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*

SASHIMI APPETIZER GF 22
three cuts each; tuna, salmon, yellowtail*

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

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

SALMON SAMPLER
sockeye, red king, ora 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
assorted fish, shrimp, spring mix, onion, pickled Japanese vegetables, yuzu aioli, spicy sesame dressing*

UDON — 23
bonito broth, chicken, egg, shrimp tempura, asparagus, fish cake, green onion

GARLIC SHORT RIBS — 20
sesame, soy basil glaze, green onion

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

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

SUKIYAKI BEEF TACOS — 11
pico de gallo, fried scallion, chipotle guajillo sauce, flour tortillas

SUKIYAKI BEEF DONBURI — 16
onion, sesame oil, sesame seeds, served over rice

CHICKEN KARAAGE TACOS — 12
pico de gallo, habanero-truffle aioli, pickled ginger, flour tortilla

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

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

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

SPICY CHORIZO RAMEN — 19
creamy pork broth, wheat/egg noodle, corn, bamboo shoots, green onion, itokiri togarashi
add hard boiled egg $3.00

YAKISOBA — 19
stir fried noodles, mixed veggies sesame, green onion, pickled ginger, orange
add chicken $4, crispy tofu $2, or salmon $6

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

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

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

SPICY TOMATO TOFU — 13
crispy tofu, asparagus, tomato, spicy onion sauce, garlic, sesame, green onion

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

GYOZA — 12
pan fried, chili ponzu, sesame, green onion
choice of pork or seafood (contains pork)

YAKITORI — 14
grilled chicken skewers, teriyaki glaze, sesame, green onion, orange

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

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, truffle oil, 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

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

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