

INDAH SUSHI

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

STARTERS

EDAMAME

soybeans in sweet chili sauce
or sea salt \$6 gf

SOUPS:

COCONUT CURRY SOUP gf \$7

MISO SOUP \$6

SALADS:

IKA SANSAI [SMOKED SQUID] \$9

SUNOMONO [CUCUMBER] gf \$6

WAKAME [SEAWEED] gf \$8

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

WILD SALMON POKE*

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

HAMACHI CRUDO*

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

DRUNKEN

SEA SCALLOPS*

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

SUSHI STACKS*

sticky rice cakes pressed
with hamachi-scallion
pate & spicy tuna,
avocado, ikura, lemon,
habanero sea salt.
\$17 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
\$18 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, rice, mixed
greens
\$15 

SOFT-SHELLED CRAB TEMPURA

maryland blue crab, rice,
mixed greens, wasabi-lemon
aioli
\$17

COCONUT SHRIMP

tempura style, rice, enoki,
sweet chili sauce, house
made coconut cream
\$17

YAKISOBA NOODLES

shredded carrots, purple cabbage,
cilantro, coconut flake
\$15 
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
\$31

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	\$16 / \$9	MASAGO	capelin roe, add quail egg +\$2	\$7
HAMACHI	pacific yellowtail, japan	\$17 / \$10	MASU	smoked trout, idaho	\$8
GINDARA	black cod, n canada	\$16 / \$9	EBI	steamed shrimp	\$7
SAKE	king salmon, new zealand	\$17 / \$10	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	\$6
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
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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

SHI GUY

spicy tofu, mint, cilantro,
red bell pepper, goat
cheese, cashew,
strawberry, jalapeno
\$14 gf 


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, togarashi
\$18

CRABBY BUT FANCY

[nori out 12- 14 pcs]
5 spice shrimp,
tempura soft shelled crab,
mango, thyme, asparagus,
wasabi-lemon aioli
\$20

SMOKED ACES*

spicy scallops, tempura shrimp,
avocado, miso paste, jalapeno,
scallions, togarashi
\$18

SKIN TO WIN*

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

WEAR YOUR ROOTS

[tempura style 12-14 pcs]
spicy smoked trout, salmon crisp,
avocado, mango, love sauce,
ginger-soy reduction
\$18

PLATTINUM*

king salmon seared, tempura
shrimp, ebi shrimp, avocado,
strawberries, 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

SUMMER CARIBOU*

king salmon, hamachi,
strawberry, jalapeno,
basil, cucumber,
ginger sea salt
\$19

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

COCO*

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

SHRIMP PO BOI ROLL

[panko tempura style 12-14pcs]
lump crab, lemon, avocado,
cilantro, panko fried, stuffed
with 5-spiced shrimp,
ginger-soy
\$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

DESSERTS	GAMBLER ROLL OPTION
MANGO STICKY RICE mango, sushi rice, housemade coconut sauce, togarashi, sesame \$7	Take a gamble... Choose any roll to add a little spice to one piece. Chef will place a piece 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. Ask your server for more details! \$2
MOCHI pulverized rice cake over ice cream, mango, strawberry, green tea \$8	

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)!

