

OYSTERS

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

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

CRUDO

- CARPACCIO OF THE DAY Thinly sliced fish of the day & special sauce 16
* TAKO WASABI Raw octopus, cucumber & chopped wasabi stem in wasabi sauce 6
IMPERIAL-BEEF TATAKI Seared American Wagyu style beef with fried onion & ponzu jelly 19
HAWAIIAN TUNA POKKI Cube cut tuna with sesame oil, soy, & shichimi dressing, kaiware, garlic & tobiko 14
JAPANESE UNI SPOONEY Luxurious Hokkaido sea urchin with uzura, tobiko, scallions & ponzu 12
TORCH MY BELLY Slices of seared salmon belly, served with salted 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 11
YAMITSUKI CUCUMBER Japanese cucumber with ground bonito flakes & sesame, with garlic sesame oil 6
* AVOCADO FLY Deep fried avocado with tomatoes, onion & citrus soy sauce 5

WARM

- Red Miso Soup 3
JAH JAH MEN Ramen noodles with cooked ground pork, garlic, jalapeño, kaiware, cilantro & eggplant 11
* 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 with dill 8
* MY GIRLFRIEND Fried Japanese sweet potato caramelized with a honey, chili & soy sauce 8
* HAMACHI KAMA Fried yellow tail collar dipped in garlic sweet soy sauce 11
TORI NO KARAAGE Boneless chicken leg meat, marinated in garlic soy, deep fried with potato starch 8
EBI CHILI Deep fried tempura white shrimp with sweet chili sauce 10
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, ponzu, scallion & tobiko 19
MAMA SAN Tempura shrimp & lettuce, topped with spicy tuna, ponzu & scallions 16
SESAME SALMON GO Fresh salmon, kaiware, cucumber & lemon, with sesame oil & sea salt 17
SHONEN KNIFE Avocado, gobo, kaiware, cucumber & jalapeños topped with yellowtail, white miso, truffle dressing & black tobiko 17
SCORPION Tempura shrimp, snow crab & cucumber, topped with eel & avocado, tsume 16
THE SPIDERS Soft shell crab, snow crab, lettuce, kaiware & gobo, topped with eel, avocado, tsume, tobiko & scallion 19
RADIO CRUNCHY Crab meat, tuna, cucumber with spicy tempura flakes 14
MT. FUJI Tempura shrimp, eel, snow crab topped with spicy cream cheese, with tsume & habaero tobiko 15
THE ABNORMALS Spicy tuna, lettuce, kaiware & Jalapeño with tuna, avocado, spicy sesame seeds & spicy sauce 19
DRAGON ASH Shrimp tempura, avocado, & jalapeño served with curry tempura bits & curry sauce 17
VEGI PAPA-SAN Sweet potato tempura, avocado & cucumber, topped with eggplant, jalapeños & aioli 15
VEGGIE TIGER Asparagus, cucumber, gobo, kampyo & oshinko topped with fried eggplant & avocado 14
SWEET YUMMY ROLL Deep fried sweet potato with cucumber, avocado & aioli 11
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 9 ROCK 'N' ROLL 9 OSHINKO 6 VEGGIE FUTOMAKI 7
TEKKA Tuna 8 SAKE & AVOCADO 8 HAMACHI & AVOCADO 9 AVOCADO 6
SPICY TUNA 9 CALIFORNIA 9 SHRIMP TEMPURA 9 KAPPA Cucumber 6

NIGIRI SUSHI & SASHIMI

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

SEE OUR SPECIALS FOR MORE OPTIONS

HEAD CHEF - SHINSUKE HAGINO

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

