

FROM THE GARDEN

CHILE LIME EDAMAME **v** 4

MISO SOUP 3
ADD TRUFFLED MUSHROOM +1

CAULIFLOWER **v** 8
Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, and cilantro **GLUTEN**

JAPANESE SPINACH SALAD **v** 7
Blanched spinach, sesame-soy dressing; served chilled

FORAGED SEAWEEDS* 11
Salted cucumber, ikura, and sanbaizu with smoked dulse salt

SUNOMONO SALAD **v** 5
Lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds
ADD **MSC** ARCTIC SURF CLAM, CRAB AND SMOKED OCTOPUS +6

SHISHITO PEPPERS 7
Charred, miso butter, bacon, topped with bonito flakes

VEGETABLE TEMPURA **v** 6
A variety of seasonal produce
ADD A SHRIMP +2

VEGETABLE BUN **v** 6
House-made, chef's choice filling **GLUTEN**

SILKEN TOFU **v** 8
Shiitake XO sauce, basil, cilantro, and sea salt
ADD TRUFFLE SALT +1

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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* 14
Sushi rice, sesame crab, tuna, avocado, green onion, togarashi, and poké sauce; 6 pieces

TUNA POKÉ* 11
Bigeye tuna, cucumbers, avocado, onions, wakame, sweet & spicy sesame dressing

'HOUSE ON FIRE' MACKEREL* 13
Seared mackerel, chile oil, pickled mustard seeds, lemon charcoal, and alderwood smoke

HAWAIIAN KANPACHI TATAKI* 14
Seared kanpachi with thai ponzu, furikake, shallots, garlic, puffed rice, and chili threads

MISO-CURED BLACK COD* 15
Pacific Northwest black cod with yuzu miso, ginger, citrus, micro shiso, and chili oil

FROM THE LAND

STEAMED BUN* 7
House-made, chef's choice filling **GLUTEN**

XO FLANK STEAK* 14
Alderwood smoked Snake River Farms Wagyu, XO sauce, mushroom, yusen pickled sunchoke, and micro cilantro

SNAKE RIVER FARMS WAGYU BURGER* 15
1/2 lb beef burger on brioche with aged Tillamook white cheddar, caramelized onions, momiji sauce, and tempura onion rings **GLUTEN**

ORDER IT SUMO* 18
The burger with bacon, fried egg, and togarashi-fried shallots **GLUTEN**

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.

\$49 - \$109

SAKÉ PAIRINGS AVAILABLE

FRESH WASABI GRATED TABLESIDE

From the Oregon Coast

5

CHEF’S CHOICE

CHIRASHI BOWL*	26
A variety of sashimi over sushi rice	
NIGIRI SET*	28
Seasonal fish served with yakumi; 7 pieces	
SASHIMI SET*	45
Seasonal fish; 12 pieces	

SIGNATURE ROLLS

ALL ROLLS ARE 8 PIECES UNLESS OTHERWISE NOTED.

GREEN MACHINE* v	11
Tempura fried long bean and green onion, topped with avocado, and cilantro sweet chile aioli	
ADD MSC ALBACORE* +3	
ADD MSC COHO SALMON* OR CRAB SALAD* +4	
CHASING THE DRAGON*	13
Shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura flakes; 6 pieces	
OCEAN FARMER*	15
Seasoned crab, avocado, and cucumber, topped with garlic oil seared Hawaiian Kanpachi	
KIMONO*	14
Seasoned crab, apple, and cucumber, topped with wild Alaskan salmon, pickled apple, fried sage, and lime zest	
GARDEN OF EDEN*	15
Spicy albacore, cucumber, and apple, topped with tuna tataki, basil, and pickled mustard seeds, with yuzu vinaigrette	
FULL CIRCLE*	15
Spicy albacore and tempura green onion, topped with tuna tataki, watercress, crispy onion, and citrus ginger dressing	
SOY VEY v	12
Fried tofu, tataki yasai, kaiware, smoked cipollini onions, and pickled shiitake, served with cilantro poké sauce	
FRIDAY THE 13TH*	14
Spicy salmon, cucumber, and avocado, topped with MSC albacore, tempura flakes, spicy aioli, and eel sauce	

TO END

WHISKEY BUDINO* (21+ ONLY)	6
Whiskey pudding with sea salt caramel	
CHOCOLATE GANACHE BAR*	7
72% single-origin chocolate, Korean chili crumble, and spiced honey	
S’MORE*	8
Spiced chocolate ice cream with peanut butter graham crackers, and burnt marshmallow fluff <small>GLUTEN</small>	

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	7 16
●	OCTOPUS Smoked	Artisinal traps, Spain	+ lemon oil, dehydrated yuzu kosho, grape	8 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
●	IKURA* House-marinated	Alaska	+ kizami wasabi	10 -
●	MSC COHO SALMON*	Line caught, Alaska	+ yuan zuke	6 15
NR	MACKEREL* Konbu-cured	Purse-seine, Norway	+ tokyo negi, ginger, ponzu	6 15
●	SWEET SHRIMP*	Pot & trap, Canada	+ seared with garlic butter	8 17
NR	STRIPED BASS*	Open net pens, Mexico	+ miso-herb pesto & tosa soy	7 16
●	MSC ARCTIC SURF CLAM	Hydraulic dredge, Canada	+ honey sumiso & yuzu kosho	7 16
●	GEODUCK*	Bottom culture, Washington	+ jalapeño-shallot relish	10 22
●	EAST COAST RED CRAB	Pot caught, United States	+ seared with garlic butter	8 17
NR	SEA EEL	Pole caught, Korea	+ lemon & sea salt	6 15
NR	OCEAN TROUT*	Scotland, Iceland	+ seasonal citrus & tosa soy	7 16
●	HAWAIIAN KANPACHI*	Open net pens, Hawaii	+ yuzu juice & truffle salt	7 16
●	MSC SCALLOP*	Nova Scotia, Canada	+ seared, yuzu vinaigrette & yuzu kosho	7 16
	CASTELLA Japanese sponge cake		+ shrimp, cocoa nibs, matcha sea salt	5 10
	AVOCADO v		+ black truffle salt	5 10
	INARI v		+ smoked cipolini onions, pickled shiitake mushrooms, avocado	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