



OYSTERS

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

* OYSTER SHOOTER 9
Vodka/Sake

OYSTER OF THE DAY 2.50/piece

OMAKASE

Fish from local & international purveyors including famed Tsukiji Market in Tokyo

* SASHIMI 38
8 pieces (two pieces per kind)

SASHIMI 68
16 pieces (two pieces per kind)

NIGIRI 58
12 pieces (one per kind)

SALADS & CRUDO

EDAMAME 3.50

* KAISO 6
Seaweed salad & greens, served with sesame dressing

* SUNOMONO 6
Sliced Japanese cucumber & seaweed with rice vinaigrette

IMPERIAL BEEF TATAKI 17
Seared American Style Wagyu beef with yuzu sesame ponzu, negi & garlic chips

TORCH MY BELLY 15
Slices of seared fresh salmon belly, served with lemon sesame soy sauce

SAKE CEVICHE 11
Spicy yuzu marinated salmon, served with fried wonton chips

* HAMACHI JALAPEÑO 16
6 slices of yellowtail with avocado, jalapeno rings & black tobiko with white truffle ponzu

UNI ON THE SPOON 12
Luxurious sea urchin from Hokkaido, with uzura, tobiko, scallion & ponzu

WARM

MISO SOUP 3

Tori no Karaage 10
Deep fried chicken leg meats marinated with Shiokoji

* TSUNAMI 14
Panko flash fried, nori wrapped tuna, albacore & asparagus with tsume, tobiko & scallions

* HAMACHI STUFFED SHITAKE 13
Tempura fried yellow tail stuffed shitake with sweet soy sauce, wasabi aioli & sweet chili sauce

FRIES 8
Tempura fried Japanese mountain potatoes, served with Hawaiian sea salt and spicy aioli

AGEDASHI TOFU 8
Deep fried tofu with dashi broth, negi, bonito flakes, grated radish & ginger
(vegetarian upon request)

TSUNAMI SIGNATURE ROLLS

MAMA SAN 17

Tempura shrimp & cucumber, topped with spicy tuna, ponzu & scallions

PAPA SAN 19

Spicy California roll topped with sea bass, jalapeño rings, negi, tobiko & aioli, lightly seared with ponzu

MOJO 16

Shrimp tempura, spicy salmon, jalapeno & cucumber, topped with unagi, salmon, habañero tobiko, shichimi & spicy sesame soy sauce

SCORPION 16

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

VOLCANO 18

Spicy tuna, cucumber & jalapeño topped with tuna, avocado & habañero tobiko

1977 17

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

NIGHT IN TUNISIA 15

Mango, spicy scallop & gobo roll, topped with salmon, tuna & habañero tobiko

PHAT CAT 16

Tempura shrimp & spicy tuna, jalapeños, topped with yellow tail, unagi, negi, tobiko, sweet soy & Thai chili sauce

VEGGIE TIGER 14

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

TEMAKI

“HAND ROLLS”

* TORO & NEGI 9

* SPICY TUNA 6

* UNAGI & AVOCADO 6

* UNI SHISO 10

* CALIFORNIA 6

MAKI

“CLASSIC SUSHI ROLLS”

ROCK 'N' ROLL 9

* CALIFORNIA 10

TEMPURA SHRIMP 9

* SPICY TUNA 10

NEW YORK 9

SPIDER Soft Shell Crab 11

HAMACHI & AVOCADO 9

SAKE & AVOCADO 8

TEKKA Tuna 8

VEGGIE FUTOMAKI 7

AVOCADO 6

KAPPA Cucumber 6

NIGIRI SUSHI & SASHIMI

Fish from local & international purveyors including famed Tsukiji Market in Tokyo

MAGURO AKAMI Lean Blue Fin	10/22	KONA KANPACHI Amber Jack	8/18	UNI Sea Urchin from Hokkaido	16
HON TORO Fatty Blue Fin Tuna	16/34	SHIMA AJI Striped Jack	8/18	HOTATE Scallop from Hokkaido	7/16
MAGURO Tuna	8/18	UNAGI Freshwater Eel	6	EBI Shrimp	6
SAKE Salmon	7/16			AMA-EBI Sweet Shrimp	8/18
TAI Red Snapper	9/20	TAMAGO Egg Omelet	4		
BINCHO Albacore	6/14	UZURA Quail Egg	2/pair	IKURA Salmon Roe	5
HAMACHI Yellowtail	7/16	INARI Stuffed Tofu Pocket	4	TOBIKO Flying Fish Roe	5

* Happy Hour Items (1/2 off) till 7pm

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
\$25 Corkage fee per bottle / maximum 2 bottles

MISSION BAY 2017/08