JAPONESSA HAPPY HOUR

Available at our sushi bar and in the bar lounge
from open to 5:30 pm
Late night happy hour 9:00 pm to close

SUSHI / SASHIMI / RAW BAR

BENTO changes daily, available until 3 pm*	25
LUCKY 7 SUSHI chef's choice nigiri*	29
SUSHI SET DELUXE tuna, salmon, yellowtail, albacore, eel, shrimp*	16
SUSHI SET A tuna, salmon, yellowtail, albacore, eel*	15
SUSHI SET B tuna, salmon, yellowtail, albacore*	14
SASHIMI SET GF tuna, salmon, yellowtail, albacore, shrimp*	19
SASHIMI ASSORTMENT chef's choice sashimi*	29
MINI CHIRASHI BOWL assorted sashimi, seasoned rice, soy glaze *	24
YELLOWTAIL SASHIMI* GF	15
ALBACORE SASHIMI* GF	15
SALMON SASHIMI*GF	15
TUNA SASHIMI*GF	15

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	15
SEATTLE CRUNCH	fully tempura'd roll, salmon, tuna, avocado, cream cheese, topped w/ sweet chili aioli, soy glaze*	15
SPICY CRUNCH	fully tempura'd rol, spicy tuna, avocado, cream cheese, topped w/ spicy chili aioli, soy glaze*	15
CALIFORNIA CRUNCH	fully tempura'd roll, alaskan snow crab mix, avocado, cream cheese, topped w/ sweet chili aioli, soy glaze	15

SIGNATURE ROLLS

MEXICAN NINJA	spicy tuna, cucumber, topped w/ shrimp, tuna, salmon, yellowtail, scallion, garlic ponzu*	18
WICKED SENSATION GF	spicy tuna, cucumber, topped w/ tuna, scallion, jalapeño lime glaze*	18
SKIN ON SKIN	togarashi spiced crispy salmon skin, cucumber, topped w/ salmon, scallion, soy glaze*	17
SWEET SEDUCTION	eel, cucumber, topped w/ snow crab, scallion, soy glaze, coconut mango glaze	18

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 *

CLASSIC ROLLS

CALIFORNIA / SPICY CALIFORNIA 12
alaskan snow crab mix, avocado, cucumber, tobiko, sesame*

SEATTLE (ADD SPICY $0.50) 11
salmon, avocado, cucumber, tobiko, sesame*

SPIDER ROLL (ADD SPICY $0.50) 12
karaage soft shell crab, avocado, cucumber, mayo, tobiko, sesame*

SHRIMP TEMPURA (ADD SPICY $0.50) 11
cucumber, mayo, sesame, tobiko*

SALMON SKIN 10
togarashi spiced crispy salmon skin, cucumber, avocado, tobiko, soy glaze*

SPICY TUNA GF 11
cucumber, sesame*

SPICY YELLOWTAIL GF 11
cucumber, sesame*

EEL ROLL 12
bbq unagi, cucumber, sesame

TOFU ROLL 10
fried tofu, avocado, cucumber

VEGGIE ROLL 10
pickled vegetables, avocado, cucumber, sesame

TUNA ROLL* GF 9 SALMON ROLL* GF 8 AVOCADO ROLL 7 CUCUMBER ROLL 7

KITCHEN

CALAMARI JAPONESSA 15
fried calamari, sweet chili, mixed greens, yuzu aioli, cherry tomato, cucumber, orange

AGEDASHI TOFU 10
fried tofu, daikon, bonito, scallion, house dashi

SUKIYAKI BEEF TACOS 9
pico de gallo, fried scallion, chipotle guajillo sauce, flour tortillas

GYOZA 10
pan fried, chili ponzu, choice of pork or seafood (contains pork)

SALMON KARAAGE TACOS 12
habanero pickled red onion, spicy avocado cream, pico de gallo, lettuce wrap

SIDE SALAD 4
mixed greens, tomato, cucumber, carrot ginger dressing

TAKOYAKI 10
octopus round cakes, Japanese mayo, takoyaki sauce, pickled ginger, bonito

TEMPURA BRIE 10
fried brie cheese, raspberry soy dipping sauce

CHICKEN KARAAGE 12
fried chicken bites, lemon
add dipping sauce $0.50

YAKITORI 12
grilled chicken skewers, teriyaki glaze, sesame, green onion, orange

EDAMAME GF 4
steamed soy beans, salt
add garlic or spicy $1.00

MISO SOUP GF 4
tofu, shiitake, wakame, scallion

DRINKS

beer, wine & sake

DRAFT BEER 6
HOT SAKE TOKKURI (8 OZ) 10
GL JUNMAI SAKE OR NIGORI SAKE (3 OZ) 7
HOUSE RED OR WHITE 8/26
BUBBLES 6/24
SPARKLING ROSE (187 ML) 10

cocktails

GREEN TEA SOUR 10
bourbon, green tea simple, lemon

EL DIABLO 10
choice of tequila or vodka, cassis, ginger beer, lime

SUSHI COCINA