




Salads & Tempura

tsukemono, assorted house pickled vegetable plate	8
kaiso seaweed salad	6
sunomono salad	4
•with crab, shrimp and surf clam	9
organic mixed green salad with a ginger miso vinaigrette and togarashi fried shallot rings	7
seafood and vegetable tempura	11
six piece wild white shrimp tempura	12
vegetable tempura	7
kabocha tempura	6
blanched spinach with sesame soy dressing (served chilled)	5
pan seared seasonal mushrooms	6
truffle potatoes	5

Vegetarian & Seafood

agedashi tofu with bonito flakes (local OTA tofu)	7
vegetable yaki soba and fried tofu	13
 MSC Alaskan halibut fish and chips with edamame mash accompanied with house made vinegar and shiso tartar sauce (available Monday and Tuesday only)	12
 MSC Alaskan black cod with smoked soy and roasted garlic glaze	12
 MSC wild Alaskan coho salmon miso yaki with soy daikon radish, blanched spinach and carrots	10
grilled Norwegian mackerel with a miso-mustard fingerling bacon and potato salad	8
seared sesame crusted tuna with caramelized eggplant and roasted garlic chili emulsion	13
oysters on the half shell - varieties change regularly	MP

Meat



house made Asian steamed bun with tonkatsu sauce, marinated cucumbers and green onion	6
grilled kobe flank with pickled mushrooms and herbed momiji sauce	11
kobe beef burger on brioche with aged Tillamook white cheddar, caramelized onions & onion rings add Nueske's applewood smoked bacon 2 add free range fried egg 1	14
smoked & seared kobe brisket with a tamarind soy reduction	10
Japanese brown curry udon noodle soup with shredded kobe beef	11

The Oregon State Health Department says that consuming raw or undercooked meats, poultry, seafood, shellfish, *herbed momiji sauce(contains raw egg), *house made aioli(contains raw egg), or eggs may increase your risk of food-borne illness.

Specialty Plates & "Press Boxes" Oshizushi

usuzukuri thinly sliced whitefish with finely chopped jalapenos, ponzu, green onions, tobiko, and sesame seeds	12
 MSC albacore carpaccio thinly sliced albacore with chopped, house smoked cippolini onion, pickled shiitake mushrooms, momiji, ponzu, chervil, and japanese sea salt	13
tuna poke chopped yellowfin tuna with cucumbers, onions, wakame, and sweet & spicy sesame sauce	9
 MSC Bamboo salmon slider wild Alaskan salmon tartare with meyer lemon olive oil, lemon thyme, mint, and garlic-ginger-momiji-ponzu sauce on English cucumber discs	8
seared mackerel carpaccio seared pieces of Norwegian mackerel with a mixture of rosemary, basil, cilantro and smoked onion	9
 MSC plate 8 pc spicy albacore roll with 3 pc nigiri (salmon, albacore, & house smoked ivory salmon)	15
 MSC Eskimo Box (6 piece) sushi rice "pressed" with wild Alaskan salmon layered with cucumber carpaccio, house smoked soy, green onions, and yuzu tobiko	11
hoki poke box* (6 piece) sushi rice "pressed" with red crab salad, and layered with tuna, avocado, green onion, togarashi, and poke sauce	14

Specialty Nigiri & Sashimi Plates



 MSC aburi nigiri (sweet or savory) choice of sweet or savory soy marinated albacore, lightly torched	6
 MSC wild Alaskan salmon yuan-zuke seasoned-soy marinated wild Alaskan salmon	6
albacore crunchy nigiri* MSC albacore atop a mixture of slightly spicy crab salad with tempura crunchies	6
truffled avocado avocado nigiri sprinkled with French black truffle salt	4
assorted sashimi tuna, MSC wild salmon, and MSC albacore	20
chirashi chefs choice sashimi on a bowl of sushi rice	25
chefs choice sashimi freshest items of the day	MP
assorted sushi • 5 pc nigiri with 4 pc california roll*	15
assorted vegetarian sushi • 8 pc veg roll, 2 pc avocado nigiri, 2 pc inari	9

Nigiri or Sashimi (2 pc)

(please inquire with your server about specials)

 MSC wild Alaskan salmon (SG)	5
 MSC house-smoked wild ivory salmon (SG)	5
 MSC ikura wild salmon roe (SG)	5
 MSC shiro maguro albacore (Oregon) (SG) spicy scallop	4.5 5
kani red crab (East Coast)	6
tamago sweet egg omelet (house made)	3.5
uzura quail egg	1
inari fried tofu with rice	2
avocado nigiri	2
striped bass (California)	4.5
mirugai giant clam (Washington)	9
saba house pickled mackerel (UK/Norway)	4
ama ebi sweet shrimp (Canadian) (SG)	5
ika squid	4
maguro tuna (troll & poll) (Philippines)	5
hokki gai arctic surf clam	3.5
hotate scallop (Japan)	4
aji horse mackerel (Japan)	5
anago sea eel (poll caught) (Japan)	4
uni sea urchin (Santa Barbara) • with fruit +1	MP
ebi wild white cooked shrimp (Gulf of Mexico)	4
habanero masago smelt roe (Iceland)	3.5
red tobiko flying fish roe (USA)	4.5
black tobiko flying fish roe (USA)	5
wasabi tobiko flying fish roe (USA)	5
yuzu tobiko flying fish roe (USA)	5

Traditional Rolls (hand rolls available)

 MSC wild salmon roll	5
 MSC philly roll <i>smoked wild salmon w/cream cheese & cucumbers</i>	7
 MSC wild salmon asparagus roll	6
 MSC salmon skin roll	7
 MSC spicy salmon roll	7
spicy scallop roll*	8
california roll*	5
buddha roll <i>fresh & pickled vegetables (vegetarian)</i>	7
cucumber roll (vegetarian)	4
vegetarian roll <i>roasted peppers, cucumbers, sprouts, avocado & gobo</i>	5
ume shiso roll <i>pickled plum with shiso (vegetarian)</i>	4
avocado roll (vegetarian)	4
natto roll (vegetarian)	4
kanpyo roll <i>pickled gourd (vegetarian)</i>	4
tuna roll	5
butterfly roll* <i>sea eel, crab, cucumber, topped with avocado</i>	11
rainbow roll*	13
spicy tuna roll	7
spider roll* <i>soft shell crab roll</i>	9
shrimp tempura roll*	9
sea eel roll	5

House Signature Rolls

 salmon nation roll (8 piece)	17
house smoked wild ivory salmon, asparagus, cucumber and avocado inside topped with wild salmon and salmon skin salsa	
 MSC northwest philly (8 piece)	9
wild Alaskan salmon, cream cheese and avocado tempura fried and finished with eel sauce	
lucky 13* (8 piece)	13
MSC albacore, cucumber, and avocado inside with a mixture of crab, scallop, yuzu tobiko, and cilantro across the top	
highway 35* (8 piece)	15
red crab mixed with spicy sesame aioli, avocado, cucumber and asparagus, topped with sake poached pears, eel sauce, tempura crunchies and tobiko	
the local* (8 piece)	15
MSC albacore, strips of red jalapeno and cucumbers inside topped with red crab mixed with spicy sesame aioli and black tobiko	
green machine* (8 piece vegetarian) MSC option (albacore)	9 /14
tempura fried asparagus and green onions topped with avocado and cilantro sweet chili aioli	
310 (8 piece vegetarian)	11
marinated fried tofu, roasted peppers, cucumbers, asparagus and yamagobo wrapped with avocado and sweet shiitake glaze	
california sunset* (8 piece)	11
a california roll topped with spicy tuna, spicy mayonnaise, and tempura crunchies	
ring of fire (8 piece)	13
fried oysters, cucumber and yamagobo inside with a mixture of chopped MSC albacore, jalapeno and jalapeno marmalade on the top then seared and finished with fried rings of shallots and yuzu juice	
chasing the dragon* (6 piece)	15
shrimp tempura, spicy tuna, red crab, cucumbers, avocado and tobiko, rolled in tempura crisps	
i heart anago (8 piece)	11
sea eel, tempura asparagus and cream cheese wrapped with avocado and eel sauce	

House Made Desserts

kasutera
traditional Japanese tea cake served
with seasonal fruit and ice cream 6

st. dominique flourless chocolate cake
with berry sauce and caramel 7

azuki filo
red bean paste inside a warm, honey covered filo, alongside
raspberry poached pears with sweet potato lime sorbet
(takes 15 minutes - please pre-order) 8

chocolate egg rolls
rolled in sugar and served with
candied ginger ice cream 9

coconut panna cotta
vegan coconut custard, accompanied by yuzu pocky sticks
with a white chocolate dipping sauce and yuzu syrup 8

Happy Hour

(monday - friday 5 - 6:30)

kaiso seaweed salad 4

pan seared seasonal mushrooms 4

truffle potatoes 3

organic mixed green salad with a ginger miso vinaigrette
and togarashi fried shallot rings 4

vegetable tempura 4

 MSC wild Alaskan coho salmon miso yaki
with soy daikon radish, blanched spinach and carrots 5

grilled kobe flank with pickled mushrooms and
herbed momiji sauce* 7

smoked & seared kobe brisket with a tamarind soy broth 6

vegetable yaki soba and fried tofu 7

SUSHI

 MSC nw Philly 4

nigiri set 6

california roll* 3

daily hand roll 2

vegetable roll 3

inari (vegetarian) 1

to participate in happy hour specials, a minimum of one drink per person must be ordered. happy hour
served in the bar area only. no to-go orders available for happy hour