



## OYSTERS

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

KUMAMOTO Pt Reyes	3.50/pc
WELL FLEET Marin	3.25/pc
BEAU SOLEIL Canada	3.75/pc
BLUE POINT California	3.25/pc

## OMAKASE

SASHIMI 68

16 pieces (two pieces per kind)

NIGIRI 38

8 pieces (one piece per kind)

CHIRASHI 29

8 pieces of chef's choice sashimi & veggies over sushi rice

## NIGIRI & SASHIMI

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

HON MAGURO TORO Fatty Bluefin Tuna belly	17/34	Toki Shirazu Wild Chum Salmon	9/20
HON MAGURO CHU TORO Medium Fatty BF Tuna	14/30	HIRAME Halibut	8/18
HON MAGURO AKAMI Lean Bluefin Tuna	10/20	AJI Wild Horse Mackerel	8/18
MEBACHI MAGURO Big Eye Tuna	8/18	TACHIYO Cutlass Fish	9/20
		TAIRAGAI Pen Shell	9/20
HAMACHI Yellowtail	7/16	AKABANA KANPACHI Mature Amber Jack	9/20
SAKE KOBUJIME Salmon cured in Konbu	9/20	BINCHO Albacore	8/18
SAKE Salmon	7/16	UMIMASU Ocean Trout	8/18
SABA Cured Mackerel	6/14		
HOKKAIDO UNI Sea Urchin	12/26	UNAGI SHIRO SHOYU YAKI Grilled Freshwater Eel	9/20
HOKKAIDO HOTATE Scallop	8/18		
EBI Black Tiger Shrimp	7	IKURA Salmon Roe	7
AMA-EBI Sweet Shrimp	9/20	TOBIKO Flying Fish Roe	5
TAKO Octopus	6/14	HABAÑERO MASAGO Habañero Capelin Roe	6

## VEGETARIAN NIGIRI & SASHIMI

ENOKI Mushroom	5	INARI Stuffed Tofu Pocket	5
SHITAKE Mushroom	5	UZURA Quail Egg	4
NASU Eggplant	5	TAMAGO Egg Omelet	4

## SMALL BITES

UNI ON THE SPOON 12

Luxurious Hokkaido sea urchin with uzura, tobiko, negi & ponzu

OSHINKO SAMPLER 10

Pickled vegetables

KAISO SALAD 6

Seaweed salad & greens

UZAKU SALAD 9

Cucumber salad with unagi Shiro Shoyu Yaki (white soy sauce marinated grilled eel)

TSUNAMI CRAB SALAD 12

Snow crab meat, avocado, roasted pecans & greens with garlic dressing

AVOCADO FLY 7

Deep fried avocado with a tomato, onion & citrus relish

MARS ATTACKS 8

Deep fried baby octopus with dill, served with spicy aioli

FRIES 8

Fried potato with nori & sea salt, served with tartare sauce

## LARGE BITES

- CARPACCIO OF THE DAY** 18  
Different fish cuts with special sauce
- TORCH MY BELLY** 14  
Slices of seared fresh salmon belly, served with lemon sesame soy sauce
- ASARI NO SHOCHU ZUKE** 12  
Shochu steamed Manila clams
- YAKIZAKANA** 12  
Grilled fish of the day
- MIX TEMPURA** 12  
Two shrimp & six vegetable pieces of tempura
- HAMACHI STUFFED SHITAKE** 16  
Yellow tail stuffed shitake tempura with sweet soy, wasabi aioli & sweet chili sauce
- EBI CHILI** 10  
Tempura white shrimp with sweet chili sauce
- WANI KARAAGE** 16  
Alligator from Florida marinated in Shiokoji & deep fired
- CHICKEN NANBAN** 11  
Kyushu Island Style vinaigrette fried chicken served with home made tartar sauce
- HAMACHI KAMA** 11  
Fried Yellowtail collar dipped in garlic sweet soy sauce
- Punk Rock Tofu** 9  
Deep fried tofu served with spicy soy, negi & bonito flakes (vegetarian upon request)

## TSUNAMI SIGNATURE ROLLS

- PAPA SAN** 19  
Spicy crab, gobo, avocado, kaiware topped with seared red snapper, jalapeño rings & aioli, ponzu, negi & tobiko
- MAMA SAN** 16  
Tempura shrimp & lettuce, topped with spicy tuna, ponzu & negi
- SESAME SALMON GO** 17  
Fresh salmon, kaiware, cucumber & lemon, with sesame oil & sea salt
- SHONEN KNIFE** 17  
Avocado, kaiware, cucumber & jalapeños topped with yellowtail, white miso & truffle dressing
- SCORPION** 16  
Tempura shrimp, snow crab & cucumber, topped with eel & avocado, tsume
- THE SPIDERS** 19  
Soft shell crab, snow crab, lettuce, kaiware & gobo, topped with eel, avocado, tsume, tobiko & negi
- RADIO CRUNCHY** 14  
Crab meat, tuna, cucumber with spicy tempura flakes
- MT. FUJI** 15  
Tempura shrimp, eel, snow crab topped with spicy cream cheese, with tsume & habañoero tobiko
- BLACK SABBATH** 19  
Tempura shishito peppers, avocado, topped with garlic-soy marinated tuna, spicy aioli & black pepper
- DRAGON ASH** 17  
Shrimp tempura, avocado, & jalapeño served with curry tempura bits & curry sauce
- VEGI PAPA-SAN** 15  
Sweet potato tempura, avocado & cucumber, topped with eggplant, jalapeños & aioli
- SWEET YUMMY ROLL** 11  
Deep fried sweet potato with cucumber, avocado & aioli

## MAKI

'Classic Sushi Rolls'

- |                         |                          |                                 |
|-------------------------|--------------------------|---------------------------------|
| <b>SPICY SCALLOP</b> 9  | <b>SPICY TUNA</b> 9      | <b>SAKE &amp; AVOCADO</b> 8     |
| <b>CALIFORNIA</b> 9     | <b>ROCK 'N' ROLL</b> 9   | <b>HAMACHI &amp; AVOCADO</b> 9  |
| <b>MAGURO AVOCADO</b> 9 | <b>TEKKA Tuna</b> 8      | <b>SHRIMP TEMPURA</b> 9         |
| <b>AVOCADO</b> 7        | <b>NASU Eggplant</b> 6   |                                 |
| <b>KAPPA Cucumber</b> 6 | <b>OSHINKO Pickles</b> 6 | <b>UME SHISO Pickled plum</b> 6 |

## HEAD CHEF - SHINSUKE HAGINO

5% SF 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