

iwamoto

にぎり さしみ
nigiri/sashimi \$ nigiri x2 & sashimi x3 pieces

TUNA FAMILY

- AKAMI japanese blue fin tuna \$12/\$18
- CHU TORO fatty japanese blue fin tuna \$15/\$22
- OO TORO japanese blue fin tuna belly \$18/\$27
- SHIRO MAGURO canadian albacore tuna \$10/\$15
- MAGURO hawaiian big eye "ahi" tuna \$11/\$16

SALMON FAMILY

- TOFINO british columbia king salmon \$11/\$15
- LOCH DUART scottish atlantic salmon \$11/\$16
- KAWA MASU cherry smoked local trout \$11/\$16
- UMI MASU tanzanian ocean trout \$11/\$16

JACK FAMILY

- HAMACHI japanese yellowtail \$10/\$15
- BURI wild japanese yellowtail \$13/\$19
- AKABANA japanese amberjack \$12/\$18
- SHIMA AJI japanese striped jack \$11/\$16

WHITE FISH

- KISU japanese greenling \$11/\$16
- MIKANDAI japanese orange snapper \$10/\$15
- KINMEDAI japanese golden eye snapper \$12/\$18
- ITOYORI japanese threadfin sea bream \$12/\$18
- HIRAME east coast halibut \$11/\$16

SILVER FISH

- AJI japanese spanish mackerel \$10/\$15
- SABA japanese spotted mackerel \$10/\$15

SHELLFISH & ROE

- HOTATE japanese day boat scallop \$11/\$16
- JIMOTO UNI local sea urchin roe \$12/\$18
- NIHON UNI japanese sea urchin roe \$13/\$19
- IKURA marinated alaskan salmon roe \$9/\$13
- TAMAGO free range egg omelette \$8/\$12
- MUSHI EBI steamed blue prawn \$12/\$18
- BOTAN EBI raw blue prawn \$12/\$18

巻きもの

HOUSE ROLLS

- WIKI WIKI spicy ahi tuna, tobiko, avocado & kaiware/albacore tuna, ponzu, crispy garlic oil & scallions \$18
- HOTSUI snow crab, avocado & cucumber/red snapper, yellowtail jack, ponzu & sizzling sesame-chili oil \$19
- LOMI LOMI king salmon, crispy salmon skin, shiso & cucumber/ocean trout, yuzu-aonori aioli & ikura \$17
- OYAMA bbq eel, tobiko, avocado & kaiware/spicy crab, eel sauce, tempura flakes, scallion & aonori \$18
- MAMASAN tempura shrimp, avocado & cucumber/spicy ahi tuna, jalapeno, eel sauce, tobiko & cilantro \$18
- PAKU PAKU spicy yellowtail, avocado & green bean/big eye tuna, spicy aioli, tobiko & shiso \$17
- YOJIMBO king salmon, avocado & shiso/seared hokkaido scallop, lemon, tobiko & red shiso yukari \$19
- MIDORI salmon, albacore tuna, scallion, jalapeno & kaiware/avocado, ponzu, tempura flakes & togarashi chili \$19
- TANPOPO spicy ahi tuna, snow crab, avocado & shiso/tempura style with eel sauce & spicy aioli \$16

USUAL SUSPECTS

- ALASKA king salmon, avocado, cucumber & sesame \$12
- CALIFORNIA snow crab, avocado, cucumber, tobiko & sesame \$11
- HAWAII big eye tuna, avocado, cucumber & macadamia nut \$12
- NEW YORK steamed shrimp, avocado, cucumber & aonori \$10
- SPICY TUNA spicy ahi tuna, cucumber, kaiware, scallion & togarashi chili \$11
- ROCK N ROLL bbq eel, cucumber, kaiware, eel sauce & sansho pepper \$11
- SHRIMP TEMPURA tempura shrimp, avocado, kaiware, spicy aioli & eel sauce \$12
- THREE SAMURAI big eye tuna, yellowtail jack, king salmon, avocado & shiso \$15

板前 TAKA IWAMOTO

*Many of our items are served raw or undercooked, including many aiolis which are prepared using organic raw egg yolk. Per the FDA, eating raw or under-cooked foods in general may seriously increase the risk of contracting a food borne illness especially if you have certain medical conditions or are pregnant. Peanuts, other tree nuts, shellfish, gluten, dairy and many other food allergens are very present in our kitchen. Although we make efforts to keep these items seperated, we can not guarantee that any of our products will be completely free of these or any other allergens even when specified.

