





Sushi Bar

- GF gluten free
- +GF can be gluten free
- V vegetarian


Omakase, Japanese for “I’ll leave it up to you,” entrusts your chef to create a unique and extraordinary menu for your enjoyment.

MSC Albacore 16


Carpaccio

MSC albacore , house-smoked cipollini onion, pickled shiitake mushrooms, momiji, ponzu, chervil, and Japanese sea salt 

Hoki Poke Box 15


sushi rice, red crab salad, tuna, avocado, green onion, togarashi, and poke sauce 

Tuna Poke 13


cubed tuna, cucumbers, avocado, onions, wakame, sweet & spicy sesame dressing 

Lox Box 15

sushi rice, smoked trout, yuzu-cipollini cream cheese, fried avocado, eel sauce, and house-made bagel furikake


 gluten-free option + 2

Usuzukuri 14

thinly sliced whitefish with finely chopped chiles, ponzu, green onion, tobiko, sesame seeds, and tataki yasai 


Smoked Trout 16

Carpaccio

chile-cured, cold-smoked trout with candied lemon zest & dill 


Chef’s Choice 28

Chirashi

sashimi on a bowl of sushi rice 

Chef’s Choice MP

Sashimi

best items of the day 

Signature Rolls

All rolls are 8 pieces unless otherwise noted.

The Local 16
MSC albacore 🐟, red jalapeño, and cucumbers, topped with east coast red crab mixed with spicy sesame aioli, finished with black tobiko 🍷

Kimono Roll 17
house crab and cucumber, topped with wild Alaskan coho salmon, pickled apple, fried sage, and lime zest 🍷

Chasing the Dragon 15
shrimp tempura, spicy tuna, house crab, cucumbers, avocado, and tobiko, rolled in tempura crunchies, 6 pieces
🍷 gluten-free option + 2

310 11
marinated fried tofu, roasted peppers, cucumbers, long bean, and yamagobo, topped with avocado & sweet shiitake glaze 🍷 🍷

Garden of Eden 16
spicy albacore, cucumber, and apple, topped with tuna tataki, basil, and pickled mustard seeds, with spicy aioli 🍷

Friday the 13th 17
spicy salmon, cucumber, and avocado, topped with MSC albacore 🐟, tempura crunchies, spicy aioli & eel sauce 🍷

Sunset 12
house crab, avocado, and cucumber, topped with spicy tuna, spicy garlic aioli, and tempura crunchies 🍷

Green Machine 11
tempura fried long bean and green onion, topped with avocado & cilantro sweet chili aioli 🍷
+add MSC albacore 🐟 or crab salad + 5
🍷 gluten-free option + 2

Miso Honey 12
fried oyster mushrooms, pickled shiitakes, cucumber, and roasted red pepper, topped with avocado & honey-miso sauce 🍷 🍷

The Showdown 15
shrimp tempura, MSC albacore 🐟, and avocado, topped with avocado & spicy poblano sauce
🍷 gluten-free option + 2

From Our Kitchen

'House On Fire' Mackerel* 13
grilled mackerel, red chile oil, pickled mustard seeds, lemon charcoal, and alder wood smoke 🍷

Saikyo Miso Scallops* 18
seared scallops with sweet yuzu-miso sauce, ginger, and seasonal citrus 🍷



Nigiri & Sashimi

Our selection of Yakumi adds minimal & bright ingredients to complement the flavor of each individual piece of fish.

All nigiri/sashimi are gluten-free **GF** except inari and the crunchy albacore yakumi.



Neat



Nigiri or Sashimi

2 pc

Yakumi

Nigiri only

2 pc

MSC Albacore  { Oregon	7	+ east coast red crab, habanero masago & tempura crunchies + seared, either sweet or savory marinated	8
Tuna { Troll & Pole or Long Line Caught: HI	7	+ peppered & seared	8
Ora King Salmon { New Zealand	8	+ orange, olive oil, lemon zest, and sea salt	9
House-Marinated Ikura { Alaska	10	+ quail egg	11
Wild Coho Salmon { Alaska	7	+ yuan zuke	8
Ocean Trout { Scotland, Iceland	8	+ seasonal citrus & seasoned soy	9
House-Pickled Saba { Norway	7	+ ume-pickled daikon & seasoned soy	8
Habanero Masago { Iceland	5	+ quail egg	6
Sweet Shrimp { Canada	7	+ seared with garlic butter	8
White Fish { Rotating Selection	MP	+ miso-herb pesto	MP
MSC Arctic Surf Clam  * { Canada	4	—	
Geoduck { Washington	8	—	
Smoked Ocean Trout { Scotland, Iceland	8	+ candied lemon peel & olive oil	9
East Coast Red Crab* { USA	7	+ seared with garlic butter	8
Sea Eel* { Pole Caught: Korea	5	—	
Jackfish { Rotating Selection	MP	+ yuzu juice & truffle salt	MP
House-Cooked Octopus* { Diver Caught: Spain, By Catch: OR/WA/AK	8	—	
House-Made Tamago*	4	+ bittersweet chocolate & ground sesame	5
Quail Egg	1	—	
Inari	4	—	
Avocado Nigiri	4	+ French black truffle salt	5
Scallop { Japan	5	+ seared with yuzu vinegar	6
Red or Black Tobiko { Brazil, China	5	+ quail egg	6