

OYSTERS

- *WHITE STONE (VA) 3/PC
- *CHESAPEAKE (MD) 3/PC
- *TOP NECK CLAMS 2/PC

COLD TASTING

- WATERMELON *Lemon, feta, lemon & mint* 8
- *HAMACHILI *Ponzu, orange* 15
- *TUNA POKE CRUNCH *Gochujang* 12
- *WALUTAKI *Mango, peanuts, nouc cham* 14
- *TUNA TARTAR *Avocado, kosho emulsion* 16

HOT TASTING

- CRAB & CORN CHOWDER 9
- FRIED OYSTERS *Togorashi, yuzupon* 14
- DUCK POT STICKERS *Honey soy sauce* 14
- PEI MUSSELS *Jalapeno, garlic, white wine* 15
- CRISPY CALAMARI *Sweet chili* 15

SALADS

- HEART OF ROMAINE *Garlic, lemon dressing* 9
- ADD CHICKEN 7/ SALMON 9/ SHRIMP 12
- KALE SALAD *Beets, feta, walnuts and sherry* 11
- *RAINBOW SASHIMI SALAD 15
Slices of tuna, salmon, escolar, avocado & wasabi dressing
- *SALMON SALAD 17
Avocado, pickled vegetables, seaweed & sesame rice wine vinaigrette
- GRILLED JUMBO SHRIMP SALAD 19
Red peppers, cranberries, almonds, warm goat cheese & passion fruit vinaigrette
- HONEY LEMONGRASS CHICKEN 15
Napa cabbage, kale, apple, candied cashews & sherry vinaigrette
- *GRILLED YELLOWFIN TUNA SALAD 19
Edamame, green beans, corn, grape tomatoes, baby lettuce & citrus ponzu vinaigrette

VEGETARIAN

- TEMPURA KABOCHA *Ponzu* 8
- ZUCHINI & ONION PAKORA *Tamarind* 10
- BUTTERNUT SQUASH PAKORA *Tamarind* 10
- SWEET POTATO CHAAT *Mango powder* 9
- FRIED BRUSSELS SPROUTS *Peanut cream* 8
- EDAMAME *Sea salt* 5

SANDWICHES

- *ANGUS BEEF BURGER 14
Brioche bun, caramelized onion, lettuce, cheddar & hand cut fries
- *SALMON BURGER 13
Pan seared shichimi togarashi, "tare glaze" salmon, cucumber & hand cut fries
- GRILLED CHEESE SANDWICH 13
Tomato, cilantro, cheddar, chipotle mayo & hand cut fries
- *GRILLED YELLOWFIN TUNA TORTILLA 15
Guacamole, pico-de-gallo, chipotle mayo & hand cut fries
- PORK BELLY OR BEEF SHORT RIB TIGER BITES 16
Jalapeno, cilantro, scallion, peanuts, steamed bun
- CRAB CAKE SANDWICH 18
Tomato, lettuce, pickled onion, yuzu tartar sauce, hand cut fries
- FRESH MAINE LOBSTER ROLL 24
Soft house roll, shredded apple salad & hand cut fries

ENTREES

- VEGGIE RAMEN 17
Soy milk broth/ tofu
- SPICY MISO RAMEN 18
Shrimp, squid
- *MAPO TOFU *Sichuan pepper, shiitake* 16
- ADD EGG 2
- FISH & CHIPS 15
Cod filet, Asian slaw, hand cut fries & yuzu tartar sauce
- *SALMON 23
Curry lentil, cilantro chutney
- ICELANDIC COD 24
Crab meat, panko, yuzu
- CRAB CAKE 26
Mango slaw, sriracha aioli
- *SCALLOPS 27
Kabocha, shiitake, ponzu butter
- *FILET MIGNON 26
Sichuan chili
- GRILLED SHRIMP 25
Kung Pao, sesame sauce
- FREE RANGE CHICKEN 20
Scallion truffle oil
- CHILEAN SEA BASS MP
Bok choy, miso, jalapeno

MAKIMONO

***TUNA 8**

***SPICY TUNA 8**

***SALMON SKIN 5**

***SALMON AVOCADO 8**

***YELLOWTAIL & SCALLION 8**

***YELLOWTAIL & JALAPENO 8**

EEL CUCUMBER 10

SHRIMP TEMPURA 9

CALIFORNIA 7

SWEET POTATO 5

***TORO & SCALLION 17**

***SPICY SCALLOP 14**

Cucumber, spicy mentaiko mayo, crunch

***CRUNCHY TUNA 13**

Cucumber, avocado, jalapeno, chili aioli

MAINE LOBSTER 19

Soy paper, tempura sweet potatoes

***BLUE CRAB 14**

Cucumber, avocado, crunch, tobiko, sesame

***CRUNCHY EBI 12**

Avocado, pickled cabbage, sweet chili

KABAYAKI 12

Salmon skin, kani, cucumber, avocado, ito-bonito

HELL 13

White fish, jalapeno, cream cheese, tempura fried, habanero sauce

SOFT SHELL CRAB 16

Avocado, cucumber, spicy mayo, tobiko

FIRECRACKER 16

Tempura shrimp, blue crab, avocado, crunch

***FLYING HAWAIIAN 15**

Yellowtail, walu, avocado, chipotle, aioli, ume gastric

***PARADISE 16**

Blue crab, salmon, avocado, pickled jalapeno, mango, tobiko, smoked jalapeno

FARMSTEAD 12

Inari, shiitake, gobo, avocado, sweet drop pepper, sweet miso

SUSHI & SASHIMI

(PRICE PER/PC MINIMUM 2PC)

***AKAMI 5**

Tuna, negi dare

***HAMACHI 4.5**

Yellowtail, pickled jalapeno

***HAMACHI TORO 5**

Yellowtail belly, ginger, scallion

***SAKE 4**

Salmon, kizami wasabi

***SAKE TORO 4.5**

Salmon belly, ginger, tare

***WALU WALU 3**

Escolar, jalapeno

***NAMAHOTATE 5**

Dayboat scallop, yuzu kosho

***IKURA 4.5**

Salmon roe

AVOCADO 2.5

Sweet miso

***UNAGI 4.5**

Freshwater eel

***BLUE FIN 'O' TORO 10**

Tuna belly, ginger, scallion

***BOTAN EBI 6**

Sweet Shrimp, ponzu glaze

***SUSHI LUNCH 15**

(ASSORTED SUSHI & CHOICE OF ROLL)

California Roll, Salmon roll or Spicy Tuna roll

***SASHIMI LUNCH 17**

(ASSORTED SLICED FISH & CHOICE OF ROLL)

California Roll, Salmon roll or Spicy Tuna roll

***CHIRASHI LUNCH 15**

Bowl of sushi rice, slices of Tuna, Salmon, Ebi & Whitefish

***POKE BOWL 16**

(TUNA OR SALMON)

Sushi rice, avocado, seaweed, ginger, edamame, corn

***SPICY TUNA DONBURI 16**

UNAGI DONBURI 18

BBQ Eel, unagi sauce