

Sushi & Sashimi

Nigiri 2 pieces - にぎり (二貫)

Sashimi: Small- same price as sushi

Large- please ask server

Specialties

(please ask server for availability)

4.50	Maguro tuna	鮪
5.00	Hamachi yellowtail	はまち
5.00	Kampachi amber jack	寒八
4.50	Shiro Maguro white tuna	白鮪
4.00	Sake salmon	鮭
4.00	Ebi shrimp	海老
3.50	Tako octopus	蛸
4.00	Hotategai scallop	帆立貝
4.50	Hirame sole	平目
4.00	Suzuki striped bass	鱸
3.50	Ika squid	烏賊
3.50	Saba mackerel	鯖
4.50	Unagi eel	鰻
5.00	Anago sea eel	穴子
4.50	Kani crab	蟹
5.00	Amaebi sweet shrimp	甘海老
6.00	Uni sea urchin	うに
4.25	Ikura salmon roe	いくら
3.75	Tobiko flying fish roe	跳び子
6.00	Kazunoko herring roe	かずのこ
6.00	Kobu-Kazunoko	こぶかずのこ
5.50	Mirugai geoduck	みる貝
3.75	Hokkigai surf clam	ほっき貝
3.75	Green Lip Mussels	ムール貝
3.00	Tamago egg	卵

Blue Fin Tuna: ブルーフィンツナ:

9.50 O Toro most fatty

8.50 Toro fatty とろ

7.00 Chu Toro med fatty 中とろ

6.00 Akami red 赤身:

4.75	Shima Aji trevally	しまあじ
6.00	Aji spanish mackerel from Japan	あじ
4.75	Sawara spotted mackerel	さわら
6.00	Kohada sardine	こはだ
5.50	Katsuo bonito	かつお
12.95	Katsuo Tataki	カツオのタタキ
5.00	Japanese Tai snapper	鯛
4.50	Kobu Jime	こぶじめ
4.50	Taira gai large scallop	たいらがい
3.75	Ebodai butterfish	エボダイ
6.00	Aoyagi yellow clam	
5.00	Houbou bluefin gurnard	ホーボー
5.00	Sayori halfbeak	さより
5.00	Shako mantis shrimp	シャコ
5.00	Torigai black cockle	とり貝
7.00	Awabi live abalone	あわび
4.50	Sockeye Salmon	

Sushi Rolls

Japanese rolls

- 4.25 Tekka Maki: Tuna
- 3.00 Kappa Maki: Cucumber
- 6.50 Futomaki: Gourd, sweetened fish flake, tamago, cucumber, & pickled burdock
- 3.25 Oshinkomaki: Oshinko (pickled daikon)
- 3.25 Natomaki: Nato (fermented soybean)
- 3.25 Umejiso: Ume (salted sour plum) paste and shiso leaf
- 6.00 Negitoro: Blue fin toro & green onion (please ask server for availability)

American rolls

- 6.25 California Roll: Fresh Dungeness crab, smelt roe, avocado & cucumber
- 6.25 Spicy Tuna: Spicy Tuna Mix, smelt roe & cucumber
- 5.95 Salmon Roll: Salmon, avocado & cucumber
- 5.95 Philly Roll: Salmon, cream cheese, cucumber, sliced onions
- 4.95 Salmon Skin Roll: Salmon skin, daikon sprouts & cucumber
- 4.25 Negihama: Yellow tail & green onion
- 5.95 Scallop Roll: Scallop, mayonnaise, smelt roe, green onion & cucumber
- 5.95 Dynamite Roll: Spicy Scallop mix, smelt roe, cucumber & green onion
- 5.95 Unagi Roll: Fresh water eel, avocado & cucumber
- 5.25 Saba Roll: Mackerel, shiso leaf, green onion & pickled ginger
- 8.50 Tempura Roll: 2 tempura shrimpa, cucumber, avocado, daikon sprouts & smelt roe
- 10.00 Spider Roll: Soft shell crab, avocado, daikon sprouts, cucumber & smelt roe
- 10.00 Rainbow Roll: Fresh Dungeness crab, smelt roe, avocado, & cucumber; Outside: salmon, Tuna, white fish & avocado
- 10.00 Saito Roll: Spicy Crab meat, smelt roe, cucumber, & green onion; Outside: Scallop
- 10.00 Northwest Roll: Sauteed seasonable mushrooms, tempura green beans, & daikon Sprouts; Outside: smoked salmon
- 12.95 Caterpillar Roll: Shrimp, tamago, smelt roe, & cucumber; Outside: unagi & avocado
- 12.95 Mara Roll (Saito's Special Spicy Tuna Roll): Spicy tuna mix, smelt roe & cucumber. Outside: Tuna & cucumber
- 30.00 Daimajin Futomaki: please ask server

Entrees

エントリー

served with rice, salad, and miso soup

Sushi dinners

寿司盛り合わせ

chef's choice

- 19.00 **Large Assortment** 10貫
10 pieces of nigiri and one roll
- 15.00 **Small Assortment** 8貫
8 pieces of nigiri and one roll
- 22.00 **Sashimi Assortment** 刺し身盛り合わせ
18-20 pieces of fish
- 20.00 **Chirashizushi** ちらし寿司
an assortment of sashimi placed over a box of sushi rice
- 18.00 **Grilled Salmon Teriyaki or Shioyaki**
サーモンの照焼き又は塩焼き
a 9 oz. salmon filet lightly brushed with teriyaki and grilled, or salted, served with sautéed oyster mushrooms.
- 14.00 **Saba Shioyaki** さば塩焼き
mackerel lightly salt and peppered and pan fried, served with braised green cabbage
- 16.00 **Black Cod Kasuzuke** 銀だらのかす漬け
black cod filet that has been marinated in sake paste then slowly broiled, served with sautéed swiss chard

- 14.00 **Unajyu** うな重
broiled freshwater eel served over a bed of rice with a sweet sauce brushed on top
- 14.00 **Roasted Chicken Teriyaki** チキン照焼き
boneless chicken breast & thigh, basted with teriyaki sauce; served with braised baby bok choy
- 19.00 **New York Steak**
ニューヨークステーキ
12oz new york steak prepared shioyaki or teriyaki style; served with sautéed eggplant
- 15.00 **Tonkatsu** とんかつ
panko-breaded pork loin; deep-fried and served with shredded cabbage, Japanese mustard, and dipping sauce
- 14.00 **Tempura Dinner** 天ぷらディナー
seasonal vegetables and four black tiger shrimp lightly battered and deep-fried, available with vegetables only
- 16.00 **Sukiyaki** すき焼き
nappa cabbage, onions, tofu, bamboo shoots, shitake mushrooms, clear noodles and thin-sliced rib-eye all simmered in a sweet soup broth, available vegetable only.

*18% gratuity added to parties of 8 or more.
All major credit cards accepted. Checks not accepted.*