

## STARTERS

Edamame • 3.99

*Soybeans in the pod with either:*

*-Garlic butter and coarse salt*

*-Togarashi -Japanese seven spice & butter*

Tuna Tartare on Crispy Rice • 8.29

Seaweed Salad • 4.99

Gyoza • 5.49

*Chinese pork dumplings, steamed or pan fried*

Veggie Springroll • 4.99

*Steamed vegetables, wrapped and lightly fried*

Crab Rangoon • 5.49

*Crab filling in a crispy wonton, served with sweet chili sauce*

Salt & Pepper Calamari • 6.99

*With Asian tartar sauce*

Tempura Vegetables • 3.59

*Sweet potato, broccoli, mushrooms, zucchini, green beans, and white onion*

Tempura Vegetables & Shrimp (3) • 6.29

Cucumber Ahi Salad • 8.29

*Ahi tuna Seared with blackening seasoning and Asian vinaigrette*

## BENTOS

Teriyaki Chicken • 8.29

Chili Lime Chicken • 8.49

Tonkatsu • 8.49

*Panko crusted pork*

Teriyaki Salmon • 10.39

Honey Yuzu Glazed Salmon • 10.99

Tempura Shrimp (4) • 10.29

Teriyaki Steak • 9.99

Tsunami Steak • 10.49

## BENTO OPTIONS

- *Miso Soup (Substitute Bisque- Add \$2)*
- *Tempura or Grilled Veg or Salad or Root Chips*
- *Steamed or (Fried Rice Add \$1)*
- *California or Spicy Tuna or Veggie (No Customization On Sushi Rolls)*

## BEVERAGES

*Coke Products: Coke, Diet Coke, Coke Zero, Cherry Coke, Iced Tea (unsweetened), Mountain Blast Powerade, Dr. Pepper, Sprite, Lemonade, Barq's Root beer, Mexican Coke, Bottled Fanta, Bottled Sprite • 2.50*

## HOT TEA

*Black and Assorted Numi Tea • 2*

## KID'S MEALS *w/ veggies, fruit and dessert sushi*

Mac & Cheese • 4.99

Corn Dog • 4.99

Chicken Nuggets • 4.99

Grilled Cheese Sandwich • 4.99

Teriyaki Chicken with Rice • 4.99

Kid's Drink • chocolate milk, juice box, soda 1.69

## SOUP & SALAD

Asian Seafood Bisque • 2.99 cup/ 5.99 bowl

Miso Soup • 1.79

House Soup & Salad Combo • 3.79 (Bisque add \$2)

House Salad • 2.49

*(Dressings include our ginger dressing, cilantro ranch, and our Asian vinaigrette)*

## DESSERTS

Mochi Ice Cream • 6.49 (3 Pieces)  
*Green Tea/ Strawberry/ Black Sesame*

Cheesecake • 6.49  
*With Ginger Mandarin Glaze or Mango Puree*

Tempura Banana Split • 6.49  
*With, chocolate, caramel sauce  
Topped with whipped cream and a cherry*

Sumisu Chocolate Delight • 6.49  
*Candied ginger, Raspberry Gastrique*

Personal checks not accepted. Please notify your server of any dietary or allergy issues.  
Consuming raw or undercooked foods may increase your risk of food borne illness.

## FISH SELECTION

TUNA • Maguro	• 5.79	• 4.79
YELLOWTAIL • Hamachi	• 5.99	• 5.29
WHITE TUNA • Shiro maguro	• 5.99	• 5.29
SALMON • Sake	• 5.49	• 4.79
SHRIMP • Ebi	• 4.49	• 3.99
OCTOPUS • Tako	• 5.99	• 4.49
FRESHWATER EEL • Unagi	• 5.99	• 5.29
ESCOLAR • Walu		• 3.99
SMELT ROE • Masago		• 4.49
FLYING FISH ROE • Tobikko		• 5.99
IKURA • Salmon Roe		

### Sashimi/Sushi Combos *(sushi chef's choice)*

Small Sashimi- 6 pieces	• 10.99
Large Sashimi- 12 pieces	• 19.99
Nigiri Sushi- 6 pieces	• 12.99
Nigiri Sushi- 12 pieces	• 23.99
Sashimi & Nigiri- 12 pieces	• 21.99
Sashimi & Nigiri- 24 pieces	• 40.99

### MAKI SUSHI *(simple rolls of sushi)*

CALIFORNIA ROLL	• 5.29
SPICY SALMON CILANTRO <i>(Nori-Maki Style)</i>	• 6.49
SPICY TUNA ROLL	• 5.29
NEGI-HAMA <i>Hamachi &amp; green onion</i>	• 7.29
SPIDER ROLL <i>Soft shell crab, cream cheese, avo</i>	• 6.79
TEMPURA SHRIMP ROLL	• 5.29
ALASKA ROLL <i>Salmon, cream cheese, avocado</i>	• 6.79
UNAGI ROLL	• 7.99

## SPECIALTY SUSHI ROLLS

*(Multiple ingredients, including raw fish)*

**DOZO DOMO** • 14.49  
*Chef's specialty -not sure what to order, but you trust the chef? This is the option for you.*

**TINY DANCER ROLL** • 13.29  
*Avocado, spicy tuna, tempura shrimp, crab, and cucumber, rolled and tempura fried, finished with sweet soy and firecracker sauce*

**YELLOWSTONE ROLL** • 12.29  
*Tempura shrimp, avocado, cucumber, topped with seared tuna, shrimp, and avocado, finished with sweet soy, firecracker sauce, and sesame seeds*

**OSHI-ZUSHI** • 13.29  
*Ahi tuna, salmon, cucumber, temp crunch and sriracha pressed into box sushi, topped with lemon slices, cilantro, accompanied by Oshi-sauce*

**SUMISU ROLL** • 12.29  
*Crab, tempura shrimp, cucumber, and spicy mayo, topped with albacore, avocado, masago, and ponzu*

**CHIEF POCATELLO ROLL** • 12.29  
*Cucumber, avocado, spicy tuna, rolled and topped with tempura salmon nuggets, finished with sweet soy, spicy mayo and sesame seeds*

**GODZILLA ROLL** • 13.29  
*Crab, spicy tuna, tempura shrimp, avocado, asparagus and cucumber, topped with seared tuna, finished with sweet soy, wasabi tartar, and wasabi sesame*

**SALMON RIVER ROLL** • 11.29  
*Tempura shrimp, cream cheese, avocado, topped with salmon, jalapeno pepper, and spicy sun-dried tomato mayo*

**HAMACHI HEAVEN** • 12.29  
*Hamachi, green onion, avocado, topped with hamachi (torched) garlic-truffle ponzu, togarashi -(Japanese seven spice)*

**CHINA DOLL ROLL** • 11.29  
*Spicy tuna, lime, and avocado, topped with avocado, tempura crunch, and sriracha*

**SUPER RAINBOW ROLL** • 11.29  
*Salmon, avocado, cucumber, topped with salmon, tuna, avocado, ponzu and green onion*

**EMPEROR ROLL** • 13.29  
*Avocado, jalapeno pepper, and cucumber, topped with hamachi, ahi tuna, albacore, tobikko, ponzu and green onion*

**GHOST ROLL** • 13.29  
*Spicy tuna, crab, avocado, ghost chili aioli, topped with albacore, sriracha, wasabi tartar, and tempura crunch*

## NOTHING RAW SPECIALTY SUSHI ROLLS

**FIRE DRAGON ROLL** • 13.29  
*Tempura shrimp, avocado, cream cheese, cucumber, topped with spicy crab and avocado, sweet soy, firecracker sauce, served on a bed of actual fire*

**EUGENE ROLL** • 12.29  
*Tempura shrimp, avocado, crab, cream cheese, lime, finished with sriracha, wasabi sesame, and sweet soy*

**PURE BLISS ROLL** • 12.29  
*Crab, cream cheese, tempura shrimp, avocado and cucumber, rolled inside out in tempura crunch, sauced with sweet soy*

**DYNAMITE SHRIMP ROLL** • 11.29  
*Shrimp sautéed in dynamite sauce, rolled with avocado, cream cheese, finished with sweet soy and wasabi sesame*

**VEGGIE ROLL** • 9.29  
*Pickled carrot, cucumber and asparagus, topped with roasted red pepper, avocado, veggie ponzu, and green onion*

**SAWTOOTH ROLL** • 13.29  
*Tempura unagi, cucumber, and avocado, topped with tempura unagi, spicy crab, unagi sauce, spicy mayo & tempura crunch*

**PORTNEUF ROLL** • 12.29  
*Crab, avocado, tempura shrimp, topped with shrimp, avocado, unagi, , finished with sriracha, unagi sauce and tempura crunch*

**TERIYAKI SALMON ROLL** • 10.29  
*Cooked teriyaki salmon, cucumber, and avocado, rolled in tempura crunch, finished with sweet soy*

## BEER

GRAND TETON BREWING CO. BITCH CREEK BROWN ALE • 4.5

GRAND TETON BREWING CO. SEASONAL IPA • 6.5

GRAND TETON BREWING CO. SWEETGRASS PALE ALE • 4.5

GRAND TETON BREWING CO. 208 • 4.5

PABST BLUE RIBBON 16 oz. • 2.5

BLUE MOON • 4

FAT TIRE • 4

STELLA ARTOIS • 4.5

TSINGTAO • 5

KIRIN ICHIBAN • 4.5

KIRIN LIGHT • 4.5

SAPPORO 22 oz. • 7.5

TIGER 22 oz. • 7.5

BUD LIGHT • 3

MILLER LITE • 3

ALASKAN WHITE PALE ALE • 4

NOT YOU FATHERS ROOTBEER • 3.5

## SAKE

## Bottle

TY KU BLACK PREMIUM SAKE (11 oz) •

23

TY KU SILVER PREMIUM SAKE (11 oz) •

16

OZEKI SAKE CLASSIC (6 oz., served cold or hot) •

4

OZEKI NIGORI UNFILTERED SAKE (12.5 oz) •

15

OZEKI SAKE DRY (12 oz)•

11

OZEKI HANA-AWAKA SPARKLING SAKE (8.5 oz) •

17

OZEKI SAKE KARATAMBA (10 oz) •

20

## WHITE WINE

## Region/Name

## Glass/Bottle

RIESLING - Washington/Open Kimono•

7/21

PINOT GRIS - Oregon/King Estate •

7.5/23

RIESLING - Oregon/Willamette Valley Vineyards•

6/18

CHARDONNAY - Sonoma County/Sebastiani •

6.5/20

RIESLING - Mosel Valley/Urban•

6.5/19

## RED

## Region/Name

## Glass/Bottle

MALBEC - Mendoza-Argentina/Fabre Montmayou •

7.5/23

PLUM WINE - California /Kikkoman •

5.5/16.5

PINOT NOIR - Monterey/La Crema •

8.5/26.5

MERLOT - Columbia Valley/Chateau Ste Michelle •

7/21

CABERNET SAUVIGNON - California/ Two Vines •

6/18

SUMISU

asian fusion & sushi