

cold

sashimi sampler * GF	28
toro, sake, hamachi, maguro, snapper	
jalapeño hamachi *	19
hamachi, jalapeño, cilantro, truffle oil	
half dozen oysters *	22
japanese mignonette, roe, negi	
carpaccio*	18
hot garlic oil, ginger, kaiware, choice of white fish or octopus	
salmon ceviche *	19
yuzu, onion, tomato, cilantro, olive oil	
garlic yuzu sashimi *	19
crunchy garlic oil, yuzu ponzu, micro greens, ginger, negi, sea salt, choice of tuna or salmon	
albacore tuna garlic chip *	18
garlic chip, micro greens, roe, negi, wasabi yuzu ponzu	

greens

mixed greens V, GF	9
cucumber, tomato, onion, miso vinaigrette	
kale and beets V, GF	13
kale, beet, avocado, pistachio, citrus vinaigrette	
crispy salmon salad *	13
greens, salmon skin, roe, soy reduction	
gomae V	7
spinach, sesame, sweet soy dressing	
wakame salad V	7
seaweed, sesame, cucumber, sweet soy dressing	
sunomono *	11
cucumber, seaweed, mustard sumiso, choice of octopus, scallop or crab	

— A FIVE DOLLAR CHARGE PER CARD WILL BE ADDED TO ALL CHECKS SPLIT MORE THAN FOUR WAYS.—
18% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE. \$2 CHARGE FOR SPLIT PLATES.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

hot

crispy smashed potato ^{GF}	9
yukon, wagyu drippings, fried quail egg	
nasu tempura	9
tempura eggplant, tentsuyu, nori, oroshi, bonito flakes	
cauliflower tempura ^V	10
k.f.c sauce or plain	
fried chicken	13
chicken thigh, pickled radish, spicy dipping sauce	
gyoza	13
pork, nira, cabbage, ginger	
takoyaki (6pcs)	12
fried breaded octopus ball	
ebi fry (5pcs)	12
panko breaded deep fried shrimp, tartar sauce	
agedashi tofu and mochi	10
tofu, tentsuyu, mochi, nori, oroshi	
ika geso karaage	9
deep fried squid tentacles	
SRF kobe skewers (2 skewers) ^{GF}	13
top sirloin, scallion, truffle salt	
hokkaido scallop bacon (3 skewers)	13
japanese scallop & bacon skewer, spicy ponzu	
short ribs	16
soy, brown sugar, garlic, shallots	
buri kama	17
grilled yellowtail collar	
gindara	20
miso marinated black cod	
grilled octopus ^{GF}	20
octopus, greens, citrus chili sauce	

specialties

hamachi nabe	21
yellow tail, nishiki rice, nori, yuzu kosho, egg yolk	
miyazaki A5 wagyu steak (5oz/10oz) * GF	24 per oz
fresh grated wasabi, assorted salts, grilled asparagus, smashed potato	
SRF kobe 12oz strip loin steak * GF	48
potato, asparagus, mushroom, fresh grated wasabi	
beef tartare bibimbap *	28
SRF wagyu, nori, tobiko, egg yolk, greens, rice, choice of gochujang or soy based sauce	
uni pasta *	26
squid ink pasta, sea urchin butter, roe, micro greens, fresh sea urchin, truffle zest	
tonkatsu taishoku	25
crispy pork cutlet, pickles, tomato, cabbage, rice, miso soup	

ramen

*served with scallion, shredded chili pepper,
bean sprout, soft boiled egg*

original	21
chashu	
seafood	23
shrimp, mussel, clam	

sides

edamame ^{V, GF}	5 / 7
sea salt / truffle salt	
spicy garlic edamame ^{GF}	7
asparagus ^{V, GF}	6
blistered shishito peppers	8
char broiled shishito, teriyaki sauce, salt, bonito flake	
white / brown rice ^{V, GF}	2 / 3
miso soup ^{GF}	3 / 5
regular / clam	
japanese pickles ^V	7
kimchi	4

nigiri / sashimi*nigiri 2pcs / sashimi 3pcs*

tuna *	9 / 13
salmon *	8 / 11
salmon toro *	9 / 13
steelhead trout *	9 / 13
ora king salmon *	9 / 13
yellowtail *	9 / 13
yellowtail toro *	10 / 15
albacore tuna *	8 / 11
striped bass with truffle oil *	10 / 15
cooked shrimp	6 / —
spot prawn *	12 / —
fresh water eel	10 / —
escolar *	8 / 11
red crab	12 / —
creamy scallop *	8 / —
squid *	8 / 11
surf clam *	7 / 10
flying fish roe *	8 / —
salmon roe *	10 / —
octopus *	8 / 11
egg omelette	6 / —
smoked wild king salmon *	8 / —
sea urchin *	mkt
sea urchin and salmon roe *	16 / —
seared scallop with foie gras	14 / —
seared unagi with foie gras	14 / —
bean curd	6 / —
avocado with truffle salt	6 / —

• *grated fresh wasabi +4 / 2pcs quail egg +2*

toyosu selection*nigiri 2pcs / sashimi 3pcs*

masaba *	japanese mackerel	9 / 13
anago *	salt water eel	10 / —
shima aji *	striped jack	9 / 13
kanpachi *	greater amberjack	10 / 15
madai *	sea bream	10 / 15
kurodai *	blackhead sea bream	9 / 13
hokkaido uni *	japanese sea urchin	mkt
uni *	california sea urchin	mkt
hotate *	hokkaido scallop	10 / 15
seared wagyu *	A5 japanese beef	24 / —
hon maguro *	bluefin tuna	10 / 15
otoro *	fatty tuna	19 / 24
chu toro *	medium fatty tuna	18 / 22
hirame *	flounder	10 / 15

omakase*leave it up to the chef*

omakase course	135 / 155
appetizer, nigiri, dessert	
<i>available friday, saturday 5:30pm, 7:30pm</i>	
okimari jo sushi *	43
chef's selection 9pcs nigiri	
okimari toku-jo sushi *	55
chef's selection 12pcs nigiri	
nigiri and sashimi combo *	58
chef's selection 12pcs sashimi, 6pcs nigiri	
sashimi moriwase 20 pcs *	65
chef's selection sashimi	
chirashi *	44
chef's choice assorted fish, seasoned rice	

signature makimono

jamison * GF	20
hokkaido scallop, avocado topped with yellowtail, tuna, shallot chips, truffle sauce, greens onion	
momo san *	19
salmon, avocado, crispy salmon skin topped with seared salmon, salmon roe, green onion, aioli	
the lobster *	21
california roll topped with baked lobster, green onion, citrus, tobiko, spicy mayo, unagi sauce	
salmon and scallop * GF	18
scallops, avocado, japanese mayo topped with salmon, avocado, side of spicy mayo	
spicy nw roll *	19
spicy tuna, salmon, pickled jalapeño, cucumber topped with kaiware, sriracha spicy mayo, masago roe	
big easy *	17
yellow tail, salmon, tuna, avocado, cucumber, masago	
wagyu roll *	19
spicy tuna, cucumber topped with seared wagyu beef, cilantro, avocado, wasabi mayo, sriracha unagi sauce	
portland timber *	18
spicy albacore tuna, avocado, cucumber topped with salmon, ponzu sauce, masago roe, green onion	
yama roll *	20
fried lobster, cucumber topped with spicy salmon, cilantro, fried shallot, roe, unagi sauce, wasabi mayo	
osaka roll *	17
fried roll with octopus, avocado, crab salad, salmon, unagi, cream cheese, bonito flakes, takoyaki sauce, green onion	
flaming jack *	19
asparagus, spicy tuna topped with choice of yellowtail or salmon, avocado, spicy cajun sauce — encircled flames	

classic to modern

tuna tower *	20
seasoned rice, crab salad, spicy tuna, avocado, tuna, salsa, tobiko roe, unagi sauce, wasabi mayo, spicy mayo	
spicy tuna on crispy rice * (3pcs)	10
spicy tuna, avocado jalapeño, green onion unagi sauce	
spicy salmon on crispy rice * (3pcs)	10
spicy salmon, avocado, shiso, yuzu kosho, sesame seed	
rainbow with real crab * GF	18
kani, avocado, cucumber topped with assorted fish	
dragon *	19
tempura shrimp, cucumber topped with unagi, avocado, masago roe, unagi sauce	
shrimp tempura *	11
tuna / salmon / negi hama roll * GF	9
spider	14
cali * (+4 real crab)	8
crab salad, avocado, cucumber	
spicy tuna / spicy salmon * GF	10
cucumber, avocado	
tsunami *	10
shrimp tempura, spicy tuna, cilantro	
negi toro maki * GF	12
fatty tuna, green onion, wasabi	
philly roll * GF	10

vegetarian

avocado / cucumber roll V, GF	6
buddha roll V	9
bean curd, carrot, green bean tempura	
truffle veggie roll V, GF	12
asparagus, oshinko, cucumber, shallot chips, shiso, avocado, truffle oil	

• real crab +4 / soy bean sheet +2 / deep fried +2

LUNCH

GF = GLUTEN FREE V = VEGETARIAN

entrée

served with rice, small salad & miso soup

king salmon teriyaki marinated king salmon & grilled with teriyaki sauce & seasonal vegetables	18	tonkatsu curry japanese style curry w/ panko breaded pork cutlets	17
chicken teriyaki marinated tender white meat chicken grilled with teriyaki sauce & seasonal vegetables	16	tofu yasai itame ^V stir-fried vegetables and tofu on a sizzling plate	15
bbq beef short rib marinated black angus short rib & grilled with seasonal vegetables	24	hamachi nabe yellow tail, nishiki rice, nori, yuzu kosho, egg yolk in hot clay pot	21
korean fried chicken fried chicken thigh meat mixed with famous Korean sweet & spicy sauce	16		

ramen

served with scallion, shredded chili pepper, soft boiled egg, chili oil, bean sprout

extra topping

original chashu	15	seaweed (3pcs)	1
seafood shrimp, mussel, manila clam	18	green onion	1
kimchi sautéed kimchi and pork	17	soft boiled egg	1
veggie miso fried tofu, stir-fried veggies, butter	15	extra noodles	3

• if your soup is too strong, we can tone it down upon your request. please ask your server.

bento box

served with rice & miso soup — add sashimi 6pcs (+8)

veggie tempura, agedashi tofu, inari sushi (2pcs) ^V	14
salmon teriyaki, cali roll (4pcs), tempura shrimp (3pcs)	21
chicken teriyaki, cali roll (4pcs), ika geso karaage	19
tonkatsu, beef short rib, nigiri (3pcs), grilled mackerel, japanese pickles	30
tempura shrimp (3pcs), beef short rib, sashimi (6pcs), grilled mackerel, japanese pickles	32