

## Chef's Signature Rolls

### Mill Creek Roll \*

spicy tuna, kani and avocado, topped with salmon, crunch, masago, green onion with special sauce

### Oyster Bay Roll \*

fried oyster inside, topped with tuna, eel, avocado, wasabi mayo, green onion, tobiko, and eel sauce

### Ichiban Roll \*

shrimp tempura, topped with spicy tuna, tobiko, green onion, and crunch with special sauce

### New York Roll \*

spicy tuna and yellowtail, topped with chopped scallop, crunch, tobiko, green onion, special sauce

### Naruto (does not contain rice) \*

tuna, salmon, yellowtail, kani, avocado, tobiko, wrapped with cucumber, comes with sunomono sauce

### No. 2 Roll \*

inside spicy tuna; crunch, cajun tuna on top, green onion, served with wasabi mayo sauce

### Happy Dragon Roll \*

shrimp tempura & cucumber inside, topped with eel, avocado, tobiko and eel sauce

### Volcano Roll \*

deep fried rice & avocado, top w/ 2 spicy tuna, spicy yellowtail, and spicy salmon each, crunch, tobiko

### Everett Roll \*

spicy yellowtail, crunch, & avocado; topped with yellowtail, green onion & spicy yuzu jalapeño ponzu garlic sauce

\*\* Substitute with soybean paper \$1 extra per roll  
Any substitution will cost extra

## Dessert

### Mochi Ice Cream

2 pcs of green tea, red beans, or mango

## Beverages

**Soda** coke, diet coke, sprite

**Perrier Sparkling Water**

**Sparkling Sweet Lemon Iced Tea**

**Marble Soda**

original, strawberry, or lychee

## Lunch Specials

Mon – Sat (open - 2:10 pm) / served with salad

### Chirashi Lunch \*

10 pcs assorted sashimi on a bed of seasoned rice

### Sushi Lunch \*

5 pcs assorted sushi with California or spicy salmon roll

### Sashimi Lunch \*

10 pcs assorted sashimi

### Sushi & Sashimi Lunch \*

4 pcs sushi and 8 pcs sashimi with California roll

### Poke \* 🍷

choice of tuna or salmon, apple, lettuce, chef's special poke sauce with rice

### Bento: Chicken Teryiaki or Salmon Teryiaki

white meat chicken or salmon and veggies, 4 pcs california roll, shrimp shumai, rice, sesame

### Any 2 or Any 3 Maki / Hand Roll (cone shape)

choose from classic rolls below only

### Classic Rolls (Choice of Maki or Hand Roll)

Cucumber	4.5	Salmon *	5
Sweet Potato tempura	5	Alaska *	7.5
Boston	8	Spicy Salmon* crunch	8
California *	7	Spicy Tuna * crunch	8
Vegetable	6	Philadelphia *	7.5
Eel Avocado	7.5	Tuna *	6
Avocado	4.5	Yellowtail *	5
Salmon Skin cucumber	6	Eel Cucumber	7.5
Shrimp Tempura *	8.5		

### Maki (cut roll) or Hand Roll (cone shape)



### Avocado Cucumber Roll

**Florida Roll \*** real crabmeat, avo, cucumber, tobiko 12

**Spicy Yellowtail or Scallop Roll \*** crunch 8

**Las Vegas Roll \*** salmon tempura, cucumber, tobiko, eel sauce 7

**Fried Oyster Roll** with eel sauce 8.5



**Spider Roll \*** whole soft shell crab tempura, tobiko, cucumber, avocado, eel sauce 12.5

**Rainbow Roll\*** kani, avocado, cucumber inside; top with tuna, salmon, yellowtail, tobiko 13.5



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**Everett, WA 98208**

Please find us on: [Facebook](#) – Fatty Fish Sushi

[Yelp](#) – Fatty Fish Sushi

(authentic online address) [www.fattyfishsushi.com](http://www.fattyfishsushi.com)

We don't have online or delivery order, only go thru third parties [Delivery by Doordash.com](#)

### Business Hours

*(Last order is 20 minutes & last seated is 30 minutes before closing)*

#### Lunch

Mon, Wed - Fri 11 am – 2:30 pm

Sat 11:30 am – 2:30 pm

#### Dinner

Mon, Wed, Thur 4:30 pm – 9:10 pm

Fri & Sat 4:30 pm – 9:25 pm

Sunday 12 pm – 8:25 pm

Tuesday – Closed

\*\*\* Please let us know if you have any food allergies before ordering!

\*\* Any substitution will cost extra

Prices & hours are subject to change without notice


\* Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Updated on 08/2023

## Soups

**Miso Soup** 2.5  
soy bean soup with tofu, seaweed and green onion

**Crab or Lobster Miso Soup** 7/8.5  
tofu, enoki, , seaweed, green onion

 **Carrot Ginger Soup** coconut milk 6.5


## Starter Salads

 **Green Salad** 5.5  
house ginger dressing

**Kani Salad** 7  
crab stick, cucumber, tobiko, Japanese mayo

**Seaweed Salad** 6.5

**Squid Salad** 8


 **Avocado Salad** 7.5  
sliced avocado over romaine and served with house ginger dressing

**Shrimp Avocado Salad** 12.5  
4 pcs shrimps, romaine, spring mix, dried cranberries, balsamic glaze & Japanese yuzu sesame dressing


## Appetizers

**Edamame**, steamed 6


**Pan-seared Edamame**, 6.5  
soy bean, sesame seeds

**Gyoza (Pork or  Vegetable)** 6.5  
6 pcs pan-fried Japanese dumpling

**Shrimp Shumai** 6 pcs fried shumai 6


 **Tempura Platter** 10  
2 pcs jumbo shrimps & 6 pcs vegetables battered fried with tempura sauce


**Shrimp Tempura** 8/10  
3 pcs jumbo shrimps or 4 pcs jumbo shrimps


 **Calamari** 11.5  
batter fried calamari served with sweet spicy mango sauce

 **Salmon / Hamachi Kama** with house sauce 12.5/14.5

## Appetizers (cont.)

 **Crabmeat Ravioli \*** 8.5  
5 pcs fried and battered kani with cream cheese; japanese mayo and tobiko outside

 **Spicy Tuna Tartar \*** 13  
chopped tuna, avocado, and special sauce

 **Sushi Pizza \*** 14.5  
spicy tuna, guacamole, and seaweed salad


## Kitchen


substitution might cost extra

**Vegetable Udon** 12  
miso with tofu, enoki, veggies, green onion & sesame oil

**Chicken Udon** 14  
miso based with white meat chicken, veggies, green onions, and sesame oil

**Miso Ramen \*** 13  
miso based with tofu, half soft-boiled egg, green onions, corns, enoki, veggies, and sesame oil

 **Tonkotsu Ramen \*** 16  
pork broth, pork belly chashu, half soft-boiled egg, green onions, corns, bamboo shoots, kikurage, sesame and sesame oil

 **GT Seafood Ramen \*** 16.5  
spicy soup based, 3 large shrimps, squid ball, fish cake, half soft-boiled egg, corns, green onions, bamboo shoots, and sesame oil

**Chicken Teriyaki** 16  
white meat chicken, veggies, sesame and rice

## Side Orders

**Ramen soft-boiled egg \*** 1.75

**Premium Rice** 2

**Sushi Rice** with rice seasoning 2.5

**Spicy Mayo / Eel Sauce / Ponzu Sauce / Sriracha** 1

**Pickled or Fresh Wasabi** 2


**Teriyaki or Tempura Sauce** 1.5

 **Signature Dishes**  **Vegetarian Dishes**  
 **Spicy Dishes**

## Sushi Bar Entrées


served with salad , substitution will cost extra

**Sushi for Beginners** 18  
5 pcs of cooked sushi and California roll

 **Fatty Fish Sushi Special \*** 30  
3 pieces of tuna, salmon & yellowtail each, and a spicy tuna roll

**Fatty Fish Sashimi Special \*** 32  
5 pieces of tuna, salmon and yellowtail each

**Sushi Deluxe \*** 29  
10 pieces of chef's selection sushi & a tuna roll

 **Unagi Don** 24  
broiled eel over seasoned rice

**Chirashi \*** 26  
15 pieces assorted raw fish on seasoned rice

**Sashimi Deluxe \*** 34  
18 pieces of chef's selection sashimi

**Sushi & Sashimi Combo \*** 34  
chef's selection of 10 pieces sashimi, 5 pieces sushi and a spicy tuna roll

## Sushi or Sashimi A La Carte

1 order 1 piece sushi		1 order 2 pieces sashimi (except shrimp, egg, uni, sweet shrimp, eel, tobiko, surf clam, ikura, etc)	
Crab Stick	2.5	Yellowtail Belly *	4.5
Yellowtail *	3.5	Hokkaido Scallop *	3.5
Squid *	3	Albacore *	3.5
Shrimp cooked	3	Amber Jack *	3.5
Eel	3	Creamy Scallop (sushi) *	3.5
Tobiko *	3	Striped Bass *	3.5
Seared Salmon *	3.5	Bluefin Tuna *	4
Surf Clam *	3	Red Snapper *	5
Egg (Tamago)	2.5	Sweet Shrimp *	MP
King Salmon *	4.5	Salmon *	3.5
Sea Urchin (Uni) *	MP	Salmon Roe (ikura) *	4.5
Smoked Salmon *	3.5	Salmon Belly *	4.5
Octopus	3	Fatty Tuna (O-Toro) *	MP
Mackerel (Saba) *	2.5	Seared Salmon *	3.75

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