FOOD BEFORE FOOD

MISO SOUP $4
White miso, silken tofu, wakame, scallion (GF, vegan)

SIDE SALAD* $7
Romaine lettuce, cucumber, red pepper, carrot, edamame, ginger dressing (GF)

STEAMED EDAMAME (choose): $5
Jacobsen kosher salt
Jacobsen habanero salt
Jacobsen white truffle salt (+$1)

SEAWEED SALAD $5
Cucumber, sesame seeds (GF, vegan)

CRISPY CHILI CUKES $11
English cucumbers, crispy garlic chili oil, jalapeno, sesame seeds

SUNOMONO $8
Cucumber, radish, red onion, vinegar, daikon, carrot, black sesame ash (GF, vegan)
– add real snow crab (+$7)

STEAMED DUMPLINGS $10
Chicken or vegetable based dumplings, garlic chili oil sauce, scallion (not GF)

We serve low-sodium, gluten-free soy sauce (tamari) with every order. Coconut aminos available upon request.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

POKE MENU

TUNA BOWL* $23
Sesame Vinny, sweet onion, cucumber, organic greens, tobiko, fried garlic, nori furikake (GF)

TOFU BOWL (VEGETARIAN) $17
Sesame Vinny, Green Goddess, cucumber, avocado, edamame, carrot, daikon, sliced radish, organic greens, green onion, pickled red onion
(GF, vegan upon request)

ALBACORE BOWL* $22
Green Goddess, organic greens, edamame, red onion, cucumber, avocado, sliced radish (GF)

YELLOWTAIL BOWL* $22
Cowboy Sauce, cucumber, jalapeno, fried garlic and shallots, avocado, cherry tomato, pineapple, lime (GF)

SALMON BOWL* (Spicy) $22
Firecracker Sauce, avocado, green onion, sweet pepper, cucumber, edamame, sesame seeds (GF)
– upgrade to king salmon (+$5)

SPICY BOWL* (Spicy) $27
Real snow crab, spicy tuna, spicy salmon, cucumber, spicy yellowtail, avocado, tempura crunchies, jalapeno, green onion, tobiko, togarashi spicy mayo (GF upon request)

MAUI HOOK BOWL $22
Crispy coconut shrimp, wasabi aioli, pickled red onion, crispy garlic, crispy shallot, jalapeno, pineapple, cucumber, avocado, eel sauce (not GF)

All bowls come on a bed of white sushi rice

+$1 brown rice or sub
organic greens for free

SAUCE DESCRIPTIONS

– **Firecracker Sauce***
kewpie mayo, sriracha, sesame oil, garlic, thai sweet chili sauce (GF, vegetarian)

– **Sesame Vinny**
garlic, tamari, ginger, sesame oil, vinegar (GF, vegan)

– **Green Goddess***
olive oil, dill, tarragon, basil, kewpie mayo (GF, vegetarian)

– **K-Pop**
Korean red chili paste (gochujang), sesame oil, sprite (not GF, vegan)

– **Cowboy Sauce**
olive oil, mirin, lime, jalapeno, avocado (GF, vegan)

+ extra side of sauce $1

ADD ONS:

+$2 avocado, tobiko*

+$7 ikura*

+$7 additional helping of protein*

(add real snow crab +$7)

+$3 organic tofu

+ other modifications available upon request

FISH & RICE

VEGETARIAN ROLLS

GREEN GARDEN $8
Cucumber, avocado, pickled gourd, organic greens, pickled radish, (not GF, vegan)

SCHRUTE FARMS $15
Roasted beets, goat cheese, arugula, honey wasabi aioli (GF, vegetarian)

VERA CRUZ $15
Avocado, cucumber, jalapenos, tomato, peppers, cowboy sauce (GF, vegan)

SUNNYSIDE $11
Avocado, cucumber, sweet pepper, organic tofu, green goddess (GF)

NIGIRI AND SASHIMI (2 pieces each)

SALMON / NAMA SAKE*	$9
TORCHED SALMON / NAMA SAKE TATAKI*	$10
YELLOWTAIL / HAMACHI*	$11
TUNA / MAGURO*	$12
SHRIMP / EBI	$8
KING SALMON / KINGUSAMON*	$11
EEL / UNAGI	$10
TORCHED ALBACORE / SHIRO MAGURO TATAKI*	$10
HOUSE COLD SMOKED SALMON / SUMOKUSAMON*	$11
SCALLOP / HOTATE GAI*	$12
FLYING FISH ROE / TOBIKO*	$8
SNOW CRAB / KANI	$12
SALMON ROE / IKURA*	$12
SEA URCHIN / UNI*	$25
TOFU POCKET / INARI	$5

PICKLED REAL WASABI $3

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SIMPLE ROLLS

ANY SIMPLE ROLL CAN BE MADE INTO A HANDROLL UPON REQUEST

add tempura crunchies (+$1)

CALI* $8
Crab salad, mayo, cucumber, avocado (not GF)
- upgrade to real snow crab (+$7)(GF)

SPICY TUNA * $11
Diced tuna, sriracha, sesame oil, cucumber (GF)

SPICY SALMON* $10
Diced salmon, sriracha, cucumber, sesame oil, kewpie mayo (GF)

SPICY YELLOWTAIL* $10
Diced yellowtail, sriracha, cucumber, sesame oil, (GF)

EEL AVOCADO* $12
Roasted eel, avocado, eel sauce (not GF)

CRISPY SHRIMP* $12
Tempura shrimp, eel sauce, cucumber, avocado, tempura crunchies (not GF)

PHILLY* $10
House cold smoked salmon, cucumber, cream cheese (GF)

NEGI TORO ROLL* $16
Fatty bluefin tuna + scallions

DELUXE CHIRASHI* $52
12 piece chef selection of sashimi served on a bed of premium sushi rice. Comes with real snow crab & alaskan ikura.
add hokkaido uni or toro (+$10)

SASHIMI MORIAWASE* $58
Chef selection of sashimi served on ice. Comes with real snow crab & alaskan ikura. add hokkaido uni or toro (+$10)

SPECIAL ROLLS

CROUCHING TIGER* $20
Tempura shrimp, cream cheese, crab salad topped with shrimp, avocado, tobiko, scallion, tempura crunchies, honey wasabi aioli, eel sauce
(GF upon request)
-upgrade to real snow crab (+7)(GF)

COSMOPOLITAN* $20
Tempura shrimp, cucumber, topped with tuna, avocado, scallion, tobiko, honey wasabi aioli, spicy mayo (not GF)

NESKOWIN* $21
Torched salmon, avocado, cucumber, real snow crab, honey wasabi aioli, (GF)

RAINBOW ROLL* $21
Crab salad, kewpie mayo, cucumber, salmon, tuna, yellowtail, shrimp, avocado (not GF)
-upgrade to real snow crab (+7)(GF)

HOTSTUFF

KING SALMON OR YELLOWTAIL KAMA $25
Roasted fish collar topped with eel sauce.
Served with chef's salad and side of rice.
Contains bones.
Upgrade to brown rice +$1

EEL KABAYAKI $32
Roasted bbq eel on a bed of sushi rice, roasted nori, avocado, roasted sesame seeds

YELLOWTAIL RIBS (limited) $15
roasted yellowtail on the bone, eel sauce, furikake, scallion (not GF)

SPAM MUSUBI* $7
Seared spam, rice, eel sauce, roasted nori, furikake (not GF)

+$1 Avocado+
$1 Crab Salad
+$2 Crispy Hashbrown