



INDAH SUSHI

FRESH FUSION EATERY

WHITEFISH, MONTANA

STARTERS

GF EDAMAME — \$6

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

GF DRUNKEN SEA SCALLOPS*

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

GF 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

GF TUNA TATAKI*

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

GF NORI TACOS*

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

GF HAMACHI CRUDO*

hamachi, tobiko, avocado, shaved fennel, cilantro, jalapeño, curry oil, ginger-soy reduction, sea salt — \$21

GF 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 — \$21

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 seasonal inspiration. — 60

HOT PLATES

GF 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 — \$17
-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

SOUPS

MISO SOUP

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

GF COCONUT CURRY

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

SALADS

GF SUNOMONO

cucumber thinly sliced — \$6

GF WAKAME

natural seaweed — \$9

IKA SANSAI

sesame smoked squid — \$10

ALICE COMBO*

all salads + poke — \$20

VEGETABLE ROLLS

GF 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

GF AVOCADO CUCUMBER

avocado & cucumber — 11

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

GF AHI*

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

GF TOMBO*

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

GF HAMACHI*

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

GF GINDARA*

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

GF SAKE*

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

GF HOTATE (SEA SCALLOPS)*

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

GF SPICY HOTATE (SCALLOPS)*

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

GF WAGYU TENDERLOIN*

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

GF EBI

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

GF MASU

smoked trout, Idaho — (N) \$11

TOMAGO

sweet omelet — (S) \$13 (N) \$7

MASAGO*

capelin roe — (N) \$8

GF TOBIKO*

flying fish roe.
choice of: regular, wasabi, yuzu citrus — (N) \$10

HANDROLL OPTION*

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

FUSION MAKI ROLLS

GF ASK FOR GF OPTION FOR ANY ROLL

GF AHI JEWEL*

ahi, avocado, fennel, pistachio, wasabi tobiko — \$17

GF CALIFORNIA LOVE

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

GF INSCO*

king salmon, avocado, jalapeño, dill, wasabi lemon aioli, crispy leeks — \$18

STUMPTOWN

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

GF SPICY TUNA*

spicy tuna, avocado, cucumber — \$16

GF GOOD JUJU*

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

GF 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 — \$24

GF THE RYNO*

spicy tuna, seared tomo, goat cheese, avocado, snap pea, jalapeño, scallions, miso-whiskey sauce — \$20

HOT UNCLE*

king salmon, tempura shrimp, smoked trout, avocado, red bell pepper, mango, wasabi-lemon aioli, chili sauce, togarashi — \$19

DAD BOD*

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

COCO*

lump crab, tempura shrimp, 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 — \$22

...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

GF SALT N' PEPPER*

hamachi, pepper seared tuna, avocado, lemon, goat cheese, scallions, pistachio, ginger-soy reduction, ginger salt — \$20

GF BEDAZZLED TOPKNOT*

spicy tuna, king salmon, fennel, cucumber, mixed greens, pear — \$19

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, lime — \$19

GF SKIN TO WIN*

[12 pieces, nori out] spicy tuna, lump crab, salmon skin, avocado, pear, mint, ginger-soy reduction, seaweed salad — \$20

KINDA LINGERS*

ahi inside and out, wasabi fried shrimp, avocado, red bell, mango, coconut flakes, lime, spicy 'linger' sauce — \$21

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.*