



OMAKASE

- SASHIMI Chef's choice of sixteen pieces 42
- * SASHIMI Chef's choice of eight pieces 24
- SUSHI California or Spicy Tuna roll with five pieces of chef's choice Nigiri 25
- CHIRASHI 8 pieces of chef's choice sashimi & veggies over sushi rice 24
- VEGGIE Veggie Futomaki roll with three pieces of chef's choice Nigiri 19

OYSTERS All oyster are served on the half shell with Siracha & ponzu

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| KUMAMOTO Pt Reyes 3.50/pc 19/6pc | SHIGOKU Washington 2/pc 11/6pc | MIYAGI Washington 1.50/pc 8/6pc |
| * OYSTER SHOOTER Vodka, Sake 9 | WHISKY HALF SHELL Yamasaki Whisky 2/p | OMAKASE ½ Dozen (2 ea)/Dozen (4 ea) 13/24 |

CRUDO

- * TAKO WASABI Raw octopus & chopped wasabi stem in wasabi sauce 5
- SNAKE RIVER-BEEF TATAKI Seared Kobe beef New York cut, with fried onion, citrus pepper & ponzu sauce 18
- * HAWAIIAN TUNA POKKI Tenderized tuna with sesame oil & soy dressing, tobiko & vegetables 13
- UNI ON THE SPOON Luxurious sea urchin with uzura, tobiko, scallion & ponzu 8
- BINCHO CARPACCIO Sliced albacore tuna with truffle oil & ponzu 14
- TSUNAMI AHI POKE Diced tuna, cucumber, daikon sprouts, tobiko & scallions in spicy miso sauce 12
- TSUNAMI Flash fried, nori wrapped tuna, albacore & asparagus with sweet soy sauce, tobiko & scallions 14
- HAMACHI JALAPENO Yellow tail slice, jalapeno rings, avocado & tobiko, with white truffle ponzu 11
- WASABI FISH COCKTAIL Diced tuna, salmon, yellow tail, tomatoes & cucumber with wasabi vinaigrette 10

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, roasted pecans & greens with garlic dressing 9
- * SOBA Chilled buckwheat noodles & greens, tossed with yuzu-miso vinaigrette 7
- YAMITSUKI CUCUMBER Japanese cucumber with ground bonito flake & sesame, with garlic sesame oil 4
- * IKA SANSAI Smoked calamari with Japanese mountain vegetable 6

WARM

- MISO SOUP 3
- MAGIC MUSHROOMS Salmon, avocado, snow crab & enoki, baked with aioli; topped with tobiko & scallions 9
- DYNAMITE OYSTER Grilled pacific oyster & mushrooms, baked with dynamite aioli sauce 3/pc
- MIX TEMPURA Two shrimp & eight 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 8
- * MY GIRLFRIEND Fried Japanese sweet potato caramelized with honey, chili & soy sauce 8
- * HAMACHI KAMA Fried yellow tail collar dipped in garlic sweet soy sauce 10

TSUNAMI SIGNATURE ROLLS

- PAPA SAN Spicy California & kaiware topped with lightly seared sea bass, jalapeño rings & aioli, with ponzu, scallion & tobiko 17
- MAMA SAN Tempura shrimp & cucumber, topped with spicy tuna, ponzu & scallions 15
- SESAME SALMON GO Fresh salmon, kaiware, cucumber & lemon, with sesame oil & sea salt 15
- SHONEN KNIFE Avocado, gobo, kaiware, cucumber & jalapeno topped with yellowtail, white miso, truffle dressing & black tobiko 14
- SCORPION Tempura shrimp, Canadian snow crab & cucumber, topped with eel; & avocado, tsume 15
- THE SPIDERS Soft shell crab, snow crab, cucumber, kaiware & gobo, topped with eel, avocado, tsume, tobiko & scallion 19
- VOLCANO Spicy tuna, cucumber, kaiware & jalapeño topped with tuna, avocado & habañero tobiko 17
- 1974 Spicy scallop, asparagus & kaiware, topped with salmon, lemon & black tobiko 15
- RADIO CRUNCHY Crab meat, Maguro, cucumber with spicy tempura flakes 13
- MT. FUJI Tempura shrimp, eel, snow crab topped with pepper cream cheese, with tsume & habañero tobiko 13
- THE ABNORMALS Spicy tuna, cucumber, kaiware & fresh Serrano pepper with tuna, spicy sesame seeds & special spicy sauce 18
- VEGI PAPA-SAN Sweet potato tempura, cucumber & gobo, topped with eggplant, jalapeno & aioli 13
- VEGGIE TIGER Asparagus, cucumber, gobo, sweet cooked gourd & oshinko topped with fried eggplant, avocado & tsume 13
- SWEET YUMMY ROLL Deep fried sweet potato with cucumber, avocado, kaiware & soy-mayonnaise 10

TEMAKI 'Hand Rolls'

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| 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'

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| NEW YORK 8 | ROCK 'N' ROLL 8 | OSHINKO 5 | VEGGIE FUTOMAKI 6 |
| TEKKA Tuna 7 | SAKE & AVOCADO 7 | HAMACHI & AVOCADO 7 | AVOCADO 5 |
| SPICY TUNA 7 | CALIFORNIA 7 | SHRIMP TEMPURA 8 | KAPPA Cucumber 5 |

NIGIRI SUSHI & SASHIMI

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| MAGURO - Tuna 8 / 18 | HAMACHI - Yellowtail 7 / 16 | HIRAME - Halibut 7 / 16 |
| SAKE - Salmon 7 / 16 | SAKE NO KUNSEI Smoked Salmon 6 / 14 | WALU - Escolar 8 / 18 |
| BINCHO - Albacore 6 / 14 | BINCHO TATAKI Seared Albacore 6 / 14 | HOTATE - Scallop 7 / 16 |
| UNAGI - Freshwater Eel 6 | SABA - Mackerel 6 / 14 | IKA - Squid 5 / 12 |
| AMA-EBI - Sweet Shrimp 8 / 18 | TAKO - Octopus 6 / 14 | UNI - Sea Urchin 8 / 22 |
| KANI - Snow Crab 7 / 16 | EBI - Shrimp 6 | HABAÑERO TOBIKO 5 |
| IKURA - Salmon Roe 5 | TOBIKO - Flying Fish Roe 4 | |
| UZURA - Quail Egg 2 pair | TAMAGO - Egg Omelet 4 | ENOKI - Mushroom 4 |
| NASU - Eggplant 4 | SHITAKE - Mushroom 5 | |
| INARI - Stuffed Tofu Pocket 4 | ASPARAGUS 4 | SNAKE RIVER BEEF 9 |

HEAD CHEF - SHINSUKE HAGINO