



# Omakase

## Market Price

“I leave it up to you”

Omakase is a coursed tasting menu. We request that all guests in the party participate for proper service. Please allow approximately 2 hours for Omakase. 20% automatic gratuity is added to all Omakase experiences

## Nigirizushi and Sashimi

## Starters and Sides

2pc. Nigiri/5pc. Sashimi

<b>Maguro*</b> <i>Big Eye Tuna, Hawaii</i>	\$15/\$37
<b>Hamachi*</b> <i>Yellowtail, Japan</i>	\$14/\$35
<b>Sake*</b> 21 Day Dry Aged <i>King Salmon, New Zealand</i>	\$15/\$37
<b>Binnaga Maguro*</b> <i>Day Boat Albacore, Oregon</i>	\$12/\$30
<b>Madai*</b> 14 Day Dry Aged <i>Deep Sea Bream, Japan</i>	\$15/\$37
<b>Kani</b> <i>Dungeness Crab, PNW</i>	\$13/NA
<b>Tako</b> <i>House-Braised Octopus, Portugal</i>	\$14/\$35
<b>Hotate*</b> <i>Scallop, Hokkaido (Japan)</i>	\$14/\$35
<b>Anago</b> <i>Salt Water Eel, Japan</i>	\$15/NA
<b>Zilla Moriawase*</b> <i>12 pc. Assorted Sashimi</i>	\$72

<b>Miso Soup</b> <i>Organic Shiro Miso</i>	\$4
<b>Sunomono</b> <i>Cucumber Salad with Sesame-Ponzu Dressing</i>	\$6
<b>Kani Sunomono</b> <i>Dungeness Crab and Cucumber Salad with Sesame-Ponzu Dressing</i>	\$16
<b>Seaweed Salad</b> <i>Wakame Salad with Yuzu Vinegar Dressing</i>	\$6
<b>Tsukemono</b> <i>Seasonal Japanese Pickles</i>	\$10
<b>Edamame</b>	\$5
<b>Tamari Garlic Butter Edamame</b>	\$6
<b>Oregon Coast Wasabi</b> <i>Fresh Wasabi Root from the Oregon Coast, Grated to Order</i>	\$6
<b>Side of Sushi Rice</b>	\$3

## Small Plates

<b>Mushroom Kara-age</b> <i>Marinated king oyster mushroom; fried crispy and served with black garlic miso mayo</i>	\$12
<b>Lobster Kara-age</b> <i>Lightly marinated lobster fried crispy and served with yuzu kosho mayo</i>	\$17

<b>Yuzu Kosho Pasta</b> <i>Rice noodles tossed in yuzu kosho butter and cream with local chanterelle mushrooms finished with green onion and nori</i>	\$19
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\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*  
Limit 2 credit cards per party. Unsigned merchant copy receipts may be subject to an automatic gratuity of 20%  
20% gratuity added to parties of 6 or more



# Makizushi-Rolls

## Uramaki (8pc)

California Roll \$15  
*Dungeness Crab, Avocado, Cucumber*

Kihon\* \$16  
*Big-Eye Tuna, Avocado, Cucumber*

Spicy Tuna\* \$16  
*Spicy Tuna, Kaiware, Cucumber*

Spicy Yellowtail\* \$15  
*Spicy Yellowtail, Kaiware, Cucumber*

Salmon+Cucumber+Avocado\* \$15

Anago+Cucumber+Avocado \$15

## Hosomaki (6pc)

Avocado Roll \$5

Kappa Maki \$4  
*Cucumber*

Tekka Maki\* \$15  
*Tuna and Wasabi*

Ume+Shiso \$6  
*Japanese Pickled Apricot and Herb*

Oshinko Maki \$5  
*House-Pickled Daikon Radish*

Salmon+Lemon\* \$14

Negihama\* \$13  
*Yellowtail and Green Onion*

## Futomaki (6pc)

Nishi\* \$14  
*Albacore Tuna, Ponzu  
Black Garlic Miso, Cucumber,  
Kaiware, Green Onion*

Yuzu Scallop Roll\* \$15  
*Hokkaido Scallop, Cucumber,  
Kaiware, Yuzu Mayo*

Umi Roll\* \$15  
*Hokkaido Scallop, Lemon,  
Avocado, Cucumber,  
Green Onion*

Green Godzilla 2.0 \$9  
*Japanese Specialty Veggie Roll:  
Pickled King Oyster Mushroom,  
Kinpira, Cucumber, Kaiware,  
Umeboshi, Shungiku*

Veggie Roll \$7  
*Cucumber, Avocado, Pickled  
Carrot, Pickled Daikon, Kaiware*

Hana Roll\* \$14  
*Salmon, Dungeness Crab,  
Lemon, Cucumber, Kaiware*

## Specialty Rolls (8pc)

Zilla Roll\* \$19  
*Cucumber, Avocado, Kaiware;  
Topped with Spicy Tuna and  
Ground Sesame Seeds*

Tsunami Roll\* \$21  
*Dungeness Crab, Cucumber,  
Kaiware; Topped with Seared  
Yellowtail, Ponzu, and Green  
Onion*

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