

Extra toppings for cups/rolls/chirashi:

-Avocado (\$1.25) -Spicy mayo (\$1.00) -Hot sauce (\$1.00) -Tempura crunch (\$1.00) -Unagi sauce (\$1.00)
V Vegetarian (Please ask us for gluten-free and other vegetarian options)

The Silver Rice Cups

Fish tartar over rice in a cup (choice of premium white rice or flaxseed rice*)

- Spicy Tuna \$6.50
(Tuna, avocado, scallion, spicy mayo)
- Spicy Salmon \$6.50
(Salmon, avocado, scallion, spicy mayo)
- V Vegetable \$5.95
(Kale, avocado, quinoa, cucumber, kimpira)
- Unagi \$9.45
(Grilled eel, avocado, cucumber, egg omelet, tempura crunch, scallion)

Classic Rolls

Inside out roll (choice of premium white rice or flaxseed rice*)

- Tuna (Regular/spicy) \$6.50
- Salmon (Regular/spicy) \$6.50
- Yellowtail with Scallion \$6.75
- Real Crab California \$6.65
- V Avocado Cucumber \$4.95

Special Rolls

Inside out roll (choice of premium white rice or flaxseed rice*)

- Anago \$8.85
(Cooked sea eel, hijiki seaweed, cucumber)
- V Macrobiotic \$8.95
(Beet pate [w/cashew, ginger, agave], avocado, steamed kale, cucumber)
- V Nanohana \$7.95
(Broccoli rabe with karashi mustard, egg omelet, pickled daikon radish, cucumber)
- Tuna Taku \$8.95
(Tuna tartar with pickled daikon radish and scallion)
- Salmon Kombu \$8.75
(Salmon, avocado, scallion, jalapeño, kombu kelp, honey ginger vinaigrette celery)
- Mighty Seafood \$9.75
(Tuna, salmon, yellowtail, egg omelet, scallion, flying fish roe, tempura crunch)

Chef's Choices / Special Items

(Rolls, Bowls, Soups, and more. Please ask what is available!)

Please consume all sushi items immediately before they lose freshness.

Chirashi

Rice Bowl. Sushi rice topped with chef's choice of sashimi and/or vegetables
(choice of premium white rice or flaxseed rice*)

- V Farmer's Bowl \$13.95
(Kale, quinoa, avocado, pickled daikon radish, red pickles, kimpira, broccoli rabe, cucumber)
- Alaskan Bowl \$14.25
(House-cured premium salmon sashimi, scallion, cucumber)
- Fisherman's Bowl \$16.95
(Tuna, salmon, yellowtail, snow crab, scallop, sea eel, flying fish roe, egg omelet, avocado, pickled daikon radish, cucumber, scallion)

Others

- Organic Miso Soup \$1.95
- V Edamame \$3.25
- Seaweed Salad \$3.25
- Hijiki Salad \$3.45
- V Asian Quinoa Salad \$3.25
- V Red Pickles \$2.75
- Kimpira Salad \$3.25
- V House Salad (Choose 1 free dressing: -Akazu vinaigrette -Miso -Ponzu) \$3.95
(+Topping)
• Salmon (\$3.95) • Avocado (\$1.95) • Tofu (\$1.95) • Extra Dressing (\$0.50/each)
- Side Rice (Choice of premium white rice or flaxseed rice*) \$2.95

Desserts

- Original Ice Cream (Choose from: Saikyo miso / Green tea / Vanilla) \$2.95
- Dessert Combo (Sweet red bean pancake with 2 scoops of ice cream) \$5.50

Drinks/Beers

- Juice Cleanse (10oz: apple, cucumber, kale, lemon) \$3.50
- Coconut Water \$3.50
- Apple Juice (12oz: Red Jacket Orchards) \$3.00
- Bottled Green Tea (16.9oz) \$2.50
- Sparkling Water \$2.25
- Hot Tea (Choose from: -Green -Hoji -Genmai) \$1.50
- Water (16.9oz: bottled water) \$1.50
- Beer (12oz: Asashi) \$3.95 • Beer (16oz: Asahi) \$5.25

*Flaxseed rice: Flaxseed mixed with white rice. It contains more calcium, magnesium and fiber than regular brown rice. It also contains Omega-3.