

## SMALL PLATES: HOT KITCHEN

|   |    |
|---|----|
| <b>HALF LOBSTER</b> .....                                   | 21 |
| <i>ginger infused watermelon, avocado, lemondrop pepper</i> |    |
| <b>TAKO</b> .....   | 17 |
| <i>crispy octopus, bonito-tomato broth, la-yu</i>           |    |
| <b>BEEF TARTARE</b> .....                                   | 17 |
| <i>soy yolk, tobiko, nori crunch</i>                        |    |
| <b>CRAB SPRING ROLL</b> .....                               | 17 |
| <i>pear, aji amarillo, cultured cream, lime, togarashi</i>  |    |
| <b>WAGYU SHORT RIB</b> .....                                | 28 |
| <i>shishito, onion, soy, pickled plum</i>                   |    |
| <b>CLAMS</b> .....  | 15 |
| <i>littlenecks, sake, garlic, dashi, thai chili</i>         |    |
| <b>OYSTERS TEMPURA</b> .....                                | 12 |
| <i>daikon oroshi, gochujang</i>                             |    |
| <b>HAMACHI KAMA YAKI</b> .....                              | 14 |
| <i>pan seared yellowtail collar, nuoc cham</i>              |    |
| <b>ASPARAGUS</b> .....                                      | 11 |
| <i>masago mayo, sansyo crispy rice, lemon</i>               |    |
| <b>EGGPLANT TOAST</b> .....                                 | 9  |
| <i>miso, sesame, Metropolitan Bakery sesame baguette</i>    |    |
| <b>CORN AND HONEY GLAZED SHISHTOS</b> .....                 | 9  |
| <b>EDAMAME</b> .....  | 5  |

## SMALL PLATES: SUSHI BAR

|   |    |
|---|----|
| <b>TORO SASHIMI APPETIZER*</b> .....  | 20 |
| <i>Slices of fatty tuna with house-brewed soy sauce &amp; wasabi topped with micro arugula</i>                                  |    |
| <b>FLUKE USUZUKURI*</b> .....   | 18 |
| <i>Thinly sliced fluke served in yuzu dressing with jalapeño paste</i>  |    |
| <b>TAKO CARPACCIO*</b> .....  | 16 |
| <i>Thinly sliced octopus with cucumber in our yuzu dressing</i>   |    |
| <b>JALAPEÑO KANPACHI*</b> .....   | 16 |
| <i>Japanese amberjack &amp; fresh jalapeño served with house-brewed soy sauce garnished with cilantro</i>                       |    |
| <b>SPICY TUNA SUNDAE*</b> .....   | 11 |
| <i>Tuna with avocado, cashews, spicy mayonnaise &amp; roe</i>   |    |
| <b>SALMON CEVICHE*</b> .....  | 14 |
| <i>Sliced salmon with ceviche sauce, mango, gorgonzola cheese &amp; pink peppercorns topped with truffle oil &amp; cilantro</i> |    |
| <b>TROPICAL SALAD</b> .....   | 18 |
| <i>King crab, mango, avocado, cucumber topped with creamy yuzu citrus dressing</i>  |    |

## HANDMADE DUMPLINGS

|  |    |
|--|----|
| <b>LAMB SHUMAI</b> .....                         | 10 |
| <i>ground leg of lamb, enoki mushroom</i>        |    |
| <b>WAGYU GYOZA</b> .....                         | 21 |
| <i>A-5 Wagyu, bone burosu</i>                    |    |
| <b>SHRIMP AND WASABI SHUMAI</b> .....            | 8  |
| <i>cuttlefish ink stained shiru, prawn broth</i> |    |

## SALAD AND SOUP

|   |    |
|---|----|
| <b>GURINSARADA</b> .....  | 9  |
| <i>edamame, heirloom tomato, cucumber, carrot, mixed greens, ginger dressing</i>        |    |
| <b>UME SARADA</b> .....   | 13 |
| <i>plum, red onion, black walnuts, whipped chevre, mixed greens, citrus vinaigrette</i> |    |
| <b>TEMPURA SHRIMP SARADA</b> .....  | 17 |
| <i>avocado, asparargus, scallions, toasted hemp seeds, shiro-shoyu vinaigrette</i>      |    |
| <b>SEAWEED SALAD</b> .....  | 5  |
| <b>MISO SOUP</b> .....  | 5  |

## HOT ENTREES:

|  |     |
|--|-----|
| <b>KINOKO SHIBASU</b> .....  | 35  |
| <i>Chilean seabass with seared oyster mushrooms, shiitake dashi, dehydrated wakame</i> |     |
| <b>FILET MIGNON</b> .....  | 45  |
| <i>shungiku greens, edamame, truffle sosu</i>  |     |
| <b>SCALLOPS</b> .....  | 31  |
| <i>cauliflower, celery root, shoga-turmeric oil, lime, dehydrated scallop coral</i>    |     |
| <b>SPICY 1/2 CHICKEN</b> .....   | 25  |
| <i>bok choy, asparagus, ghost pepper honey</i>   |     |
| <b>AMAI BONE-IN KUROBUTA PORK CHOP</b> .....   | 26  |
| <i>wood ear mushrooms, crispy jamon potatoes</i>                                       |     |
| <b>SALMON GOMAE</b> .....  | 26  |
| <i>fermented carrot, spinach, sesame</i>   |     |
| <b>A-5 MIYAZAKI WAGYU</b> .....  | 103 |
| <i>highest grade japanese beef served with seasonal vegetables</i>                     |     |

## A LA CARTE: (2 pcs per order)

|   |    |
|---|----|
| <b>AKAMI (HON MAGURO)*</b> .....                | 10 |
| <b>BRONZINI (MEDITERRANEAN SEA BASS)*</b> ..... | 7  |
| <b>CHU TORO (MEDIUM TORO)*</b> .....            | 14 |
| <b>EBI (SHRIMP)</b> .....                       | 7  |
| <b>HAMACHI (YELLOWTAIL)*</b> .....              | 8  |
| <b>HIRAME (FLUKE)*</b> .....                    | 7  |
| <b>IKURA (SALMON ROE)*</b> .....                | 10 |
| <b>KANPACHI (AMBER JACK)*</b> .....             | 9  |
| <b>MADAI (JAPANESE RED SNAPPER)*</b> .....      | 9  |
| <b>MAGURO (TUNA)*</b> .....                     | 8  |
| <b>MASAGO (SMELT FISH ROE)*</b> .....           | 7  |
| <b>O TORO (PREMIUM TORO)*</b> .....             | 18 |
| <b>SMOKED SALMON</b> .....                      | 8  |
| <b>SAKE (SALMON*)</b> .....                     | 8  |
| <b>TAKO (OCTOPUS)*</b> .....                    | 7  |
| <b>TOBIKO (FLYING FISH ROE)*</b> .....          | 7  |
| <b>UNAGI (FRESH WATER EEL)*</b> .....           | 8  |
| <b>WASABI TOBIKO*</b> .....                     | 7  |

## SUSHI & SASHIMI:

|   |    |
|---|----|
| <b>SUSHI REGULAR*</b> .....               | 22 |
| <i>8 pieces of assorted sushi</i>         |    |
| <b>SASHIMI REGULAR*</b> .....             | 33 |
| <i>6 kinds of assorted sashimi</i>        |    |
| <b>SUSHI OMAKASE*</b> .....               | 30 |
| <i>8 pieces of premium-quality sushi</i>  |    |
| <b>SASHIMI OMAKASE*</b> .....             | 50 |
| <i>8 kinds of premium-quality sashimi</i> |    |

## MAKI (Sushi Roll)

|  |    |
|--|----|
| <b>AI MAKI ROLL*</b> .....   | 15 |
| <i>Grilled eel &amp; roe on top of crunchy spicy yellowtail roll topped with eel sauce</i>                               |    |
| <b>AVOCADO ROLL</b> .....  | 6  |
| <b>B2 NARUTO ROLL*</b> .....   | 16 |
| <i>Tuna, salmon, avocado, kani, mango &amp; roe wrapped with cucumber topped with ponzu sauce</i>                        |    |
| <b>BALA ROLL*</b> .....  | 14 |
| <i>Tuna on top of vegetable roll with spicy Japanese mayo, tempura chips, roe, &amp; scallions</i>                       |    |
| <b>BENTLEY ROLL*</b> .....   | 16 |
| <i>Tuna, salmon, and avocado on top of spicy yellowtail &amp; avocado roll topped with spicy Japanese mayo &amp; roe</i> |    |
| <b>BIKINI ROLL</b> .....   | 20 |
| <i>King crab &amp; avocado wrapped in cucumber with mango salsa</i>  |    |
| <b>BLUEFIN ROLL*</b> .....   | 14 |
| <i>Grilled eel &amp; roe on top of california roll topped with eel sauce</i>   |    |
| <b>BOATHOUSE ROLL*</b> .....   | 16 |
| <i>Salmon on top of crunchy spicy tuna roll with spicy Japanese mayo tempura chips, roe &amp; scallions</i>              |    |
| <b>BOSTON ROLL</b> .....   | 14 |
| <i>Soft shell crab tempura with Boston lettuce, light Japanese mayo &amp; cucumber roll</i>                              |    |
| <b>CALIFORNIA ROLL</b> .....   | 7  |
| <i>Crabmeat, cucumber &amp; avocado</i>  |    |
| <b>CRUNCHY SPICY TUNA ROLL*</b> .....  | 9  |
| <b>CUCUMBER ROLL</b> .....   | 6  |
| <b>DRAGON ROLL</b> .....   | 14 |
| <i>Avocado on top of grilled eel with cucumber roll topped with eel sauce</i>  |    |
| <b>HAMACHI &amp; SCALLION ROLL*</b> .....  | 9  |
| <b>JEWELER'S ROLL*</b> .....   | 18 |
| <i>Toro, jalapeño roll topped with avocado, spicy Japanese mayo, &amp; roe</i>   |    |
| <b>LIBERTY ROLL</b> .....  | 10 |
| <i>Smoked salmon on top of vegetable roll with cream cheese, spicy Japanese mayo &amp; roe</i>                           |    |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## MAKI (Sushi Roll)

|  |    |
|--|----|
| <b>MAINLINE ROLL*</b> .....  | 16 |
| <i>Tuna on top of crunchy spicy yellowtail &amp; avocado roll with spicy Japanese mayo &amp; roe</i>             |    |
| <b>MANAYUNK ROLL</b> .....   | 14 |
| <i>Grilled eel on top of shrimp tempura &amp; cucumber roll topped with roe &amp; eel sauce</i>                  |    |
| <b>NEW ENGLAND ROLL*</b> .....   | 20 |
| <i>Lobster tail tempura, Boston lettuce, light Japanese mayo &amp; cucumber roll</i>                             |    |
| <b>NEW RAINBOW ROLL*</b> .....   | 16 |
| <i>Tuna, salmon, whitefish &amp; avocado on top of crunchy spicy tuna roll</i>                                   |    |
| <b>NONAME I ROLL</b> .....   | 13 |
| <i>Avocado on top of shrimp tempura &amp; cucumber roll with tempura chips, roe, &amp; scallion</i>              |    |
| <b>NONAME II ROLL*</b> .....   | 16 |
| <i>Spicy hamachi on top of shrimp tempura and cucumber roll with tempura chips, &amp; roe</i>                    |    |
| <b>OYSTER MUSHROOM ROLL</b> .....  | 16 |
| <i>Sautéed oyster mushrooms with a hint of truffle oil on top of shrimp tempura, avocado &amp; cucumber roll</i> |    |
| <b>PHILADELPHIA ROLL</b> .....   | 8  |
| <i>Smoked salmon, cucumber &amp; cream cheese</i>  |    |
| <b>ROCKY ROLL</b> .....  | 10 |
| <i>Cooked shrimp, crabmeat, Boston lettuce, avocado, cucumber, &amp; roe</i>                                     |    |
| <b>SALMONAVO ROLL*</b> .....   | 8  |
| <i>Salmon &amp; avocado</i>  |    |
| <b>SHRIMP TEMPURA CUCUMBER ROLL</b> .....  | 8  |
| <b>SPICY TUNA ROLL*</b> .....  | 9  |
| <b>SPICY TUNA SANDWICH*</b> .....  | 20 |
| <i>Spicy tuna &amp; scallion</i>   |    |
| <b>TROPIC ROLL*</b> .....  | 15 |
| <i>Spicy tuna, masago &amp; micro cilantro on top of cooked shrimp &amp; mango roll</i>                          |    |
| <b>VEGETABLE ROLL</b> .....  | 6  |
| <i>Avocado, asparagus &amp; cucumber</i>   |    |

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