

## – MAKI SUSHI/ROLLS –

*Sushi made by rolling rice in seaweed paper around vegetables and fish, then sliced into 6-8 pieces.*

<b>Alaskan</b> - smoked salmon with crab, cucumber & masago	<b>8.25</b>
<b>Sake Maki</b> - fresh salmon	<b>6.75</b>
<b>B.C Roll</b> - crispy salmon skin, sprouts, cucumber & burdock root	<b>7.50</b>
<b>Stanley</b> - smoked salmon, cucumber & cream cheese	<b>8.25</b>
<b>Sun Valley</b> - smoked trout & Sun Valley Mustard	<b>7.25</b>
<b>Ebi Tempura</b> - shrimp tempura, cucumber & avocado	<b>9.25</b>
<b>Ebi Salad Roll</b> - shrimp, avocado, lettuce, cucumber & tobikko	<b>8.75</b>
<b>California</b> - crab, avocado, cucumber & tobikko	<b>7.50</b>
<b>Futomaki</b> - thick traditional vegetarian Japanese roll	<b>7.50</b>
<b>Eel Avocado</b> - eel with avocado	<b>8.25</b>
<b>Unakyu</b> - eel with cucumber	<b>7.75</b>
<b>Negisaba</b> - mackerel with green onion	<b>7.00</b>
<b>Spicy Scallop</b> - scallop, sprouts, cucumber & wasabi tobikko	<b>7.75</b>
<b>Spider</b> - soft shell crab, avocado, cucumber & tobikko	<b>12.50</b>
<b>Yum-Yum</b> - scallops, crab, cucumber & masago	<b>8.25</b>
<b>Tekka</b> - Ahi tuna	<b>7.75</b>
<b>Spicy Tuna</b> - spicy marinated Ahi tuna	<b>7.75</b>
<b>Dynamite</b> - extra spicy Ahi tuna with sprouts	<b>8.25</b>
<b>Under The Rainbow</b> - Ahi tuna, salmon, avocado & wasabi tobikko	<b>9.50</b>
<b>Kamikaze</b> - spicy Ahi tuna, eel & cucumber	<b>9.00</b>
<b>Sally's</b> - Ahi tuna, avocado, cucumber & tobikko	<b>8.75</b>
<b>Hailey</b> - yellowtail, avocado, cucumber & tobikko	<b>8.75</b>
<b>Bob's</b> - yellowtail, Ahi tuna, tobikko, & avocado	<b>9.50</b>
<b>Negihama</b> - yellowtail with green onion	<b>7.75</b>
<b>Vegetarian</b> - fresh vegetables in season	<b>6.50</b>
<b>Kappa</b> - cucumber	<b>5.00</b>
<b>SOS - our favorite!</b> - maguro, crab mix, cucumber & green onion	<b>11.00</b>
<b>Soy Paper</b> - when available	<b>1.00</b>

## – SPECIALTY ROLLS –

<b>Over the Rainbow</b> - crab mix, cucumber with nigiri & avocado slices	<b>20.00</b>
<b>Who's Your Daddy?</b> - tempura shrimp and spicy crab mix topped with maguro, avocado & Japanese 7 spice	<b>20.00</b>
<b>Caterpillar Roll</b> - unagi, tobikko, cucumber with avocado & nori strips	<b>17.00</b>
<b>Dragon Roll</b> - tempura shrimp, cucumber, eel & avocado w/ teriyaki drizzle	<b>20.00</b>

## – SASHIMI –

*Usually raw fish or shellfish, sliced without rice*

<b>Assorted</b> - chef's choice	<b>25.00</b>
<b>Maguro</b> - tuna	<b>17.50</b>
<b>Hamachi</b> - yellowtail	<b>17.50</b>
<b>Half &amp; Half</b> - hamachi and maguro	<b>17.50</b>
<b>Sake</b> - fresh salmon	<b>16.50</b>
<b>Tako</b> - fresh octopus	<b>16.50</b>

## – NIGIRI SUSHI –

*Sushi made with bite size slices of fish over packed rice  
Two pieces per order*

<b>Amaebi</b> - sweet shrimp, served raw with fried heads	<b>7.25</b>
<b>Baja</b> - spicy rock shrimp	<b>5.75</b>
<b>Ebi</b> - shrimp	<b>6.00</b>
<b>Hamachi</b> - yellowtail	<b>7.25</b>
<b>Maguro</b> - Ahi tuna	<b>7.25</b>
<b>Hokki Gai</b> - surf clam	<b>6.75</b>
<b>Hotate</b> - scallop	<b>6.75</b>
<b>Ika</b> - squid	<b>6.50</b>
<b>Ikura</b> - salmon roe	<b>7.00</b>
<b>Tobikko</b> - flying fish roe	<b>7.00</b>
<b>Inari</b> - sweet tofu	<b>5.00</b>
<b>Saba</b> - mackerel	<b>6.00</b>
<b>Sake</b> - salmon	<b>6.75</b>
<b>Tako</b> - octopus	<b>7.25</b>
<b>Tamago</b> - sweet egg	<b>5.00</b>
<b>Unagi</b> - freshwater eel	<b>7.00</b>
<b>Quail Egg</b> - each, when available	<b>1.00</b>
<b>Uni</b> - sea urchin roe, when available	<b>9.00</b>

## – PLATTERS –

<b>Small</b> - 8 pieces of nigiri and 1 roll-chef's choice	<b>30.00</b>
<b>Large</b> - 24 pieces of nigiri and 4 rolls-chef's choice	<b>85.00</b>
<b>Maki Combo</b> - 5 rolls-chef's choice	<b>35.00</b>

## – APPETIZERS –

<b>Cajun Popcorn Shrimp</b> - flash fried with cajun spices & masago sauce	<b>9.00</b>
<b>Cajun Calamari</b> - flash fried tender calamari rings, with cajun spices, & masago sauce	<b>9.00</b>
<b>7 Spice Seared Salmon</b> - fresh salmon crusted with Japanese 7 spice, seared rare	<b>12.00</b>
<b>Crispy Trout</b> - boneless trout, dusted, fried, and grilled with teriyaki sauce	<b>10.00</b>
<b>Baked Green New Zealand Mussels</b> - served with a spicy aioli tobikko sauce	<b>13.00</b>
<b>Pot Stickers</b> - 3 chicken, 3 veggie pot stickers & 3 pork/shrimp dumplings & served with a sesame soy dipping sauce, choice of steamed or fried	<b>10.00</b>
<b>Miso Soup</b>	<b>3.00</b>
<b>White Rice</b>	<b>2.00</b>

## – TEMPURA –

<b>Shrimp</b> - four jumbo shrimp with a light dipping sauce	<b>13.00</b>
<b>Vegetable</b> - large selection of vegetables & a light dipping sauce	<b>11.00</b>
<b>Combo</b> - assortment of shrimp and vegetables	<b>17.00</b>

## – SALADS –

<b>Cucumber Salad</b> - cucumbers ~ light soy vinaigrette	<b>4.00</b>
<b>Fiery Tako Salad</b> - special assorted seaweed & cucumbers tossed in hot oil and octopus sashimi served ~ light soy vinaigrette	<b>9.00</b>
<b>Kobachi Salad</b> - house favorite... Smoked & marinated squid	<b>8.00</b>
<b>SOS House Salad</b> - wakame, fiery seaweed, & cucumbers ~ light soy vinaigrette.	<b>6.75</b>
<b>Wakame Salad</b> - seaweed & cucumbers ~ light soy vinaigrette	<b>6.50</b>
<b>Traditional Hawaiian Pokke Salad</b> - tuna sashimi over a bed of mixed cucumbers & sea-veggies with a spicy soy sesame sauce	<b>15.00</b>

## – VEGETABLES –

<b>Edamame</b> - salted steamed soy beans	<b>5.50</b>
<b>Steamed Vegetables</b> - an assortment of fresh vegetables with a Sun Valley mustard sauce	<b>8.00</b>
<b>Spinach Batayaki</b> - sauteed spinach, red bell peppers, garlic, onions, & fresh shitake mushrooms soy and rice wine dressing	<b>8.00</b>

## – COMPLETE DINNERS –

*Includes rice, miso soup and nightly veggie*

<b>Chicken Breast</b> - grilled with teriyaki	<b>18.50</b>
<b>Teriyaki Beef</b> - perfectly grilled filet mignon with a light teriyaki sauce and side of jalapeno cream sauce	<b>27.00</b>
<b>Grilled Fish</b> - of the day	<b>Market</b>

## – FROM THE WOK –

<b>SOS's Special Marinated Beef and Rice</b>	<b>15.00</b>
Beef marinated in our own sauce, sauteed with fresh vegetables and served over rice	
<b>Vegetable Yaki Soba</b> - Soba noodles and fresh vegetables with green curry sauce	<b>13.00</b>
<b>with chicken, shrimp or tofu</b>	<b>16.00</b>

## – FROM THE GRILL –

<b>Yakitori</b> - three chicken skewers served with teriyaki	<b>11.00</b>
<b>Beef Teriyaki Skewers</b> - tenderloin filet served with Sun Valley Mustard and red pepper sauce	<b>12.00</b>
<b>Ebi Shio Yaki</b> - four jumbo shrimp skewered and grilled with teriyaki	<b>14.00</b>
<b>Yaki Combo</b> - one skewer each: beef, chicken, shrimp served with teriyaki, Sun Valley Mustard & red pepper sauce	<b>13.00</b>

*We strive to make our ingredients all-natural, local and sustainable.*

– PREMIUM SAKE –

<b>Nigori</b> - magnum/375ml/glass	50.00/13.50/7.50
This is a sweet, rich sake, roughly filtered which makes it unique in flavor and appearance. Enjoy it over ice	
<b>Sho Chiku Bai</b> - magnum/300ml/glass	50.00/13.00/7.50
This is a strong, dry sake – perfect with spicy food	
<b>Manotsuru “Bulzai”</b> - 300ml -Premium fruity sake	18.00
<b>Manotsuru “Crane”</b> - 300ml -Premium dry sake	18.00
<b>Momokawa Diamond</b> - 750ml/300ml/glass	40.00/18.00/10.00
<b>Momokawa Silver Dry</b> - 750ml/300ml/glass	30.00/14.00/7.50
<b>Momokawa Ruby</b> - 750ml/300ml/glass	30.00/14.00/7.50
<b>Gekkekikan</b> - Served Hot - large/small	8.00/5.00

– ULTRA PREMIUM SAKE –

ultra premium sake comes in 300 ml. bottles

<b>Tentak Kuni</b> - “Hawk in Heavens” dry, fragrant, well rounded	22.00
<b>Rihaku Nigori</b> - “Dreamy Clouds” creamy, complex, fruity	24.00
<b>Mukune</b> - “Root of Innocence” mellow, full, dry	28.00
<b>Ginga Shizuku</b> - “Divine Droplets” fragrant, clean, fresh	44.00
<b>Ultra Premium Flight</b> - shot each of above four	30.00

– BEER –

<b>Hitachino Nest</b> - Japanese Classic	6.50
<b>Hitachino Nest</b> - White Ale	6.50
<b>Sapporo, Kirin</b> - 12 oz./22 oz.	4.00/6.50
<b>Asahi Dry</b> - 22oz.	6.50
<b>Pilsner Urquell</b>	4.00
<b>Singha</b>	4.00
<b>Bass Pale Ale</b>	4.00
<b>Black Butte Porter</b>	4.00
<b>Budweiser</b>	3.00
<b>Budweiser Light</b>	3.00
<b>St. Pauli Girl, non-alcoholic</b>	4.00
<b>Green’s Amber Ale</b> - Gluten Free	9.00

– SOFT DRINKS, JUICES & TEA –

<b>Snapple</b> - kiwi-strawberry - Nantucket - lemonade	2.50
<b>Tea</b> - green tea, oolong or herbal	3.00
<b>Santa Vittoria</b> - Italian sparkling water 500ml	3.00
<b>Coke, Diet Coke, Orange,Sprite, Ice Tea</b>	2.00
<b>Root Beer</b>	2.50

Gift Certificates & Special Event Catering Available  
Please ask our hostess.

– SPARKLING WINES –

<b>J Vineyards</b> Sparkling Brut – California	Bottle/glass 34.00/9.00
<b>SECCO Italian Bubbles</b> Prosecco Rose – Veneto, Italy	27.00/7.25
<b>Laurent Perrier</b> Brut Champagne – France	72.00/38.00 (1/2 btl)
<b>Veuve Clicquot</b> Brut Champagne – France	84.00

– WHITE WINES –

<b>Ferrari Carano</b> Fume Blanc – Sonoma County, CA	Bottle/glass 27.00/7.25
<b>Cakebread</b> Sauvignon Blanc – Napa Valley, CA	43.00/11.00
<b>Kris</b> Pinot Grigio – Alto Adige, Italy	24.00/6.50
<b>Jermann</b> Pinot Grigio – Friuli, Italy	42.00
<b>Licia</b> Albarino – Rias Biexas, Spain	27.00/7.25
<b>Kung Fu Girl</b> White– Washington State	25.00/7.00
<b>Spring Seed</b> Organic Chardonnay – Australia	24.00/6.50
<b>Talley Vineyards</b> Chardonnay – Arroyo Grande , CA	32.00/8.50
<b>Sonoma Cutrer</b> Chardonnay – Russian River, CA	33.00
<b>Rombauer</b> Chardonnay – Carneros, CA	48.00/13.00
<b>Takara</b> Plum Wine – Japan	22.00/6.00

– RED WINES –

<b>A by Acacia</b> Pinot Noir – California	Bottle/glass 32.00/8.50
<b>Lange Estate</b> Pinot Noir – Willamette Valley, OR	38.00/10.00
<b>Morgan</b> ‘12 Clones’ Pinot Noir – Santa Lucia Highlands, CA	44.00
<b>Seghesio Vineyards</b> Sangiovese – Alexander Valley, CA	38.00
<b>Charles Smith</b> ‘Velvet Devil’ Merlot – Washington State	22.00/6.00
<b>Syzygy</b> Red Blend – Walla Walla, WA	38.00
<b>Spring Seed</b> Organic Shiraz – Australia	24.00/6.50
<b>J. Lohr</b> Cabernet Sauvignon – California	25.00/7.00
<b>Justin Vineyards</b> Cabernet Sauvignon – Paso Robles, CA	32.00/8.50
<b>Niner</b> Cabernet Sauvignon – Paso Robles, CA	38.00
<b>Frog’s Leap</b> Cabernet Sauvignon - Napa Valley, CA	65.00
<b>Paul Hobbs</b> FELINO Malbec – Mendoza, Argentina	30.00/8.00
<b>Frenchman’s Gulch</b> Syrah - Ketchum, ID	32.00

House Big Red or Big White... ..please ask your server  
9.50 Big Glass 28.00 Bottle

18% gratuity added to parties of six or more • 10% service charge added to all takeout  
For Reservations or Take Out, please call 726.5181



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