

Oysters

*Daily Oysters 3/pc

*Top Neck Clams 2/pc

Soup/Salad

Crab & Corn Chowder 9

Hearts of Romaine *Garlic, lemon & grana* 9

Kale Salad *Beets, feta, walnuts & sherry* 9

Grilled Shrimp *Goat cheese, almonds & passion* 19

Grilled Chicken *Kale, apple, walnuts & sherry* 15

Tuna *Edamame, corn, cucumbers & tomato* 19

Salmon *Kabayaki, pickle & wakame* 17

Sashimi Salad *Avocado, wasabi vinaigrette* 16

Cold Tasting

Silken Tofu *Miso glaze, crab, bonito* 12

Crab Louie *Avocado, sriracha* 15

*Tuna Tartar *Avocado, kosho emulsion* 16

*Sushi Lunch *Spicy Tuna Roll or Salmon* 16

*Sashimi Lunch *Spicy Tuna Roll or Salmon* 16

*Chirashi *Sashimi assortment rice bowl* 14

*Poke Bowl *Tuna or Salmon, jalapeno* 15

*Tekkadon *Spicy Tuna Roll, quail egg* 15

*Tendon *Shrimp, vegetable, tempura, rice* 15

*Unadon *Unagi, rice & unagi glaze* 18

Hot Tasting

Charred Octopus *Olives, tomatoes, salsa verde* 15

Grilled Halloumi *Pomegranate syrup, dates* 13

Duck Pot Stickers *Honey soy sauce* 14

PEI Mussels *Jalapeno, garlic, white wine* 15

Crispy Calamari *Sriracha aioli* 15

Between the Buns

Tiger Bites *Pork belly or Short rib* 16

Angus Burger *Brioche, cheddar & onion* 14

Duck Pot Stickers *Honey soy sauce* 14

Fried Chicken *Brioche, pickle* 12

Lobster Roll *Brioche, warm butter* 24

Fried Eggplant *Mozzarella, pesto & peppers* 12

Salmon Burger *Tare, pickled vegetable* 13

Crab cake *Brioche, tomato, yuzu tartar* 18

Tuna Tortilla *Avocado, tomato, chipotle* 15

Main Plates

Fish & Chips *Yuzu tartar* 15

Gulf Shrimp *Eggplant, tiny shrimp sambal* 25

*Salmon *Curried lentil, coconut chutney* 23

*Scallops *Celtuce, shiitake, lobster butter* 27

Crab Cake *Mango slaw, harissa aioli* 26

Chilean Sea Bass *Bok choy, miso, jalapeño* 37

Free Range Chicken *Ginger scallion* 20

*Filet Mignon *Sichuan chili* 26

Vegetarian

Brussels Sprouts *Cauliflower, peanut* 8

Butternut Wonton *Goat cheese, sesame* 12

Multigrain Fried Rice *Walnuts, kimchi* 14

Sesame Noodle *Cucumber, scallion* 12

Sides 5

Bok Choy

Celtuce

Pureed Potatoes

Herb Fries

Eggplant

Lentils

Jasmine Rice 3

Sushi & Sashimi

(2pc per order)

- *Akami Tuna, negi dare 9
- *Hamachi Yellowtail, pickled jalapeno 9
- *Hamachi Toro Yellowtail belly, ginger 10
- *Sake Salmon, kizami wasabi 7
- *Sake Toro Salmon belly, ginger, tare 8
- *Walu Walu Escolar, jalapeno 6
- *Namahotate Dayboat scallop, yuzu kosho 10
- *Ikura Salmon roe 9
- Avocado Sweet miso 5
- *Unagi Freshwater eel 9
- *Blue Fin 'O' Toro Tuna belly, ginger, scallion 20
- *Botan Ebi Sweet Shrimp, ponzu glaze 12
- *Wagyu Beef 16
- Tako octopus 8

Makimono

- *Salmon/ California 7
- *Salmon Skin 6
- *Hamachi & Scallion 8
- Hamachi & Jalapeno 8
- *Tuna 8
- Spicy Tuna 8
- Salmon Avocado 8
- *Toro & Scallion 17
- Eel & Cucumber 10
- Eel & Avocado 10
- Shrimp Tempura 9

Signature Rolls

- *Spicy Scallop 14
Cucumber, spicy mentaiko mayo, crunch
- *Crunchy Tuna 14
Cucumber, avocado, jalapeno, chili aioli
- Maine Lobster 19
Soy paper, tempura sweet potato, sweet miso
- Blue Crab 14
Cucumber, avocado, crunch, tobiko, sesame
- *Wagyu Beef Tartar 16
Spicy ponzu, egg yolk, scallion
- *Sake Kawa 13
Salmon, cucumber, avocado, ito-bonito
- Hell 14
White fish, cream cheese, fried, habanero
- Soft Shell Crab 16
Avocado, cucumber, spicy mayo, tobiko
- *Surf & Turf 20
Lobster, wagyu beef, truffle soy
- Firecracker 16
Tempura shrimp, blue crab, avocado, crunch
- *Flying Hawaiian 15
Hamachi, walu, avocado, chipotle, ume gastric
- *Paradise 16
Crab, salmon, avocado, mango, jalapeno
- *Farmstead 12
Inari, shiitake, avocado, pepper, miso

Chef's Plate

- *Simply Tuna 28
- *Just Salmon 26
- *Hama-Hama 29
- *Omakase 45