

STARTERS

- Vegetable Tempura** - A medley of Crisp Veggies, served with plum dipping sauce **\$6.99**
- Shrimp Tempura** - Crispy Jumbo Shrimp, served with plum dipping sauce **\$8.99**
- Shrimp & Veggie Tempura** - Combo of both **\$9.99**
- Shrimp/Mango Wontons** - Shrimp, Mango, Scallions, Cream Cheese **\$6.99**
- Edamame** - Steamed Soybeans with a hint of Sea Salt, served warm **\$4.49**
- Calamari** - Lightly floured and deep fried, served with House-Made Wasabi Mayonnaise **\$8.99**

NIGIRI PAIRS **\$5.00**

- Maguro** - Yellowfin Tuna (raw)
Hamachi - Yellowtail Tuna (raw)
Amaebi - Sweet Jumbo Shrimp (raw)
Ebi - Jumbo Shrimp
Tako - Steamed Octopus
Sake - Fresh Salmon
Tai - Snapper (raw)
Tamago - Sweet Egg Omelet
Hotate - Giant Scallop (raw)
Unagi - Broiled Freshwater Eel
Ton-Ton - Spicy Giant Scallop (raw)
Hokkigai - Arctic Surf Clam
Saba - Pickled Mackerel
Shiro Maguro - Albacore Tuna (raw)
Inari - Sweet Tofu Pocket (Vegetarian)
Tobiko - Wasabi & Orange Flying Fish Roe
Kani - King Crab Leg (when available) **Market Price**



* *Kabayaki Sauce - aka Eel Sauce, a savory soy-based Japanese BBQ Sauce.*

** *Fuji Sauce - A very spicy soy-based sauce, made with Habanero Peppers and Sriacha Sauce.*

*** *Lava Sauce - Made with Mango, Pineapple, Honey, Ginger, Teriyaki, and Spicy Chili Pepper Powder.*

**** *Spicy Kani Kama Salad - A blend of Chilean Rock Crab, Surimi, Sriacha Sauce, and Panko Bread Crumbs.*

THE ART OF SUSHI (8 pieces)

*Substitute Whole Grain Brown Rice for 50 cents extra.
 Substitute Soy Wrapper for \$1.00 Extra.*

- The Raw Roll** - Tempura Shrimp, Avocado, Cucumber, Chilean Rock Crab, topped with Tuna, Tobiko, and Kabayaki Sauce* **\$12.99**
- Shut-it Down Roll** - Spicy Hamachi, Tempura Shrimp, Avocado, topped with Unagi Eel, Fuji Sauce ** and Sunflower Seeds **\$12.99**
- The Nautilus** - Spicy Tuna, Tobiko, Cucumber, Scallions, topped with Avocado, Crispy Calamari House-Made Citrus Mayonnaise, and Sunflower Seeds **\$11.99**
- Komodo Dragon** - Spicy Kani Kama Salad****, Cucumber, Roasted Red Pepper, topped with Unagi Eel, Avocado, Kabayaki Sauce*, Sesame Seeds, and Orange Tobiko **\$11.99**
- The Mambo Roll** - Spicy Tuna, Kani Kama Salad****, Unagi Eel, Salmon, Avocado, Cucumber, and Scallions. Huge! **\$11.99**
- The Samurai** - Salmon, Avocado, Cucumber, Spicy Cream Cheese, topped with Shrimp and Honey-Ginger Soy Glaze **\$11.99**
- Over the Rainbow** - Veggie Roll, topped with Shrimp, Tuna, Arctic Surf Clam, Salmon, Avocado, Roasted Red Peppers, Pickled Daikon, served with House-Made Fuji Sauce** **\$11.99**
- Spidey's Wild Ride** - Tempura Soft Shell Crab, Scallions, and Sprouts, topped with House-Made Spicy Mayonnaise, Wasabi and Orange Tobiko **\$10.99**
- Caterpillar Roll** - Spicy Kani Kama Salad****, Carrot, Scallions, topped with Avocado, Roasted Red Peppers, Sesame Seeds and Spicy Fuji Sauce** **\$10.99**
- Pinchy's Roll** - Lobster, Avocado, Roasted Red Peppers, Carrot, topped with House-Made Spicy Mayonnaise, Wasabi and Orange Tobiko **\$12.99**
- Big Island Roll** - Tuna, Kani Kama Salad****, Avocado, Mango and Scallions. Tempura Style, topped with Tobiko and Sweet and Spicy Lava Sauce*** **\$11.99**
- The In Laws** - Yellowfin Tuna and Cucumber, topped with spicy Albacore, Kabayaki Sauce*, Sesame Seeds, and Scallions. **\$11.99**
- Ton Ton Roll** - Scallop and Avocado Roll, Tempura Style, topped with Spicy Tuna and Wasabi Tobiko **\$11.99**
- Triple L Roll** - Tempura Shrimp, Cream Cheese, Avocado, topped with Sesame Seeds, Tobiko, and Kabayaki Sauce* **\$10.99**
- Dynamite Roll** - Tempura Shrimp, rolled with Spicy House-Made Mayonnaise, Avocado, Sprouts, Lettuce, and Carrots **\$9.99**
- The Black and Tan** - Triple Tuna Roll, with Avocado, Scallion, served with Sweet and Spicy Lava Sauce*** and Tobiko **\$11.99**

HOUSE MAKI ROLLS (6 pieces) **\$8.49**

*Substitute Whole Grain Brown Rice for 50 cents extra.
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- Spicy Tuna Roll** - Spicy Tuna and Cucumber
- Hamachi Roll** - Yellowtail Tuna, Scallions, and Avocado
- Spicy Hamachi Roll** - Spicy Yellowtail Tuna, Tobiko, and Cucumber
- Shiro Roll** - Albacore Tuna, Wasabi Tobiko, Scallions, and Avocado
- Fish Tako Roll** - Octopus, Spicy Yellowfin Tuna, Lettuce, Avocado, and Roasted Red Peppers
- Spider Roll** - Tempura Soft Shell Crab and Avocado
- Tobiko Cali Roll** - Chilean Rock Crab, Avocado, Orange and Citrus Tobiko, and Cucumber
- California Roll** - Chilean Rock Crab, Avocado, and Toasted Black Sesame Seeds
- Sunny Cali Roll** - Chilean Rock Crab, House Made Spicy Mayonnaise, Avocado and Sunflower Seeds
- The Philly** - Cold Smoked Salmon, Cream Cheese, Scallions, and Cucumber
- The Eel Roll** - Freshwater Eel, Scallion and Avocado, topped with Kabayaki and Sesame Seeds

SOUPS & SALADS

- Golden Miso Soup** - Delicate Miso Broth **\$2.50**
- Seaweed Salad** - Wakame Seaweed and Vegetables with Sesame Dressing and Avocado **\$5.99**
- Chucka Ika Sansai** - Squid Salad in a light Ginger Sauce, served with Cucumbers **\$7.49**
- Soba Salad** - Japanese Buckwheat Noodles, Carrots, Scallions, Sprouts, and Cucumber served cold with Sesame Vinaigrette **\$5.99**
- Half and Half Salad** - Combination of Squid and Seaweed Salad ... **\$7.49**
- Poke Asian Salad** - A blend of tunas "poke style" over a bed of shredded cabbage, brown rice and topped with tobiko and fresh cilantro **\$8.99**

VEGGIE & VEGAN ROLLS (6 pieces) **\$7.49**

*Substitute Whole Grain Brown Rice for 50 cents extra.
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- Caterpillar Roll** - Shiitake Mushroom, Sprouts, Carrot, Scallions, Lettuce, Cucumber, topped with Roasted Red Peppers and Avocado
- Sunflower Roll** - Avocado, Carrot, Scallions, Roasted Red Peppers, topped with Roasted Sunflower Seeds
- Inari Roll** - Avocado, Shiitake Mushrooms, Sprouts, Cucumber, and Roasted Red Peppers, topped with Sweet Fried Inari (Tofu)
- Tempura Avocado** - Avocado Roll, Lightly Tempura Battered and Fried Crisp
- Asparagus Roll** - Marinated Asparagus, Grilled and Chilled with Sesame Seeds, Sprouts, Cream Cheese, Carrots, and Scallions
- Maui Roll** - Fresh Pineapple, Avocado, Roasted Red Peppers, Scallions, and Carrots topped with Honey-Ginger Soy Glaze

SASHIMI (8 pieces)

- Sampler Platter (14 Pcs)** - Three Tunas, Salmon, Octopus, and Eel **\$19.49**
- Chef's Choice (10 Pcs)** - Combination **\$15.99**
- Poke Tower** - Spicy Diced Tuna, Vegetables, Kabayaki Sauce*, and Orange Tobiko. **\$12.99**
- Hamachi** - Yellowtail Tuna **\$12.99**
- Maguro** - Yellowfin Tuna **\$12.99**
- Shiro** - Albacore Tuna **\$10.99**
- Sake** - Fresh Salmon **\$11.99**
- Unagi** - Freshwater Eel **\$11.99**
- Tai** - Snapper **\$9.99**

TEMAKI (Hand Cone Rolls) **\$6.49**

- Crab Temaki** - Chilean Rock Crab, Avocado, Cucumber, and Sesame Seeds
- Ebi Temaki** - Shrimp, Sprouts, Avocado, and Sesame Seeds
- Sake Temaki** - Fresh Salmon, Cucumbers, and Scallions
- Maguro Temaki** - Yellowfin Tuna, Cucumber, and Wasabi Tobiko
- Spicy Temaki** - Spicy Albacore Tuna, Avocado, and Orange Tobiko
- Veggie Temaki** - Avocado, Sprouts, Carrot, Cucumber, and Sesame Seeds

KIDS MENU (12 and Under) **\$5.49**

*Smaller Rolls, For Smaller Mouths
Includes Miso Soup*

- Dinosaur Neil Roll** - Crab, Avocado and Sesame Seeds
- Arial's Roll** - Shrimp, Pineapple, Red Peppers, Scallions
- Veggie Tail** - Vegetarian Caterpillar
- Sparkle Roll** - Crab, Tobiko, Carrot, Scallions, and Shrimp

Bento Box Special **\$16.99**

Choose one House Maki Roll accompanied by Miso soup, Tempura Vegetables & Shrimp, & either Squid, Soba, or Seaweed Salad.

The Boat for Two **\$37.99**

Choose one "Art of Sushi" & one "House Maki" roll, two Nigiri Pairs, and One Sashimi (4 pieces).

The Raw Deal **\$24.99**

Choose one "Art of Sushi" roll, and one 6 piece Chef's choice Sashimi Platter or two Nigiri Pairs.

Add 25¢ per item for all takeout orders

Not So Raw Menu Items

Ask server for a Willowcreek menu

CATERING - ASK FOR DETAILS

**HIRE YOUR OWN PERSONAL
SUSHI CHEF FOR YOUR NEXT EVENT!**



Note: Items on this menu contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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