

## SOUP

<b>miso soup</b>	2.5
<b>asari (manila clam) miso soup</b>	4.5
<b>king crab miso soup</b>	7.5
<b>nameko mushroom miso soup</b>	4.5

## COLD SHARED PLATES

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

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## WARM SHARED PLATES

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

## TEMPURA

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

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## NIGIRI SUSHI AND SASHIMI\*

nigiri: 2 pc, sashimi: 5 pc per order

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

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## MAKI/ROLL SUSHI

### lake union signature roll

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

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

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## classic roll

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

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

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<b>chicken teriyaki entrée</b> (GFA)	17
house made gluten free teriyaki sauce, rice	
<b>salmon teriyaki or shioyaki entrée</b> (GFA)	25
broiled salmon w/ house made gluten free teriyaki sauce or sea salt, rice	
<b>tempura entrée</b>	18
5 pc of shrimp and assorted veggie tempura, rice	
<b>tonkatsu entrée</b>	17
center cut fresh pork loin cutlet, rice	
<b>unaju</b>	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

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

## SIDE

<b>extra shiso leaf</b> (GF)	0.5
<b>fresh wasabi</b> (GF)	2.5
<b>house salad</b> (GF) (V)	2.5
mixed greens, cucumber, house made gluten free ginger dressing	
<b>steamed rice</b> (GF)	2.5
<b>tsukemono moriawase</b> (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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