

FROM THE GARDEN

MISO SOUP	3
ADD TRUFFLED MUSHROOMS +1	
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CAULIFLOWER v	8
Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, and cilantro	
JAPANESE SPINACH SALAD v	7
Blanched spinach tossed in sesame-soy dressing; served chilled	
FORAGED SEAWEEDS*	11
Salted cucumber, ikura, and sanbaizu with smoked dulse salt	
SUNOMONO SALAD v	6
Lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds	
ADD MSC ARCTIC SURF CLAM, RED CRAB AND SMOKED OCTOPUS +6	
SHISHITO PEPPERS	7
Charred, miso butter, bacon, topped with bonito flakes	
VEGETABLE TEMPURA v	7
A variety of seasonal produce	
ADD A SHRIMP +2	
VEGETABLE BUN v	6
Chef's choice filling <small>GLUTEN</small>	
SILKEN TOFU v	8
Shiitake XO sauce, basil, cilantro, and sea salt	
SALMON SKIN SALAD	12
Pan-fried salmon skin, butter lettuce, grapefruit supremes, shaved fennel, radish, chives, sesame soy dressing	

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"

FROM THE SEA

ALBACORE CARPACCIO*	15
Oregon Coast MSC Albacore, house-smoked cipollini onions, pickled shiitake mushrooms, momiji ponzu, chervil, and Japanese sea salt	
HOKI POKI BOX* 6 PCS.	14
Sushi rice, sesame crab, tuna, avocado, green onions, togarashi, and poké sauce	
TUNA POKÉ*	12
Tuna, cucumbers, avocado, tataki yasai, wakame, sweet & spicy sesame dressing	
MISO-CURED BLACK COD	15
Pacific Northwest black cod with yuzu miso, ginger, citrus, green onion, and chili oil	
'HOUSE ON FIRE' MACKEREL*	13
Seared mackerel, chili oil, pickled mustard seeds, lemon charcoal, and alderwood smoke	
KANPACHI TATAKI*	15
Seared kanpachi with thai ponzu, house made furikake, crispy shallots, and micro cilantro	

FROM THE LAND

STEAMED BUN*	7
Chef's choice filling <small>GLUTEN</small>	
XO FLANK STEAK*	16
Alderwood smoked Snake River Farms Wagyu, XO sauce, mushrooms, yusen pickled sunchokes, and kaiware	
SNAKE RIVER FARMS WAGYU BURGER*	15
1/2 lb beef burger on brioche bun with aged Tillamook white cheddar, caramelized onions, momiji aioli, and tempura onion rings <small>GLUTEN</small>	
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ORDER IT SUMO*	18
The burger with bacon, fried egg, and togarashi-fried shallots <small>GLUTEN</small>	

OMAKASE

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

Tell us about your preferences and favorites and we’ll tailor the dining experience to you.

\$59 - \$119

SAKÉ PAIRINGS AVAILABLE

FRESH WASABI GRATED TABLESIDE

From the Oregon Coast

5

CHEF’S CHOICE

CHIRASHI BOWL*	28
A variety of sashimi over sushi rice	
NIGIRI SET* 7 PCS.	25
Seasonal fish served with yakumi	
SASHIMI SET* 18 PCS.	47
Seasonal fish	
BENTO BOX*	16
Green Machine Roll (4 PCS.), Chef’s Choice Nigiri (2 PCS.), Vegetable Tempura (3 PCS.), served with salad, rice, and miso soup	

SIGNATURE ROLLS

ALL ROLLS ARE 8 PIECES UNLESS OTHERWISE NOTED.

GREEN MACHINE* v	12
Tempura fried green bean and green onion, topped with avocado, and cilantro sweet chili aioli	
ADD MSC ALBACORE* +3 ADD MSC COHO SALMON* OR HOUSE CRAB* +4	
KIMONO*	14
House crab, apple, and cucumber, topped with MSC coho salmon, pickled apple, fried sage, and lime zest	
OCEAN FARMER*	15
House crab, avocado, and cucumber, topped with garlic oil, shiso, and seared kanpachi	
CHASING THE DRAGON* 6 PCS.	13
Shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura flakes	
GARDEN OF EDEN*	16
Spicy MSC albacore, cucumber, and apple, topped with tuna tataki, basil, pickled mustard seeds, and yuzu vinaigrette	
FULL CIRCLE*	15
Spicy MSC albacore and tempura green onion, topped with tuna tataki, watercress, crispy onion, and citrus ginger dressing	
FRIDAY THE 13TH*	14
Spicy salmon, cucumber, and avocado, topped with MSC albacore, tempura flakes, spicy aioli, and eel sauce	
TIPSY PEAR*	12
Spicy sesame house crab, avocado, and tempura green bean, topped with saké-poached pears, tempura flakes, eel sauce, and tobiko	
THE BIG ISLAND*	14
Tempura shishito peppers and avocado, topped with kanpachi, lemon, fried shiso, and yuzu kosho dressing	
CAN BE MADE INTO A VEGETARIAN ROLL	
RIVERS & STREAMS*	14
Pan-fried salmon skin and green bean, topped with MSC coho salmon, ground sesame, kaiware, and truffle ponzu dressing	

For parties of 8 or more there will be an automatic service charge of 20% added to the check. 100% of the service charge will be paid directly to the service staff providing service to the guests and will not be retained by the restaurant.

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 "neat" without toppings or as traditional sashimi.

			NIGIRI 2 PC.	SASHIMI 5 PC.	
●	MSC ALBACORE*	Trolling/hook & line, Oregon	+ seared; either sweet or savory marinated	8 17	
●	MSC OCTOPUS	Smoked	Pots, Abrolhos Islands, Australia	+ lemon oil, dehydrated yuzu kosho, grape	8 18
●	TUNA*	Deep set longline, Hawaii	+ tosa soy & freshly grated wasabi	9 18	
NR	MACKEREL*	Konbu-cured	Purse-seine, Norway	+ negi, ginger, ponzu	7 16
●	ORA KING SALMON*	Open net pens, New Zealand	+ orange, olive oil, lemon zest, sea salt	9 18	
●	IKURA*	House-marinated	Alaska	+ freshly grated wasabi	10 10 (1 PC.)
●	MSC COHO SALMON*	Line caught, Alaska	+ yuzu	8 17	
●	MSC ARCTIC SURF CLAM	Hydraulic dredge, Canada	+ honey sumiso & yuzu kosho	7 16	
●	SWEET SHRIMP*	Pot & trap, Canada	+ seared with garlic butter	9 20	
●	STRIPED BASS*	Open net pens, Mexico	+ miso-herb pesto & tosa soy	7 16	
NR	SEA EEL	Pole caught, Korea	+ strawberry, lemon & sea salt	7 16	
●	GEODUCK*	Bottom culture, Washington	+ jalapeño-shallot relish	10 22	
●	EAST COAST RED CRAB	Pot caught, United States	+ seared with garlic butter	8 18	
●	STEELHEAD TROUT*	Open net pens, Washington	+ seasonal citrus & tosa soy	7 16	
●	KANPACHI*	Open net pens, Mexico	+ yuzu juice & truffle salt	8 18	
●	MSC SCALLOP*	Scallop rake, Nova Scotia, Canada	+ seared, yuzu vinaigrette & yuzu kosho	7 16	
●	SEA URCHIN	Diver Caught, Santa Barbara, CA	+ freshly grated wasabi	10 22	
	HOUSE-MADE TAMAGO v		+ bittersweet chocolate & ground sesame	5 10	
	AVOCADO v		+ black truffle salt	4 9	
	INARI v		+ smoked cipollini onions, pickled shiitake mushrooms, avocado	5 -	

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.

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 species below 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.