



I LOVE SUSHI ON LAKE UNION  
EST. 1992  
THIS WEEK'S SPECIAL

-high grade bluefin tuna from turkey*(GF)-		
chutoro (medium fatty tuna)	nigiri 11.50	sashimi 23
0-toro (extra fatty tuna)	nigiri 14.50	sashimi 29

featured fish\*

anago	sea eel
alaskan wild sockeye salmon	(GF)
ora king salmon	(GF)
kanpachi (GF)	amberjack
hirame (GF)	flounder from east coast
madai (GF)	sea bream
negitoro roll(GF)	chopped fatty blue fin tuna, scallion
sawara (GF)	king mackerel

glazed garlic short ribs	11
i love poke salad*	14
diced tona, salmon, yellowtail, crab salad, flying fish roe, edamame, seaweed salad, cucumber, mixed greens, sesame seed. regular or spicy	
hamachi kama(GF)	11.5
broiled yellowtail collar, classic ponzu sauce	
chicken wings	7.5
light battered, fried chicken wings and drums served with marinated apple pepper sauce	
salmon kama karaage	9
deep-fried marinated salmon collar with japanese seasoning	
mango california roll*	11
crab salad, cucumber, topped with mango, avocado. served with strawberry jalapeño sauce	
i love crunchy roll*	10.5
tempura style, avocado, cream cheese your choice of salmon, crab salad, eel (salmon is for dine-in only)	
fire tail roll*	9
chopped yellowtail, cucumber, green onion topped with habanero masago and jalapeño	
1001 roll* dine in only	12
shrimp tempura, asparagus, cream cheese, topped with chopped spicy salmon, flying fish roe, jalapeño, ginger salsa sauce	
kanpachi sashimi w/ginger salsa*	13
amberjack	
negitoro tartare*(GF)	8
served with umami soy sauce	
copper river sockeye salmon sashimi w/ jalapeño*(GF)	13.5
miso chanko nabe (sumo stew)- japanese hot pot	18.5
miso dash broth: king crab, salmon, bay scallop, shrimp, meatball, vegetables	
sukiyaki konabe -japanese hot pot	18.5
thinly sliced beef and vegetables in sweet and savory dash broth	