



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

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

TUNA TATAKI* *gf*
housemade 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

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

SALMON TARTAR* *gf*
crispy vermicelli noodles,
nori, basil, strawberry,
J's savory peanut sauce
\$18

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, carrots,
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
\$36

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
TOMBO albacore tuna, hawaii \$17 / \$10
HAMACHI pacific yellowtail, japan \$18 / \$11
GINDARA black cod, n canada \$17 / \$10
SAKE king salmon, new zealand \$18 / \$11
HOTATE sea scallop, nova scotia \$18 / \$11
TOMAGO sweet omelet, japan \$13 / \$6

TOBIKO flying fish roe, add quail egg +\$2 \$7
MASAGO capelin roe, add quail egg +\$2 \$7
MASU smoked trout, idaho \$10
EBI steamed shrimp \$7
IKURA salmon roe, add quail egg +\$2 \$7
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 with peanut sauce + cilantro + lime \$14</p>	<p style="text-align: center;">HAMACHI* gf seared with love sauce + jalapeño \$14</p>	<p style="text-align: center;">KING SALMON* gf with miso + pistachio + shaved lemon \$14</p>	<p style="text-align: center;">TOMBO TUNA* gf brushed with curry oil + ginger-soy reduction + coconut \$14</p>	<p style="text-align: center;">BEEF TENDERLOIN* gf LOCAL KM BEEF seared with garlic chili sauce + goat cheese + basil \$16</p>
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FUSION MAKI (ROLLS)

<p style="text-align: center;">AHI JEWEL* gf ahi, avocado, fennel, pistachios, wasabi tobiko \$16</p>	<p style="text-align: center;">LOAF [SPYDER ROLL] (nori out) soft-shell crab, masago, cucumber, mango \$17</p>	<p style="text-align: center;">CALIFORNIA LOVE gf lump crab, avocado, cucumber, love sauce \$16</p>	<p style="text-align: center;">THOMAS THE TRAIN gf lemon pepper seared tuna, avocado, green onion, snap pea \$16</p>	<p style="text-align: center;">STUMPTOWN tempura shrimp, avocado, cucumber, ginger-soy reduction \$15</p>
<p style="text-align: center;">HOT UNCLE* spiced salmon, tempura shrimp, smoked trout, avocado, red bell pepper, mango, wasabi-lemon aioli, chili sauce, togarashi \$18</p>	<p style="text-align: center;">THE LOCAL seared local KM beef tenderloin w/ love sauce & truffle, tempura shrimp, goat cheese, avocado, jalapeño, bonito, habanero sea salt \$25</p>	<p style="text-align: center;">KINDA LINGERS* ahi inside and out, wasabi fried shrimp, avocado, red bell, mango, coconut flakes, lime, spicy 'linger' sauce \$18</p>	<p style="text-align: center;">SKIN TO WIN* gf [12-14 pieces, nori out] spicy tuna, lump crab, salmon skin, avocado, pear, mint, topped with seaweed salad \$19</p>	<p style="text-align: center;">THE RYNO* gf spicy tuna, tombo, goat cheese, avocado, snap pea, jalapeños, scallions, miso-whiskey sauce \$18</p>
<p style="text-align: center;">COCO* curry crab, tempura shrimp, tombo, avocado, red pepper, coconut, mint, ginger-soy \$18</p>	<p style="text-align: center;">PLATTINUM king salmon seared, tempura shrimp, ebi shrimp, avocado, jalapeno, love sauce, togarashi \$18</p>	<p style="text-align: center;">CARIBOU LOU* king salmon, spicy scallops, strawberry, basil, tempura jalapeño, lemon, goat cheese \$19</p>	<p style="text-align: center;">SMOKED ACES* spicy scallops, tempura shrimp, avocado, miso paste, jalapeno, scallions, yuzu tobiko, togarashi \$19</p>	<p style="text-align: center;">SANS RICE* gf [no rice / all protein & veggies] ahi, hamachi, avocado, lemon, mixed greens, ginger, scallions, love sauce \$19</p>
<p style="text-align: center;">PARTY BOI gf [12-14 pieces, nori out] ebi shrimp, salmon skin, avocado, cucumber, red bell pepper, basil, cilantro, crispy rice noodles, J's peanut sauce \$19 </p>	<p style="text-align: center;">CRAZY MARY * gf miso-whiskey infused spicy tuna, snap pea, mango, topped with half an avocado, wasabi-lemon aioli \$18</p>	<p style="text-align: center;">WEAR YOUR ROOTS [tempura style 12-14 pcs] spicy smoked trout, salmon crisp, avocado, mango, love sauce, ginger-soy reduction \$19</p>	<p style="text-align: center;">BEDAZZLED TOPKNOT* gf spicy tuna, king salmon, cucumber, pear, shaved fennel, mixed greens, love sauce, togarashi \$18</p>	<p style="text-align: center;">INDAH FISH* [RAINBOW ROLL] ahi, lump crab, ebi shrimp, masago, sage, avocado, goat cheese, tempura jalapeño \$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

: vegetarian **gf**: gluten free : tempura roll : spicy

VEGGIE ROLLS		GAMBLER OPTION
<p style="text-align: center;">V & Q tempura curried tofu, basil, cashews, avocado, mixed greens, love sauce \$14 </p>	<p style="text-align: center;">FU FU gf togarashi chilled tofu, avocado, goat cheese, cilantro, red bell pepper, sweet chili, toasted coconut \$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! \$2</p>
<p style="text-align: center;">FLOWER CHILD tempura carrots, mint, fennel, avocado, wasabi-lemon aioli, \$14 </p>	<p style="text-align: center;">SAILAH WAY gf avocado, cashew, strawberry, peanut sauce \$14 </p>	<p style="text-align: center;">WE'RE INDAH SUSHI, HOW ABOUT YOU?</p> <p style="text-align: center;"><small>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}!</small></p>