



## LUNCH SPECIAL

served with choice of miso soup

regular, manila clam (\$ 1 extra), nameko mushroom (\$ 1 extra)  
or king crab miso soup (\$ 3 extra)

**chirashi lunch\*** 18.99  
assorted raw on sushi rice

**tokyo set\*** 17.99  
8 pc of nigiri sushi; 2 tuna, 2 salmon, yellowtail, eel, albacore  
tuna, shrimp and spider roll

**osaka set\*** 15.5  
8 pc of nigiri sushi, tuna, salmon (2pc), yellowtail, shrimp,  
albacore, octopus, scallop, california roll

**ginza set\*** 11.99  
5 pc of nigiri sushi; tuna, salmon, yellowtail, shrimp, albacore  
tuna, lunch california roll

**sashimi lunch\*** 12.99  
tuna, albacore, salmon, yellowtail, rice

**chicken katsu lunch** 11.99  
chicken cutlet, rice

**chicken teriyaki lunch** 11.99  
house made gluten free teriyaki sauce, rice

**garden bento** 12.99  
mixed greens, vegetable tempura w/ macha sea salt, spicy  
tofu, inari (sweet bean curd), edamame, no miso soup

**glazed garlic short ribs lunch** 14.99  
grilled beef short ribs with sweet soy

**nabeyaki udon w/ king crab** 15  
udon noodle in clay pot, king crab, scallop, shrimp tempura, egg,  
shiitake mushroom, no miso soup

**sashimi salad** 12.5  
mixed greens, w/ tuna, salmon, scallop, crab salad, tobiko,  
house made gluten free ginger dressing

**seafood yakisoba** 12.5  
scallop, shrimp, vegetable

**sukiyaki beef donburi (bowl)** 13.5  
thinly sliced beef and vegetables in sweet and savory dash  
sauce

**tempura lunch** 12.99  
shrimp and assorted vegetable tempura, rice

**tonkatsu lunch** 11.99  
center cut fresh pork loin cutlet, rice

**samurai bento\*** 13.99  
today's bento special, changes daily

## BENTO SPECIAL

13.99

choice of any 2 items below, no substitution please;  
served with house salad w/ house miso dressing, choice of miso  
soup; regular, manila clam (\$ 1 extra), nameko mushroom (\$ 1  
extra) or king crab (\$ 3 extra) miso soup

<b>agedashi tofu</b>	<b>chicken katsu</b>
<b>chicken tatsuta-age</b>	<b>chicken teriyaki</b>
<b>pork katsu</b>	<b>spicy tofu (v)</b>
<b>tofu teriyaki (v)</b>	<b>veggie tempura (v)</b>
<b>alaska roll*</b>	<b>california roll*</b>
<b>ebi tempura roll*</b>	<b>seattle roll*</b>
<b>spicy tuna roll*</b>	<b>spicy salmon roll*</b>
<b>veggie roll (v)</b>	

additional \$ 1 for each item below;

**sashimi\*** salmon, albacore tuna

**sushi\*** tuna, salmon, albacore tuna, shrimp

**glazed garlic short rib**

**saba shioyaki**

**salmon teriyaki**

**shrimp & veggie tempura**

**sukiyaki beef**

## NIGIRI SUSHI AND SASHIMI\*

nigiri: 2 pc, sashimi: 5 pc per order

		nigiri	sashimi
<b>aburi sake</b>	seared salmon	6	12
<b>amaebi w/ battered heads</b>	sweet shrimp	7	17.5
<b>anago</b>	sea eel	6.5	16
<b>awabi</b>	abalone	9	18
<b>beni sake</b>	wild sockeye salmon	7	14
<b>bincho maguro</b>	albacore tuna	5.5	11
<b>chutoro</b>	fatty tuna	11.5	23
<b>ebi</b>	shrimp	4.5	11
<b>hamachi</b>	yellowtail	6	12
<b>hotate</b>	scallop	6	12
<b>ika</b>	squid	4.5	9
<b>ikura</b>	salmon roe	6.5	13
<b>inari</b>	sweet bean curd	3.5	
<b>kanpachi</b>	amberjack	6.5	13
<b>king crab</b>		9	18
<b>maguro</b>	tuna	5.5	11
<b>sake</b>	salmon	5.5	11
<b>shiromi</b>	white fish	5.5	11
<b>shime saba</b>	vinegar-pickled mackerel	5.5	11
<b>tako</b>	octopus	5	10
<b>tamago</b>	egg omelette	4	8
<b>tobiko</b>	flying fish roe	5	10
<b>unagi</b>	eel	6	15
<b>uni</b>	sea urchin	8.5	17

**vegetable nigiri sushi or roll** 3.5  
each additional item for roll 1

**avocado asparagus cucumber eggplant**  
**inari kanpyo pumpkin tempura**  
**shiitake takuan ume&shiso yamagobo**

\*Price and menu are subject to change without notice.

\*Consuming raw or undercooked aquatic foods may increase your risk of foodborne illness.

**poke lunch\*** salad or rice bowl 14.5

diced tuna, salmon, yellowtail, crab salad, flying fish roe, edamame, seaweed salad, cucumber, mixed greens, sesame seeds. regular or sweet spicy. served with choice of miso soup

**salmon poke lunch\*** salad or rice bowl 14.5

diced salmon, crab salad, flying fish roe, edamame, seaweed salad, cucumber, mixed greens, sesame seeds on sushi rice. regular or sweet spicy. served with choice of miso soup

**Udon Set** 13.99

please choose 1 udon and 1 roll sushi below; substitution of roll sushi may be charged extra

shrimp tempura udon

veggie tempura udon

chicken udon

kake udon with fish cake

kitsune udon inari age (sweet bean curd)

niku udon with savory sukiyaki beef

alaska roll

tuna roll\*

ebi tempura roll

spicy tuna roll\*

cucumber roll

california roll\*

seattle roll\*

veggie roll

**Maki (Roll) Sushi Combo** 15

choice of any 2 rolls below, no substitution please  
choice of miso soup; regular, manila clam (\$ 1 extra), nameko mushroom (\$ 1 extra) or king crab (\$ 3 extra) miso soup

**ahi poke salad roll\***

albacore, tuna, cucumber, scallion, mixed greens, poke sauce

**alaska roll\***

salmon skin, cucumber, sesame seeds

**california roll\***

**caterpillar roll\***

broiled eel, flying fish roe, cucumber, avocado

**copy roll\***

salmon, flying fish roe, crab salad, scallop, mayo, sliced lemon

**cucumber roll**

**crunchy roll\***

shrimp tempura, flying fish roe, avocado, crunchy tempura bits, spicy sauce

**dragon roll\***

broiled eel, shrimp tempura, flying fish roe, cucumber, avocado

**ebi tempura roll\***

shrimp tempura, flying fish roe, avocado, cucumber, mayo

**fire tail roll\***

chopped yellowtail, cucumber, green onion topped with habanero masago and jalapeño

**garden roll (v)**

asparagus, cucumber, lettuce, avocado, wasabi mayo

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**go mariners! roll\***

salmon, shrimp, avocado, flying fish roe, mayo, wrapped w/ cucumber

**hairy salmon roll\***

spicy tuna, salmon, avocado, ponzu bonito flakes, wasabi flying fish roe

**jalaback roll\***

shrimp tempura, yellowtail, avocado, jalapeño, ginger salsa sauce

**kitsune roll**

inari (sweet bean curd), avocado, asparagus, cream cheese

**lake union roll\***

shrimp tempura, crab salad, avocado, ginger salsa, albacore tuna

**marin roll\***

seared salmon, crab salad, flying fish roe, avocado, cream cheese, scallion, cucumber, wasabi aioli

**negihama chumaki\***

chopped yellowtail, scallions

**negitoro chumaki\***

chopped tuna, scallions

**ocean alexander roll\***

spicy tuna, cilantro, yamagobo (burdock), cucumber, topped with albacore tuna, jalapeño, garlic ponzu sauce

**paradise roll\***

salmon, tuna, yellowtail, flying fish roe, avocado, spicy sauce

**rainbow roll\***

assorted fishes, crab salad, flying fish roe, mayo, avocado

**rock n roll\***

chopped yellowtail, flying fish roe, cucumber, scallions

**rosanna roll\***

chopped scallop and crab, flying fish roe, avocado, mayo

**salmon roll\***

**seattle roll\***

salmon, avocado, flying fish roe, cucumber

**spicy salmon roll\***

**spicy tuna roll\***

**spider roll\***

lightly battered soft shell crab, flying fish roe, avocado, mayo, cucumber

**sunshine roll\***

spicy tuna, cucumber, topped with sockeye salmon, avocado, gluten free yuzu (japanese citrus fruit) miso sauce

**tuna roll\***

**veggie roll (v)**

assorted japanese pickles, cucumber