

INDAH SUSHI


PLEASE ASK FOR **VEGAN** OPTIONS / OUR **GLUTEN FREE** TEMPURA.

We are happy to cater to your dietary needs!

STARTERS

EDAMAME *gf* 
sweet chili sauce \$6
sea salt \$6
truffle garlic \$8


SOUPS:

COCONUT CURRY *gf*  \$7

MISO SOUP  \$6

SALADS:

IKA SANSAI [SESAME SMOKED SQUID] \$9

SUNOMONO [CUCUMBER] *gf*  \$6

WAKAME [SEAWEED] *gf*  \$8

ALICE COMBO* [ALL SALADS + POKE] \$18

WILD SALMON POKE* *gf*
wild sockeye salmon
marinated in sesame, ginger,
garlic & soy.
mixed greens & rice
\$18
add: avo/cuc/seaweed
+\$2 each
add: 1 coconut shrimp \$3 each

HAMACHI CRUDO* *gf*
hamachi, avocado, shaved
fennel, cilantro, jalapeño,
curry oil, ginger-soy
reduction, sea salt
\$19

TUNA TATAKI* *gf*
ginger- pepper crusted
and seared tuna, shaved
cucumbers [sunomono],
ginger-soy reduction
\$19

NORI TACOS* *gf*
4 nori tacos chef's choice
fish w/ avocado,
cucumber, basil
\$18

SHRIMP BLISS BITES
[8 pieces, panko fried]
ebi shrimp,
avocado, jalapeño,
red bell pepper, cilantro,
crispy rice noodles, J's garlic
peanut sauce
\$17

**DRUNKEN
SEA SCALLOPS*** *gf*
2 seared scallops in rosé
ponzu, wasabi-lemon aioli,
tobiko, pistachio
\$19

HOT PLATES

KAMA TEMPURA
fried fish collar topped
with love sauce, ginger-soy
[hamachi or king salmon]
\$15

VEGETABLE TEMPURA
fresh seasonal vegetables,
drizzled in love sauce, ginger-soy

\$16
add shrimp \$6

AGE DASHI TOFU
tempura tofu, crispy rice
noodles, housemade dashi
sauce, sticky rice

\$15

**SOFT-SHELLED CRAB
TEMPURA**
maryland blue crab, sticky
rice, mixed greens,
wasabi-lemon aioli
\$17

COCONUT SHRIMP
dipped in coconut flakes,
panko style,
sticky rice, sweet chili
sauce, topped with crispy
rice noodles
\$18

YAKISOBA NOODLES
shredded carrots, purple cabbage,
cilantro, coconut flake

\$16
add shrimp/tofu \$6
add beef tenderloin \$10

CALAMARI
hand cut panko fried fresh
squid [tubes/tentacles]
scallions, sweet-spicy chili
sauce
\$19

BEEF TENDERLOIN
8oz of MT local KM
grass-fed beef, marinated in
garlic-sweet chili sauce with a
side of brussel sprouts
and sticky rice
\$38

SASHIMI* (S) *gf*

5 pieces per order || raw or seared

NIGIRI* (N) *gf*

fish on rice, 2 pcs || hand rolls upon request || spicy +\$1

(S) / (N)

(N)

AHI	bigeye tuna, hawaii	\$19 / \$12	TOBIKO	flying fish roe, add quail egg +\$2	\$7
TOMBO	albacore tuna, hawaii	\$17 / \$10	MASAGO	capelin roe, add quail egg +\$2	\$7
HAMACHI	pacific yellowtail, japan	\$18 / \$11	MASU	smoked trout, idaho	\$10
SAKE	ora king salmon, nz	\$18 / \$11	EBI	steamed shrimp	\$7
HOTATE	sea scallop, nova scotia	\$18 / \$11	IKURA	salmon roe, add quail egg +\$2	\$7
TOMAGO	sweet omelet, japan	\$13 / \$6	QUAIL EGG SHOOTER	shot of sake, basil, lemon, ponzu, spice, wasabi tobiko	\$9

SASHIMI COMBO 10 pc, chef's choice choice of bare fish or fancy it up

basic/fancy \$35 / \$42

NIGIRI COMBO 6 pc, chef's choice fish on rice

\$33

FUSION NIGIRI

fish on rice, 2 pcs / combo platter, 1 of each \$36

<p style="text-align: center;">AHI* gf</p> <p style="text-align: center;">with peanut sauce + cilantro + lime</p> <p style="text-align: center;">\$15</p>	<p style="text-align: center;">HAMACHI* gf</p> <p style="text-align: center;">seared with love sauce + jalapeño</p> <p style="text-align: center;">\$14</p>	<p style="text-align: center;">KING SALMON* gf</p> <p style="text-align: center;">with miso + pistachio + shaved lemon</p> <p style="text-align: center;">\$14</p>	<p style="text-align: center;">TOMBO TUNA* gf</p> <p style="text-align: center;">brushed with curry oil + ginger-soy reduction + coconut</p> <p style="text-align: center;">\$14</p>	<p style="text-align: center;">BEEF TENDERLOIN* gf</p> <p style="text-align: center;">LOCAL KM BEEF seared with garlic chili sauce + goat cheese + basil</p> <p style="text-align: center;">\$16</p>
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FUSION MAKI (ROLLS)

<p style="text-align: center;">AHI JEWEL* gf</p> <p style="text-align: center;">ahi, avocado, fennel, pistachios, wasabi tobiko</p> <p style="text-align: center;">\$16</p>	<p style="text-align: center;">LOAF [SPYDER ROLL]</p> <p style="text-align: center;">(nori out) soft-shell crab, masago, cucumber, mango</p> <p style="text-align: center;">\$17</p>	<p style="text-align: center;">CALIFORNIA LOVE gf</p> <p style="text-align: center;">lump crab, avocado, cucumber, love sauce</p> <p style="text-align: center;">\$16</p>	<p style="text-align: center;">THOMAS THE TRAIN*gf</p> <p style="text-align: center;">lemon pepper seared tuna, avocado, green onion, snap pea</p> <p style="text-align: center;">\$16</p>	<p style="text-align: center;">STUMPTOWN</p> <p style="text-align: center;">tempura shrimp, avocado, cucumber, ginger-soy reduction</p> <p style="text-align: center;">\$15</p>
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WILDFIRE*

[panko style 12 pcs]

5 spiced tuna, tomago, avocado, cilantro, shaved fennel, goat cheese, tobiko, love sauce, linger sauce

\$18

THE LOCAL*

seared local KM beef tenderloin w/ love sauce & truffle, tempura shrimp, goat cheese, avocado, jalapeño, bonito, habanero sea salt

\$25

KINDA LINGERS*

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

\$19

SKIN TO WIN* gf

[12-14 pieces, nori out]

spicy tuna, lump crab, salmon skin, avocado, pear, mint, soy-ginger reduction, seaweed salad

\$19

COCO*

curry crab, tempura shrimp, tombo tuna, avocado, red pepper, coconut, mint, ginger-soy

\$18

PLATTINUM*

king salmon seared, tempura shrimp, ebi shrimp, avocado, jalapeno, love sauce, togarashi

\$18

PAPA ROD*

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

\$20

THE RYNO* gf

spicy tuna, tombo, goat cheese, avocado, snap pea, jalapeños, scallions, miso-whiskey sauce

\$18

SALT & PEPPER* gf

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

\$19

CRAZY MARY * gf

miso-whiskey infused spicy tuna, snap pea, mango, topped with avocado, wasabi-lemon aioli

\$18

SMOKED ACES*

spicy scallops, tempura shrimp, avocado, miso paste, jalapeno, scallions, yuzu tobiko, togarashi

\$19

SANS RICE* gf

[no rice / all protein & veggies]

ahi, hamachi, avocado, lemon, mixed greens, ginger, scallions, love sauce

\$19

HOT UNCLE*

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

\$18

WEAR YOUR ROOTS

[tempura style 12-14 pcs]

spicy smoked trout, salmon crisp, avocado, mango, love sauce, ginger-soy reduction

\$19

BEDAZZLED TOPKNOT* gf

spicy tuna, king salmon, cucumber, pear, shaved fennel, mixed greens, love sauce, togarashi

\$18

INDAH FISH*

[RAINBOW ROLL]

ahi, lump crab, ebi shrimp, masago, avocado, goat cheese, tempura jalapeño

\$19

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness or it may just make you dead sexy

: vegetarian **gf**: gluten free : new to menu : spicy (note: jalapeños may be spicier at times and you won't know what got you)

VEGGIE ROLLS		GAMBLER OPTION
<p style="text-align: center;">V & Q</p> <p style="text-align: center;">tempura curried tofu, basil, cashews, avocado, mixed greens, love sauce</p> <p style="text-align: center;">\$14 </p>	<p style="text-align: center;">FRESHIES gf</p> <p style="text-align: center;">togarashi chilled tofu, avocado, goat cheese, cilantro, red bell pepper, sweet chili, toasted coconut</p> <p style="text-align: center;">\$14 </p>	<p style="text-align: center;">Take a gamble ... 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!</p> <p style="text-align: center;"><small>Don't worry the person who ends up with the spiced out mouth will get a shot of sake to wash it down.</small></p> <p style="text-align: center;">Ask your server for more details!</p> <p style="text-align: center;">\$2</p>
<p style="text-align: center;">FLOWER CHILD</p> <p style="text-align: center;">tempura carrots, mint, fennel, avocado, wasabi-lemon aioli,</p> <p style="text-align: center;">\$14 </p>	<p style="text-align: center;">SAILAH-V gf</p> <p style="text-align: center;">avocado, cucumber, tomago (sweet omelet)</p> <p style="text-align: center;">\$12 </p>	<p style="text-align: center;">WE'RE INDAH SUSHI, HOW ABOUT YOU?</p> <p style="text-align: center;">If you enjoyed our sushi, be sure to let us know by telling your lovely sushi chefs {and maybe even leaving us a sweet review online}!</p>