

OYSTERS All oysters are served on the half shell with Sriracha & ponzu

- KUMAMOTO Pt Reyes 3.50/pc SHIGOKU Washington 3.00/pc PACIFIC OYSTER Washington 2.50/pc
* OYSTER SHOOTER Vodka, Sake 9 OMAKASE ½ Dozen /Dozen 13/24
DYNAMITE OYSTER Grilled Pacific Oyster, baked with dynamite aioli sauce & tobiko 3/pc

CRUDO

- CARPACCIO OF THE DAY Thinly sliced fish of the day with fried onion & special sauce 16
* TAKO WASABI Raw octopus, cucumber & chopped wasabi stem in wasabi sauce 6
SNAKE RIVER-BEEF TATAKI Seared Snake River beef with jelly ponzu, fried onion & citrus pepper 19
HAWAIIAN TUNA POKKI Tenderized tuna with sesame oil & soy dressing, kaiware, onions & tobiko 14
JAPANESE UNI SPOONEY Luxurious Hokkaido sea urchin with uzura, tobiko, scallions & ponzu 12
TORCH MY BELLY Slices of seared fresh salmon belly, served with lemon sesame soy sauce 15

SALADS

- EDAMAME 3.50
* SUNOMONO SALAD Sliced Japanese cucumber & seaweed with rice vinaigrette 5 with Tako or Ebi 8
* KAISO Seaweed salad & greens, served with sesame soy dressing 5
* TSUNAMI CRAB SALAD Snow crab meat, avocado, roasted pecans & greens with garlic dressing 9
YAMITSUKI CUCUMBER Japanese cucumber with ground bonito flake & sesame, with garlic sesame oil 4
* AVOCADO FLY Deep fried avocado with tomatoes, onion & citrus soy sauce 5

WARM

- MISO SOUP 3
JAH JAH MEN Ramen noodles with cooked ground pork, garlic, sake, miso eggplant 10
* MIX TEMPURA Two shrimp & six vegetable tempura served with tempura sauce 11
* HAMACHI STUFFED SHITAKE Yellow tail stuffed shitake tempura with sweet soy, wasabi aioli & sweet chili sauce 13
* MARS ATTACKS Deep fried baby octopus 8
* MY GIRLFRIEND Fried Japanese sweet potato caramelized with honey, chili & soy sauce 8
* HAMACHI KAMA Fried yellow tail collar dipped in garlic sweet soy sauce 10
TORI NO KARAAGE Boneless chicken leg meats, marinated in garlic soy, deep fried with potato starch 8
CREAMY CRAB CROQUETTE Snow Crab & onion, served with Japanese barbeque sauce 9
TOKYO BOMBER Deep fried jalapeños stuffed with crab & cream cheese, with spicy honey sauce 8
YAKIZAKANA Grilled fish of the day 12

TSUNAMI SIGNATURE ROLLS

- PAPA SAN Spicy crab, gobo, avocado, & kaiware topped with seared red snapper, jalapeño rings & aioli, with ponzu, scallion & tobiko 17
MAMA SAN Tempura shrimp & cucumber, topped with spicy tuna, ponzu & scallions 15
SESAME SALMON GO Fresh salmon, kaiware, cucumber & lemon, with sesame oil & sea salt 16
SHONEN KNIFE Avocado, gobo, kaiware, cucumber & jalapeños topped with yellowtail, white miso, truffle dressing & black tobiko 15
SCORPION Tempura shrimp, snow crab & cucumber, topped with eel & avocado, tsume 15
THE SPIDERS Soft shell crab, snow crab, cucumber, kaiware & gobo, topped with eel, avocado, tsume, tobiko & scallion 19
RADIO CRUNCHY Crab meat, Maguro, cucumber with spicy tempura flakes 13
MT. FUJI Tempura shrimp, eel, snow crab topped with spicy cream cheese, with tsume & habañoero tobiko 14
THE ABNORMALS Spicy tuna, cucumber, kaiware & Jalapeño with tuna, avocado, spicy sesame seeds & spicy sauce 18
DRAGON ASH Shrimp tempura, avocado, & jalapeño served with curry tempura bits & curry sauce 16
VEGI PAPA-SAN Sweet potato tempura, avocado & cucumber, topped with eggplant, jalapeños & aioli 14
VEGGIE TIGER Asparagus, cucumber, gobo, sweet cooked gourd & oshinko topped with fried eggplant & avocado 13
SWEET YUMMY ROLL Deep fried sweet potato with cucumber, avocado & aioli 10
CHIRASHI 8 pieces of chef's choice sashimi & veggies over sushi rice served with miso soup 28

TEMAKI 'Hand Rolls'

- SPICY SCALLOP 6 Spicy Tuna 6 AVOCADO & CUCUMBER 5 CALIFORNIA 6
HAMACHI & NEGI 6 UNAGI & AVOCADO 6 NASU 5 UME SHISO 5

MAKI 'Classic Sushi Rolls'

- NEW YORK 8 ROCK 'N' ROLL 8 OSHINKO 5 VEGGIE FUTOMAKI 6
TEKKA Tuna 7 SAKE & AVOCADO 7 HAMACHI & AVOCADO 7 AVOCADO 5
SPICY TUNA 7 CALIFORNIA 7 SHRIMP TEMPURA 8 KAPPA Cucumber 5

NIGIRI SUSHI & SASHIMI

- | | | | | | |
|--|--------|---------------------------|---------|-----------------------------|----|
| MAGURO - Big Eye Tuna | 8 / 18 | HOKKAIDO UNI - Sea Urchin | 12 / 26 | SNAKE RIVER BEEF | 10 |
| SAKE - Salmon | 7 / 16 | HOKKAIDO HOTATE - Scallop | 7 / 16 | ENOKI - Mushroom | 4 |
| SAKE ZUKENO ABURI
Marinated & seared Salmon | 8 / 18 | KANI - Snow Crab | 7 / 16 | SHITAKE - Mushroom | 5 |
| HAMACHI - Yellowtail | 7 / 16 | EBI - Black Tiger Shrimp | 6 | NASU - Eggplant | 4 |
| UMIMASU - Ocean Trout | 7 / 16 | AMA-EBI - Sweet Shrimp | 8 / 18 | ASPARAGUS | 4 |
| SABA - Japanese Mackerel | 6 / 14 | TAKO - Octopus | 6 / 14 | INARI - Stuffed Tofu Pocket | 4 |
| HIRAME - Halibut | 7 / 16 | IKA - Squid | 5 / 12 | UZURA - Quail Egg | 2 |
| UNAGI - Freshwater Eel | 6 | IKURA - Salmon Roe | 5 | TAMAGO - Egg Omelet | 4 |
| | | TOBIKO - Flying Fish Roe | 4 | | |
| | | HABAÑERO TOBIKO | 5 | | |

HEAD CHEF - SHINSUKE HAGINO

5% to Comply with San Francisco Employer Wage Mandates & 8.75% Sales Tax added to all Bills, 20% Gratuity may be added to parties of 6 or more
* Happy Hour Items (1/2 off) till 7pm

