

SOUP

miso soup	2.5
asari (manila clam) miso soup	4.5
king crab miso soup	7.5
nameko mushroom miso soup	4.5

COLD SHARED PLATES

green salad (GF) (V)	8.5
mixed greens, avocado, tomato, cucumber, house made gluten free ginger dressing	
hamachi sashimi w/ jalapeno* (GF)	14
horenso gomaae (GF) (V)	5
boiled spinach, sesame sauce	
kanpachi sashimi w/ ginger salasa* (GF)	14
amberjack	
poke*	13
diced tuna, salmon, yellowtail, cucumber, sesame seed choice of sauce : regular or sweet spicy	
poke salad*	14.5
diced tuna, salmon, yellowtail, cucumber, sesame seed on mixed greens choice of sauce : regular or sweet spicy	
sashimi roll* (GF)	14
tuna, salmon, snow crab, avocado wrapped w/cucumber, ginger ponzu	
sea foie gras with scallop* (GFA)	8
layered sea scallop, monkfish foie gras, miso reduction	
seaweed salad (V)	6.5
2 kinds of seaweeds, sanbaizu rice vinaigrette	
sockeye salmon sashimi w/ jalapeno* (GF)	14
veggie sampler (V)	15
4 pcs of nigiri; avocado, shiitake, inari, cucumber and pumpkin tempura roll	

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WARM SHARED PLATES

agedashi tofu	6.5
lightly battered tofu, bonito flakes, tempura sauce	
chicken kara-age	7.5
marinated japanese style fried boneless chicken	
crab avocado spring roll	7.5
w/ ginger salsa	
edamame (GF) (V)	4.5
boiled soybean, sea salt	
gindara (black cod) miso-yaki	14.5
glazed garlic short ribs appetizer	12
broiled beef short ribs w/ sweet soy	
grilled asparagus & shiitake mushroom (GF) (V)	11
tomato, cucumber, celery, green mix, eggplant, garlic ponzu sauce	
gyoza	10.5
house made shrimp and pork dumplings, spicy dipping sauce	
hamachi kama (GF)	11.5
broiled yellowtail collar, classic ponzu sauce	
niku tofu	11
thinly sliced beef + tofu, simmered in sweet and savory dashi broth	
roasted garlic calamari salad	11.5
lightly battered calamari, mixed greens, cashew nuts, roasted garlic sauce	
saba shioyaki (GF)	12
broiled mackerel w/ sea salt	
spicy tofu (GF) (V)	6.5
lightly battered tofu, spicy tomato garlic sauce	
vegetable gyoza (V)	6.5
battered vegetable stuffed spinach dumplings, garlic ponzu sauce	

TEMPURA

shrimp & vegetable tempura	13.5		
shrimp and assorted vegetable tempura			
vegetable tempura (V)	9		
assorted vegetable tempura			
asparagus (V)	3.5	carrot (V)	2.5
eel	5.5	eggplant (V)	2.5
green bean (V)	2.5	onion (V)	2.5
pumpkin	2.5	scallop	5.5
shiitake mushroom (V)	3.5	shrimp	3.5

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NIGIRI SUSHI AND SASHIMI*

nigiri: 2 pc, sashimi: 5 pc per order

	nigiri	sashimi
TUNA		
bincho maguro (GF) albacore tuna	5.5	11
o-toro (GF) bluefin marbled fatty	14.5	29
chutoro (GF) bluefin medium fatty	11.5	23
akami (GF) bluefin lean	5.5	11
YELLOWTAIL		
hamachi (GF) yellowtail	6	12
kanpachi (GF) amberjack	6.5	13
SALMON		
aburi sake (GF) seared salmon	6	12
beni sake (GF) sockeye salmon	7	14
ikura salmon roe	6.5	13
sake (GF) atlantic salmon	5.5	11
WHITE FISH		
hirame (GF) flounder	5.5	11
madai (GF) sea bream	6.5	13
MACKEREL		
aji (GF) horse mackerel	6.5	13
sawara (GF) king mackerel	6.5	13
shime saba (GF) vinegar-pickled mackerel	5.5	11
SHELLFISH		
amaebi (GFA) sweet shrimp w/ battered heads	7	17.5
awabi (GF) abalone	9	18
ebi (GF) shrimp	4.5	9
hotate (GF) scallop	6	12
king crab (GF)	9	18
snow crab (GF)	6	12
EEL		
anago sea eel	6.5	16
unagi eel	6	15
OTHERS		
ankimo (GF) monkfish liver paste	6.5	8 (3pc)
ika (GF) squid	4.5	9
tako (GF) octopus	5	10
tamago (GF) egg omelette	4	8
tobiko flying fish roe	5	10
uni (GF) sea urchin	8.5	17
vegetable nigiri sushi or roll (V)	3.5/4.5	
each additional item for roll		1
avocado (GF) asparagus (GF) cucumber (GF) eggplant		
inari (fried tofu) kanpyo pumpkin shiitake		
takuan (GF) ume&shiso (GF) yamagobo (burdock)		

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MAKI/ROLL SUSHI
lake union signature roll

1001 roll (seared)* dine in only	12
shrimp tempura, asparagus, cream cheese, topped with chopped spicy salmon, flying fish roe, jalapeño, ginger salsa sauce	
12th man roll (cooked)*	14.5
battered; shrimp tempura, crab salad topped w/ avocado, spicy aioli	
ahi poke salad roll* (GF)	12
albacore tuna, tuna, cucumber, scallion, mixed greens, poke sauce	
barcelona roll*	15.5
chopped fatty tuna, scallion, cucumber, takuan, shiso leaf, topped with blue fin tuna	
caterpillar roll*	12
eel, flying fish roe, cucumber topped w/ avocado	
copy roll*	14
crab salad, flying fish roe, scallop, avocado, mayo, topped w/ salmon, sliced lemon	
crunchy roll*	10
shrimp tempura, flying fish roe, avocado, crunchy tempura bit, spicy sauce	
dragon roll*	13
shrimp tempura, flying fish roe, cucumber topped w/ eel, avocado	
fairview roll (seared)* dine in only	13.5
scallop, shrimp tempura, flying fish roe, asparagus, topped w/ seared crab	
fire tail roll*	10
chopped yellowtail, cucumber, green onion topped with habanero masago and jalapeño	
garden roll (V)	10.5
asparagus, cucumber, lettuce, avocado, wasabi mayo	
golden tofu roll (cooked) (V)	9.5
battered; inari tofu, cream cheese, avocado	
go mariners! roll*	10
salmon, shrimp, avocado, flying fish roe, mayo, wrapped w/ cucumber	
go sounders! roll*	14.5
soft shell crab, cucumber topped w/ yellowtail, habanero masago, ponzu sauce	
hairy salmon roll*	12.5
spicy tuna, avocado, ponzu, bonito flake topped w/ salmon wasabi flying fish roe	
jalaback roll*	13.5
shrimp tempura, avocado, jalapeño, topped w/ yellowtail, ginger salsa	
kaisen futomaki*	15
traditional style roll; tuna, sockeye salmon, yellowtail, scallop, shrimp, salmon roe, shiso leaf, cucumber	

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kitsune roll	10
inari (sweet bean curd), avocado, asparagus, radish sprout, cream cheese	
lake union roll*	13
shrimp tempura, crab salad, avocado, topped w/ albacore tuna, ginger salsa	
lobster tail roll*	17
battered lobster tail, flying fish roe, avocado, cucumber, spicy sauce	
marin roll (seared)*	14
crab salad, flying fish roe, avocado, cream cheese, scallions, cucumber, topped w/ seared salmon, wasabi aioli	
ocean alexander (a.k.a. David Pitt) roll*	13.5
spicy tuna, cilantro, yamagobo (burdock), cucumber, topped w/ albacore tuna, japanese spice mixture, jalapeño, garlic ponzu sauce	
rainbow roll*	13.5
assorted fishes, crab salad, flying fish roe, mayo, avocado	
red caterpillar roll*	14
eel tempura, asparagus, cream cheese topped w/ tuna, spicy mayo	
rock n roll*	8
chopped yellowtail, flying fish roe, cucumber, scallion	
rosanna (san) roll*	9.5
chopped scallop and snow crab, flying fish roe, avocado, mayo	
spicy mango roll*	13.5
shrimp tempura, salmon, shrimp, mango, cashew, avocado, sweet & spicy sauce	
spicy tuna rainbow roll*	15
spicy tuna, cucumber, topped with tuna, yellowtail, shrimp, king salmon, albacore, gluten free yuzu (japanese citrus) miso vinaigrette	
sunshine roll*	13.5
spicy tuna, cucumber topped w/ sockeye salmon, avocado, gluten free yuzu (japanese citrus) miso vinaigrette	
super dragon roll (cooked)	18.5
broiled eel FILLÉT, shrimp tempura, flying fish roe	
super rainbow roll*	15
spicy crab topped w/ tuna sockeye salmon, yellowtail, scallop, sweet shrimp, 4 kinds of flying fish roe	
super spider roll* <i>dine in only</i>	14
battered soft shell crab, asparagus, avocado, cucumber, flying fish roe topped w/ spicy tuna, spicy mayo, crunchy tempura bits	
tropical roll*	11.5
strawberry, avocado topped w/ salmon, flying fish roe, mango, wasabi mayo, blueberry soy sauce	
veggie roll (v)	6.5
japanese pickles, cucumber	

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classic roll

alaska roll* (GF)	6.5
salmon skin, cucumber, sesame seeds	
california roll*	7.5
w/ crab salad	
w/ snow crab* (GFA)	9
w/ king crab* (GFA)	11
cucumber roll (GF) (V)	4
ebi tempura roll*	8
shrimp tempura, flying fish roe, avocado, cucumber, mayo	
futomaki	6.5
shrimp tempura, flying fish roe, avocado, cucumber, mayo	
natto maki	5.5
negihama chumaki* (GF)	9.5
chopped yellowtail, scallions	
negitoro chumaki* (GF)	10.5
chopped tuna, scallions	
pickled roll (GF) (V) shinko maki	4
salmon roll* (GF)	5.5
sockeye salmon roll* (GF)	7
seattle roll*	7.5
salmon, avocado, flying fish roe, cucumber	
spicy salmon roll*	8
spicy tuna roll*	8
spicy tuna roll w/ avocado*	10.5
avocado on the top of spicy tuna roll	
spider roll*	10
lightly battered soft shell crab, flying fish roe, avocado, mayo, cucumber	
tuna roll* (GF)	5

ENTRÉES

served with choice of miso soup; nameko miso soup (\$1 extra), asari (clam) miso soup (\$1 extra) or king crab miso soup (\$3 extra)

chirashi entrée* (GFA)	28
assorted raw on sushi rice	
sashimi entrée* (GFA)	29
albacore, yellowtail, sockeye salmon, salmon, white fish, tuna, scallop, rice	
mt. fuji* (GFA)	28
9pc of nigiri sushi and tamago; tuna, yellowtail, scallop, salmon, salmon roe, octopus, mackerel, sweet shrimp, albacore tuna and tuna roll	
mt. rainier* (GFA)	28
9 pc of nigiri sushi; 2 tuna, 2 salmon, albacore tuna, yellowtail, scallop, eel, shrimp and california roll	
chicken katsu entrée	17
chicken cutlet, rice	

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chicken teriyaki entrée (GFA)	17
house made gluten free teriyaki sauce, rice	
salmon teriyaki or shioyaki entrée (GFA)	25
broiled salmon w/ house made gluten free teriyaki sauce or sea salt, rice	
tempura entrée	18
5 pc of shrimp and assorted veggie tempura, rice	
tonkatsu entrée	17
center cut fresh pork loin cutlet, rice	
unaju	28
broiled fresh water eel on steamed rice, sansho pepper. served with tamago yaki, chicken kara-age (japanese style fried chicken), tsukemono (japanese pickles)	

BENTO

garden bento (V)	20
mixed greens, edamame, veggie tempura w/ macha sea salt, inari (sweet bean curd), spicy tofu, no miso soup	
lake union bento *	25
shrimp & veggie tempura, chicken teriyaki, california roll, salad, rice, choice of miso soup	

SIDE

extra shiso leaf (GF)	0.5
fresh wasabi (GF)	2.5
house salad (GF) (V)	2.5
mixed greens, cucumber, house made gluten free ginger dressing	
steamed rice (GF)	2.5
tsukemono moriawase (GFA) (V)	5
assorted japanese pickles	

In regards to the utmost safety for our customers, certain raw items will not be allowed to be taken home; those items are marked throughout the menu as "dine in only". Please feel free to ask your server for any questions and thank you for accommodating our standards.

- Prices and menu are subject to change without notice.
- 18% of gratuity may be added to parties of 6 or more and to unsigned credit card slip.
- \$ 10 minimum for all credit card transactions.
- Please no split checks, 3 or more.

Gluten Free and other allergies:

We do NOT recommend any of our food to customers with celiac disease and/or any allergies. It is unlikely that we can guarantee that any menu item is 100% wheat free and/or any ingredient free due to the risk of cross-contamination.

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