled radish, (not GF, vegan)	\$8
SCHRUTE FARMS Roasted beets, goat cheese, pistachio butter, arugula, honey wasabi aioli (GF, vegetarian)	\$15
VERA CRUZ Avocado, cucumber, bell pepper, tomato, peppers, yuzu, cowboy sauce (GF, vegan)	\$13
NIGIRI AND SASHIMI (2 pieces each)	
SALMON / NAMA SAKE*	\$8
TORCHED SALMON / NAMA SAKE TATAKI*	\$9
YELLOWTAIL / HAMACHI*	\$10
TUNA / MAGURO*	\$10
SHRIMP / EBI	\$8
KING SALMON / KINGUSAMON*	\$11
EEL / UNAGI	\$10
TORCHED ALBACORE / SHIRO MAGURO TATAKI*	\$9
HOUSE COLD SMOKED SALMON / SUMOKUSAMON*	\$11
SCALLOP / HOTATE GAI*	\$11
FLYING FISH ROE / TOBIKO*	\$8
SNOW CRAB / KANI	\$12
SALMON ROE / IKURA*	\$10
SEA URCHIN / UNI*	\$25
TOFU POCKET / INARI	\$5

PICKLED REAL WASABI \$3



SIMPLE ROLLS

ANY SIMPLE ROLL CAN BE MADE INTO A HANDROLL UPON REQUEST

add tempura crunchies (+\$1)

CALI* Crab salad, mayo, cucumber, avocado (not GF) - upgrade to real snow crab (+\$7)(GF)	\$8
SPICY TUNA * Diced tuna, sriracha, sesame oil, kewpie mayo, cucumber (GF)	\$9
SPICY SALMON* Diced salmon, sriracha, cucumber, sesame oil, kewpie mayo (GF)	\$9
SPICY YELLOWTAIL* Diced yellowtail, sriracha, cucumber, sesame oil, kewpie mayo (GF)	\$9
EEL AVOCADO* Roasted eel, avocado, eel sauce (not GF)	\$10
CRISPY SHRIMP* Tempura shrimp, eel sauce, cucumber, avocado, tempura crunchies (not GF)	\$11
PHILLY House cold smoked salmon, cucumber, cream cheese, bagel seasoning (GF)	\$9
DELUXE CHIRASHI* 12 piece chef selection of sashimi served on a bed of premium sushi rice. Comes with real snow crab & alaskan ikura. add hokkaido uni or toro (+\$10)	\$48
SASHIMI MORIAWASE* Chef selection of sashimi served on ice. Comes with real snow crab & alaskan ikura. add hokkaido uni or toro (+\$10)	\$54

SPECIAL ROLLS

CROUCHING TIGER* Tempura shrimp, cream cheese, crab salad topped with shrimp, avocado, tobiko, scallion, tempura crunchies, honey wasabi aioli, wonder sauce, eel sauce (GF upon request) -upgrade to real snow crab (+7)(GF)	\$20
COSMOPOLITAN* Tempura shrimp, cucumber, topped with tuna, avocado, scallion, tobiko, honey wasabi aioli, spicy mayo (not GF)	\$20
NESKOWIN* Torched salmon, avocado, cucumber, real snow crab, honey wasabi aioli, (GF)	\$21
RAINBOW ROLL* Crab salad, mayo, cucumber, salmon, tuna, yellowtail, shrimp, avocado (not GF) -upgrade to real snow crab (+7)(GF)	\$21



HOT STUFF

SALMON OR YELLOWTAIL KAMA Roasted fish collar topped with eel sauce. Served with chef's salad and side of rice. Contains bones. Upgrade to brown rice +\$1	\$22
EEL KABAYAKI Roasted bbq eel on a bed of sushi rice, roasted nori, avocado, roasted sesame seeds	\$28
SPAM MUSUBI* Seared spam, rice, sweet soy sauce, roasted nori, furikake (not GF)	\$6

Add avo +\$1  
Add crab salad +\$1



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