FROM THE GARDEN

JAPANESE SPINACH SALAD v 7
Blanched spinach tossed in sesame-soy dressing, served chilled

SUNOMONO SALAD v 5
Lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds

EDAMAME v 4

FROM THE LAND

CHICKEN KARAAGE 9
Crispy fried marinated chicken with dill kewpie-style mayo

SNAKE RIVER FARMS WAGYU BURGER* 15
½ lb Snake River Farms Wagyu beef on brioche with Tillamook aged white cheddar, momiji aioli and tempura onions

FROM THE SEA

HAND ROLL 5
Chef’s choice, changes daily

TUNA POKE 11
Tuna, cucumbers, avocado, onions, wakame, and sweet and spicy sesame dressing

RAINBOW BOWL 11
MSC-certified albacore, salmon, cucumber, avocado, onion, seaweed, Bamboo poke sauce

BAMBOO BOWL 11
MSC-certified albacore, avocado, negi, onion, cucumber, nori and Green Machine sauce

TRADITIONAL ROLLS

SALMON ROLL 6
SPICY TUNA ROLL 8
SPICY SALMON ROLL 8
CALIFORNIA ROLL 6
CUCUMBER ROLL 4
AVOCADO ROLL 4
TUNA ROLL 7
VEGGIE ROLL 5
RAINBOW ROLL 14
PHILLY ROLL 7
SHRIMP TEMPURA ROLL 9

NIGIRI / SASHIMI

AVOCADO v 11
Tempura fried green bean and green onion, topped with avocado and alarotio sweet chilli aioli

+ ADD MSC ALBACORE* +5
+ ADD MSC COHO SALMON* OR CRAB SALAD +4

GARDEN OF EDEN* 15
8 PCS.
Spicy MSC-certified albacore, cucumber, apple, topped with tuna tataki, basil, and pickled mustard seeds with yuzu vinaigrette

SUNSET* 13
8 PCS.
House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes

NORTHWEST PHILLY ROLL* 15
8 PCS.
Salmon, cream cheese and avocado, tempura fried and finished with eel sauce

CHASING THE DRAGON* 13
6 PCS.
Shrimp tempura, spicy tuna, house crab, cucumbers and avocado, rolled in tempura

SIGNATURE ROLLS

GREEN MACHINE* v 11
8 PCS.
Tempura fried green bean and green onion, topped with avocado and alarotio sweet chilli aioli

+ ADD MSC ALBACORE* +5
+ ADD MSC COHO SALMON* OR CRAB SALAD +4

+ black truffle salt + black
topping + seared; savory marinated + seared; soy sauce + freshly grilled wasabi
+ orange, olive oil, lemon zest, sea salt + sea salt + sea salt + yuzu vinaigrette + yuzu kosho
+ yuzu juice, truffle salt + sea salt + sea salt + yuzu vinaigrette + yuzu kosho

FULL CIRCLE* 15
8 PCS.
Spicy MSC-certified albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing

FRIDAY THE 13TH* 14
8 PCS.
Spicy salmon, cucumber, and avocado, topped with MSC-certified albacore, tempura flakes, spicy aioli and eel sauce

OCEAN FARMER* 15
8 PCS.
Seasoned crab, avocado, cucumber, topped with garlic oil, shiso and seared kanpachi

GLOSSARY

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


- Seaweed Watch® Good Alternative. While not rated Green, these selections are still caught using sustainable methods and we continually monitor the health of these fisheries.

- MSC – 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.

AQUACULTURE – the farming of fish, crustaceans, mollusks, and even aquatic plants

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

DEEP SET LONGLINE – a control 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.

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

Items cooked to order. Vegetarian dishes shown with “v”.

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