



• Happy Hour •

4:00 PM - 6:00 PM

\$1-off ALL Draft Beer, Wine and Sake by the Glass • \$5 Sake Cocktails • \$5 Sushi Rolls (choices below)

California • Spicy Tuna • Sake Maki (salmon) • Valley Veggie • Spicy Escolar • Namagi Maki*

• Starters •

Miso Soup (tofu, wakame, scallions)	\$2
Edamame (soybeans with Oregon sea salt)	\$5
Bowl o' Rice	\$2
Inari Pocket (sweet fried tofu, rice, veggies)	\$2
Spicy Pocket (above with spicy tuna & dynamite sauce)	\$3

• Pokes •

Hawaiian style diced fish served in a spicy soy sauce and sesame oil marinade; (add Mango or Avocado +\$1)

Ahi Poke (fresh tuna, cucumber, scallion, tobiko)	\$13
Mixed Poke (ahi, salmon, hamachi and cucumber)	\$14
Avocado Poke (with asparagus, cucumber, beets, etc.)	\$9

Make it a Poke Bowl on top of rice +\$2!

• Small Plates •

Spring Rolls – (2 per order; Shrimp or Tofu) <i>lettuce, cilantro, mint, rice noodles w/hoisin & sweet chili sauce</i>	\$7
Baked Mussels – (5 per order) <i>mussels, scallops and red crab baked in a creamy garlic sauce</i>	\$11
Kobe Korean BBQ (bulgogi) <i>broiled Kobe beef marinated in hoisin, garlic, miso and sesame oil; served with lettuce wraps, rice and seasonal sides</i>	\$16

• Phở •

(Thursday - Sunday)

a hearty Vietnamese noodle soup; ginger and star anise infused beef broth, rice noodles and thin sliced rare Kobe beef served with basil, cilantro, lime, jalapeno, green onion, bean sprouts, hoisin and sriracha

	\$10
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(+\$3 Double Beef) (+\$1 take-out)

• Salads •

Cucumber Salad (vinegar, sesame oil, soy, wakame)	\$4	Vietnamese Noodle Salad (bun) <i>rice noodles, cucumber, bean sprouts, carrots, romaine, peanuts, fresh mint and cilantro in a Vietnamese nuoc cham dressing</i>	
House Salad (greens, avo & veggies; sesame vinaigrette)	\$5	Fried Tofu	\$9
Seaweed Salad (wakame seasoned w/ sesame oil)	\$5	King Salmon	\$12
Calamari Salad (smoked squid, ginger, lime and veggies)	\$5	Tuna Tataki	\$12
Ocean Salad (seasoned wakame with smoked squid)	\$6	Ebi Shrimp	\$11
		Kobe Beef	\$13
		Namagi*	\$11

– Cooked Bowls –

Choice of Soba Noodles, Rice, Rice Noodles or Heirloom Forbidden Rice

All bowls have red peppers, green onions, carrots, avocado, daikon sprouts, kabayaki, dynamite sauce and sesame oil

Vegetarian Bowl <i>fried sweet tofu (inari) with extra veggies</i>	\$12	King Salmon Bowl <i>sushi grade king salmon broiled in kabayaki and scallions</i>	\$14
Shrimp Tempura Bowl <i>three crispy tempura shrimp with kabayaki and sesame seeds</i>	\$14	Kobe Beef Bowl <i>broiled Kobe beef marinated in hoisin, garlic and miso</i>	\$15
Tuna Tataki Bowl <i>four pieces of seared tuna sashimi with ponzu sauce</i>	\$14	King Kobe Bowl <i>Can't decide? Get the best of both worlds! broiled King salmon <u>and</u> Kobe Beef</i>	\$18
Unagi-Don <i>four pieces of broiled unagi (freshwater eel) with kabayaki</i>	\$15		

Bowls are mildly spicy, if zero spice is preferred, please specify when ordering.

• Desserts •

Honey Toast - <i>Our famous house dessert! Gaston's brioche baked with butter and local honey topped with old fashioned vanilla ice cream. (please allow 10 minutes for baking)</i>	\$9
Mochi - <i>red bean ice cream wrapped in Japanese rice cake</i>	\$6
Ice Cream (Green Tea, Black Sesame, Ginger, Coconut Lychee)	\$5

• Kids •

Jr. Bowl (soba noodles, butter, sesame seeds)	\$5
<i>Add-ons: Fried tofu +\$2, Salmon +\$4 or Kobe Beef +\$4</i>	
Avocado Roll	\$5
Baby Dragon Roll (broiled salmon & cream cheese)	\$7

**namagi - eel style (broiled in kabayaki) Idaho catfish; our sustainable, local and delicious alternative to unagi*

Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

– Sushi –

As part of our Green Restaurant Certification, we strive to offer the most sustainable seafood and refuse to serve any endangered species. We are happy to now offer a sustainable alternative to unagi (freshwater eel). Idaho catfish is sustainably farmed and we prepare it traditionally by broiling in kabayaki sauce, our “namagi” (Japanese for catfish “namazu” + “unagi”) is sustainable, local and delicious.

• The Basics •

8-10pc Sushi Rolls | ☼ = No Raw | 🌶 = spice level

<p>California Roll (☼) \$7 <i>krab, avocado, cucumber, sesame seeds (real crab +\$3)</i></p> <p>Spicy Tuna 🌶🌶 \$9 <i>ahi, cucumber, tobiko, green onion, dynamite and sriracha</i></p> <p>Caterpillar Roll (☼) \$12 <i>broiled namagi* & cucumber topped w/avo & kabayaki (unagi +\$1)</i></p>	<p>Rainbow Roll \$13 <i>california topped w/ahi, hamachi, salmon, escolar, ebi (real crab +\$3)</i></p> <p>Green Dragon \$9 <i>king salmon, cucumber & avo. with citrus sauce & wasabi seeds</i></p> <p>Valley Veggie (☼) \$6 <i>seasonal assortment of fresh veggies; add inari at no extra charge</i></p>
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• Specialty Rolls •

10pc+ Sushi Rolls | ☼ = No Raw | 🌶 = spice level

<p>El Diablo 🌶🌶 \$9.5 <i>king salmon, avocado, jalapeno & tobiko w/ citrus & death sauce</i></p> <p>Sharlie’s Garden (☼) \$11 <i>mango, cilantro, seasonal veggies; topped with avo & lemon zest</i></p> <p>The Wonder Roll 🌶🌶 \$15 <i>red crab, mango and cream cheese topped with king salmon, jalapeno, cilantro, sweet n’ spicy sauce and sesame seeds</i></p> <p>Hamachi Zen \$11 <i>hamachi, avocado, sesame oil and cucumber; rolled traditional</i></p> <p>The Smoke Jumper 🌶 \$14 <i>broiled namagi* and cucumber topped with ahi, avocado, lemon zest and sweet n’ spicy sauce (unagi +\$1)</i></p> <p>Island Tuna Roll 🌶 \$13 <i>spicy tuna, mango, asparagus, avocado, dynamite and cilantro</i></p> <p>ShrimpZilla (☼) \$13 <i>shrimp tempura, avocado, cream cheese, cucumber, red pepper and tobiko: traditional with dynamite, citrus & kabayaki sauce</i></p> <p>Hot Tokyo 🌶 \$14 <i>spicy tuna & red crab topped with avocado and dynamite sauce</i></p>	<p>Spring Fever 🌶 \$14 <i>red crab, mango, cucumber and daikon sprouts topped with ahi, avocado, sweet n’ spicy sauce and wasabi sesame seeds</i></p> <p>Salmon River Roll \$13 <i>crispy salmon, cucumber, daikon sprouts and cream cheese topped with fresh king salmon, avocado, citrus sauce & scallions</i></p> <p>The Bonfire 🌶🌶🌶 \$14 <i>spicy hamachi & cucumber topped w/ avocado, jalapeno, sriracha and death sauce (add habañoero for more kick!)</i></p> <p>Sweet Ginger (☼) \$9 <i>broiled king salmon, avocado, crystallized ginger & citrus sauce</i></p> <p>Avalanche \$14 <i>hamachi and cucumber rubbed with wasabi and toasted sesame seeds topped with avocado, tobiko and dynamite sauce</i></p> <p>Ruby Roll \$14 <i>shrimp tempura & cucumber with avocado, hamachi & lime zest</i></p> <p>Fiesta Roll 🌶🌶 \$9.5 <i>spicy tuna, avocado, jalapeno and cilantro topped with sriracha</i></p>
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- soy wrap (+\$1) or gluten-free available by request -

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• Nigiri •

2pc fish on top of rice

Maguro (tuna) \$5		Kani (krab) \$3
Sake (salmon) \$5		Ebi (cooked shrimp) \$4
Hamachi (yellowtail) \$6		Tobiko (flying fish roe) \$4
Escolar (white tuna) \$5		Unagi (broiled eel) \$6
Saba (pickled mackerel) \$5		Quail Egg \$2ea
8pc Nigiri Combo (chef’s choice) \$17		

Temaki (Hand Rolls) available upon request

• Sashimi •

5pc fresh sliced fish

Maguro (tuna) \$12
Hamachi (yellowtail) \$13
Sake (salmon) \$12
Escolar (white tuna) \$11
Unagi (broiled eel) \$13
8pc Sashimi Combo \$17

• Sashimi Fusion •

5pc fresh fish with a twist - \$14 each

Tuna Tataki
<i>seared ahi, honey, soy, seven spice</i>
Hamachi Carpaccio
<i>jalapeno, wasabi oil, ponzu</i>
Salmon Asparagus
<i>salmon wrapped asparagus w/ ponzu</i>
Escolar Crudo
<i>lime zest, walnut oil, pinot noir salt</i>

• Sushi for Two •

(2) Miso Soups and Edamame, (2) Sushi Rolls (1 your choice, 1 Chef’s choice), Nigiri – 4pc (Chef’s choice) - \$32

– Beverages –

• Tea, Coffee & More •

Iced Tea, Lemonade or Both (Arnold Palmer) \$2
Vietnamese Coffee (hot or iced with condensed milk) \$4
Organic Tea (Pot) \$3
<i>Green, White, Oolong, Jasmine, Black or Herbal (decaf)</i>
Brown Rice Tea (Genmai Cha) \$4

• Blue Sky Pure Cane Sodas •

\$2 Each

Cola		Diet Cola		Root Beer
Cream Soda		Lemon Lime		Ginger Ale
Orange Cream		Diet Cherry Vanilla		Seltzer
		Dr. Becker		

To help with our goal of conservation, water served by request only.

Consuming raw or undercooked seafood, shellfish, eggs or meat may increase risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with wheat, eggs, peanuts, fish, shellfish, soy and milk. Please inform us of any allergies before ordering. Parties of 6 or more will include an 18% gratuity. We are happy to split checks by request before placing your order.