

COLD APPETIZER

- Tofu Salad with Miso Mayo Dressing**  \$9.95
Tofu, mixed greens, cucumber, avocado, green onions, sesame seeds, seaweed flakes, vegan miso mayo
- Tuna & Salmon Salad with Mustard Dressing** \$16.95
Tuna, salmon, mixed greens, carrot, daikon, sesame seaweed flakes, tobiko, kaiware, mustard dressing
- Salmon Tornado** *  \$17.95
Salmon, avocado, seaweed rice
- Hamachi Crudo** *  \$21.95
Yellowtail, jalapeno, ikura, sesame seeds, garlic ponzu soy sauce, sesame oil

HOT APPETIZER

- Edamame**  **GF** \$2.95
Immature soybeans
- Miso Soup** \$3.45
Fermented soybean and tofu soup
- Potato Croquette** \$7.95
Deep-fried potato patty with tonkatsu sauce
- Garlic Nori Fries**  \$8.45
Crispy fries topped with garlic and seaweed flakes
- Fried Pork Gyoza** \$8.95
6 pcs of crispy fried dumplings with pork and vegetables
- Calamari** \$12.95
Deep-fried squid
- Assorted Tempura**
- Shrimp and vegetable \$9.95
 - Vegetable only \$7.95
- Shrimp Rollzilla** \$7.95
2 pcs of crispy spring roll with shrimp, pork, vegetables
- Samurai Chicken Wings** \$15.95
Crispy chicken wings in house soy sauce
- Chicken Karaage** \$15.95
Japanese fried chicken
- Fried Trio** \$16.95
Shrimp Rollzilla, Calamari, Samurai Chicken Wings
- Hamachi Kama** \$13.95
Deep-fried yellowtail collar with garlic ponzu dipping sauce
- Butter Scallop** \$19.95
Scallop, house garlic & cilantro butter, mash potato, tobiko, crunchy flakes



Vegan



Spicy

GF Gluten-free

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

An 18% gratuity will automatically be added to your bill for parties of 6 or more

NIGIRI - 2PCS

Come with house sauce and garnish | Torch: +\$0.50

Sake (Salmon)	\$6.45
Sake Toro (Fatty salmon) - Limited	\$9.45
Yellowfin Tuna	\$9.45
Bluefin Akami (Lean)	\$10.95
Bluefin Chutoro (Medium fat)	\$14.95
Bluefin Otoro (Belly)	\$18.95
Hamachi (Yellowtail)	\$8.95
Hamachi Toro (Yellowtail belly) - Limited	\$10.95
Hotate (Scallop)	\$9.45
Unagi (Fresh water eel)	\$8.95
Ebi (Shrimp)	\$5.95
Amaebi (Sweet shrimp)	\$9.95
Kanpachi (Greater amberjack) - Thu to Sun	\$9.95
Madai (Red Sea Bream) - Thu to Sun	\$12.95
Tamago (Egg Omelette)	\$4.95

SASHIMI

Sake (Salmon) 4pcs GF	\$11.95
Sake Toro (Fatty salmon) 4pcs GF	\$14.95
Yellowfin Tuna 4pcs GF	\$18.45
Bluefin Akami (Lean) 4pcs GF	\$21.95
Bluefin Chutoro (Medium fat) 4pcs GF	\$29.45
Bluefin Otoro (Belly) Limited 4pcs GF	\$37.45
Hamachi (Yellowtail) 4pcs GF	\$17.45
Hamachi Toro (Yellowtail belly) Limited 4pcs GF	\$21.45
Hotate (Scallop) 4pcs GF	\$9.45
Unagi (Fresh water eel) 2pcs	\$17.45
Amaebi (Sweet shrimp) 4pcs GF	\$9.95
Kanpachi (Greater amberjack) Limited 4pcs GF	\$19.45
Madai (Red Sea Bream) Limited 4pcs GF	\$25.45
Tamago (Egg Omelette) 4pcs	\$9.45



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GUNKAN

- Spicy Salmon** \$6.95
Salmon, chilli sauce, sesame oil, mayo
- Spicy Tuna** \$8.95
Tuna, chilli sauce, sesame oil, mayo
- Hamachi Green Onion** \$8.95
Yellowtail, green onion
- Otoro Green Onion** \$12.45
Fatty tuna, green onion
- Snow Crab** \$9.95
Snow crab, sesame oil, mayo
- Ikura** \$9.95
Salmon roe
- Tobiko** \$5.95
Flying fish roe

CLASSIC MAKI

- Kappa (Cucumber)**  \$5.95
- Avocado**  \$5.95
- Oshinko (Pickled radish)**  \$5.95
- Shiitake**  \$5.95
- Tekka (Tuna) *** \$8.95
- Sake (Salmon) *** \$6.95
- Spicy Tuna *** \$9.45
- Spicy Salmon *** \$7.45
- Negihama *** \$8.45
Hamachi, green onion
- Negitoro *** \$9.95
Otoro, green onion
- California** \$7.95
Crab mix, avocado
- UnaQ** \$7.95
Grilled eel, cucumber
- Philadelphia** \$9.95
Smoked salmon, cream cheese, cucumber
- Spider** \$12.95
Deep-fried soft shell crab, avocado, cucumber, kaiware,
house sauce, spicy mayo, unagi sauce



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SPECIAL MAKI

- Dubu**  \$13.95
Fried tofu, fried yam, fried eggplant, pickled burdock root, pickled radish, avocado, cucumber, kaiware, vegan miso mayo, sesame seed
- Alaska** \$13.95
Inside: Shrimp tempura, avocado. Top: Crab mix, mayo, house sauce, tobiko, chives
- Crunchy** \$14.95
Inside: Crab mix, avocado, cucumber, cream cheese. Top: Spicy mayo, unagi sauce, tobiko, chives
- Sana** *  \$16.95
Inside: Crab mix, avocado. Top: Seared salmon, spicy mayo, unagi sauce, tobiko, chives
- Salmon Delight** *  \$18.95
Inside: Spicy salmon, cucumber. Top: Crab mix, salmon, spicy sauce, house sauce, ikura, green onion, kaiware
- Kiyama** * \$18.95
Inside: Shrimp tempura, pickled radish. Top: Crab mix, seared scallop, spicy mayo, unagi sauce, mango sauce, tobiko, chives, kaiware
- Rainbow** *  \$18.95
Inside: Crab mix, cucumber. Top: Tuna, ebi, salmon, hamachi, spicy sauce, house sauce, tobiko, green onion, kaiware
- Hawaiian** *  \$19.95
Inside: Salmon, cucumber. Top: Tuna, poke sauce, pineapple sauce, green onions, ikura, kaiware
- Sugoi** * \$19.95
Inside: Tuna, cucumber. Top: Salmon, avocado, house sauce, unagi sauce, green onions, tobiko, kaiware
- Lake Stevens** *  \$18.95
Inside: Crab mix, pickled burdock root. Top: Seared tuna, poke sauce, spicy mayo, tobiko, chives, kaiware
- Dragon** \$17.95
Inside: Shrimp tempura, cucumber. Top: Eel, avocado, unagi sauce, mayo, green onion, crunchy flakes
- Hamalapeno** *  \$18.95
Inside: Crab mix, avocado, cucumber. Top: Hamachi, jalapeno, ikura, ponzu sauce, unagi sauce, green onion
- Coral** *  \$18.95
Inside: Shrimp tempura, fried yam. Top: Spicy tuna, crunchy potato, seaweed flakes, unagi sauce
- Chaitoro** * \$18.95
Fatty tuna, chives, pickled burdock root, pickled radish

Add or substitute imitation crab with real crab: +\$6



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SUSHI SET

- Chubu Sushi Set *** \$33.95
• 4 pcs nigiri (salmon, tuna, hamachi, scallop)
• 2 pcs gunkan (ikura, snow crab)
• 1 California maki
- Omakase Nigiri Set*** \$48.95
8 pcs nigiri selected by chef
- Kansai Sashimi Set * GF** \$26.45
8 pcs of sashimi (salmon, tuna, hamachi, scallop)
- Bluefin Sashimi Set * GF** \$43.95
6 pcs of bluefin sashimi (akami, chutoro, otoro)
- Premium Sashimi Set* GF** \$73.95
12 pcs of sashimi selected by chef

RICE BOWLS

- Chef's Chirashi *** \$42.95
Raw fish over rice
- Unagi Donburi** \$24.95
Grilled eel over rice
- Tempura Donburi** \$15.45
• Shrimp and veggies tempura over rice.
• Miso soup
- Katsu Donburi** \$15.45
• Choose Protein: Chicken / Pork / Salmon (+\$2)
• Miso soup

UDON

- Tempura Udon** \$16.45
Flavorful udon in house dashi broth, half-boiled egg, fish cake, tempura flakes, green onion. Choose between shrimp & veggies tempura (+\$2) or veggie tempura only
- Katsu Udon** \$16.95
Flavorful udon in house dashi broth, half-boiled egg, fish cake, tempura flakes, green onion. Choose between chicken katsu, pork katsu or salmon katsu (+\$2).

RAMEN

- Tonkotsu Shoyu Ramen** \$17.95
Traditional pork bone soy sauce milky broth with pork chashu, bamboo shoots, corn, bean sprouts, half-boiled egg, and fish cake.
- Spicy Kimchi Ramen** 🌶️ \$18.45
Flavorful spicy pork bone broth with pork chashu, kimchi, bamboo shoots, corn, bean sprouts, half-boiled egg, and fish cake.



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KID'S SET

- Kid's Sushi Set** \$15.95
Tamago Nigiri, Unagi Nigiri, Ebi Nigiri, Tempura Nigiri,
Smoked Salmon Cucumber Maki
- Kid's Tempura Rice Set** \$13.95
Shrimp & Veggie Tempura, Rice, Tamago, Potato
Croquette
- Kid's Katsu Rice Set** \$13.95
Pork / Chicken Katsu, Rice, Tamago, Boiled Veggies
(Broccoli, Carrot, Daikon)

DESSERT

- Mille Crepe Cake** \$7.95
Mille crepe cake, fresh seasonal fruit, whipping cream
- Matcha Ice Cream** \$8.45
Matcha ice cream, crispy flakes, pocky, kitkat
- Fruit Sorbet** \$8.95
Yuzu sorbet, crispy flakes, fresh seasonal fruit, pocky,
kitkat
- Crispy Banana Fritters** \$7.95
Fried banana donuts, matcha powder, whipping cream

SIDES

- White Rice** \$2.45
- Salad** \$2.95
- Fresh Wasabi** \$0.95
- Unagi Sauce** \$0.45
- Siracha** \$0.45
- Spicy Mayo** \$0.75

SODA

- Diet coke** \$3.00
- Coke** \$3.00
- Sprite** \$3.00
- Sangaria Ramune Peach** \$4.00
- Sangaria Ramune Melon** \$4.00
- Sangaria Ramune Orange** \$4.00
- Sangaria Ramune Lychee** \$4.00
- Sangaria Ramune Original** \$4.00
- Sangaria Ramune Strawberry** \$4.00



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