

SUSHI MENU

TRADITIONAL

NIGIRI/SASHIMI

SPECIALTY ROLLS

*Shiro Maguro – Albacore	6.5 / 13
*Ananbi – Sweet Shrimp	9 / 18
Unagi – Eel	8 / 16
Tamago – Egg	5 / 10
Inari – Tofu	5 / 10
*Hamachi – Yellowtail	7 / 14
*Ikura – Salmon Roe	7 / 14
*Saba – Mackerel	7 / 14
*Tobiko - Flying Fish Roe	7 / 14
Tako – Octopus	6.5 / 13
*Sake – Salmon	7 / 14
*Smoked Salmon	7 / 14
*Sockeye Salmon	8 / 16
*Steelhead Trout	7.5 / 13
*Hotate – Scallop	7.5 / 13
Ebi – Shrimp	6 / 12
*Ika – Squid	8 / 12
*Maguro – Tuna	7 / 14
*Uni – Sea Urchin	M.P.
Kani – King Crab	M.P.
*Escolar - White Tuna	7 / 14

ROLLS

HAND/CUT

Eel	8.5 / 11
Salmon Skin	6 / 9
*Scallop	8.5 / 11
*Spicy Tuna	7 / 10
Shrimp Tempura	6 / 9
Spider	7.5 / 10
King Crab	M.P.
California	5 / 7
Cucumber	4 / 5.5
Avocado	7 / 8.5
*Philadelphia	7 / 9.5
Snow Crab	7.5 / 10
*Tuna	6 / 8.5
Vegetable	5 / 7.5
*Hamachi	8 / 10

SUSHI MISCELLANEOUS

*Crispy Spicy Tuna	7
Seaweed Salad	5
Sumomo Salad	4.5
*Poke Salad	10
Baked Green Mussels	7
*Chirashi Bowl	25
*Chef's Choice Nigiri	
S 5pc / M 7pc / L 9pc	15 / 21 / 26
*Chef's Choice Sashimi	
S 6pc / M 9pc / L 15pc	16 / 27 / 45

CRUNCH - jumbo shrmpr tempura, snow crab, cucumber, avocado, covered w/ tempura flakes	12
*SUMO - tuna, snow crab, avocado, cucumber, topped w/ salmon and avocado	13.5
SASQUATCH - jumbo shrimp tempura, cucumber topped w/ avocado, tempura soft shell crab, spicy mayo, unagi sauce	15
*SASHIMI - tuna, salmon, albacore, avocado, wrapped In cucumber w/ ponzu dressing	16
SAMURAI - shrimp, cucumber, spicy crab mix, topped w/ tempura flakes	13.5
*NINJA - spicy tuna, double wrapped, breaded in panko and lightly fried	13.5
*BRUCE LEE - spicy tuna, cucumber, topped w/ albacore, avocado, shrimp tempura, jalapeno, spicy mayo, unagi sauce, tempura flakes	14.5
ZIGZAG - spicy snow crab, soft shell crab, avocado, cream cheese, wrapped in soy paper w/ drizzle of unagi sauce	14.5
*DREAM - jumbo shrimp tempura, snow crab, albacore avocado, cream cheese, topped w/ spicy crab and shrimp tempura mix	14.5
*BLACK TIGER - spicy tuna, cucumber, topped w/ eel, avocado, spicy sauce	15
*7UP - spicy snow crab, avocado, topped w/ salmon lemon, lime honey	14
*HAMA HAMA - spicy ground yellowtail, cucumber, yamagobo, topped w/ seared yellowtail, jalapeno	13.5
*PUGET SOUND - assorted fish marinated in spicy sauce, sesame oil, cucumber	10
*RAINBOW - snow crab, avocado, topped w/ salmon, shrimp, albacore, tuna	13
*HONEY - jumbo shrimp tempura, avocado, chili sauce, cucumber, seared salmon, honey, spicy mayo	15
GREEN SEA MONSTER - tempura tofu, green onion topped w/ avocado, tomato, seaweed salad	13
VEGGIE DELUXE - tempura sweet potato, carrots, green beans, spicy tempura sauce on the side	13.5

* Marked items contain raw or undercooked seafood/shellfish. Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness. Please ask your server if you have any concerns.

(Thank you for your understanding as we work with this modified menu.)

IZAKAYA

Miso Soup \$2

Edamame – Sea Salt \$4

Edamame – Togarashi Garlic \$5

~~**Oshitashi – Cool Japanese Spinach Salad with Sesame Oil \$5**~~

Agedashi Tofu – Fried Tofu in Dashi Broth \$5

Spring Mix Goma Salad with Sesame Tahini Dressing \$7

~~**Shiso Cheese Stix – Shiso, Brie, Sesame in a fried Wonton \$9**~~

Sauteed Sesame Green Beans and Mushrooms \$8

Vegetable Tempura – Sweet Potato, Lotus Root, Kabocha Squash,

Shiso and Seasonal Veggies \$10

Takoyaki – Octopus Tempura Dumplings \$8

Salmon O-Nigiri – Salted Salmon Rice Balls with Furikake \$6

Pork Gyoza – Japanese Fried Dumplings \$7

~~**Stuffed Mushrooms – Grilled and Stuffed with Hamachi and Green Onions \$7**~~

Bacon Wrapped Scallop Skewers – Green Tea Salt, Cream Cheese \$8

Ginger Tatsuta-age – Ginger and Ponzu Seasoned Boneless Fried Chicken \$9

Fried Stuffed Jalapenos – Filled with Snowcrab and Cream Cheese \$7

Pan Seared Scallops with Wasabi, Ginger, and Ume Butter \$9

~~**Kakuni Pork – Slow Braised in Soy and Brown Sugar \$10**~~

Chicken Yakitori Skewers – Savory Chicken with House Made Teriyaki Glaze \$9

~~**Ume Shiso Chicken Katsu Bites – Panko breaded and fried \$11**~~

~~**Udon Soup – Choice of Vegetable or Shrimp Tempura \$13**~~

~~**Kalbi Short Ribs – Korean Style BBQ \$14**~~

(Thank you for your understanding while we work with this modified menu.)

DRINK MENU

SHIKU COCKTAILS

Serpent's Tongue - Ginger Cosmo with Yazi Ginger Vodka.	\$9
Mango Manga - Mango Vodka, Sprite, Mango Puree.	\$9
Yuzu Lime Drop - Citron Vodka, Triple Sec, Yuzu juice, Muddled Limes	\$10
Pomegranate Purple Haze - Hot or Cold Sake w/ a splash of Pom Liqueur	\$9
Momo Iced Tea - Sweet Tea Vodka, Peach Vodka, Iced Tea	\$8
The Raja - RedTera (Agave Vodka), Pomegranate Liqueur, Pineapple Juice	\$9
The Harajuku - Bombay Dry, Lillet, Tonic	\$9
Lychee Martini - Stoli Vodka, Triple Sec, Muddle Lychee	\$9
The ThunderBird - Wild Turkey Manhattan with Orange Zest.	\$9
The Shogun - Bulleit Rye, Campari, Sweet Vermouth, Yuzu.	\$10
Sayonara - Rye Whiskey, Fernet, Bitters	\$10
Sake Bomb - Shot of Chilled Sake, Half Pint of Sapporo.	\$7
Triple Ginger Mule - Yazi Ginger Vodka, Ginger Liqueur, Reed's Stronger Ginger Brew	\$12

SAKE

Gekkeikan Hot Sake - Tokkuri	\$7	Moonstone Asian Pear	\$7/14/25
Hakutusuru House Sake - Tokkuri	\$6/12	Hana Awaka 300ml	\$15
Izumi Judan Ginjo Sake	\$10/20	Sparkling Sake	
Tendo / Junmai Ginjo / Bold / Dry / Crisp		Sayuri Nigori Sake 300ml	\$13
Mizunoshrobe "Melody of Water"	\$9/19/45	Rihaku "Dreamy Cloud"	
Kyoto/Junmai Ginjo/Very Light.		Shimane/Nigori/Rice and Red Plum	\$10/20/50
Murai Sugidama "Cedar Ball"	\$9/19/45	Tedorigawa "Gold Blossom" Nama	\$10/20/50
Aomori/Junmai Ginjo/Medium Dry/Melon		Ishikawa/Daiginjo/Full Clean Taste	
Tentaka "Hawk in the Heavens"	\$9/19/45	Soto Sake	
Tochigi/Junmai/Dry and Earthy		Niigata / Junmai Diaginjo / Smooth /	\$12/24/60
		Finely Polished	

WINE

14 Hands Chardonnay	\$9/30	14 Hands Merlot	\$9/30
Cht St. Michelle Pinot Gris	\$9/30	Acrobat Oregon Pinot Noir	\$9/30
Cht St. Michelle Sauv Blanc	\$9/30	14 Hands Cabernet	\$9/30
Red	\$9/35	Expedition Red Blend	\$9/35
Plum Wine	\$8	Prosecco (187 ml)	\$9

BEER ON TAP

Sapporo	\$6
Manny's	\$6
Potting Tap	\$6.5

BOTTLE BEER

Asahi 2202	\$8
Occidental Red	\$6
DBL Mt. Dry Cider	\$6
Miller Lite	\$4