



INDAH SUSHI

FRESH FUSION EATERY

STARTERS

EDAMAME — \$6

choice of:
- sweet chili sauce
- sea salt
- garlic truffle +\$2

DRUNKEN SEA SCALLOPS*

two seared scallops in rosé ponzu, wasabi-lemon aioli, citrus yuzu tobiko, pistachios — \$20

HAWAIIAN TUNA POKE*

ahi tuna marinated in sesame, ginger, garlic & soy, on a bed of mixed greens & rice — \$18
– add: *avo/cuc/seaweed* +\$2 each
– add: *1 coconut shrimp* \$3 each

TUNA TATAKI*

ginger- pepper crusted and seared tuna, shaved cucumbers [sunomono], ginger-soy reduction — \$19

NORI TACOS*

4 nori tacos chef’s choice fish w/ avocado, cucumber — \$18

HAMACHI CRUDO*

hamachi, tobiko, avocado, shaved fennel, cilantro, jalapeño, curry oil, ginger-soy reduction, sea salt — \$20

WHISKEY GINGER CRUDO*

miso whiskey soaked king salmon & black cod, fused ginger and black garlic olive oil, jalapenos, lemon, scallions, ginger sea salt, fried leeks — \$20

OMAKASE (CHEF'S CHOICE)

SASHIMI COMBO*

showcasing our fresh fish; prepared chef's choice. | (may include sauces, spices, herbs, tobiko) 10 pcs — \$35

NIGIRI COMBO*

fresh fish pressed on rice | chef's choice fish & garnish | 6 pcs — \$28

CHEF'S CHOICE - 3 ROLL PLATTER

let our chef' surprise you with a curated trio of our favorite sushi rolls, hand selected based on the freshest and most seansonal inspiration. — 60

HOT PLATES

 ASK FOR OUR GLUTEN FREE TEMPURA ON ANY HOT PLATE OR ROLL

COCONUT SHRIMP

panko style, sticky rice, sweet chili sauce, coconut — \$19

CALAMARI

tempura fried hand cut, fresh squid [tubes/tentacles] scallions, sweet-spicy chili sauce, mixed greens — \$19

VEGETABLE TEMPURA

broccoli, cauliflower, brussel sprouts, carrots. drizzled in love sauce & a ginger-soy reduction — \$16
– add *shrimp* \$6

KAMA TEMPURA

fried collar topped with love sauce, ginger-soy reduction with sticky rice [hamachi or king salmon] — \$16

YAKISOBA NOODLES

carrots, purple cabbage, cilantro, coconut flake — \$16
– add *shrimp/tofu* \$6
– add *beef tenderloin* \$10

SOFT SHELLLED CRAB

panko blue crab, sticky rice, mixed greens, wasabi-lemon aioli — \$21

DASHI TOFU + LION'S MANE

tempura tofu, crispy lion's mane, housemade dashi sauce, scallions, sticky rice — \$16

BAO BUNS

BAO BUNS 2 PER ORDER

PANKO SHRIMP

pickled cucumber & rainbow carrots, red cabbage, love sauce — 17

GARLIC CHILI WAGYU BEEF

local wagyu beef marinated in garlic-ginger-chili sauce, red bell pepper, pickled cucumber & rainbow carrots, red cabbage, side housemade bao sauce — 20

CRISPY LION'S MANE (VEGGIE)

pickled cucumber & rainbow carrots, red cabbage, side of housemade bao sauce — 16

WHITEFISH, MONTANA

SOUPS

MISO SOUP

white miso with freshly minced ginger, furikake seasoning (sesame/seaweed), tofu, scallions — \$6

COCONUT CURRY

coconut cream & vegetable broth base, infused with red curry, caramelized garlic-ginger-onions. sticky rice in the soup. — \$8

SALADS

SUNOMONO

cucumber thinly sliced — \$6

WAKAME

natural seaweed — \$9

IKA SANSAI

sesame smoked squid — \$10

ALICE COMBO*

all salads + poke — \$20

VEGETABLE ROLLS

  MAKE ANY OF THESE ROLLS GLUTEN FREE OR VEGAN

FORAGER

tempura lions mane mushroom, avocado, cilantro, jalapeño, cucumber, beet infused rice, lime. — \$16

V + Q

tempura curried tofu, cashews, avocado, mixed greens, love sauce — \$14

FLOWER CHILD

tempura carrots, mint, fennel, avocado, wasabi-lemon aioli — \$14

AVOCADO CUCUMBER

avocado & cucumber — 11

ORDER ANY NIGIRI AS A HANDROLL (1 PER ORDER) NIGIRI (2PCS)
SASHIMI (5PCS)

🌿 AHI*

bigeye tuna,hawaii — (S) \$19
(N) \$12
– *whiskey miso, cilantro, lime + \$2*

🌿 TOMBO*

albacore tuna,hawaii — (S) \$18
(N) \$11
– *curry oil, ginger-soy, coconut + \$2*

🌿 HAMACHI*

yellowtail, japan — (S) \$19 (N) \$12
– *seared w/ love sauce, jalapeño +\$2*

🌿 GINDARA*

black cod, washington state —
(S) \$19 | (N) \$12
– *miso whiskey, sweet soy seared*

🌿 SAKE*

ora king salmon, nz — (S) \$19
(N) \$12
– *miso, pistachio, lemon + \$2*

🌿 HOTATE (SEA SCALLOPS)*

scallop, nova scotia — (S) \$19
(N) \$12

🌿 SPICY HOTATE (SCALLOPS)*

scallops with scallions, yuzu
tobiko, spicy aioli — (N) \$12

🌿 WAGYU TENDERLOIN*

nigiri: seared w/ garlic oil, goat
cheese, habanero salt
sashimi: ponzu & garlic oil,
furikake — (N) \$16 (S) \$23

🌿 EBI

steamed shrimp — (N) \$8
– *wasabi aioli, tobiko + \$2*

🌿 MASU

smoked trout, Idaho — (N) \$11

TOMAGO

sweet omelet — (S) \$13 (N) \$7

MASAGO*

capelin roe — (N) \$8

🌿 TOBIKO*

flying fish roe.
choice of: regular, wasabi, yuzu
citrus — (N) \$8

HANDROLL OPTION*

[1 PC PER ORDER] protein,
avocado, cucumber, wrapped
in nori like a cone.
— NIGIRI PRICE
– *choose protein: ahi, tombo tuna,
king salmon, hamachi, scallops, spicy
scallops, ebi shrimp, tomago, smoked
trout, salmon skin, beef tenderloin*

FUSION MAKI ROLLS

🌿 ASK FOR GF OPTION FOR ANY ROLL

🌿 AHI JEWEL*

ahi, avocado, fennel, pistachio,
wasabi tobiko — \$16

🌿 CALIFORNIA LOVE

lump crab, avocado, cucumber,
love sauce — \$17

🌿 INSPO*

king salmon, avocado,
jalapeño, dill, wasabi lemon
aioli, crispy leeks — \$17

STUMPTOWN

tempura shrimp, avocado,
cucumber, ginger-soy
reduction — \$16

🌿 SPICY TUNA*

spicy tuna, avocado, cucumber
— \$16

🌿 GOOD JUJU*

coconut curry black cod, spicy
tuna, avocado, fennel, cilantro,
jalapeño, lime, buzz button
flakes — \$19

🌿 SANS RICE 4.0*

[no rice / all protein & veggies]
ahi, tomago, avocado, fennel,
cucumber, mixed greens,
cilantro, tobiko — \$19

THE LOCAL*

seared local wagyu tenderloin
w/ love sauce, tempura shrimp,
goat cheese, avocado,
jalapeño, bonito, truffle sea
salt — \$23

🌿 THE RYNO*

spicy tuna, seared tombo, goat
cheese, avocado, snap pea,
jalapeño, scallions,
miso-whiskey sauce — \$19

HOT UNCLE*

king salmon, tempura shrimp,
smoked trout, avocado, red
bell pepper, mango,
wasabi-lemon aioli, chili sauce,
togarashi — \$18

DAD BOD*

tombo tuna, tempura crawfish,
miso, avocado, cucumber,
jalapeño, red bell pepper,
scallions, furikake, love sauce,
ginger-soy reduction — \$19

COCO*

lump crab, tempura shrimp,
tombo tuna, avocado, red
pepper, coconut, dash of curry,
mint, ginger-soy reduction —
\$19

PAPA ROD*

ahi, tempura soft shelled crab,
chopped smoked squid salad,
avocado, jalapeño, cashew,
love sauce, togarashi — \$21

...AND THE ROLLS GO ON

SMOKED ACES*

spicy scallops, tempura
shrimp, avocado, miso paste,
jalapeño, scallions, yuzu
tobiko, togarashi — \$19

PRICKLY PEAR*

[tempura style 12-14 pcs] spicy
togarashi lump crab, ebi
(steamed shrimp), scallions,
pear, snap peas, ginger-soy
reduction, wasabi tobiko — \$19

🌿 SALT N' PEPPER*

hamachi, pepper seared tuna,
avocado, lemon, goat cheese,
scallions, pistachio, ginger-soy
reduction, ginger salt — \$19

🌿 BEDAZZLED TOPKNOT*

spicy tuna, king salmon,
fennel, cucumber, mixed
greens, pear — \$18

WEAR YOUR ROOTS

[tempura style 12-14 pcs] spicy
smoked trout, avocado,
mango, love sauce, ginger-soy
reduction — \$20

GOOD MEDICINE*

spicy tuna, tempura lions mane
mushroom, avocado, cilantro,
jalapeño, cucumber, beet
infused rice, squeezed lime —
\$19

🌿 SKIN TO WIN*

[12 pieces, nori out] spicy tuna,
lump crab, salmon skin,
avocado, pear, mint, ginger-soy
reduction, seaweed salad —
\$19

KINDA LINGERS*

ahi inside and out, wasabi fried
shrimp, avocado, red bell,
mango, coconut flakes, lime,
spicy ‘linger’ sauce — \$20

PLATTINUM*

king salmon seared, tempura
shrimp, ebi shrimp, avocado,
jalapeño, love sauce, togarashi
— \$19

GAMBLER OPTION

🔪 TAKE A GAMBLE — \$2

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!
– *Don’t worry the person who ends
up with the spiced out mouth will get
a shot of sake to wash it down.*