

TAKEOUT MENU

WINE

STOLLER PINOT NOIR Willamette Valley, Oregon 750 ML	25
STOLLER CHARDONNAY Willamette Valley, Oregon 750 ML	25
STOLLER ROSE Willamette Valley, Oregon 750 ML	25
UNDERWOOD PINOT Umpqua Valley, Oregon 375 ML	10
UNDERWOOD PINOT NOIR Umpqua Valley, Oregon 375 ML	10
UNDERWOOD PINOT NOIR Umpqua Valley, Oregon 375 ML	10

SAKE

THE 55	75
OLD SCHOOL	45
BAMBOO SAKE	60
HANA AWAKA	15
WELL OF WISDOM	40
WHITE CRANE	30
HAKUTSURU	30

BEER

HITACHINO WHITE ALE	6
HITACHINE RED RICE ALE	6
ASAHI SUPER DRY TALL BOY CAN	6

FROM THE GARDEN

CAULIFLOWER v Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, and cilantro	8
JAPANESE SPINACH SALAD v Blanched spinach tossed in sesame-soy dressing; served chilled	7
SUNOMONO SALAD v Lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds	5
VEGETABLE TEMPURA v A variety of garden vegetables Tempura is gluten free. ADD A SHRIMP +2	6

FROM THE SEA

HAND ROLL Chef's choice	5
HOKI POKI BOX* 6 PCS. Sushi rice, sesame crab, tuna, avocado, green onion, togarashi, and poké sauce	14
TUNA POKÉ* Tuna, cucumbers, avocado, onions, wakame, and sweet and spicy sesame dressing	11
RAINBOW BOWL MSC-certified albacore tuna, salmon, cucumber, avocado, onion, seaweed, Bamboo poké sauce	11
MSC BAMBOO BOWL MSC-certified albacore tuna, avocado, negi, onion, cucumber, nori and Green Machine sauce	11

SIGNATURE ROLLS

GREEN MACHINE* 8 PCS. v Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli ADD MSC ALBACORE* +3 ADD MSC COHO SALMON* OR CRAB SALAD* +4	11
FULL CIRCLE* 8 PCS. Spicy MSC-certified albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing	15
NORTHWEST PHILLY ROLL Salmon, cream cheese, and avocado, tempura fried and finished with eel sauce	14
CHASING THE DRAGON* 6 PCS. Shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura	13
GARDEN OF EDEN* 8 PCS. Spicy MSC-certified albacore, cucumber, apple, topped with tuna tataki, basil, and pickled mustard seeds with yuzu vinaigrette	15
FRIDAY THE 13TH* 8 PCS. Spicy salmon, cucumber, and avocado, topped with MSC-certified albacore, tempura flakes, spicy aioli and eel sauce	14
SUNSET* 8 PCS. House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes	13

FROM THE LAND

CHICKEN KARAAGE Crispy fried marinated chicken with dill kewpie-style mayo	9
SNAKE RIVER FARMS WAGYU BURGER* 1/2 lb Snake River Farms Wagyu beef on brioche with Tillamook aged white cheddar, momiji aioli and tempura onions GLUTEN	15

NIGIRI / SASHIMI

Our selection of nigiri is prepared with

YAKUMI

minimal and bright toppings to complement the flavor of each piece of fish.

You can also order all nigiri "heat" without toppings or as traditional sashimi.

NIGIRI SASHIMI

2 PC. 5 PC.

● MSC ALBACORE*	Trolling/hook & line, Oregon	+ seared; savory marinated	7	17
● TUNA*	Deep set longline, Hawaii	+ tosa soy & freshly grated wasabi	9	18
● ORA KING SALMON*	Open net pens, New Zealand	+ orange, olive oil, lemon zest, sea salt	9	18
● MSC COHO SALMON*	Line caught, Alaska		6	15
● MSC ARCTIC SURF CLAM	Hydraulic dredge, Canada		7	16
● STRIPED BASS*	Open net pens, Mexico	+ miso-herb pesto & tosa soy	7	16
● STEELHEAD TROUT*	Open net pens, Washington		7	16
● MSC SCALLOP*	Scallop rake, Nova Scotia, Canada	+ seared, yuzu vinaigrette & yuzu kosho	7	16
AVOCADO v		+ black truffle salt	5	10

GLOSSARY

MSC - certified by the Marine Stewardship Council, an international organization setting the standard for sustainable fishing with full traceability.

- - Seafood Watch® Best Choice. Abundant, well-managed, and caught in environmentally friendly ways.
- - Seafood Watch® Good Alternative. While not rated Green, these selections are still caught using sustainable methods and we constantly monitor the health of these fisheries.

NR - while not rated by a third-party organization, we have done our own research to ensure this is a sustainable item based on its species, fishery, and catch method.

BYCATCH - the unintentional catch of fish and other marine creatures. We only feature seafood caught in a way that limits bycatch.

AQUACULTURE - the farming of fish, crustaceans, molluscs, and even aquatic plants.

BOTTOM CULTURE - a sustainable aquaculture practice of growing a species on the seabed and harvesting them by hand.

POT AND TRAP - used for species like lobster and octopus, designed with holes to let those species beneath the legal catch size escape.

PURSE-SEINE - using a large wall of netting to encircle and catch a specific school of fish.

OPEN NET PENS - a form of aquaculture that raises fish in contained areas in open water.

DEEP SET LONGLINE - a central fishing line with multiple baited hooks, set deep enough in the water to avoid unwanted bycatch.

HOOK AND LINE, TROLL AND POLE - using a pole and one or more baited hooks to catch fish in smaller quantities, either with the boat standing still or moving at a slow speed.



From an MSC certified sustainable fishery. www.msc.org

Items cooked to order. *Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All items are gluten free with a couple exceptions shown with "GLUTEN" Vegetarian dishes shown with "V"