



# INDAH SUSHI

PLEASE ASK FOR **VEGAN** OPTIONS / OUR **GF** TEMPURA. We are happy to cater to your dietary needs!

## STARTERS

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

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

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

**SUSHI STACKS\***  
sticky rice cakes pressed  
w/ spicy scallops, smoked  
sesame squid salad,  
avocado, ikura, lemon,  
habanero sea salt.  
\$17 gf

### SOUPS:

**COCONUT CURRY SOUP** 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

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

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

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

## HOT PLATES

**KAMA TEMPURA**  
fried fish collar topped  
with love sauce, ginger-soy  
hamachi or king salmon  
\$16

**VEGETABLE TEMPURA**  
fresh seasonal vegetables,  
drizzled in love sauce, ginger-soy  
\$16   
add shrimp \$6

**AGE DASHI TOFU**  
tempura tofu, enoki  
mushroom, sticky rice,  
mixed greens  
\$15 

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

**COCONUT SHRIMP**  
panko style,  
sticky rice, enoki,  
sweet chili sauce, house  
made coconut cream  
\$17

**YAKISOBA NOODLES**  
shredded carrots, purple cabbage,  
cilantro, coconut flake  
\$16   
add shrimp/tofu \$6  
Add beef tenderloin \$9

**CALAMARI**  
hand cut panko fried fresh  
squid [tubes/tentacles]  
scallions, sweet-spicy chili  
sauce  
\$18

**BEEF TENDERLOIN**  
6oz of MT local KM  
grass-fed beef, marinated in  
garlic-sweet chili sauce with a  
side of brussel sprouts  
and sticky rice  
\$33

## 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)

<b>AHI</b>	bigeye tuna, hawaii	\$18 / \$11	<b>TOBIKO</b>	flying fish roe, add quail egg +\$2	\$7
<b>TOMBO</b>	albacore tuna, hawaii	\$17 / \$10	<b>MASAGO</b>	capelin roe, add quail egg +\$2	\$7
<b>HAMACHI</b>	pacific yellowtail, japan	\$18 / \$11	<b>MASU</b>	smoked trout, idaho	\$10
<b>GINDARA</b>	black cod, n canada	\$17 / \$10	<b>EBI</b>	steamed shrimp	\$7
<b>SAKE</b>	king salmon, new zealand	\$18 / \$11	<b>IKURA</b>	salmon fish roe, add quail egg +\$2	\$7
<b>HOTATE</b>	sea scallop, nova scotia	\$18 / \$11	<b>QUAIL EGG SHOOTER</b>	shot of sake, basil, lemon, ponzu, spice, wasabi tobiko	\$8
<b>TOMAGO</b>	sweet omelet, japan	\$13 / \$6			

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<b>SASHIMI COMBO</b>	10 pc, chef's choice choice of simple fish or fancy it up	<b>basic/fancy</b> \$35 / \$40	<b>NIGIRI COMBO</b>	6 pc, chef's choice choice of simple fish or fancy it up	<b>basic/fancy</b> \$33 / \$38
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## BASIC FUSION MAKI

**STUMPTOWN**  
tempura shrimp,  
avocado, cucumber  
\$15

**SPICY TUNA\***  
spicy tuna, avocado,  
cucumber  
\$16 gf

**FLOWER CHILD**  
tempura carrots, mint,  
fennel, avocado,  
wasabi-lemon aioli,  
\$14 

**CALIFORNIA LOVE**  
lump crab, avocado,  
cucumber, love sauce  
\$16 gf

**AHI JEWEL\***  
ahi, avocado, fennel,  
pistachios, wasabi tobiko  
\$16 gf

**LOAF**  
[SPYDER ROLL]  
(nori out ) soft-shell crab,  
masago, cucumber,  
mango  
\$16

**SNOW GHOST**  
tempura thyme-infused  
sweet potato, goat cheese,  
avocado, cilantro,  
red bell pepper, sweet  
chili, toasted coconut  
\$15 

**NARWHAL\***  
salmon, cucumber,  
blackberry, lemon,  
goat cheese  
\$16 gf

**THOMAS THE TRAIN**  
lemon pepper seared  
tuna, avocado, green  
onion, snap pea  
\$16 gf

**V + Q**  
tempura curried tofu,  
basil, cashews, avocado,  
greens, love sauce  
\$14 

## SPECIALTY FUSION MAKI

**HOT UNCLE\***  
spiced salmon, tempura  
shrimp, smoked trout,  
avocado, red bell pepper,  
mango, wasabi-lemon aioli,  
chili sauce, togarashi  
\$18

**THE LOCAL**  
seared local beef tenderloin  
with wasabi-truffle oil, sesame  
smoked squid [ika sansai],  
tempura thyme-infused sweet  
potato, avocado, garlic, jalapeno,  
habanero sea salt  
\$22

**WINTER CARIBOU\***  
[12-14 pieces, nori out]  
king salmon, spicy scallops,  
tempura thyme-infused sweet  
potato, purple cabbage, lemon,  
fennel, yuzu tobiko  
\$19

**SKIN TO WIN\***  
[12-14 pieces, nori out]  
spicy tuna, lump crab, salmon  
crisp, avocado, pear, mint,  
topped with  
seaweed salad  
\$19 gf

**COCO\***  
curry crab, tempura shrimp,  
tombo, avocado, red pepper,  
coconut, mint, ginger-soy  
\$18

**PLATTINUM\***  
king salmon seared, tempura  
shrimp, ebi shrimp, avocado,  
jalapeno, love sauce  
\$18

**BEDAZZLED TOPKNOT\***  
spicy tuna, king salmon, cucumber,  
pear, fennel, mixed greens, love  
sauce, togarashi  
\$18

**THE RYNO\***  
spicy tuna, tombo, goat  
cheese, avocado, snap pea,  
jalapenos, scallions, whiskey  
miso sauce  
\$18 gf

**KINDA LINGERS\***  
ahi inside and out, wasabi  
fried shrimp, avocado, red  
bell, mango, coconut flakes,  
lime, spicy linger sauce  
\$18

**CRAZY MARY\***  
miso-whiskey infused spicy tuna,  
snap pea, mango, topped with  
half an avocado, wasabi-lemon  
aioli  
\$18 gf

**SMOKED ACES\***  
spicy scallops, tempura shrimp,  
avocado, miso paste, jalapeno,  
scallions, yuzu tobiko, togarashi  
\$18

**SANS RICE**  
[no rice / all protein & veggies]  
ahi, hamachi, avocado, lemon,  
mixed greens, ginger,  
scallions, love sauce  
\$19

**LIL' CHIMMY\***  
king salmon, black cod,  
avocado, fennel, cilantro,  
lime, pistachio,  
rosé ponzu, 5 spice  
\$18 gf

**WEAR YOUR ROOTS**  
[tempura style 12-14 pcs]  
spicy smoked trout, salmon crisp,  
avocado, mango, love sauce,  
ginger-soy reduction  
\$19

**COLD SMOKE**  
[tempura style 12-14 pcs]  
peppered ahi, soft shelled crab,  
sesame smoked squid [ika sansai],  
avocado, goat cheese, sage,  
ginger-soy reduction  
\$21

**INDAH FISH\***  
[RAINBOW ROLL]  
ahi, lump crab, ebi shrimp,  
masago, sage, avocado, goat  
cheese, tempura jalapeno  
\$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

D E S S E R T S	G A M B L E R R O L L O P T I O N
<p><b>MANGO STICKY RICE</b> mango, sushi rice, housemade coconut sauce \$7</p>	<p>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>Don't worry the person who ends up with the spiced out mouth will get a shot of sake to wash it down.</p> <p>Ask your server for more details! \$2</p>
<p><b>MOCHI</b> pulverized rice cake over ice cream [assorted flavors] \$8</p>	

## WE'RE INDAH SUSHI, HOW ABOUT YOU?

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!}

