



PROUDLY SERVING SUSTAINABLE SUSHI

How do we define what is sustainable when it comes to seafood? Some key factors we consider are traceability, fish populations, fishing methods, and farming practices.

- Traceability refers to the ability to find out where your seafood came from. This includes knowing specifically where, as well as how, it was caught.
- Some fish populations are in steep decline. We must allow these species time to repopulate so that we can enjoy them responsibly for generations to come.
- The most sustainable fishing methods do not cause damage to the oceans or allow for much bycatch (unintended creatures caught during fishing).
- Responsible farming practices include providing quality feed, being antibiotic-free, and taking great care not to disturb the surrounding environment.

We have solid relationships with numerous seafood sustainability experts. We appreciate the support we have received from both customers and industry insiders. Our education has been intense and is ongoing.

OMAKASE おまかせ

the ultimate Sozai experience

chef's choice course meals

available exclusively to those seated at our sushi bar
even better when paired with recommended sakés

港 Minato 生

90

A fantastic option for those who are ready to venture beyond the menu. This seven course meal includes wanmono, two kobachi, an assortment of nigiri, one temaki, a creation from the kitchen, and dessert.

波 Nami 生

130

Enjoy more adventurous choices of sustainable seafood. This seven course fish lover's delight includes wanmono, two kobachi, an assortment of sashimi, an assortment of nigiri, a creation from the kitchen, and dessert.

馳走 Chiso 生

160

A thoughtfully planned experience featuring an array of courses that build upon one another. This eleven course feast includes wanmono, three kobachi, courses of sashimi and nigiri, two creations from the kitchen, gohanmono, and dessert. Due to the special preparations involved, Chiso can only be served when the entire party is ordering likewise.

森 Mori 菜

80

This special omakase offering highlights how satisfying vegetable and tofu dishes can be. Mori does not include any seafood or meat. This seven course meal includes wanmono, two kobachi, an assortment of nigiri, one makimono, a creation from the kitchen, and dessert.

割烹 Kappo 生

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For those with whom Hajime has an ongoing relationship, we are proud to offer the exclusive dining event that is Kappo. Be prepared for approximately four hours of traditional and creative Japanese fare. Kappo cannot be altered to accommodate any dietary restrictions. Reservations for Kappo require Hajime's approval and must be made at least three weeks in advance. A non-refundable/non-transferable deposit is required when setting your Kappo reservation.

生 contains raw or undercooked ingredients
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

菜 vegan recipe, prepared with shared equipment

無麦 gluten free recipe, prepared with shared equipment

CHEF'S SELECTIONS おすすめ

experience today's unique offerings as chosen by our chefs
even better when enjoyed with our premium sakés

Shun 生 or 菜	40
a variety of flavors perfectly portioned for one - a fantastic choice for when you just can't choose including one zensai, four pieces of nigiri, and one small makimono prepared with either seafood or vegan ingredients as requested	
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Nigiri Sampler 生 無麦	27
two pieces each of three seafood selections	
Nigiri Assortment 生 無麦	54
two pieces each of six seafood selections	
Sashimi Sampler 生 無麦	34
two pieces each of three or four seafood selections	
Sashimi Assortment 生 無麦	68
two pieces each of six or seven seafood selections	
Chirashi 生	38
a hearty assortment of sashimi served atop a generous portion of sushi rice	
Two Chef's Choice Rolls 生 or 菜	34
prepared with either seafood or vegan ingredients as requested	
Yaki Zakana	20
the highlight of our kitchen offerings, thoughtfully seasoned and grilled to perfection ask about today's fish selection	

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TEIBAN 定番

small plates

Poké of the Day 生 or 菜 18

our interpretation of the traditional Hawaiian salad of sashimi, seaweed, sweet onions, garlic, and sesame oil prepared with either seafood or vegan ingredients as requested

Spicy Albacore Tataki 生 無麦 19

seared albacore tuna with chili oil and ponzu

Kaisen Salad 生 無麦 22

assorted sashimi served over our house made sunomono

Nanban 17

lightly fried fish served with seasoned ponzu and a touch of sesame oil – ask about today's fish selection

Charlie's Angel 生 19

flash fried tuna with jalapeño, cucumber, tobiko, and a spicy ginger sauce

Tiger Eye 生 19

flash fried salmon with yuzu miso asparagus, tobiko, and a light ginger sauce

Katsuo Natto 生 無麦 19

skipjack tuna with fermented soybeans

Tuna on a Snowshoe 生 12

two tempura fried shiso leaves topped with tuna

Oshizushi 生 無麦 21

traditional pressed sushi – choose from saba or salmon with house marinated coho salmon roe

Saké Poached Oysters 無麦 18

East Coast oysters poached with saké and mirin

Tofu Ankake 菜 15

lightly fried tofu with a hearty mushroom sauce

KOBACHI 小鉢

on the side

Kaiso 菜 6

seasoned seaweed salad

Sunomono 菜 無麦 5

traditional cucumber salad dressed with vinegar

Tsukemono 菜 無麦 11

house made traditional pickled vegetables

Edamame 菜 無麦 6

soybean pods finished with shiitake umami salt

SOUP 汁物

Inaka Miso Soup 無麦 5

country style miso soup of house made fish stock, tofu, and vegetables

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NIGIRI • SASHIMI にぎり・刺身

two pieces per order
prepared as nigiri or sashimi as requested

Bincho Maguro Tataki 生 無麦 seared albacore tuna with garlic sauce	9	Ikura 生 無麦 house marinated coho salmon roe	10
Katsuo Tataki 生 無麦 seared skipjack tuna with garlic sauce	9	Gindara Aburi 生 無麦 seared sablefish with tsume	10
Shake 生 無麦 king salmon	9	Tako 無麦 giant Pacific octopus, cooked to tender perfection	9
Shake Aburi 生 無麦 seared salmon with yuzu miso	10	Shiromi 生 無麦 white fish – ask about today's fish selection	9
Aji 生 無麦 jack mackerel	10	Hiramasa 生 無麦 great amberjack	10
Saba 生 無麦 mackerel with shiso leaf	9	Namagi® 無麦 our own recipe, replacing eel with house marinated catfish - if you like unagi, you will love Namagi®	8
Hotate 生 無麦 scallops with lemon and sea salt	11	Tamago 無麦 organic, free-range eggs from happy chickens seasoned with traditional fish stock	7
Hokki Gai 無麦 surf clam with lime and sea salt	7	Takenoko 菜 無麦 tender young bamboo shoots pickled in house	6
Ebi 無麦 seasoned and cooked shrimp	9	Inari 菜 無麦 house marinated, Hajime's grandmother's favorite	6
Amaebi 生 sweet raw shrimp with deep fried heads	14		

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MAKIMONO 巻き物

JAPANESE FLAVORS

eight pieces each

Futomaki 無麦 21
traditional flavors of old Japan
house pickled vegetables, tamago, and Great Lakes walleye

Hikari 生 無麦 18
pickled daikon, shiso, cucumber, and mackerel topped
with ginger scallion oil

Deep Forest 菜 無麦 17
ponzu pickled beets, kabocha, inari, and cucumber

Midori 菜 無麦 17
avocado, jalapeño, yuzu miso asparagus, and cucumber

HOSOMAKI

six pieces each

Ume Shiso 菜 無麦 8
salted pickled plum, shiso, and cucumber

Kappa 菜 無麦 7
cucumber

Tekka 生 無麦 9
tuna

Natto 菜 無麦 8
fermented soybeans

AMERICAN STANDARDS

eight pieces each

Pure Michigan 生 15
Great Lakes walleye, tempura onion, cucumber, and tobiko

Red Violin 生 無麦 18
avocado, cucumber, and jalapeño topped with tuna,
spicy red miso, garlic ponzu, and wasabi microgreens

Bowler Roller 生 無麦 18
asparagus and avocado topped with salmon,
yuzu miso, chili oil, shichimi, and radish microgreens

Maui 生 20
avocado, jalapeño, and cucumber topped with our
poké of the day

Speed Racer 生 20
tempura shishito and pickled carrots topped with
spicy skipjack poké, fried garlic, and katsuobushi

Dark Crystal 生 無麦 18
Great Lakes walleye, cucumber, and avocado topped
with seared sablefish, tsume, and spicy red miso

Southern 無麦 19
roasted kabocha, tamago, and Namagi® topped with
avocado

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AGEMONO 揚げ物

crispy fried goodness

Seafood Tempura 22

a mix of shrimp and assorted vegetables served with a light ginger sauce

Vegetable Tempura 菜 15

today's blend of assorted vegetables served with a light ginger sauce

Chicken Karaage 無麦 17

crispy ginger fried chicken
free range chicken raised without hormones or antibiotics

EXTRAS

Fresh Real Wasabi 菜 6

Oregon grown wasabi root freshly grated to order rich and full-flavored without the sharp pungency of imitation wasabi

Mamenori 菜 無麦 2

substitute soy paper for nori

Extra Ginger, Wasabi, or Sauce 1

Shari 菜 無麦 3

premium short grain sushi rice
carefully seasoned with our kombu infused vinegar

Takikomi Gohan 菜 無麦 6

premium short grain seasoned rice
prepared with house made dashi and seasonal vegetables

BENTO 弁当

served with takikomi gohan

Higawari Bento 生 or 菜 34

a hearty meal of popular items from both the kitchen and the sushi bar – prepared with either seafood or vegan ingredients as requested

DESSERTS 甘味

tempting treats worth saving room for

Mochi Ice Cream 無麦 5

two pieces of mochi filled with ice cream
choose from black sesame, green tea, or mango

Jasmine Pearl Crème Brûlée 無麦 9

made from scratch in our kitchen
our take on the classic creamy dessert
infused with jasmine pearl green tea for a distinctly sweet floral aroma and flavor

Kinako Mochi 菜 無麦 9

made from scratch in our kitchen
traditional Japanese dessert of gently fried sweet rice dough with roasted soybean powder for a toasted, nutty taste served with our house prepared anko

Shiso Ginger Sorbet 菜 無麦 7

made from scratch in our kitchen
dairy-free frozen dessert with a bright herbaceous flavor beautifully balanced with a touch of ginger

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