

THE WANDERFISH WAY

At Wanderfish Pokè we go to great depths to ensure premium **sustainable fish, a chef-driven menu, locally sourced produce.** We take pride in offering the highest grade fish while maintaining a budget friendly price point. Our entire menu was created by local, Seattle chefs and is customizable to fit any diet. Experience the difference & stay fresh Seattle.

OUR BASES

Bamboo Rice: rice soaked in bamboo is packed with Vitamin B and other nutrients.

Kelp Noodle: extremely low-carb option for noodles or rice. Rich in iodine an essential nutrient supporting metabolism & thyroid function.

Kale Salad: among one of the healthiest veggies

OUR FISH

Our fish is caught responsibly and sustainably. Our Salmon is always WILD caught - never farmed. Ask us to explain the difference!

OUR SAUCES

Each sauce is made in-house from scratch. Ask about our gluten-free options!

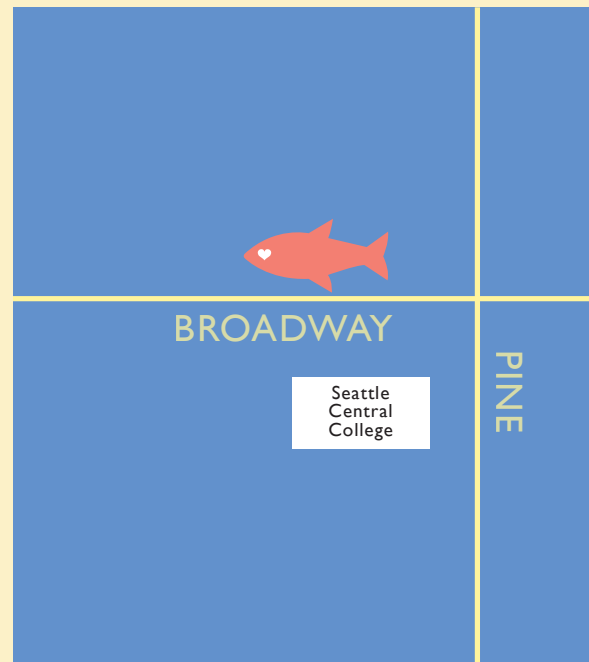
OUR TOPPINGS

We believe an exceptional bowl is mixed and topped with the same quality as our fish. Only the best and freshest of local produce will do!

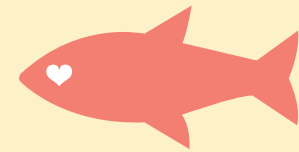
OUR STORY

In the Pacific Northwest we are blessed with fresh, wild fish and amazing local produce. We created Wanderfish Pokè as a way to bring fresh fish and local produce together. Our chef's take pride in creating each bowl or helping you create your own bowl. So, go ahead - enjoy the best that the Pacific Northwest has to offer!

CHEF DRIVEN, NORTHWEST INSPIRED!



*Washington State requires us to warn you that: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.



WANDERFISH POKÉ



@WANDERFISHPOKE
WANDERFISHPOKE.COM

1620 BROADWAY | CAPITOL HILL

CHEF CREATIONS

Served w/Choice of Kale Salad or Lettuce Mix
AND
Choice of Bamboo Rice or Brown Rice

♥ CRUNCH BOWL 🔥

Protein, spicy aioli, crisp garlic, crisp onion, jalapeño chips, furikake

♥ THE BLAZE BOWL 🔥 GF

Protein, spicy aioli, jalapeño, green onions, fresno chili, masago, crisp garlic, sesame seeds

SEATTLE BOWL

Protein, traditional poké sauce, sesame oil, krab salad, seaweed salad, edamame, green onion, ogo seaweed, sesame seeds

KARMA BOWL GF

Protein, chili oil, fish sauce, shiso, pomegranate seeds, orange, salmon roe, ogo seaweed

♥ TRUFFLE BOWL GF

Protein, truffle aioli, dill, masago, crisp garlic, green onion, enoki mushroom, shimeji mushroom

POKÉ BURRITO

Protein, choice of spicy aioli or traditional poké sauce, cucumber, crisp onion, avocado, seaweed salad, kale, masago, nori wrap

POKÉ & CHIPS GF

Protein, sweet chili soy, walla walla onions, tomatoes, avocado, cilantro, corn, masago, & gluten-free chips

♥ = Chef favorite 🔥 = Choose your level of spicy

BUILD YOUR OWN BOWL

BASE

Bamboo Rice
Brown Rice
Kelp Noodle & Seaweed
Kale Mix Salad
Lettuce Mix Salad

All of our Bases are Gluten-Free

FISH/PROTEIN

Sustainable Ahi Tuna
Wild Sockeye Salmon
Albacore
Bay Scallops
Tofu

All of our Fish/Protein are Gluten-Free

SAUCE

Traditional
Traditional (Gluten-Free) GF
Ponzu Citrus Soy
Spicy Aioli 🔥 GF
Sweet Chili Soy
Truffle Aioli GF

GF = Gluten-Free

ADD-ONS

MIX-INS

(Choose up to 4)

Carrot
Corn
Cucumber
Dill
Enoki Mushroom
Fresno Chili 🔥
Green Onion
Habanero 🔥

Jalapeño 🔥
Mango
Masago
Orange
Pomegranate Seeds
Shimeji Mushroom
Walla Walla Onion

Additional mix-ins: +79¢

All of our Mix-ins are Gluten-Free

TOPPINGS

(Choose up to 4)

Avocado (+\$1)
Bean Sprout
Cilantro
Coconut
Chili Thread 🔥
Crisp Garlic
Crisp Lotus
Crisp Onion *
Dill
Edamame
Furikake

Jalapeño Chips 🔥 *
Krab Salad *
Kimchi
Nori
Ogo Seaweed
Pickled Ginger
Pine Nuts
Salmon Roe (+\$1)
Seaweed Salad
Shiso
Wasabi
Watermelon Radish

Additional toppings: +79¢

*=Contains Gluten

HYDRATE

Bottle Water
Jones Soda
Iced Tea