



INDAH SUSHI

FRESH FUSION EATERY

WHITEFISH, MONTANA

STARTERS

EDAMAME — \$6

choice of:
- sweet chili sauce
- sea salt
- garlic truffle +\$2

DRUNKEN SEA SCALLOPS*

two seared scallops in rosé ponzu, wasabi-lemon aioli, citrus yuzu tobiko, pistachios — \$20

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

TUNA TATAKI*

ginger- pepper crusted and seared tuna, shaved cucumbers [sunomono], ginger-soy reduction — \$19

NORI TACOS*

4 nori tacos chef's choice fish w/ avocado, cucumber — \$18

HAMACHI CRUDO*

hamachi, tobiko, avocado, shaved fennel, cilantro, jalapeño, curry oil, ginger-soy reduction, sea salt — \$19

OMAKASE (CHEF'S CHOICE)

SASHIMI COMBO*

showcasing our fresh fish; prepared chef's choice. choose between | bare fish or fancy style | (may include sauces, spices, herbs, tobiko) 10 pcs — \$30 | \$38

NIGIRI COMBO*

fresh fish pressed on rice | choose between bare fish or fancy style | (6 pcs) — \$25 | \$33

TRUST US*

we will give you a specialty experience, highlighting our fresh fish, unique flavors and chef's favorite dishes. comes with 3 different dishes for the table to share, all chef's choice. — \$50 per person

HOT PLATES

COCONUT SHRIMP

panko style, sticky rice, sweet chili sauce, coconut flakes — \$18

CALAMARI

tempura fried hand cut, fresh squid [tubes/tentacles] scallions, sweet-spicy chili sauce, mixed greens — \$18

VEGETABLE TEMPURA

broccoli, cauliflower, brussel sprouts, carrots. drizzled in love sauce & a ginger-soy reduction — \$16
- add shrimp \$6

KAMA TEMPURA

fried collar topped with love sauce, ginger-soy reduction with sticky rice [hamachi or king salmon] — \$16

YAKISOBA NOODLES

carrots, purple cabbage, cilantro, coconut flake — \$16
- add shrimp/tofu \$6
-- add beef tenderloin \$10

SOFT SHELLLED CRAB

panko blue crab, sticky rice, mixed greens, wasabi-lemon aioli — \$21

DASHI TOFU + LION'S MANE

tempura tofu, crispy lion's mane, housemade dashi sauce, scallions, sticky rice — \$16

BAO BUNS

BAO BUNS 2 PER ORDER

PANKO SHRIMP

pickled cucumber & rainbow carrots, red cabbage, love sauce — 16

GARLIC CHILI WAGYU BEEF

local wagyu beef marinated in garlic-ginger-chili sauce, red bell pepper, pickled cucumber & rainbow carrots, red cabbage, side housemade bao sauce — 18

CRISPY LION'S MANE (VEGGIE)

pickled cucumber & rainbow carrots, red cabbage, side of housemade bao sauce — 14

CURRY COCONUT LOBSTER

avocado, pickled cucumber, lemon, lobster sautéed in curry coconut cream sauce — 21

SOUPS

MISO SOUP

white miso with freshly minced ginger, furikake seasoning (sesame/seaweed), tofu, scallions — \$6

COCONUT CURRY

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

SALADS

SUNOMONO

cucumber thinly sliced — \$6

WAKAME

natural seaweed — \$9

IKA SANSAI

sesame smoked squid — \$10

ALICE COMBO*

all salads + poke — \$20

VEGETABLE ROLLS

FORAGER

tempura lions mane mushroom, avocado, cilantro, jalapeño, cucumber, beet infused rice, lime. — \$16

V + Q

tempura curried tofu, cashews, avocado, mixed greens, love sauce — \$14

SNOW DUST

togarashi tofu, avocado, cilantro, red bell pepper, rainbow carrots, sweet chili sauce and coconut. wrapped in soy paper, tempura roll — \$15

FLOWER CHILD

tempura carrots, mint, fennel, avocado, wasabi-lemon aioli — \$14

STRAWBERRY FIELDS

strawberry, avocado, cucumber, mint, pistachio — \$12



SASHIMI + NIGIRI

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

AHI*

bigeye tuna, hawaii — (S) \$19
(N) \$12
– *whiskey miso, cilantro, lime* + \$2

TOMBO*

albacore tuna, hawaii — (S) \$18
(N) \$11
– *curry oil, ginger-soy, coconut* + \$2

HAMACHI*

yellowtail, japan — (S) \$18 (N) \$11
– *seared w/ love sauce, jalapeño* + \$2

SAKE*

ora king salmon, nz — (S) \$19
(N) \$12
– *miso, pistachio, lemon* + \$2

HOTATE (SEA SCALLOPS)*

scallop, nova scotia — (S) \$19
(N) \$12

SPICY HOTATE (SCALLOPS)*

scallops minced and mixed with scallions, yuzu tobiko, spicy aioli, togarashi — (N) \$12

WAGYU TENDERLOIN*

seared w/ garlic oil, goat cheese, habanero salt, scallions — (N) \$16 (S) \$21

EBI

steamed shrimp — (N) \$8
– *wasabi aioli, tobiko* + \$2

MASU

smoked trout, Idaho — (N) \$11

TOMAGO

sweet omelet — (S) \$13 (N) \$7

MASAGO*

capelin roe — (N) \$8
– *add quail egg** + \$2

TOBIKO*

flying fish roe.
choice of: regular, wasabi, yuzu citrus — (N) \$8
– *add quail egg** \$2

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, tomago, smoked trout, salmon skin, beef tenderloin*

FUSION MAKI ROLLS

ASK FOR GF OPTION FOR ANY ROLL

AHI JEWEL*

ahi, avocado, fennel, pistachio, wasabi tobiko — \$16

CALIFORNIA LOVE

lump crab, avocado, cucumber, love sauce — \$16

INSPO*

king salmon, avocado, jalapeño, dill, wasabi-lemon aioli, crispy leeks — \$16

STUMPTOWN

tempura shrimp, avocado, cucumber, ginger-soy reduction — \$15

THE LOCAL*

seared local wagyu tenderloin w/ love sauce, tempura shrimp, goat cheese, avocado, jalapeño, bonito, truffle sea salt — 23

WILDFIRE

[panko style 12pcs] 5 spiced tuna, tomago, avocado, cilantro, shaved fennel, goat cheese, tobiko, love sauce, linger sauce — \$20

SANS RICE 3.0*

[no rice / all protein & veggies] ahi, crab, tomago, avocado, cucumber, mixed greens, red cabbage, strawberry, cilantro, ginger-soy reduction, wasabi-lemon aioli — 20

SKIN TO WIN*

[12 pieces, nori out] spicy tuna, crab, salmon skin, avocado, pear, mint, soy-ginger, seaweed salad — \$19

HOT UNCLE*

king salmon, tempura shrimp, smoked trout, avocado, red bell pepper, mango, wasabi-lemon aioli, chili sauce, togarashi — \$18

THE RYNO*

spicy tuna, seared tombo, goat cheese, avocado, snap pea, jalapeños, scallions, miso-whiskey sauce — \$19

PLATTINUM*

king salmon seared, tempura shrimp, ebi shrimp, avocado, jalapeno, love sauce, togarashi — \$18

DAD BOD*

tombo tuna, tempura crawfish, miso, avocado, cucumber, jalapeno, red bell pepper, scallions, furikake, love sauce, ginger-soy reduction — \$18

FUSION MAKI ROLLS

SMOKED ACES*

spicy scallops, tempura shrimp, avocado, miso paste, jalapeno, scallions, yuzu tobiko, togarashi — \$19

BRINGING FANCY BACK*

lobster meat, spicy scallops, tempura jalapeno, mango, wasabi yuzu aioli, dill, crispy leeks — \$25

PAPA ROD*

ahi, tempura soft shelled crab, chopped smoked squid salad, avocado, jalapeños, cashew, love sauce, togarashi — \$21

SALT N' PEPPER*

hamachi, pepper seared tuna, avocado, lemon, goat cheese, scallions, pistachio, ginger-soy reduction, ginger sea salt — \$19

WEAR YOUR ROOTS

[tempura style 12-14 pcs] spicy smoked trout, avocado, mango, love sauce, ginger-soy reduction — \$19

GOOD MEDICINE*

spicy tuna, tempura lions mane mushroom, avocado, cilantro, jalapeño, cucumber, beet infused rice, fresh squeezed lime — 19

KINDA LINGERS*

ahi inside and out, wasabi fried shrimp, avocado, red bell, mango, coconut flakes, lime, spicy 'linger' sauce — \$20

COCO*

curry crab, tempura shrimp, tombo tuna, avocado, red pepper, coconut, mint, ginger-soy — \$19

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.*