

KING SUSHI

JACKSON, WYOMING

HOT & COLD*

miso soup
tofu, green onion,
wakame6

edamame
sea salt7

imperial shrimp
tempura shrimp, sweet-
chili aioli20

pork gyoza
5 dumplings.....15

crispy rice
tuna tartare, jalapeno
avocado20

scallop shooter
negi, tobiko, uzura
ponzu13

sunomono
pickled cucumber, daikon
ponzu, sesame7

seaweed salad.....7

shishito peppers
sweet soy.....12

hamachi tartare
caviar, fresh chive, ponzu
nori chip30

pork belly buns
pickled cucumber, hoison
wasabi aioli16

lobster wonton chips
maine lobster, togarashi
aioli, sweet soy, negi,
yuzu tobiko.....22

garlic soba noodles
pan fried with ginger,
cabbage, carrot, green
onion18

miso salmon
grilled miso marinated
salmon, pickled cucumber,
daikon, sweet soy34

beef tataki
seared wagyu beef,
yuzu-chile, amazu,
sesame, wasabi greens..36

PRESSED SUSHI*

sake
salmon, spicy tuna, avocado
negi, tobiko, chili puree ..25

maguro
tuna, avocado, blue crab
micro wasabi, tobiko,
jalapeno puree27

saba
house cured mackerel,
torch seared, negi.....23

HOUSE SASHIMI*

scallop crudo
fresh wasabi, chive, lemon
olive oil, ponzu.....28

bleu tuna
bleu cheese, white onion,
lime-ginger vin28

albacore caprese
basil, cherry tomato, olive
oil, balsamic26

citrus tako
octopus, shiso, yuzu tobiko,
lemon, sichimi25

king carpaccio
daily sashimi selection,
chive, ponzu, roe, olive oil
.....34

hama hama
hamachi tartare, wrapped
in hamachi sashimi, yuzu-
ponzu26

kampachi loco
cashew leché, chive oil,
mango, cilantro greens, lava
salt, jalapeño.....26

sake king
ginger, negi, lemon, salmon
olive oil, ponzu, sichimi ..26

HOUSE ROLLS*

juju
green apple, avocado,
hamachi, smoked salt22

hoff
unagi, avocado, hamachi
lemon, soy paper24

naturoll
avocado, lemon, daikon,
micro greens, gobo,
cucumber18

theo
tempura asparagus, avocado,
wagyu beef, truffle teriyaki .26

jackson
spicy tuna, tempura green
onion, avocado, albacore,
crispy shallot, negi, chili-zu
.....23

marley
softshell crab, avocado,
spicy tuna, tobiko, kaiware,
sweet & spicy sauce trio ..26

tora
salmon, avocado, mango,
hamachi, jalapeño, yuzu,
lava salt27

roo
tempura shrimp, spicy tuna,
avocado, tuna, tobiko, negi,
sweet chili aioli27

crouching tiger
avocado, tempura asparagus,
spicy tuna, salmon, wasabi
aioli, fried shallot, yuzu
tobiko, citrus soy.....28

new king
spicy salmon, tempura
shishito, tuna, roasted
jalapeño, fried garlic,
micro cilantro25

hidden dragon
softshell crab, spciy salmon,
seared scallop, yuzu chili
aioli, sweet soy, avocado
yuzu tobiko28

yellow jacket
spicy albacore, cucumber,
avocado, kampachi, habanero-
sweet pepper puree, shiso, fried
leek, black sesame.....27

tempura lobster
lobster, yuzu tobiko, tempura
fried, wasabi aioli, sweet soy .26

WE ARE PROUD TO SERVE SUSTAINABLE, RESPONSIBLY RAISED, ALL NATURAL MEATS, POULTRY, PORK, AND FISH
PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ALLERGENS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNED ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

*OUR NIGHTLY SPECIAL MENU ALSO CONTAINS RAW FISH AND SHELLFISH