*Chef's Signature Rolls Mill Creek Roll spicy tuna, kani and avocado, topped with salmon,	14	Lunch Specials Mon – Sat (open - 2:45pm Chirashi Lunch *		15			
crunch, masago, green onion with special sauce		10 pcs assorted sashim					
Oyster Bay Roll fried oyster inside, topped with tuna, eel, wasabi	14	Sushi Lunch * 5 pcs sushi with Califor	15				
mayo, green onion, tobiko, and eel sauce		Sashimi Lunch *		16			
Ichiban Roll	12	10 pcs assorted sashim			19		
shrimp tempura, topped with spicy tuna, tobiko, green onion, and crunch with special sauce		Sushi & Sashimi Lunch * 4 sushi, 8 sashimi with California roll					
New York Roll	15	€Poke *	11				
spicy tuna and yellowtail, topped with chopped scallop, crunch, tobiko, green onion, special sauce		choice of tuna or salmo special poke sauce wit					
Naruto (does not contain rice) tuna, salmon, yellowtail, kani, avocado, tobiko, wrapped with cucumber, comes with sunomono sauce	14	Bento: Chicken Tel white meat chicken or california roll, shrimp s	11/12				
No. 2 Roll inside spicy tuna; crunch, cajun tuna on top, green	15	Any 2 or Any 3 Maki / Hand Roll choose from classic rolls below					
onion, served with wasabi mayo sauce		Classic Rolls (ch					
Happy Dragon Roll	14	Cucumber	4	Salmon *	5		
shrimp tempura & cucumber inside, topped with eel, avocado, tobiko and eel sauce		Sweet Potato	5	Alaska *	6		
		Boston	8	Spicy Salmon *	7		
Volcano Roll	14	California *	6.5	Spicy Tuna *	7		
deep fried rice & avocado, top w/ 2 spicy tuna, spicy yellowtail, and spicy salmon each, crunch, tobiko		Vegetable	6	Philadelphia *	7		
	24	Eel Avocado	7	Tuna *	5		
Mercer Island Roll (16 pcs) lobster salad, cucumber, topped with spicy salmon,		Avocado	4.5	Yellowtail *	5		
spicy tuna, crunch, tobiko with mango sauce		Salmon Skin	6	Eel Cucumber	7		
** Substitute with soybean paper \$1 extra per roll		Shrimp Tempura*	7.5	Lei Cucumbei	,		
All others substitution might cost extra		Maki or Hand					
Desserts		🍠 Avocado Cucumb	Avocado Cucumber Roll				
Ice Cream green tea, red beans, or vanilla	4	Florida Roll *dunge	Florida Roll *dungeness crab, avo, cucumber, tobiko				
Mochi Ice Cream	5 Spicy Yellowtail Roll *						
2 pcs of green tea, red beans, or mango		Las Vegas Roll *					
Beverages		salmon tempura, cucumber, tobiko					
	2.5	Fried Oyster Roll	Fried Oyster Roll served with eel sauce				
Soda coke, diet coke, sprite Perrier Sparkling Water	3.5	Spider Roll *	✓ Spider Roll *				
	3.3	whole soft shell crab ta avocado and tobiko	whole soft shell crab tempura, cucumber,				
Marble Soda original, strawberry, or lychee	3	avocado and tobiko					



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Please find us on: Facebook – Fatty Fish Sushi
Yelp – Fatty Fish Sushi
www.fattyfishsushi.com

Delivery by Doordash.com

Business Hours

Lunch Mon, Wed - Fri 11am – 2:45pm Sat 11:30am – 2:45pm

Dinner

Mon, Wed, Thur 4:15pm – 9:45pm Fri & Sat 4:15pm – 10:15pm

Sunday 12pm – 8:45pm

Tuesday - Closed

Happy Hour (Dine-In Only) Mon, Wed, Thur 4:15pm – 6pm

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

** All substitutions might cost extra

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

Updated on 2/13/2019

Soups		Appetizers (cont.)		Sushi Bar Enti	ées		
Miso Soup	2.5 Crabmeat Ravioli *		8	served with salad , substitution might cost extra			
soy bean soup with tofu, seaweed and green onion		5 pcs fried and battered kani with cream cheese;		Sushi for Beginners			18
Snow Crab Miso Soup	6	japanese mayo and tobiko outside		5 pcs of cooked sushi and California roll			
tofu, mushroom, seaweed and green onion		Spicy Tuna Tartar *		Fatty Fish Sushi Special * 3 pieces of tuna, salmon & yellowtail each, and a spicy tuna roll			29
Carrot Ginger Soup coconut milk	6.5	chopped tuna, avocado, and special sauce					
Japanese Pumpkin Soup milk	6.5	€Sushi Pizza *	14				
Starter Salads		spicy tuna, guacamole, and seaweed salad	14	Fatty Fish Sashimi Special * 5 pieces of tuna, salmon and yellowtail each			31
 Green Salad	4	Kitchen		Sushi Deluxe *			28
house ginger dressing		substitution might cost extra		10 pieces of chef's selection sushi & a tuna roll			
Kani Salad 6 Vegetable Udon		Vegetable Udon	11				
crab stick, cucumber, tobiko, Japanese mayo	U	miso based with mushroom, veggies & sesame oil		Unagi Don	_	22	
		Chicken IIdan	12	broiled eel over seaso	nea ric	e	
Seaweed Salad	6	Chicken Udon miso based with white meat chicken, veggies, and		Chirashi *			25
Squid Salad 7 sesame oil			15 pieces assorted ra			aw fish on seasoned rice	
- 4	,			Sashimi Deluxe *			32
Avocado Salad	6	Miso Ramen * miso based with tofu, half soft-boiled egg, green	11	18 pieces of chef's se	ection s	sashimi	
sliced avocado over romaine and served with		onions, corns, mushroom, bamboo shoots,		Sushi & Sashimi Combo *			32
house ginger dressing		kikurage, and sesame oil				sashimi, 5 pieces sushi	52
Shrimp Avocado Salad	12	Tonkotsu Ramen *		and a spicy tuna roll	picces .	dasiliiii, 5 pieces susili	
4 pcs jumbo shrimps, romaine, spring mix, dried		pork broth, pork belly chashu, half soft-boiled egg,	13	Sushi or Sashir	ai A I	a Carto	
cranberries, balsamic glaze & Japanese yuzu sesame dressing		green onions, corns, bamboo shoots, kikurage,		Sustili Of Sastili			
•		and sesame oil		1 order 1 piece sushi		er 2 pieces sashimi (except shri weet shrimp, scallop, eel, tobik	
Appetizers		€ GT Seafood Ramen *	14		uni, si	weet shrimp, scallop, eei, tobik	to, ikura)
Edamame , steamed	5	spicy soup based, 3 jumbo shrimps, squid ball, fish	14	Crab Stick	2.5	Yellowtail Belly *	4
Day seemed Edomesia	6	ball, fish cake, half soft-boiled egg, corns,		Yellowtail *	3	Hokkaido Scallop *	3
Pan-seared Edamame, soy bean, sesame seeds	6	green onions, sesame oil		Squid *	2.5	Albacore *	3
soy bean, sesame seeds		Chicken Teriyaki	15	Shrimp cooked	3	Amber Jack *	3
Gyoza (Pork or Vegetable)	5	white meat chicken, veggies, and rice		Eel	3	Amber Jack Belly *	4
6 pcs pan-fried Japanese dumpling				Tobiko *	2.5	Striped Bass *	3
Shrimp Shumai 6 pcs fried shumai	5	Side Orders		Masago *	2.5	Red Snapper *	4
Tomanus Diattor	8	Ramen soft-boiled egg	1.5	Surf Clam *	3	Sweet Shrimp *	4.5
Tempura Platter 2 pcs jumbo shrimps & 6 pcs vegetables battered	0	Premium Rice	_	Egg (Tamago)	2.5	Salmon *	3
fried with tempura sauce		r tellium Rice	2	King Salmon *	4	Salmon Roe (ikura) *	3.5
Christo Torrange	8/10	Sushi Rice	2	King Salmon Belly *	5	Salmon Belly *	4
Shrimp Tempura 3 pcs jumbo shrimps or 4 pcs jumbo shrimps		Spicy Mayo	1	Smoked Salmon *	3	Sockeye Salmon *	3.5
5 pes jumbo simmps of 4 pes jumbo simmps		Spicy Mayo	_	Octopus	3	Tuna *	3.5
€ Calamari	10	Pickled Wasabi	2	Sea Urchin (Uni) *	MP	Fatty Tuna (O-Toro) *	8
batter fried calamari served with sweet spicy		Fresh Wasabi	2	Mackerel (Saba) *	2.5		
mango sauce	11/14			*Note: Consumina r	aw or u	ndercooked meats, poultry,	
🤛 Salmon / Hamachi Kama		Signature Dishes Vegetarian Dishes				ay increase your risk of food	
served with house special sauce		Spicy Dishes		illness.			