

## 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 <b>GLUTEN</b>	
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	
HAWAIIAN 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 <b>GLUTEN</b>	
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 <b>GLUTEN</b>	
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ORDER IT SUMO*	18
The burger with bacon, fried egg, and togarashi-fried shallots <b>GLUTEN</b>	

# 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  
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SAKÉ PAIRINGS AVAILABLE

**FRESH WASABI**  
GRATED TABLESIDE  
From the Oregon Coast

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## CHEF’S CHOICE

<b>CHIRASHI BOWL*</b>	28
A variety of sashimi over sushi rice	
<b>NIGIRI SET* 7 PCS.</b>	25
Seasonal fish served with yakumi	
<b>SASHIMI SET* 18 PCS.</b>	47
Seasonal fish	
<b>BENTO BOX*</b>	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.

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

# 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 "neta" 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
NR	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	+ guan zuke	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
●	HAWAIIAN KANPACHI*	Open net pens, Hawaii	+ 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.