

RAW OYSTERS

	½ dz	1 dz
Fanny Bay (Canada)	18	36
Minter Sweet (WA)	18	36
Fat Bastard (WA)	18	36
Oyster Sampler (2 each)	18	
Fresh Uni	16	

STARTERS

Miso Soup	3
Edamame	5 sea salt
Crispy Garlic Brussels Sprouts	6
Shishito Peppers with Dried Bonito	6
Edamame with Truffle Garlic Soy Sauce	6
Vegetable Tempura	8
Japanese Pumpkin Tempura	8
Pork Pan Fried Dumplings	10
Chicken Pan Fried Dumplings	10
Spicy Tuna on Crispy Rice (4pcs)	12
Tuna Dip with Crispy Wonton	12
Soft Shell Crab	13

CARPACCIO

Albacore 13
topped with crispy garlic, onions, garlic ponzu, chive, extra virgin olive oil
Hokkaido Scallop 13
yuzu kosho, himalayan pink salt, micro greens, citrus juice, extra virgin olive oil
Seared Salmon Truffle 14
lightly seared salmon topped with truffle shaving, japanese pickle, ponzu sauce, white truffle oil
Yellowtail Jalapeño 14
cilantro, jalapeño, extra virgin olive oil, garlic ponzu
Tai Snapper (Sea Bream) 14
citrus juice, yuzu kosho, himalayan pink salt, yuzu tobiko, & micro greens

SALAD

Seaweed Salad	6
Sashimi Salad	14

ROBATA (1pc)

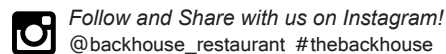
charbroiled skewer	
Zucchini	3
Eggplant	3
Chicken Breast	3.5
Chicken Meatball	3.5
Bacon Okra	3.75
Bacon Asparagus	3.75
Ribeye	4.5
Special Beef Tongue	4.5
Kobe Beef	7

NOODLES & RICE

Tonkotsu Ramen	11
Kobe Beef Fried Rice	18
Uni Pasta	20

HAND ROLLS

Spicy Salmon	6 cucumber
Spicy Tuna	6 cucumber
Spicy Yellowtail	6 green onion
Spicy Albacore	6 cucumber
Scallop	6 bay scallop, masago
Blue Crab	7
Baked Crab	7 soy paper
Baked Lobster	8 soy paper, dynamite sauce
Foie Gras	11 sea salt, green onion



SEE OTHER SIDE →

SUSHI ROLLS

- Spicy Tuna Roll 9
cucumber
- California Roll 9
snow crab, cucumber, avocado
- Shrimp Tempura Roll 9
cucumber, avocado, spicy mayo, eel sauce
- Eel & Avocado Roll 10
- Soft Shell Crab Roll 13
gobo, kaiware, cucumber
- Spicy Crab Meat Tempura Roll 13
topped with eel sauce, sriracha, spicy mayo
- Rainbow Roll 14
california roll topped with avocado, salmon, tuna, yellowtail, tai snapper
- Spicy Yellowtail Jalapeño Roll 14
spicy chopped yellowtail, cucumber & avocado topped w/ wasabi aioli, jalapeños

NIGIRI SUSHI (2pcs)

- Sushi Sampler 22
2 salmon, 2 tuna, 2 yellowtail, 2 albacore
- Shrimp 4
- Salmon 6
- Albacore 6
- Tai Snapper 6
- Eel 6
- Salmon w/ Truffle 7

- Popcorn Shrimp Roll 14
spicy albacore, cucumber, topped with popcorn shrimp, & smelt egg
- Baked Crab Tuna Roll 15
cucumber, avocado, fresh tuna, crispy onions
- Red Dragon Roll 15
spicy tuna roll topped with fresh tuna
- Baked Lobster Roll 18
lobster, dynamite sauce, micro greens, spicy crunchy garlic
- Truffle Salmon Roll 18
california roll topped with fresh salmon, black truffle oil, seasoning

- Tuna 7
- Yellowtail 7
- Ikura 7
house marinated
- Kobe Beef 9
soy glaze
- Uni 11
- Foie Gras 12

SASHIMI (2pcs)

- Sashimi Sampler 25
2 yellowtail, 2 tuna, 2 albacore, 2 salmon
- Salmon 7
- Albacore 7
- Tuna 8
- Yellowtail 8

DESSERTS

- Tokyo Warm Chocolate Lava Cake 7.5
served with vanilla ice cream
- Tempura Ice Cream 7.5
- Vanilla Ice Cream Parfait 6
- Green Tea Creme Brulee 6
- Mochi Ice Cream 5



Follow and Share with us on Instagram!
@backhouse_restaurant #thebackhouse

SEE OTHER SIDE →