

STARTERS

Edamame • 4.49

Soybeans in the pod with either:

-Garlic butter and coarse salt

-Togarashi -Japanese seven spice & butter

Tuna Tartare on Crispy Rice • 9.99

Seaweed Salad • 5.49

Gyoza • 5.99

Chinese pork dumplings, steamed or pan fried

Veggie Springroll • 5.49

Steamed vegetables, wrapped and lightly fried

Crab Rangoon • 5.99

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

Salt & Pepper Calamari • 7.49

With Asian tartar sauce

Tempura Vegetables • 3.99

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

Tempura Vegetables & Shrimp (3) • 6.99

Cucumber Ahi Salad • 9.49

Ahi tuna Seared with blackening seasoning and Asian vinaigrette

BENTOS

Teriyaki Chicken • 10.49

Chili Lime Chicken • 10.49

Tonkatsu • 9.99

Panko crusted pork

Teriyaki Salmon • 12.49

Honey Yuzu Glazed Salmon • 12.49

Tempura Shrimp (4) • 10.49

Teriyaki Steak • 11.49

Tsunami Steak • 11.49

BENTO OPTIONS

- *Miso Soup or Salad (Bisque- Add \$2.5)*
- *Tempura or Grilled Vegetables or Root Chips*
- *Steamed or (Fried Rice Add \$1.5)*
- *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
• 2.99

HOT TEA

Black and Assorted Numi Tea • 2.49

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

Mac & Cheese • 6.49

Corn Dog • 6.49

Chicken Nuggets • 6.49

Grilled Cheese Sandwich • 6.49

Teriyaki Chicken with Rice • 6.49

Kid's Drink • chocolate milk, juice box, soda \$2

SOUP & SALAD

Asian Seafood Bisque • 4.49 cup/ 6.49 bowl

Miso Soup • 2.99 cup / 3.99 bowl

House Soup & Salad Combo • 6.49 (Bisque add \$2.5)

House Salad • 3.49

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

DESSERTS

Mochi Ice Cream • 7.49 (3 Pieces)

Green Tea/ Strawberry/ Black Sesame

Tempura Banana Split • 7.49

With, chocolate, caramel sauce

Topped with whipped cream and a cherry

Cheesecake • 6.95

With Ginger Mandarin Glaze or Mango Puree

Sumisu Chocolate Delight • 6.95

Candied ginger, Raspberry Gastrique

Auto gratuity of 18% will be applied to parties of 7 or more. 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

Sashimi (3) / Nigiri (2) (Just Fish) / (With Rice)

TUNA • Maguro	• 6.49
YELLOWTAIL • Hamachi	• 6.49
WHITE TUNA • Shiro maguro	• 6.49
SALMON • Sake	• 5.99
SHRIMP • Ebi	• 4.99
OCTOPUS • Tako	• 4.99
FRESHWATER EEL • Unagi	• 6.49
ESCOLAR • Walu	• 5.99
SMELT ROE • Masago	• 4.49
FLYING FISH ROE • Tobikko	• 4.49

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

Small Sashimi- 6 pieces	• 13.45
Large Sashimi- 12 pieces	• 24.45
Nigiri Sushi- 6 pieces	• 13.45
Nigiri Sushi- 12 pieces	• 24.45
Sashimi & Nigiri- 12 pieces	• 24.45
Sashimi & Nigiri- 24 pieces	• 48.45

MAKI SUSHI *(simple rolls of sushi)*

CALIFORNIA ROLL	• 5.49
SPICY SALMON CILANTRO <i>(Nori-Maki Style)</i>	• 6.99
SPICY TUNA ROLL	• 5.49
NEGI-HAMA <i>Hamachi & green onion</i>	• 7.49
SPIDER ROLL <i>Soft shell crab, cream cheese, avo</i>	• 6.95
TEMPURA SHRIMP ROLL	• 5.49
ALASKA ROLL <i>Salmon, cream cheese, avocado</i>	• 6.95
UNAGI ROLL	• 7.99

SPECIALTY SUSHI ROLLS

(Multiple ingredients, including raw fish)

DOZO DOMO • 15.49
Chef's specialty -not sure what to order, but you trust the chef? This is the option for you.

TINY DANCER ROLL • 14.49
Avocado, spicy tuna, tempura shrimp, crab, and cucumber, rolled and tempura fried, finished with sweet soy and firecracker sauce

YELLOWSTONE ROLL • 12.45
Tempura shrimp, avocado, cucumber, topped with seared tuna, shrimp, and avocado, finished with sweet soy, firecracker sauce, and sesame seeds

OSHI-ZUSHI • 14.45
Ahi tuna, salmon, cucumber, tempura crunch and sriracha pressed into box sushi, topped with lemon slices, cilantro, accompanied by Oshi-sauce

SUMISU ROLL • 12.49
Crab, tempura shrimp, cucumber, and spicy mayo, topped with albacore, avocado, masago, and ponzu

CHIEF POCATELLO ROLL • 12.49
Cucumber, avocado, spicy tuna, rolled and topped with tempura salmon nuggets, finished with sweet soy, spicy mayo and sesame seeds

GODZILLA ROLL • 14.49
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 • 11.49
Tempura shrimp, cream cheese, avocado, topped with salmon, jalapeno pepper, and spicy sun-dried tomato mayo

HAMACHI HEAVEN • 12.95
Hamachi, green onion, avocado, topped with hamachi (torched) garlic-truffle ponzu & togarashi

CHINA DOLL ROLL • 11.49
Spicy tuna, lime, and avocado, topped with avocado, tempura crunch, and sriracha

SUPER RAINBOW ROLL • 11.49
Salmon, avocado, cucumber, topped with salmon, tuna, avocado, ponzu and green onion

EMPEROR ROLL • 13.95
Avocado, jalapeno pepper, and cucumber, topped with hamachi, ahi tuna, albacore, tobikko, ponzu and green onion

GHOST ROLL • 13.95
Spicy tuna, crab, avocado, ghost chili aioli, topped with albacore, sriracha, wasabi tartar, and tempura crunch

NOTHING RAW SPECIALTY SUSHI ROLLS

FIRE DRAGON ROLL • 13.49
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 • 12.49
Tempura shrimp, avocado, crab, cream cheese, lime, finished with sriracha, wasabi sesame, and sweet soy

PURE BLISS ROLL • 12.49
Crab, cream cheese, tempura shrimp, avocado and cucumber, rolled in tempura crunch, sauced with sweet soy

DYNAMITE SHRIMP ROLL • 11.49
Shrimp sautéed in dynamite sauce, rolled with avocado, cream cheese, finished with sweet soy and wasabi sesame

VEGGIE ROLL • 10.45
Pickled carrot, cucumber and asparagus, topped with roasted red pepper, avocado, veggie ponzu, and green onion

SAWTOOTH ROLL • 13.49
Tempura unagi, cucumber, and avocado, topped with tempura unagi, spicy crab, unagi sauce, spicy mayo & tempura crunch

PORTNEUF ROLL • 12.45
Crab, avocado, tempura shrimp, topped with shrimp, avocado, unagi, , finished with sriracha, unagi sauce and tempura crunch

TERIYAKI SALMON ROLL • 10.49
Cooked teriyaki salmon, cucumber, and avocado, rolled in tempura crunch, finished with sweet soy

BEER

GRAND TETON BREWING CO. BITCH CREEK BROWN ALE • 5

GRAND TETON BREWING CO. SEASONAL IPA • 6.95

GRAND TETON BREWING CO. SWEETGRASS PALE ALE • 5

GRAND TETON BREWING CO. 208 • 5

PABST BLUE RIBBON 16 oz. • 3.5

BLUE MOON • 5

FAT TIRE • 5

STELLA ARTOIS • 5

TSINGTAO • 5.5

KIRIN ICHIBAN • 5

KIRIN LIGHT • 5

SAPPORO 22 oz. • 8

TIGER 11.2 oz. • 5

BUD LIGHT • 3.5

MILLER LITE • 3.5

ALASKAN WHITE ALE • 4.5

NOT YOUR FATHER'S ROOTBEER • 4

SAKE

Bottle

TY KU BLACK PREMIUM SAKE (11 oz) •

25

TY KU SILVER PREMIUM SAKE (11 oz) •

20

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

6

OZEKI NIGORI UNFILTERED SAKE (12.5 oz) •

15

OZEKI SAKE DRY (12 oz) •

12

OZEKI HANA-AWAKA SPARKLING SAKE (8.5 oz) •

15

OZEKI SAKE KARATAMBA (10 oz) •

15

WHITE WINE

Region/Name

Glass/Bottle

RIESLING - Washington/ Pacific Rim •

7/22

PINOT GRIS - Oregon/King Estate •

7/25

RIESLING - Oregon/Willamette Valley Vineyards•

7/21

CHARDONNAY - Sonoma County/Sebastiani •

7/22

RIESLING - Mosel Valley/Urban •

7/22

RED

Region/Name

Glass/Bottle

MALBEC - Mendoza-Argentina/Fabre Montmayou •

7/24

PLUM WINE - California /Kikkoman •

7/15

PINOT NOIR - Monterey/La Crema •

7/30

MERLOT - Columbia Valley/Chateau Ste Michelle •

7/26

CABERNET SAUVIGNON - California/ Two Vines •

7/18

SUMISU
asian fusion & sushi