RAW BAR

SCALLOP CEVICHE 19
scallop, octopus, sweet shrimp, spicy vinegar lime sauce, pico de gallo, tortilla chips*

SALMON TARTARE 16
salmon, mango, pico de gallo, avocado, mango shiso glaze, yuzu ponzu*

JAPONESSA POKÉ 16
onion, cucumber, sesame soy, togarashi*
choice of: tuna, salmon, or rainbow (assorted fish)

HAMACHI USU 18
yellowtail, yuzu citrus, chili oil, pico de gallo, onion, cilantro*

SEVEN SPICE TUNA TATAKI 17
seared tuna, jalapeño, onion, garlic ponzu, cilantro aioli*

CHIRASHI BOWL 33
assorted sashimi over seasoned rice, soy glaze *

SUSHI & SASHIMI

JAPONESSA OMAKASE*

CHEF'S SELECTION

$50/$80/$100/$150/$200

CHOICE OF SASHIMI OR SUSHI

BELLY SAMPLER
atlantic salmon, yellowtail, albacore, bluefin toro*

25 sushi/38 sashimi

SALMON SAMPLER
sockeye, ora king, red king, atlantic*

25 sushi/38 sashimi

a la carte

	SUSHI/SASHIMI
ORA KING SALMON*	14/28
RED KING SALMON*	13/26
SOCKEYE SALMON*	13/26
ATLANTIC SALMON*	10/20
SALMON TORO*	11/22
MAGURO/TUNA*	10/20
BLUEFIN TORO*	19/32
BLUEFIN OTORO*	21/37

	SUSHI/SASHIMI
BINCHO/ALBACORE*	10/20
ALBACORE TORO*	12/24
HAMACHI/YELLOWTAIL*	10/20
HAMACHI TORO*	12/24
HOTATE/SCALLOP*	12/24
SABA/MACKEREL*	8/16
AJI/HORSE MACKEREL*	8/16
IKURA/SALMON ROE*	10/20
TOBIKO/FLYING FISH ROE*	9/18

	SUSHI/SASHIMI
HOKKIGAI/SURF CLAM	8/16
BOTAN EBI/SPOT PRAWN*	11/22
TAKO/OCTOPUS	9/18
IKA/SQUID*	9/18
YUDE EBI/WHITE PRAWN	8/16
UNAGI/EEL	11/22
TAMAGO/OMELETTE	7/14
INARI/TOFU	7

Vegetarian Gluten Free GF Rolls containing Unagi/Eel may contain small bones
A 20% gratuity may be added to parties of 5 or more.
Modifications and additions, including extra sauce, are subject to additional charges
Consuming raw or undercooked meat, poultry, fish, or eggs, such as sashimi, may increase your risk of foodborne illness *

KITCHEN

MISO SOUP GF — 5
tofu, shiitake, wakame, scallion
add clams $1.00

EDAMAME — 5
steamed soy beans, salt
add garlic or spicy $1.00

SUNOMONO — 9
seaweed, cucumber, sanbai zu, ponzu, sesame add shrimp or octopus $4.00

SASHIMI SALAD — 21
spring mix, onion, shrimp, pickled Japanese vegetables, yuzu aioli, spicy sesame dressing*

SEAFOOD UDON — 17
salmon, shrimp, shrimp head, clams, butter, baby bok choy, scallions, white onion, soy broth

GARLIC SHORT RIBS — 20
sesame, soy basil glaze, scallion

TEMPURA BRIE — 11
fried brie cheese, raspberry soy dipping sauce

TAKOYAKI — 11
octopus round cakes, Japanese mayo, takoyaki sauce, pickled ginger, bonito

GINGER CHICKEN — 16
fried chicken bites, spinach, onion, butter, spicy ginger sauce

CHICKEN TERIYAKI — 16
sriracha, onions, sesame

AGEDASHI TOFU — 11
fried tofu, daikon, ginger, bonito, scallion, house dashi

CHASHU RAMEN — 20
chashu pork, chinese broccoli, pickled ginger, bean sprouts, wakame, egg, fried garlic, onion, tonkotsu broth

SEAWEED SALAD — 9
wild seaweed, wakame, miso vinaigrette
add marinated baby octopus $4.00

SIDE SALAD — 5
mixed greens, tomato, cucumber, carrot ginger dressing

CALAMARI JAPONESSA — 17
fried calamari, sweet chili, mixed greens, yuzu aioli, cherry tomato, cucumber, orange

TEMPURA PLATE — 18
assorted vegetables, shrimp, dashi
vegetable only — 12

SPICY SEAFOOD RAMEN — 18
salmon, shrimp, clams, squid, baby bok choy, cilantro, chili, scallion, pork broth

SHRIMP GYOZA — 12
green onion, ginger, garlic, ponzu garlic chili oil

BAJA SALMON FILET — 26
avocado cream, mango salsa, fried sweet potato

JAPO WINGS — 12
5 wings, choice of honey chili, japo style (fresh jalapeño, crispy onion), or diablo

SALMON KARAAGE TACOS — 15
habanero pickled red onion, spicy avocado cream, pico de gallo, lettuce wrap

KIMCHI HOT POT — 17
udon noodle, pork belly, egg, dashi, scallion*

CHICKEN KARAAGE — 14
fried chicken bites, lemon
add dipping sauce $0.50

SUKIYAKI BEEF — 16
soy broth, yam noodle, cabbage, onion, tofu, scallion
as donburi: onion, sesame oil, sesame seeds, served over rice

SUSHI COCINA

SIGNATURE ROLLS

EMPEROR'S ROLL	shrimp tempura, spicy snow crab mix, asparagus, topped w/ toro, avocado, jalapeño, habanero masago, tobiko, yuzu citrus*	27
MATADOR	spicy yellowtail, cream cheese, cucumber, cilantro, topped w/ seared cayenne spiced filet mignon, jalapeño, garlic ponzu, chili oil*	26
BARCELONA SUNSET	spicy yellowtail, avocado, cucumber, topped w/ yellowtail, tobiko, habanero aioli*	23
TRES DIABLOS	spicy tuna, cucumber, cilantro, topped w/ tuna, salmon, yellowtail, tobiko, scallion, strawberry habanero sauce*	24
LADYBUG SAMBA	salmon karaage, basil, cilantro, topped w/ tomato, avocado, habanero masago, jalapeño citrus, truffle oil*	23
MADRID MOON	spicy yellowtail, cucumber, cilantro, topped w/ seared spicy crab mix, black tobiko, scallion, drizzled w/ jalapeño citrus, truffle oil*	24
LEGEND	shrimp tempura, cucumber, topped w/ seared scallop, snow crab mix, tobiko, soy glaze*	24
ULTIMATE DRAGON	snow crab mix, avocado, cucumber, topped w/ eel, black tobiko, drizzled w/ soy glaze, sesame*	28
THE UNION	shrimp tempura, cucumber, topped w/ spicy tuna, chili aioli, scallion, soy glaze, tempura crisps*	23
LOVE HUNTER	snow crab legs, mango, shibazuke, cilantro, topped w/ tuna, avocado, fried garlic chili flakes, truffle oil, tomato habanero and jalapeño citrus*	24
SPANISH LOVER	snow crab mix, creamy scallops, avocado, cilantro, topped w/ seared red king salmon, cayenne, black tobiko, chili oil, cilantro aioli*	25
SWEET KISS	shrimp tempura, snow crab mix, cilantro, topped w/ seared salmon, tobiko, sweet chili jalapeño citrus*	23
CASANOVA	crab legs, avocado, shibazuke, topped w/ seared spicy crab mix, scallops, soy glaze, pico de gallo*	24
MEXICAN NINJA	spicy tuna, cucumber, topped w/ shrimp, tuna, salmon, yellowtail, scallion, garlic ponzu*	23
SCORPIO STING GF	salmon, avocado, cucumber, mango, cilantro, topped w/ seared atlantic salmon, pico de gallo, habanero chili glaze*	23
KING MIDAS GF	spicy tuna, cucumber, avocado, topped w/ yellowtail, cilantro, lime, jalapeño*	23
DIABLA SAY	spicy tuna, cilantro, yamagobo, topped w/ seven spiced tuna, habanero citrus, scallion, habanero masago*	23
MR. WONDERFUL	albacore, yamagobo, cilantro, cucumber topped w/ sockeye salmon, avocado, jalapeño citrus, truffle oil, scallion*	24
STREET FIGHTER II	snow crab mix, cucumber, cilantro, topped w/ seven spiced tuna, jalapeño, garlic ponzu*	24
SKIN ON SKIN	togarashi spiced crispy salmon skin, cucumber, topped w/ atlantic salmon, scallion, soy glaze*	22
SWEET SEDUCTION	eel, cucumber, topped w/ snow crab, scallion, soy glaze, coconut mango glaze	23

SUSHI COCINA

SIGNATURE ROLLS

LAST SAMURAI	spicy yellowtail, cucumber, topped w/ albacore, onion, scallion, cilantro, cayenne, drizzled with yuzu citrus*	23
HEAT STROKE GF	spicy tuna, cucumber, avocado, topped w/ salmon, cilantro, lime, jalapeño*	23
SASQUATCH	spicy tuna, yamagobo, cilantro, topped w/ yellowtail, fried garlic chili flakes, smoked sea salt*	23
WICKED SENSATION GF	spicy tuna, cucumber, topped w/ tuna, scallion, jalapeño lime glaze*	23
GREEN DECADENCE	tempura'd asparagus and green onion, topped w/ avocado, cherry tomatoes, sweet chili aioli	21
LAUGHING BUDDHA	pickled Japanese vegetables, topped w/ mango, avocado, drizzled w/ mango shiso glaze	21
KIYOMI YASAI	tempura'd asparagus, tempura'd kabocha, topped with avocado, pico de gallo, tempura flakes, spicy chipotle aioli	22

CRUNCH ROLLS

SUPER BAD BOY	fully tempura'd roll, eel, snow crab mix, avocado, cream cheese, topped w/ seared spicy crab mix, spicy chili aioli, soy glaze	18
SEATTLE CRUNCH	fully tempura'd roll, salmon, tuna, avocado, cream cheese, topped w/ sweet chili aioli, soy glaze*	18
SPICY CRUNCH	fully tempura'd roll, spicy tuna, avocado, cream cheese, topped with spicy chili aioli, soy glaze*	17
CALIFORNIA CRUNCH	fully tempura'd roll, alaskan snow crab mix, avocado, cream cheese, topped w/ sweet chili aioli, soy glaze	18

CLASSIC ROLLS

CALIFORNIA / SPICY CALIFORNIA 13
alaskan snow crab mix, avocado, cucumber, tobiko, sesame*

SEATTLE (ADD SPICY $0.50) 12
salmon, avocado, cucumber, tobiko, sesame*

SPIDER ROLL (ADD SPICY $0.50) 13
karaage soft shell crab, avocado, cucumber, mayo, tobiko, sesame*

SHRIMP TEMPURA (ADD SPICY $0.50) 12
cucumber, mayo, tobiko, sesame*

SALMON SKIN 11
crispy togarashi spiced salmon skin, avocado, cucumber, tobiko, sesame, soy glaze*

SPICY TUNA GF 12
cucumber, sesame*

SPICY YELLOWTAIL GF 12
cucumber, sesame*

EEL ROLL 13
bbq unagi, cucumber, sesame

TOFU ROLL 11
fried tofu, avocado, cucumber

VEGGIE ROLL 11
pickled vegetables, avocado, cucumber, sesame

BELLEVUE ROLL eel, shrimp, cucumber, topped w/ tobiko, soy glaze, sesame* 15

TUNA ROLL* GF 10 SALMON ROLL* GF 9 AVOCADO ROLL 8 CUCUMBER ROLL 8

Vegetarian Gluten Free GF Rolls containing Unagi/Eel may contain small bones
A 20% gratuity may be added to parties of 5 or more.
Modifications and additions, including extra sauce, are subject to additional charges
Consuming raw or undercooked meat, poultry, fish, or eggs, such as sashimi, may increase your risk of foodborne illness *

SUSHI COCINA