

OYSTERS All oyster are served on the half shell with tobiko, scallion & ponzu

SHIGOKU Washington 3.50/pc 19/6pc STEAMBOAT Washington State 2/pc 11/6pc

* OYSTER SHOOTER Vodka/Sake 9 OMAKASE 6pc/13 12pc/24

WARM

MISO SOUP 3

- * TSUNAMI Panko flash fried, nori wrapped tuna, albacore & asparagus with tsume, tobiko & scallions 14
- IKA MARUYAKI Grilled squid served with spicy aioli 10
- * HAMACHI STUFFED SHITAKE Tempura fried yellow tail stuffed shitake with sweet soy sauce, wasabi aioli & sweet chili sauce 13
- FRIES Tempura fried Japanese mountain potatoes, served with Hawaiian sea salt and spicy aioli 8
- SHISHITO TEMPURA Tempura fried Japanese peppers with spicy aioli & Hawaiian sea salt 6
- AGEDASHI TOFU Deep fried tofu with dashi broth, negi, bonito flakes, grated radish & ginger (vegetarian upon request) 8



SALADS

EDAMAME 3.50

- * KAISO Seaweed salad & greens, served with sesame dressing 5
- * SUNOMONO Sliced Japanese cucumber & seaweed with rice vinaigrette 5
- * GOMA AE Steamed spinach with sesame paste 6

CRUDO

- Torch my Belly Slices of seared fresh salmon belly, served with lemon sesame soy sauce 15
- DR. OCTOPUS Sliced octopus with habaero tobiko & sesame soy dressing 13
- IMPERIAL BEEF TATAKI Seared American Style Wagyu beef with yuzu sesame ponzu, negi & garlic chips 17
- SAKE CEVICHE Spicy yuzu marinated salmon, served with fried wonton chips 11
- * HAMACHI JALAPEÑO 6 slices of yellowtail with avocado, jalapeno rings & black tobiko with white truffle ponzu 16
- Japanese Uni on the Spoon Luxurious sea urchin from Hokkaido, with uzura, tobiko, scallion & ponzu 12

TSUNAMI SIGNATURE ROLLS

- MAMA SAN Tempura shrimp & cucumber, topped with spicy tuna, ponzu & scallions 15
- PAPA SAN Spicy California roll topped with sea bass, jalapeno rings, negi, tobiko & aioli, lightly seared with ponzu 17
- MOJO Shrimp tempura, spicy salmon, jalapeno & cucumber, topped with unagi, salmon, habaero tobiko, shichimi & our spicy sesame soy sauce 15
- SCORPION Tempura shrimp, Canadian snow crab & cucumber, topped with unagi, avocado, tsume & sesame 15
- VOLCANO Spicy tuna, cucumber & jalapeno topped with tuna, avocado & habaero tobiko 17
- 1977 Spicy salmon, asparagus & cucumber, topped with scallop, lemon & black tobiko 16
- NIGHT IN TUNISIA Mango, spicy scallop & gobo roll, topped with salmon, tuna & habaero tobiko 14
- PHAT CAT Tempura shrimp & spicy tuna, jalapeños, topped with yellow tail, unagi, negi, tobiko, sweet soy & Thai chili sauce 15
- VEGGIE TIGER Asparagus, cucumber, gobo, sweet cooked gourd & pickled radish, with fried eggplant, avocado & sweet soy 13

TEMAKI "HAND ROLLS"

- TORO & NEGI 9
- UNI SHISO 10
- SPICY TUNA 6
- SPICY SCALLOP 6
- UNAGI & AVOCADO 6
- HAMACHI & NEGI 6
- CALIFORNIA 6

MAKI "CLASSIC SUSHI ROLLS"

- ROCK 'N' ROLL 8
- TEKKA Tuna 7
- TEMPURA SHRIMP 8
- SPIDER Soft Shell Crab 11
- HAMACHI & AVOCADO 7
- SAKE & AVOCADO 7
- SPICY TUNA 7
- CALIFORNIA 7
- NEW YORK 8
- VEGGIE FUTOMAKI 6
- AVOCADO 5
- KAPPA Cucumber 5

NIGIRI SUSHI & SASHIMI

- MAGURO - Tuna 8 / 18
- SAKE - Salmon 7 / 16
- TAI - Red Snapper 9 / 20
- BINCHO - Albacore 6 / 14
- HAMACHI - Yellowtail 7 / 16
- KONA KANPACHI - Amber Jack 8 / 18
- SHIMA AJI Striped Jack 8 / 18
- UNAGI - Freshwater Eel 6
- UNI - Sea Urchin from Hokkaido 16
- HOTATE - Scallop from Hokkaido 7 / 16
- EBI - Shrimp 6
- AMA-EBI - Sweet Shrimp 8 / 18
- TAKO - Octopus 6 / 14
- IKURA - Salmon Roe 5
- TOBIKO - Flying Fish Roe 4
- IMPERIAL BEEF 10
- TAMAGO - Egg Omelet 4
- UZURA - Quail Egg 2/pair
- INARI - Stuffed Tofu Pocket 4
- ASPARAGUS 4
- NASU - Eggplant 4

HEAD CHEF - DIXON CHAN TAI SHUN
MASTER CHEF - HIDEO INOMATA

5% for 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
\$25 Corkage fee per bottle / maximum 2 bottles