

## S O U P S

* <b>SUMMER TOMATO SOUP WITH DUNGENESS CRAB</b>	Cup 5 Bowl 7
Chilled heirloom tomatoes, pureed and blended with hints of lemongrass and lime, topped with Dungeness crab meat	
<b>MISO SOUP</b>	4
Traditional Japanese Miso soup with tofu, seaweed, green onions, enoki, shimeji, and shiitake mushrooms	
<b>CLEAR SOUP</b>	4
Light bonito broth with Japanese fish cakes, Mitsuba (wild Japanese cilantro) and enoki mushrooms.	

## S A L A D S

<b>HOUSE SALAD</b>	6
Mesculin greens, cherry tomatoes, radish and Japanese cucumber drizzled with the house ginger-tofu dressing	
<b>SHIITAKE SALAD</b>	9
Grilled Japanese shiitakes served on a bed mixed greens, pink grapefruit and grape tomatoes tossed in a soy-ginger balsamic vinaigrette	
<b>SUSHI DEN CAESAR</b>	10.5
Traditional Caesar with a choice of seared tuna, fried calamari or shrimp tempura	
<b>CALAMARI AND SPINACH SALAD</b>	11
Crispy calamari served on a bed of baby spinach, pink grapefruit, mushrooms, cucumber and cherry tomatoes tossed in a soy-citrus vinaigrette	
<b>SUSHI DEN ROASTED DUCK SALAD</b>	12
Roasted duck breast served abed mesculin greens, daikon radish, asparagus, carrots and pink grapefruit tossed in a soy-ginger balsamic vinaigrette	
<b>SUSHI DEN ROTISSERIE CHICKEN SALAD</b>	12
Slow roasted chicken, tossed with mesculin greens, red peppers, snow peas, bean sprouts and avocado in a soy-sesame dressing topped with crispy wontons	
<b>TUNA TATAKI SALAD</b>	16
Seared tataki style tuna served with mesculin greens, asparagus and pink grapefruit tossed in a ponzu vinaigrette	

## A P P E T I Z E R S - V E G G I E A N D S E A F O O D

<b>JAPANESE EGGPLANT</b>	7
Japanese eggplant and julienne vegetables sautéed in a honey sesame miso glaze	
<b>GRILLED KAMA</b>	9
Mesquite grilled Shake (salmon) or Hamachi (yellowtail) collar seasoned with sea salt, served with your choice of ponzu, lemon-garlic or teriyaki sauce	
<b>GARLIC CALAMARI</b>	11
Tender calamari, asparagus, and mushrooms sautéed in a sake garlic butter sauce	
<b>SWEET AND SPICY CALAMARI</b>	11
Calamari rings and vegetables sautéed in a spicy Miso glaze	
* <b>SOFT SHELL CRAB</b>	13
Soft shell crab prepared in Sapporo beer and cilantro tempura batter served with daikon, mushroom and tricolor bell pepper salad	
<b>MISO BLACK COD</b>	13
Broiled Miso marinated black cod	
<b>DIVER SCALLOPS</b>	14
Seared jumbo scallops served atop white truffle whipped potatoes and sautéed baby spinach.	
<b>TASTE OF SASHIMI</b>	14
Two pieces each of sliced Maguro (tuna), Hamachi (yellowtail) and Shake (salmon) beautifully arranged with shredded daikon radish & Shiso mint	

All substitutions are subject to price increase  
Seasonal greens may differ based on availability

**For party of 6 or larger, 18% gratuity will be added to the bill.**

## A P P E T I Z E R S - M E A T

<b>EGG ROLLS</b>	7
Home-made crispy egg rolls filled with savory pork and vegetables, served with spicy yellow mustard.	
<b>YAKITORI</b>	7
Mesquite grilled chicken and green onion skewers glazed with our house teriyaki sauce	
<b>SPICY CHICKEN</b>	7.5
Sautéed Chicken in shichimi pepper sauce	
<b>SHUMAI</b>	8.5
Home-made steamed dumplings filled with a mixture of seafood, ground pork, water chestnuts, onion and shiitake mushrooms served with Chinese style hot mustard	
<b>BEEF CARPACCIO</b>	14
Thinly sliced NY strip steak and micro-greens served with a ponzu sauce. Prepared raw or seared	

## F R O M T H E G R I L L

(Additional items for Grill and LG Tempura - Rice \$1 Miso Soup \$2 Dinner Salad \$2.50)

	SM	LG
<b>SHRIMP AND VEGETABLE</b>	10	18.5
Shrimp and assorted seasonal vegetables		
<b>ASSORTED TEMPURA</b>	12	18.5
Shrimp, Calamari, Chicken, White fish and assorted seasonal vegetables		
<b>VEGETABLE TEMPURA</b>	8.5	12.5
Assorted seasonal vegetables		

<b>* YUZU SALMON</b>	18
Mesquite grilled sashimi grade North Atlantic Canadian salmon drizzled with plum wine beurre blanc with a hint of yuzu citrus, artichoke puree and fresh grilled summer vegetables	
<b>MISO BLACK COD</b>	18
Broiled miso marinated Black Cod with brown fried rice and seasonal fruit salsa	
<b>* SRIRACHA-GARLIC SHRIMP</b>	20
Mesquite grilled spicy jumbo tiger shrimp drizzled with a roasted red pepper togarashi chili sauce atop white truffle whipped potatoes and mango salsa	
<b>DIVER SCALLOP</b>	22
Seared jumbo scallops served with white truffle whipped potatoes and sautéed baby spinach.	
<b>SEARED TUNA WITH SHIITAKE VINAIGRETTE</b>	23
Mesquite grilled sashimi grade tuna served with a shiitake vinaigrette, roasted fingerling and wasabi whipped potatoes	
<b>* CRISPY WHOLE FISH</b>	MARKET PRICE
*Please ask your server for Chef's Catch of the Day	

<b>TERIYAKI CHICKEN</b>	17
Mesquite grilled tender chicken drizzled with the home made teriyaki sauce, served with arugula and plum potato salad. Comes with miso soup and rice	
<b>TERIYAKI SESAME CHICKEN</b>	17
Juicy tempura-style chicken breast tossed in a teriyaki sesame sauce, served served with arugula and plum potato salad. Comes with miso soup and rice	
<b>* GLAZED RED CURRY CHICKEN</b>	17
Mesquite grilled chicken, marinated in a red curry rub and plum wine, glazed with a reduction of port wine, balsamic vinegar and lemon juice, served with arugula and plum potato salad. Comes with miso soup and rice	
<b>* SUSHI DEN DUCK</b>	21
Oven roasted tender duck breast marinated in sake infused miso, and drizzled with a balsamic-port reduction, served with sweet yams and sautéed Asian vegetables	
<b>* NEW YORK STRIP STEAK</b>	22
Mesquite grilled NY strip steak served with tempura potatoes and a ragout of sautéed Brussels sprouts, baby corn, blue cheese and bacon. Choice of sweet and spicy hoisin sauce or teriyaki sauce	

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## FROM THE GRILL CONT.

* <b>SUSHI DEN LAMB CHOP</b>	ONE 12 TWO 24
Colorado lamb chop marinated in a sweet soy, garlic and mint sauce served with wasabi whipped potatoes and miso sautéed mild shishito peppers	
<b>SUKIYAKI HOT POT</b>	20
Thinly sliced NY strip steak, Asian vegetables and tofu cooked in a sweet soy broth and served in a traditional cast iron pot. Comes with rice	
<b>BENTO BOX</b>	24
Grilled beef and salmon with teriyaki sauce, shrimp-vegetable tempura, a pork-vegetable egg roll and fried shrimp dumpling. Comes with soup and rice	
<b>TOFU STEAK</b>	13
Flash-fried silky tofu drizzled with your choice of a soy-ginger sauce or wild mushroom infused sake garlic butter sauce served with stir fried Asian vegetables	
<b>STEAMED VEGETABLE</b>	14
Steamed seasonal vegetables served with a ponzu sauce	

## NOODLES

<b>NABEYAKI UDON</b>	15
Flour noodles in a light fish broth with egg served with shrimp and vegetable tempura Comes with dinner salad	
<b>DUCK UDON</b>	15
Flour noodles in a light fish broth with roasted duck breast. Comes with dinner salad	
<b>TEMPURA SOBA</b>	15
Buckwheat noodles in a fish broth served with shrimp and vegetable tempura Comes with dinner salad	

## SUSHI PLATTER

<b>VEGETARIAN SUSHI DINNER</b>	14
Eggplant (1pc) and Mushroom (1pc) sushi, Cucumber roll (3pc), Avocado roll (3pc), and Vegetable roll (5pc)	
<b>SUSHI DINNER</b>	23
Tuna, Yellowtail, Salmon, White fish, Scallop, Crab, Shrimp, and Octopus (1 pc. each) sushi with a choice of Tuna roll (6 pc.) or California roll (5 pc.)	
<b>TEKKA DON</b>	24
Tuna sashimi served over a bowl of sushi rice	
<b>CHIRASHI</b>	26
Chef's Selection sashimi served over a bowl of sushi rice	
<b>DELUXE SUSHI PLATTER</b>	28
Tuna, Yellowtail, Salmon, and Shrimp (1 pc. each) sushi, Tuna, Yellowtail, Octopus (2 pc. each) sashimi, Tuna and Yellowtail (1 pc. each) hand roll, and a California roll (6 pc.)	
<b>SASHIMI DINNER</b>	28
Three pieces each of Tuna, Yellowtail, Salmon, White fish, and Octopus	

## SIDES

<b>STEAMED WHITE RICE</b>	1.5
<b>WASABI OR WHITE TRUFFLE WHIPPED POTATOES</b>	3
<b>ROASTED SWEET YAM WITH BUTTER AND MINT</b>	5
<b>MISO SAUTÉED MILD SHISHITO PEPPERS</b>	6
<b>SAUTÉED CHINESE BROCCOLI IN OYSTER-STYLE SAUCE</b>	6
<b>STEAMED SEASONAL VEGETABLES</b>	7

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