



OYSTERS

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

PURPLE MOUNTAIN Washington	3.90/pc
SHIGOKU Washington	3.90/pc
KUMAMOTO Pt Reyes	3.90/pc
FANNY BAY British Columbia	3.90/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 over sushi rice	

NIGIRI & SASHIMI

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

HON MAGURO TORO Fatty Bluefin Tuna belly	17/34	SAWARA Spanish Mackerel, Miyagi	9/20
HON MAGURO CHU TORO Medium Fatty BF Tuna	14/30	BURI Wild mature Yellowtail, Ehime	10/22
HON MAGURO AKAMI Lean Bluefin Tuna	10/20	AJI Horse Mackerel, Chiba	8/18
MEBACHI MAGURO Big Eye Tuna	8/18	SHIMA AJI Striped Jack, Kagoshima	9/20
UMIMASU Ocean Trout, Scotland	8/18	MADAI Sea Bream, Kagoshima	8/18
HAMACHI Yellowtail	7/16	KUROMUTSU Blue Fish, Kanagawa	10/22
SAKE KOBUJIME Salmon cured in Konbu	9/20	MUKIMI HOTATE Scallops Hokkaido	9/20
SAKE Salmon	7/16	KANI Snow Crab, Alaska	8/18
SABA Cured Mackerel	7/16	UNAGI SHIRO SHOYU YAKI Grilled Freshwater Eel	9/20
HOKKAIDO UNI Sea Urchin	12/26	UNAGI Reg grilled Freshwater Eel	7/16
EBI Black Tiger Shrimp	7	IKURA Salmon Roe	7
TAKO Octopus	6/14	TOBIKO Flying Fish Roe	5
		HABAÑERO MASAGO Habañero Capelin Roe	6

VEGETARIAN NIGIRI

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	8
Pickled vegetables	
KAIISO 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 spicy aioli sauce	

LARGE BITES

- CHEF'S CARPACCIO** 18
Different fish cuts with special sauce
- TORCH MY BELLY** 14
Slices of seared fresh salmon belly, served with lemon sesame soy sauce
- YUZU SHIO KATSUO TATAKI** 15
Yuzu Salt flavored seared bonito
- GRILLED SHIOKOJI SALMON** 12
Salmon marinated in Shiokoji & broiled
- 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
- AGEDASHI TOFU** 9
Deep fried tofu with broth, vegetables & spicy oil

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** 18
Tempura shrimp, eel, snow crab topped with spicy cream cheese, with tsume & habañoero tobiko
- THE ABNORMALS** 19
Spicy tuna, lettuce, kaiware & fresh Jalapeño pepper with tuna, avocado, spicy sesame seeds & special spicy sauce
- 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'

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