

Raw Maki

* Cal Rainbow Roll	11
Krab, avocado inside, Salmon, tuna, yellow tail, tobiko on top.	
* Double Rainbow Roll	14
Salmon, tuna, yellow tail inside and salmon with, tuna yellow tail and tobiko on top.	

Cooked Maki

California Roll	8
Krab, cucumber, avocado.	
Spicy California Roll	9
Spicy krab, cucumber, avocado.	
Cal Deluxe Roll	9
Krab, cucumber, avocado, tobiko	
New Orleans Roll	9
Shrimp, avocado, mild sauce.	
Ankiu Roll	9
Shrimp, cream cheese, avocado.	
Happy Roll	10
Fried fresh water eel, salmon.	
SJ Roll	9
Fried salmon, jalapeño, cream cheese.	
Johnny Roll	9
Tempura shrimp, tempura green onion, mild sauce.	
Crystal Roll	9
Crystal shrimp, mild sauce.	
Calamari Roll	10
Fried calamari, mild sauce.	
Tokyo Roll	10
Finger clams, cucumber, shrimp, mild sauce.	

Deluxe Maki

Short Roll	8
Tempura shrimp, avocado, krab salad, onion, mild sauce.	
Pike's Peek Roll	11
Deep fried spicy tuna, salmon. Mild sauce topped with krab salad.	
Queen Ann Roll	12
Tempura shrimp, mild sauce, avocado, krab salad on top.	
Bangkok Roll	12
Crystal Shrimp, mild sauce, avocado, krab salad on top.	
Ixtapa Roll	10
Cooked red snapper, cilantro, green onions, avocado, krab salad and mild sauce.	
* Pink Lady Roll 🍷🍷	14
Spicy tuna, seared tuna, avocado, cucumber, tobiko on top.	
Caterpillar Roll	12
Fresh water eel, cucumber, krab salad, avocado on top.	
Tiger Roll	14
Tempura shrimp, cucumber, mild sauce, fresh water eel, avocado on top.	
Samurai Roll	13
Cream cheese, crystal shrimp, avocado, pecans, cooked scallops on top.	
Green Monster Roll	12
Fried calamari, avocado, seaweed salad on top.	
Lava Roll 🍷	12
Krab salad, cucumber, tuna, salmon, drizzled with sweet and spicy sauces on top.	
* Mount Rainier Roll	13
Crystal shrimp, mild sauce inside, salmon, tuna, yellow tail, avocado, krab salad on top.	
* Seattle Roll	13
Cream cheese, crystal shrimp, salmon, avocado, lemon slices fried green onions, krab salad on top.	
Blossom Roll (Baked)	14
Cream cheese, crystal shrimp and mild sauce inside, salmon and avocado on top drizzled with coconut mango glaze.	

🍷 Mild Spicy 🍷🍷 Medium Spicy 🍷🍷🍷 Hot Spicy

* THERE IS AN INCREASED RISK OF FOOD BORNE ILLNESS ASSOCIATED WITH THE CONSUMPTION OF RAW, UNDERCOOKED, OR UNPASTEURIZED FOOD ITEMS.

Deluxe Maki

* Spider Roll	13
Soft shell crab, mild sauce, cucumber and tobiko.	
* Mill Creek Roll	12
Tempura asparagus, avocado, mild sauce, spicy tuna on top with a leaf of mint on soy paper.	
* Geisha Roll	13
Pot stickers, salmon, avocado, cucumber, cooked scallops on top.	
La Push Roll	11
Crystal shrimp, krab salad, avocado, mild sauce.	
Macho Macho Roll 🍷🍷	12
Cream cheese, jalapeño, onion, avocado, crystal shrimp, krab salad, spicy sauce on top.	
* Ceviche Roll	12
Cilantro, blackened salmon, fried sparagus, mild sauce and ceviche top.	
Deep Fried Maki	
Volcano Roll 🍷	13
Cream cheese, tamago, avocado, with volcano mix on top.	
Godzilla Roll 🍷🍷	12
Spicy salmon, red snapper, yellow tail.	
Tempura Roll 🍷	12
Cream cheese, salmon, jalapeño.	
Peluzu Roll 🍷🍷	13
Cream cheese, tuna, salmon, krab salad, red snapper and shrimp.	

Sashimi

* Sashimi	6 pcs.	12
Consist of slices of fish of your choice, garnish with daikon.		
	9 pcs.	18
	12 pcs.	24

* Chirashi (6 pcs.)	14
Variety of fish of your choice served over a cup of rice with daikon and seaweed salad.	

Little Ocean	7
(Kids 10 and under)	

Chicken Fingers	
Chicken breast strips cover with panko deep fried and served with seasonal fruit.	

Little corndogs	
Tempura little smokies, served with rice and seasonal fruit.	

Mini-Cha-han Bowl	
Our chicken fried rice bowl with a variety of vegetables.	

Chicken Noodles	
Pan fried rice noodles along with chicken.	

Dessert Menu

Mochi Ice Cream	4
A sweet japanese style ice cream wrap in soft fluffy rice dough.	
Tempura Ice Cream	6
A delicious breaded scoop of ice cream that is quickly deep-fried creating a warm, crispy shell around the still-cold ice cream.	
Ice Cream	5
Strawberry, Vanilla, Green Tea and Coconut.	
Lava Cake	7
Round chocolate cake with Vanilla Ice cream.	

Dessert Maki	9
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Miami Roll	
Tempura banana, cream cheese, pecans with tropical salad on top.	

O.M.G. Roll	
Cream cheese, tamago, pecans inside fried with a mix of panko, almonds, cinnamon and coconut with honey, whip cream and chocolate syrup.	

Ooh lala Roll	
Sweet potato, fried noodles, cream cheese, strawberries with whip cream and chocolate syrup.	

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Experience the art of sushi...



Oceanos Sushi



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17917 Bothell-Everet Highway Suite #103

Bothell, Wa 98012

425.415.4617

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Lunch / Dinner Menu

Starters

Edamame Warm soybeans sprinkled with sea salt.	5
Musubi Pan fried spam wrapped in sushi nori, coated in panko bread crumbs.	5
Agedashi Tofu Deep fried tofu in dashi broth.	7
Dragon Balls Deep fried spicy jalapeños, stuffed with crab, shrimp, cream cheese, drizzled with siracha and wasabi cilantro aioli.	8
* Ceviche Tostadas Fresh red snapper immersed in lime juice mix with tomatoes, onion, cilantro, jalapeños over wonton crackers.	8
Takoyaki A delicious round cakes filled with octopus, drizzled with tamarind chipotle aioli.	8
Japanese Egg Rolls Crispy homemade egg rolls filled with shrimp, crab, cream cheese and special seasonings, served with sweet chilli sauce.	8
Gyozas Succulent homemade pork dumplings steamed and pan-fried served with our ponzu sauce.	9
Tempura Shrimp Shrimp deep-fried in a light tempura batter, served with our famous teriyaki sauce.	10
Ocean Divers A sample of our favorites. Gyozas, egg rolls and tempura shrimp. Served with edamame.	13
* Poke Tuna Succulent mix of tuna, seaweed salad, toasted almonds, dried cranberries, pickled onions, wonton chips.	13
Hamachi / Salmon kama	8
Soft shell crab	10
Soups	
Wakame Tofu Miso Soup Warm and comforting traditional Japanese soup.	3
Chicken Udon A delicious sliced tender chicken breast, mushrooms, broccoli, spinach, and carrots in a light clear Japanese broth.	10
Chicken Coconut Soup Mix of aroma flavors giving a delicious taste of tender chicken, coconut milk and lemon grass.	7
Salads	
Sunomono Fresh and crisp cucumbers lightly marinated in miso shiro and tossed in ponzu sauce.	4
Green Salad Mixed spring greens, cherry tomatoes, dried cranberries, toasted almonds, onions, english cucumbers drizzled with our own house dressing.	7
Seaweed salad A simple but flavorful marinated seaweed salad with sesame oil.	5
Squid Salad Tasteful marinated cooked squid.	9
* Seared Tuna Salad Sashimi seared tuna served on a bed of spring greens, topped with crispy frizzled onions, cherry tomatoes with our secret ginger sesame dressing.	14

Entrees

	Lunch	Dinner
Cha-han bowl Our fried rice bowls have a variety of natural flavors and textures which make it a meal itself.	Chicken 8 Beef 9 Shrimp 10	10 11 12
Paradise Coconut Shrimp Prawns in tempura batter cooked to light brown cover in a delicious sweet sauce with walnuts, coconut milk, honey, served with rice and miso soup.	14	16
Tempura Platter Shrimp and seasonal veggies battered in our light crispy tempura. Served with steamed rice and miso soup.	12 8	14 10 Veggies only
Hawaiian Teriyaki A delightful combination of chicken breast with sweet red bell peppers, pineapple, and onions glazed with teriyaki sauce. Served with steamed rice.	11	13
Seafood Tacos A Choice of ahi tuna, tempura fish or crispy shrimp in soft warm corn tortillas filled with red cabbage, pico de gallo, topped with our secret avocado aioli. Served with miso soup.	12	
Grilled Salmon Fresh salmon fillet grilled to perfection with white wine sauce, served with sauteed vegetables, steamed rice and miso soup.	18	
Beef Teriyaki Tender beef cooked with sweet red bell peppers, onions in teriyaki glazed. Served with steamed rice and salad.	14	
Yasai Noodles Veggie noodles along with broccoli, spinach, bath in a delicious spicy sauce.	Fried tofu 10 Chicken 12 Shrimp 14	

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AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

Sushi a la Carte

Cooked Nigiri - 2 pcs.	5
Kani (krab) Ebi (shrimp) Tako (octopus) Inari (fried bean cake) Tamago (japanese egg omelette)	
Raw Nigiri - 2 pcs.	6
* Maguro (tuna) * Sake (salmon) * Hamachi (yellow tail) * Hokkigai (surf clam) * Ika (squid) * Hotate (scallop) * Saba (mackerel) * Shiro Maguro (albacore) * Tai (red snapper) * Ikura (salmon roe) * Tobiko (flying fish eggs) Unagi (fresh water eel)	
Special Nigiri - 2 pcs.	7
Tataki Hotate (seared scallops) * Rooster Salmon Salmon topped with Krab salad, sliver of jalapeno, lemon. Upside Down Shrimp (tempura o regular) * Tobi-Tama (tobiko & quail egg) * Amaebi (sweet shrimp)	
Vegetarian Maki	
Garden Roll Lettuce, avocado, cucumber, carrots.	6
Tempura Veggie Roll Sweet potato, zucchini fried in tempura	7
Kappa Roll Cucumber roll	5
Spicy Kappa Roll Spicy Cucumber roll	6
Tempura Asparagus Roll Tempura asparagus, cilantro, avocado.	8
Hana Roll Spinach, avocado, cucumber, krab salad.	7
Veggie Heaven Roll Sweet potato, zucchini fried in tempura with avocado on top.	8
Raw Maki	
* Alaskan Krab, salmon, tobiko.	9
* Sankiu Salmon, cream cheese, avocado, green onion, tobiko.	10
* Philly York Salmon, cream cheese.	9
* Tuna Roll Tuna Roll.	8
* Spicy Tuna Roll 🌶 Spicy Tuna.	9
* Fuego Roll 🌶 Spicy Tuna, tobiko, green onions.	10
* Boycott Roll Yellow tail, green onions, tobiko.	10
* Anchorage Roll Krab, salmon, tobiko, ikura.	10

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