

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 haba ero 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 JALAPE O 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 16

PAPA SAN Spicy California roll topped with sea bass, jalape o rings, negi, tobiko & aioli, lightly seared with ponzu 19

MOJO Shrimp tempura, spicy salmon, jalapeno & cucumber, topped with unagi, salmon, haba ero tobiko, shichimi & our spicy sesame soy sauce 16

SCORPION Tempura shrimp, Canadian snow crab & cucumber, topped with unagi, avocado, tsume & sesame 16

VOLCANO Spicy tuna, cucumber & jalape o topped with tuna, avocado & haba ero tobiko 18

1977 Spicy salmon, asparagus & cucumber, topped with scallop, lemon & black tobiko 17

NIGHT IN TUNISIA Mango, spicy scallop & gobo roll, topped with salmon, tuna & haba ero tobiko 15

PHAT CAT Tempura shrimp & spicy tuna, jalape os, topped with yellow tail, unagi, negi, tobiko, sweet soy & Thai chili sauce 16

VEGGIE TIGER Asparagus, cucumber, gobo, sweet cooked gourd & pickled radish, with fried eggplant, avocado & sweet soy 14

TEMAKI "HAND ROLLS"

TORO & NEGI 9

SPICY TUNA 6

UNAGI & AVOCADO 6

CALIFORNIA 6

UNI SHISO 10

SPICY SCALLOP 6

HAMACHI & NEGI 6

MAKI "CLASSIC SUSHI ROLLS"

ROCK 'N' ROLL 9

SPIDER Soft Shell Crab 11

SPICY TUNA 9

VEGGIE FUTOMAKI 7

TEKKA Tuna 8

HAMACHI & AVOCADO 9

CALIFORNIA 9

AVOCADO 6

TEMPURA SHRIMP 9

SAKE & AVOCADO 8

NEW YORK 9

KAPPA Cucumber 6

NIGIRI SUSHI & SASHIMI

MAGURO - Tuna 8 / 18

UNI - Sea Urchin from Hokkaido 16

IMPERIAL BEEF 10

SAKE - Salmon 7 / 16

HOTATE - Scallop from Hokkaido 7 / 16

TAI - Red Snapper 9 / 20

EBI - Shrimp 6

TAMAGO - Egg Omelet 4

BINCHO - Albacore 6 / 14

AMA-EBI - Sweet Shrimp 8 / 18

UZURA - Quail Egg 2/pair

HAMACHI - Yellowtail 7 / 16

TAKO - Octopus 6 / 14

INARI - Stuffed Tofu Pocket 4

KONA KANPACHI - Amber Jack 8 / 18

IKURA - Salmon Roe 5

ASPARAGUS 4

SHIMA AJI Striped Jack 8 / 18

TOBIKO - Flying Fish Roe 4

NASU - Eggplant 4

UNAGI - Freshwater Eel 6

HEAD CHEF - DIXON CHAN TAI SHUN

MASTER CHEF - HIDEO INOMATA

5% for San Francisco Employer Wage Mandates & 8.5% 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

