



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)

AHI	bigeye tuna, hawaii	\$18 / \$11	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
GINDARA	black cod, n canada	\$17 / \$10	EBI	steamed shrimp	\$7
SAKE	king salmon, new zealand	\$18 / \$11	IKURA	salmon fish roe, add quail egg +\$2	\$7
HOTATE	sea scallop, nova scotia	\$18 / \$11	QUAIL EGG SHOOTER	shot of sake, basil, lemon, ponzu, spice, wasabi tobiko	\$8
TOMAGO	sweet omelet, japan	\$13 / \$6			

SASHIMI COMBO	10 pc, chef's choice choice of simple fish or fancy it up	basic/fancy \$35 / \$40	NIGIRI COMBO	6 pc, chef's choice choice of simple fish or fancy it up	basic/fancy \$33 / \$38
--------------------------	--	-----------------------------------	-------------------------	---	-----------------------------------

BASIC FUSION MAKI

<p>STUMPTOWN tempura shrimp, avocado, cucumber \$15</p>	<p>SPICY TUNA* spicy tuna, avocado, cucumber \$16 gf</p>	<p>FLOWER CHILD tempura carrots, mint, fennel, avocado, wasabi-lemon aioli, \$14 </p>	<p>CALIFORNIA LOVE lump crab, avocado, cucumber, love sauce \$16 gf</p>	<p>AHI JEWEL* ahi, avocado, fennel, pistachios, wasabi tobiko \$16 gf</p>
<p>LOAF [SPYDER ROLL] (nori out) soft-shell crab, masago, cucumber, mango \$16</p>	<p>SNOW GHOST tempura thyme-infused sweet potato, goat cheese, avocado, cilantro, red bell pepper, sweet chili, toasted coconut \$15 </p>	<p>NARWHAL* salmon, cucumber, blackberry, lemon, goat cheese \$16 gf</p>	<p>THOMAS THE TRAIN lemon pepper seared tuna, avocado, green onion, snap pea \$16 gf</p>	<p>V + Q tempura curried tofu, basil, cashews, avocado, greens, love sauce \$14 </p>

SPECIALTY FUSION MAKI

<p>HOT UNCLE* spiced salmon, tempura shrimp, smoked trout, avocado, red bell pepper, mango, wasabi-lemon aioli, chili sauce, togarashi \$18</p>	<p>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</p>	<p>WINTER CARIBOU* [12-14 pieces, nori out] king salmon, spicy scallops, tempura thyme-infused sweet potato, purple cabbage, lemon, fennel, yuzu tobiko \$19</p>	<p>SKIN TO WIN* [12-14 pieces, nori out] spicy tuna, lump crab, salmon crisp, avocado, pear, mint, topped with seaweed salad \$19 gf</p>
<p>COCO* curry crab, tempura shrimp, tombo, avocado, red pepper, coconut, mint, ginger-soy \$18</p>	<p>PLATTINUM* king salmon seared, tempura shrimp, ebi shrimp, avocado, jalapeno, love sauce \$18</p>	<p>BEDAZZLED TOPKNOT* spicy tuna, king salmon, cucumber, pear, fennel, mixed greens, love sauce, togarashi \$18</p>	<p>THE RYNO* spicy tuna, tombo, goat cheese, avocado, snap pea, jalapenos, scallions, whiskey miso sauce \$18 gf</p>
<p>KINDA LINGERS* ahi inside and out, wasabi fried shrimp, avocado, red bell, mango, coconut flakes, lime, spicy linger sauce \$18</p>	<p>CRAZY MARY* miso-whiskey infused spicy tuna, snap pea, mango, topped with half an avocado, wasabi-lemon aioli \$18 gf</p>	<p>SMOKED ACES* spicy scallops, tempura shrimp, avocado, miso paste, jalapeno, scallions, yuzu tobiko, togarashi \$18</p>	<p>SANS RICE [no rice / all protein & veggies] ahi, hamachi, avocado, lemon, mixed greens, ginger, scallions, love sauce \$19</p>
<p>LIL' CHIMMY* king salmon, black cod, avocado, fennel, cilantro, lime, pistachio, rosé ponzu, 5 spice \$18 gf</p>	<p>WEAR YOUR ROOTS [tempura style 12-14 pcs] spicy smoked trout, salmon crisp, avocado, mango, love sauce, ginger-soy reduction \$19</p>	<p>COLD SMOKE [tempura style 12-14pcs] peppered ahi, soft shelled crab, sesame smoked squid [ika sansai], avocado, goat cheese, sage, ginger-soy reduction \$21</p>	<p>INDAH FISH* [RAINBOW ROLL] ahi, lump crab, ebi shrimp, masago, sage, avocado, goat cheese, tempura jalapeno \$19</p>

*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

DESSERTS	GAMBLER ROLL OPTION
<p style="text-align: center;">MANGO STICKY RICE 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 style="text-align: center;">Ask your server for more details! \$2</p>
<p style="text-align: center;">MOCHI 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!}

