

## CRISPY

EDAMAME Sweet Soy, Sea Salt	7
PEKING DUCK TACOS Plum Sauce, Sesame Carrots	17.5
ROCK SHRIMP TEMPURA Spicy Aioli	14
SPICY TUNA "PIZZA" Parmesan, Black Olives	17

## CRUDO

OYSTER & UNI SHOOTER Quail Egg, Yamaimo, Daikon, Ponzu, Masaço	10
AJI TARTARE Ginger, Scallion, Cilantro	16
MAINE LOBSTER SUMMER ROLL Spicy Aioli, Peanuts	12
HAMACHI SASHIMI Yuzu Kosho, Florida Heirloom Tomato Salsa, Fried Garlic	17
SHRIMP CEVICHE Fresh Turmeric, Coconut, Avocado, Habanero	12
TUNA POKE Avocado, Swank Farms Radish, Kumquat	14
CARPACCIO OF BEEF "YUKKE" Gochujang, Asian Pear, Pine Nuts	12
OYSTER SASHIMI Uni, Ikura, Daikon, Scallion, Ponzu	5
KAMPACHI SASHIMI Jalapeno, Garlic Ponzu	18
FLUKE SASHIMI Black Truffle Ponzu, Crispy Potato	17
IMOTO SALAD Florida Oranges, Avocado, Swank Farm Greens	12

## WOOD FIRED

CHICKEN WINGS Orange, Smoked Chillies, Mint	12
ASPARAGUS Miso Beurre Blanc, Sunny Side Up Egg	9
OCTOPUS SALAD Cucumber, Wakame, Sesame	15
WILD MUSHROOMS Snap Peas, Truffle Butter	9
WAGYU BEEF SHORTRIB Kimchi, Sesame Glaze	30
BANH MI BURGER Pickled Cucumber, Spicy Aioli, Toasted Brioche	14
14 OZ CREEKSTONE FARMS SIRLOIN STEAK Brown Butter, Yuzu, Mushrooms	40
TUNA & FOIE SLIDER Mango Salsa	13
EAST COAST OYSTER "ROCKEFELLER" Dashi, Spinach Butter, Bacon	3.5 per piece
SHRIMP SCAMPI Thai Basil, Heirloom Tomato	7.5 per piece
HAMACHI KAMA Ponzu Sauce	9
CAULIFLOWER Curry, Minted Yogurt, Cashew	9

## SPECIAL NIGIRI (by the piece)

FLUKE Foie Gras, Momiji, Scallion, Ponzu	4.5
SEARED YELLOWTAIL Jalapeno, Garlic Ponzu	4
SEARED FLUKE FIN Lemon, Shiso Salt, Yuzu Kosyo	4
SCALLOP Lemon, Shiso Salt, Tomhuri	4
FRESH WATER EEL Foie Gras, Orange Zest	4.5
TUNA Foie Gras, Momiji, Garlic Ponzu, Scallion	4.5
KAMPACHI Yuzu Kosyo, Crispy Onion	4.5
LOBSTER Ginger Sauce, Fried Shiso	7
SALMON Crispy Onion, Ponzu	4
YELLOWTAIL Lemon, Shiso Salt, Yuzu Kosho	4

## CLASSIC SASHIMI OR NIGIRI (by the piece)

AJI Japan	3	FLUKE Massachusetts	3
YELLOW TAIL Japan	3.5	SALMON Scotland	3
FRESH WATER EEL Japan	3.5	IKURA Alaska	3.5
MONKFISH LIVER Japan	3	SCALLOP Massachusetts	3.5
UNI California	4.5	KONA KAMPACHI Hawaii	4
YELLOW FIN TUNA Panama	3.5		

## ROLLS

SPICY TUNA ROLL Avocado, Cucumber, Sesame	14
RAINBOW ROLL Avocado, Crab, Cucumber, Tuna, Salmon, Hamachi, Kampachi	18
SPECIAL RAINBOW ROLL Avocado, Crab, Cucumber with Seared Tuna, Salmon, Hamachi, Kampachi, Ponzu, Crispy Onion	20
CALIFORNIA ROLL Jonah Crab, Avocado, Cucumber, Garlic Aioli	14
CUCUMBER ROLL Salmon, Yellowtail, Tuna, Kampachi, Avocado	14
YELLOWTAIL ROLL Scallion, Jalapeno, Sesame	14
EEL & AVOCADO ROLL Eel Sauce, Sesame	15
SPICY SALMON ROLL Avocado, Cucumber, Sesame	14

## PLATTERS

SMALL COMBO PLATTER (Appetizers for 8 or Dinner for 3) Sashimi/Nigiri: Yellow Fin Tuna, Salmon, North Atlantic Fluke, Yellow Tail Rolls: Spicy Tuna, Yellow Tail, California, Rainbow	90
MEDIUM COMBO PLATTER (Appetizers for 11 or Dinner for 5) Sashimi/Nigiri: Yellow Fin Tuna, Salmon, North Atlantic Fluke, Kampachi, Yellow Tail Rolls: Spicy Tuna, Yellow Tail, California, Rainbow, Eel & Avocado	150
LARGE COMBO PLATTER (Appetizers for 17 or Dinner for 8) Sashimi/Nigiri: Yellow Fin Tuna, Salmon, North Atlantic Fluke, Yellow Tail, Kampachi Rolls: Spicy Tuna, Yellow Tail, California, Rainbow, Eel & Avocado	165
SUSHI OR SASHIMI DELUXE (Appetizers for 7 or Dinner for 3) Kampachi, Yellow Tail, Scallop, Yellow Fin Tuna, Salmon, North Atlantic Fluke	125
DOUZEI (Appetizers for 13 or Dinner for 5) Sashimi/Nigiri: Salmon, Yellow Tail, Kona Kampachi, Scallop, Yellow Fin Tuna, Fluke Rolls: Spicy Tuna, Yellow Tail Rainbow, Eel Avo	185

We proudly support local farmers and sustainability efforts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Additionally, there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult physician.

