



## Sashimi-3pcs

slices of fish

\$9	maguro (tuna)
\$8	hamachi (yellowtail)
\$8	shiro maguro (albacore)
\$8	hotate (scallop)
\$9	unagi (eel)
\$8	sake (salmon)
\$6	ebi (shrimp)
\$7	saba (mackerel)
\$8	escalar

## Nigiri-2pcs

fish over rice

\$8
\$7
\$7
\$7
\$8
\$7
\$5
\$6
\$7

### Eight Piece Sashimi Set

**chef's selection**  
\$20

### Six Piece Nigiri Set

**chef's selection**  
\$18

## Rolls

### Emerald City (8pcs)

cucumber, avocado, cilantro, lemon, albacore, yuzukosho, and fried garlic

\$12

### 15th Ave (8pcs)

albacore, black pepper, Japanese mayo, and spinach

\$9

### Liberty (8pcs)

yellowtail, mandarin orange, green onions, shiso, and tobiko

\$12

### California (8pcs)

snow crab, japanese mayo, avocado, cucumber

\$10

### Joel's Hanoo (8pcs)

california roll topped with seared salmon and house hanoo sauce

\$14

### Sonic Boom Tuna (5pcs)

spicy tuna, radish sprout, avocado, green onions, sesame oil

\$8

### Sonic Boom Scallop (5pcs)

scallop, tobiko, radish sprout, cucumber, spicy japanese mayo

\$8

### Firecracker (8pcs)

grilled eel and cucumber topped with spicy tuna and sweet wasabi sauce

\$14



## Rolls

### Seattle (8pcs)

salmon, avocado, cucumber, and tobiko

\$9

### Fishface (5pcs)

yellowtail, shrimp, jalapeño, pickled radish, and cabbage

\$9

### Rainbow Roll (8pcs)

california roll topped with assorted fish

\$14

### Philly (8pcs)

smoked salmon, cucumber, cream cheese

\$9

### Negido Hama (5pcs)

yellowtail, green onion, avocado

\$10

### Jamjuree (5pcs)

spinach, cabbage, mint, cilantro, cucumber, marinated tofu, peanut sauce and shrimp

(can be made vegetarian/vegan)

\$9

### Golden Garden (V) (8pcs)

cucumber, avocado, pickled radish, and pickled burdock

\$7

## Specialties

### Salmon Tataki

seared salmon with a japanese togarashi, served on a bed of sweet onion, seaweed, cucumber and garlic ponzu

\$12

### Tuna Tataki

seared tuna with a peppered sesame oil marinade, served on a bed of sweet onion, seaweed, cucumber and garlic ponzu

\$14

### Poke

your choice of fish mixed with cucumber and onions, and served on a bed of seaweed with spicy ponzu

\$8+ depending on fish

### Chef's Choice

you name the price, and the chef makes you something delicious on the spot! Let your server know if you have any allergies or dietary restrictions.

\$15/\$25/\$35+

*\*Consuming delicious raw, unpasteurized food or juices may increase your risk of food-borne illness. But, we all have to go sometime.\**