



I LOVE SUSHI ON LAKE UNION
EST. 1992

THIS WEEK'S SPECIAL

high grade bluefin tuna from Malta Island (GF)*		
akami (red meat)	nigiri 7.5	sashimi 15
chutoro (medium fatty tuna)	nigiri 11.50	sashimi 23
toro (fatty tuna)	nigiri 13.50	sashimi 27
O-toro (extra fatty tuna)	nigiri 14.50	sashimi 29
aburi-toro (seared fatty tuna)	nigiri 11.50	sashimi 23

featured fish*

anago (GF)	sea eel
alaskan wild sockeye salmon	(GF)
kanpachi (GF)	amberjack
hirame (GF)	flounder from east coast
live awabi (GF)	from puget sound
negitoro roll (GF)	chopped fatty blue fin tuna, scallion

seared malta bluefin toro w/balsamic soy-glazed* 12.5

glazed garlic short rib 11

kanpachi sashimi w/ginger salsa* 13
amberjack

sashimi salad* (GFA) 12.5
mixed greens with tuna, salmon, scallop, crab salad and tobiko
served with house made gluten free ginger dressing

negitoro tartare* (GF) 8
served with umami soy sauce

madai sashimi w/yuzu miso vinaigrette* 13
japanese snapper

copper river sockeye salmon sashimi w/ jalapeño* (GF) 13.5

ankimo* (GF) 8
steamed monkfish foie gras paste, ponzu sauce

unaju 28
broiled fresh water eel on steamed rice, sancho pepper.
served with tsukemono (japanese pickles), tamago-yaki,
chicken tatsuta-age (japanese style fried chicken) and
choice of miso soup, asari (clam) miso soup,
nameko mushroom miso soup or king crab miso soup (\$3 extra)

soft-shell crab salad 10
w/yuzu aka-miso vinaigrette, mango sherbet

kyushu style chicken nanban 10
marinated fried chicken, tartar sauce

king salmon and mango tartare* 9.5
chopped salmon, tartar sauce

barcelona roll* 14.5
chopped fatty tuna, scallion, cucumber, takuan, shiso leaf,
topped with blue fin tuna

gyu (beef) maki (roll) 8
sukiyaki beef, cucumber

kaisen futomaki* 14.5
traditional japanese style roll; tuna, sockeye salmon, yellowtail,
scallop, shrimp, salmon roe, shiso leaf, cucumber

spicy tuna rainbow roll* 14.5
spicy tuna, cucumber, topped with tuna, yellowtail, shrimp,
king salmon, albacore tuna, gluten free yuzu (japanese citrus
fruit) miso sauce

sunshine roll* 13
spicy tuna, cucumber, topped with sockeye salmon, avocado,
gluten free yuzu (japanese citrus fruit) miso sauce

super dragon roll 18
broiled eel FILLET, shrimp tempura, flying fish roe, cucumber

black cod miso-yaki (GF) 12.5

geoduck butter-yaki w/ garlic ponzu sauce 12.5