



I LOVE SUSHI ON LAKE UNION  
EST. 1992

## SPECIAL

We are now seasoning our sushi rice with Akazu (a.k.a. Kasuzu, red vinegar). Akazu is critical component of Edomae-sushi and it brings a deep, flavorful, refreshing taste full of umami to sushi.

**dream of chirashi\*** *dine-in only* 35  
delectable & freshest raw adorning sushi rice in miniature bowls in a shokado premium bento box

**dream of bento\*** *dine-in only* 35  
delectable & freshest raw and cooked dishes in miniature bowls in a shokado premium bento box

## OMAKASE

executive chef Taneda's featured fish of day

**3 course omakase\*** 60

- kobachi (Japanese style appetizer)
- yakimono (broiled fish)
- sushi (9 pc) & sashimi (6 pc)

**omakase nigiri appetizer\*** (GFA) 22  
8 pc

**omakase nigiri\*** (GFA) 40  
15 pc

**omakase sashimi appetizer\*** (GFA) 22  
9 pc

**omakase sashimi\*** (GFA) 40  
16 pc

**omakase sushi and sashimi\*** (GFA) 45  
10 pc sushi and 6 pc of sashimi

**sashimi carpaccio with yuzu\*** 13  
tuna, sockeye salmon, salmon, yellowtail

**battera, pressed sushi**

**saba miso\*** 12.5  
vinegar-pickled mackerel, nagoya style sweet miso

**rainbow\*** 12.5  
tuna, sockeye salmon, yellowtail, crab salad, yuzu flavored flying fish roe, yuzu vinaigrette

**sushi train\*** *dine-in only* 12.5  
scallop, crab, flying fish roe, topped w/ seared salmon, sprinkled w/ sea salt & Japanese spice mixture

**hokkaido roll\*** 13  
chopped salmon, cucumber, avocado topped with scallop, salmon roe, bonito flakes

**i love crunchy roll (cooked)\*** 11.5  
tempura style, avocado, cream cheese, your choice of salmon (*dine-in only*), crab salad, eel

**roasted shishito peppers** 5.5  
dashi jouyu, bonito flakes

**salmon kama karaage** 9.5  
deep-fried salmon collar with Japanese seasoning