INDAH SUSHI

FRESH FUSION EATERY

WHITEFISH, MONTANA

STARTERS

GF EDAMAME – $7
choice of:
- sweet chili sauce
- sea salt
- garlic truffle +$2

♥ GF DRUNKEN SEA SCALLOPS*
two seared scallops in rosé ponzu, wasabi-lemon aioli, yuzu tobiko, pistachios — $23

GF HAWAIIAN TUNA POKE*
ahi tuna marinated in sesame, ginger, garlic & soy, on a bed of mixed greens & rice — $18
– add: avo/cuc/seaweed +$2 each
--add: 1 coconut shrimp $3 each

GF TUNA TATAKI*
ginger- pepper crusted and seared tuna, shaved cucumbers [sunomono], ginger-soy reduction — $20

GF NORI TACOS*
4 nori tacos chef's choice fish w/ avocado, cucumber — $22

♥ GF HAMACHI CRUDO*
hamachi, tobiko, avocado, shaved fennel, cilantro, jalapeño, curry oil, ginger-soy reduction, sea salt — $28

♥ GF WHISKEY GINGER CRUDO*
miso whiskey king salmon & black cod, fused ginger and black garlic oil, jalapenos, lemon, scallions, ginger sea salt, fried leeks — $25

OMAKASE

CHEF'S CHOICE

GF SASHIMI COMBO*
showcasing our fresh fish; prepared chef's choice. [may add garnishes] — $40 | 10 pcs

GF NIGIRI COMBO*
fresh fish pressed on rice, chef's choice fish & garnish — $25 | 6 pcs

GF CHEF'S CHOICE 3 ROLL PLATTER –
let our chef surprise you with a curated trio of our favorite sushi rolls, hand selected based on the freshest and most seansonal inspiration. — 70

HOT PLATES

GF ASK FOR OUR GLUTEN FREE TEMPURA ON ANY HOT PLATE

CALAMARI
tempura fried hand cut, fresh squid [tubes/tentacles] scallions, sweet-spicy chili sauce, mixed greens — $20

VEGETABLE TEMPURA
broccoli, cauliflower, brussel sprouts, carrots. drizzled in love sauce & a ginger-soy reduction — $18
– add (3) shrimp $9

♥ COCONUT SHRIMP
panko style, sticky rice, sweet chili sauce, coconut — $22

SOFT SHELLED CRAB
panko blue crab, sticky rice, mixed greens, wasabi-lemon aioli — $22

KAMA TEMPURA
hamachi or king salmon cheek [limited availability] — $19

YAKISOBA NOODLES
carrots, purple cabbage, cilantro, coconut flakes — $16
– add tofu $8 add (3) shrimp $9
- add local wagyu $25

DASHI TOFU + LION'S MANE
tempura tofu, crispy local sunhands farm lion's mane, housemade dashi sauce, scallions, sticky rice — $17

BAO BUNS

BAO BUNS 2 PER ORDER

PANKO SHRIMP
pickled cucumber & rainbow carrots, red cabbage, love sauce — 18

GARLIC CHILI WAGYU BEEF
local wagyu marinated in garlic-ginger-chili sauce, pickled cucumber & carrots, red cabbage, side house-made bao sauce — 25

♥ CRISPY LION'S MANE MUSHROOM
pickled cucumber & shredded carrots, red cabbage, side of house-made bao sauce — 17

SOUPS

MISO SOUP
white miso with freshly minced ginger, furikake seasoning [sesame/seaweed], tofu, scallions — $6

GF COCONUT CURRY
coconut cream & vegetable broth base, infused with red curry, carmelized garlic-ginger-onions. sticky rice in the soup. — $8

SALADS

GF SUNOMONO
cucumber thinly sliced — $8

GF WAKAME SALAD
natural seaweed w/ mixed greens — $10

IKA SANSAI SALAD
squid salad, bamboo shoots, sesame, seaweed w/ mixed greens — $12

ALICE COMBO*
all salads + ahi poke — $24

VEGETABLE ROLLS

GF VEGAN MAKE ANY OF THESE ROLLS GLUTEN FREE OR VEGAN

♥ FORAGER
tempura lions mane mushroom, avocado, cilantro, jalapeño, cucumber, beet infused rice, lime. — $16
– add spicy tuna | $3

V + Q
tempura curried tofu, cashews, avocado, mixed greens, love sauce — $15

FLOWER CHILD
tempura carrot, mint, fennel, avocado, wasabi-lemon aioli — $15

GF AVOCADO CUCUMBER
avocado & cucumber — 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR IT MAY MAKE YOU DEAD SEXY.

INDAH SUSHI
FRESH FUSION EATERY

SASHIMI + NIGIRI

ORDER ANY NIGIRI AS A HANDROLL (1 PER ORDER) NIGIRI (2PCS) SASHIMI (5PCS)

GF AHI* – (S)$26 (N)$13
bigeye tuna,hawaii
– whiskey miso, cilantro, lime + $2

GF TOMBO* – (S)$21 (N)$12
albacore tuna,hawaii
– curry oil, ginger-soy, coconut + $2

GF HAMACHI* – (S)$28 (N)$14
amberjack, japan
– seared w/ love sauce, jalapeño +$2

GF BLACK COD* – (S)$21 (N)$12
gindara, washinton state
– miso whiskey, pistachio, seared +$2

GF KING SALMON* – (S)$28 (N)$14
ora king salmon, nz
– habanero salt, lemon + $2

GF EBI – (N) $10
steamed shrimp
– wasabi aioli, tobiko + $2

GF HOTATE (SCALLOPS)* – (N)$22
sea scallops, nova scotia

GF SPICY SCALLOPS* – (N) $16
scallops with scallions, yuzu tobiko, spicy aioli

GF LOCAL RANGE WAGYU* – (N) $22 (S) $39
– nigiri: seared w/ garlic oil, goat cheese, habanero salt
sashimi: ponzu & garlic oil, furikake

GF MASU – (N) $14
smoked trout, Idaho

GF QUAIL EGG SHOT – $9
premium sake, lemon, ponzu, scallions, togarashi, tobiko

MASAGO* – (N) $12
capelin roe
– add quail egg $4

GF YUZU TOBIKO* – (N) $12
citrus flying fish roe
– add quail egg $4

HANDROLL OPTION*
[1 PC PER ORDER] protein, avocado, cucumber, wrapped in nori like a cone.
— NIGIRI PRICE
– choose protein: ahi, tombo tuna, king salmon, hamachi, scallops, spicy scallops, ebi shrimp, smoked trout, salmon skin, beef tenderloin

FUSION MAKI ROLLS

GF MAKE ANY ROLL GF

GF CALIFORNIA LOVE – $17
lump red crab, avocado, cucumber, love sauce

GF SALMON AVOCADO – $16
king salmon, avocado

GF SPICY TUNA* – $16
spicy tuna, avocado, cucumber

STUMPTOWN – $16
tempura shrimp, avocado, cucumber

GF AHI JEWEL* – $21
ahi, avocado, fennel, pistachio, yuzu tobiko

GF ♥ INSPO* – $21
king salmon, avocado, jalapeño, dill, wasabi lemon aioli, crispy leeks

GF ♥ GOOD JUJU* – $21
spicy tuna, curried black cod, avocado, fennel, cilantro, jalapeño, lime, buzz button flakes

GF THOMAS THE TRAIN* – $20
pepper seared tuna, double layered avocado, snap peas, scallions, lemon squeeze

♥ SMOKED ACES* – $23
spicy scallops, tempura shrimp, avocado, miso paste, jalapeño, scallions, yuzu tobiko

🌶 HOT UNCLE* – $24
king salmon, tempura shrimp, smoked trout, avocado, red bell pepper, mango, wasabi-lemon aioli, sriracha, togarashi

COCO* – $23
tuna, lump red crab, tempura shrimp, avocado, red pepper, coconut, dash of curry, mint, ginger-soy reduction

🌶🌶 KINDA LINGERS* – $23
tuna inside and out, wasabi fried shrimp, avocado, red bell, mango, coconut flakes, lime, spicy 'linger' sauce

DAD BOD* – $24
tuna, tempura crawfish, miso, avocado, cucumber, jalapeño, red bell pepper, scallions, furikake, love sauce, ginger-soy reduction
– 12 pcs, nori out

...AND THE ROLLS GO ON

INDAH FISH 2.0* – $26
tuna, ebi (steamed shrimp), avocado topped - rainbow roll style. lump red crab, tempura jalapeno, and cilantro.

GF ♥ SALT N' PEPPER* – $23
hamachi, pepper seared tuna, avocado, lemon, goat cheese, scallions, pistachio, ginger-soy reduction, ginger salt

♥ THE LOCAL* – $27
seared local wagyu beef w/ love sauce, tempura shrimp, goat cheese, avocado, jalapeño, bonito, truffle sea salt

GF SKIN TO WIN* – $25
spicy tuna, lump red crab, salmon skin, avocado, pear, mint, ginger-soy reduction, seaweed salad
– [12 pieces, nori out]

PLATTINUM* – $22
king salmon seared with love sauce, tempura shrimp, ebi shrimp, avocado, jalapeño, togarashi

GF BEDAZZLED TOPKNOT* – $21
spicy tuna, king salmon, fennel, cucumber, mixed greens, pear, togarashi

GOOD MEDICINE* – $21
spicy tuna, tempura lions mane mushroom, avocado, cilantro, jalapeño, cucumber, beet infused rice, lime

GF THE RYNO* – $22
spicy tuna, seared tuna, goat cheese, avocado, snap pea, jalapeño, scallions, miso-whiskey sauce

♥ WEAR YOUR ROOTS – $23
spicy smoked trout, avocado, mango, love sauce, ginger-soy reduction
– [tempura style 12-14 pcs]

GAMBLER OPTION

🌶🌶🌶 TAKE A GAMBLE – $2
Choose any roll to add a little spice to one piece. Chef will place a dash of ghost pepper on a random piece in your roll. Think Russian Roulette style. You won't know which piece has the winning spicy bite until you do!
– Don't worry the person who ends up with the spiced out mouth will get a shot of sake to wash it down.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR IT MAY MAKE YOU DEAD SEXY.