

BLACK PERIGORD TRUFFLES

Housemade Ricotta Gnudi | 85
shio koji, miso butter, parmesan cheese

FROM THE KITCHEN

Eros Oysters | 5 ea
green grape ajo blanco,
almond, cucumber

Miso Soup
shiitake, green onion,
hijiki seaweed | 7

Banana Blossom Salad
roasted chicken,
herb nuoc cham, peanut | 12

Roasted Oysters
creamed oshitashi spinach,
dashi, chorizo | 15

Shishito Peppers
kabayaki, sesame,
smoked salt | 10

Brussels Sprouts
nuoc cham, thai herbs,
puffed rice | 12

Pork Spare Rib
spicy kabayaki, peanuts | 8

Mongolian Beef
buttermilk gnocchi parisienne,
kai lan, sesame | 18

Chiang Mai Duck Carnitas
green papaya slaw,
scallion pancake, cilantro | 20

Unagi & Foie Gras
darjeeling kabayaki,
satsuma-grapefruit salad | 32

Vegetable Fried Rice | 14

Shrimp Teriyaki Fried Rice
koshihikari-forbidden rice blend,
gobo, pineapple | 18

Singapore Black Pepper Lobster
egg, scallion, thai chile | 36

Wok Roasted Surf Clam
garlic, vermicelli, black vinegar | 16

Roasted Salmon Head
teriyaki glaze, scallion, sesame | 20

Wagyu Beef Dumplings
cheddar dashi,
kosho condiment,
braised lettuce | 17

Ramen Noodle Cacio e Pepe
miso butter, pecorino | 16

Spam & Oyster Chow Fun
pork, mung bean, ginger | 24

Roasted Bone Marrow
kalbi oxtail, ricecakes,
kimchee | 25

Three Cup Chicken and Escargot
oat congee, toum, youtiao | 24

Roasted Swordfish Tikka Masala
cauliflower, creme fraiche,
wood vinegar | 26

A5 Wagyu Sirloin
sukiyaki, salts | 30/oz

NIGIRI (2pcs)

***Hirame - Fluke**
radish, lemon oil | 10

Cucumber
bottarga | 9

Goat Butter Roasted Sweet Potato
vadouvan, creme fraiche,
toasted milk solids | 8

***Tai - Sea Bream**
yuzu-miso dressing | 10

***Suzuki - Japanese Bass**
walnut chimichurri,
dehydrated olive | 10

***Yari Ika - Japanese Squid**
black pepper-uni butter | 10

***Hotaru Ika - Firefly Squid**
spicy secret sauce, scallion | 12

***Hotate - Scallop**
scallion, fish sauce dressing | 13

***Ikura - Smoked Salmon Roe**
drawn butter | 9

***Botan Ebi - Spot Prawn**
yuzu-egg yolk vin,
kumquat, garlic | 10 ea

***Hiramasa - Kingfish**
wasabi dressing | 13

***Hamachi - Yellowtail**
ponzu powder, pickled chili | 9

***Sake - Ora King Salmon**
beet, gochujang | 9

***Masu - Loch Etive Trout**
wasabi creme fraiche, ikura, dill | 9

***Kampachi - Amberjack**
spicy jicama | 9

***Nodoguro - Rosy Seabass**
onion, uni | 18

***Shima Aji - Striped Jack**
spicy squid emulsion, ahise hyssop | 12

***Kinmedai - Alfonsino**
ginger, ponzu | 22

***Kohada - Gizzard Shad**
garlic honey | 10

Dashi Maki Tamago
dashi gelee | 8

***Uni - Sea Urchin**
inari, konbu-ume condiment | 16

***Jo Uni - Japanese Urchin**
fresh wasabi | MP

***Saba - Mackerel**
scallion, ginger | 8

***Akami - Tuna**
pickled scallion, lemongrass | 13

***Chutoro - Medium Fatty Tuna**
soy braised garlic | 18

***Toro - Fatty Tuna**
uni powder, nori reduction | 24

***Tako - Japanese Octopus**
chile crisp, meyer lemon, peanuts | 12

Unagi - Freshwater Eel
mushroom crema,
foie gras kabayaki | 17

Foie Gras
apple, earl grey, chocolate | 18

A5 Wagyu Sirloin
soy koji, fried garlic, negi | 31

MAKIMONO

Fried Pickle
ikura, miso ranch, yuzu kosho | 10

***Spicy Tuna**
rocoto pepper, avocado, tenkasu | 15

***Salmon & Cucumber**
moromiso | 15

***Hamachi Negima**
pickled banana pepper, scallion | 15

***Negi Toro**
scallion, gari, shallot | 36

***Tri-Color Oshizushi**
tuna, yellowtail, salmon,
torched mayo, chile | 22

California
snow crab, cucumber, avocado | 25

Enter the Dragon
shrimp katsu, unagi, avocado | 19

Sushi Chef | Akira Sugimoto

SASHIMI

***Uni Spoon**
osetra caviar, quail egg yolk,
yuzu | 19

***Tai - Sea Bream**
charcoal lemonade,
ginger crema,
haskap berry | 17

***Suzuki - Bass**
maguro shirodashi,
lemongrass, garlic | 20

***Hotate - Nantucket Bay Scallop**
spicy mango lassi,
sancho peppercorn,
blood orange | 22

***Hotate - Hokkaido Scallop**
kumquat, xo, smoked curd | 20

***Lubina - Spanish Sea Bass**
green chermoula, sultanas,
preserved lemon gremolata | 17

***Hiramasa - Kingfish**
pomelo, peanut,
chestnut vinaigrette | 20

***Hamachi Duet - Yellowtail**
banana, black truffle, shallot | 27

***Sake - Salmon**
black bean, ginger, cilantro | 17

***Sakura Masu - Cherry Blossom Trout**
cherry blossom creme fraiche,
kumquat, cocoa tahini crumble | 26

***Kampachi - Amberjack**
black sesame, goji, citrus | 18

Tako - Octopus
warm sesame oil, ginger,
barrel aged tamari | 16

***Maguro - Tuna**
tonnato, kumquat kosho,
capers | 21

***Spicy Tuna & Foie Gras Tataki**
aji amarillo, cranberry,
black walnut | 25

***A5 Wagyu Beef Tartar**
osetra caviar, shokupan,
doritos | 35

DESSERT

Warm Cranberry Apple Crumble
oat streusel, baharat | 10

Frozen Chocolate Pudding
brown butter-almond crumble | 6

Butter Mochi Cake
sea buckthorn, mango,
kokuto-almond crumble | 12

Chef, Owner | Ken Oringer
Chef, Partner | Tony Messina

Sous Chef | Dan Hixson
Sous Chef | Andres Carmona

A 3% Kitchen Provision will be added to all food items to help ensure a better wage for our non-tipped team members.

A 3% Covid Recovery will be added to your check to help with safety expenses and adjustments needed to adhere to state guidelines through the pandemic

Before placing your order, please inform your server if a person in your party has a food allergy.

**These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

COCKTAILS | 16

Geranium 75

beefeater gin, lemon, ginger-geranium tea, bubbles

Amor Prohibido

nikka coffey gin, wahaka mezcal, ancho verde, bok choy, lime

Cabo Rojo

santa teresa, jamaican rum, lime, demerara, strawberry campari

Mexican Firing Squad Special

blanco tequila, lime, pomegranate, ango

Yuzu G&T

beefeater gin, yuzu sake, grapefruit, thyme, black pepper, tonic

Smith Swizzle

santa teresa & jamaican rum, pineapple, lapsang souchong, green chartreuse, lime, angostura

Honey Land

laphroaig, lemon, honey, saffron, absinthe

Alaska

plymouth gin, yellow chartreuse, regan's orange bitters

Persimmon Kiss

mezcal, persimmon, campari, sweet vermouth

Arrow First

black sesame-infused rye, punt e mes

SPIRITLESS | 11

Tyler's Day

lemon, cinnamon, ume soda

Bitter Twin

grapefruit, black pepper, thyme, tonic

Japanese Yuzu Soda

Japanese Ume Soda

WHISKY FLIGHT | 64

1oz pours

Akashi Sherry Cask (50%)

Kaiyo The Sheri (46%)

The Fukano 16 year Sherry Cask (45%)

WINE BY THE GLASS

BUBBLES

Chardonnay+ 'Ultra Brut' Laurent-Perrier, Champagne NV	40
Xarello+ 'Blanc de Blancs' Raventós, Conca del Riu Anoia 2017	16
Gamay+ 'La Cueilie' Patrick Bottex, Bugey-Cerdon Rose NV	17

ROSE

Grenache+ Bieler Père et Fils, Provence 2019	16
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WHITE

Sauvignon Blanc La Chapinière, Touraine 2019	15
Chardonnay Calera, Central Coast 2018	16

RED

Pinot Noir Valravyn, Sonoma 2019	18
Cabernet Sauvignon Aguijón de Abeja, Salta 2017	16

SAKE BY THE GLASS

Yuki No Boshu Junmai Ginjo, Akita	15
Hakkaisan Junmai Ginjo, Niigata	16
Hot Sake Pitcher	20

BEER

Sapporo Lager, Japan 12 oz	7
Night Shift "Night Lite" Lager, MA 16oz	10
Stillwater "Extra Dry" Sake Style Saison, CT 16oz	11
Hitachino Yuzu Lager, Japan 12 oz	11
Hitachino White Ale, Japan 11.2oz	14
Night Shift "Santilli" Pale Ale, MA 16 oz	12



SAKE BY THE BOTTLE

SPARKLING

Ai No Hime 'Princess of Love,' Fukuoka 180 ml	32
Fukucho 'Seaside,' Hiroshima 500 ml	80
Hakkaisan 'Awa' Clear Sparkling,' Niigata 360 ml	85

HONJOZO

ENTER.SAKE "Black Dot" Aichi 720ml	75
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NIGORI

Rihaku "Dreamy Clouds" Shimane 300ml	40
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JUNMAI

Bunraku "Nihonjin No Wasuremono" Yamahai Saitama 300ml	35
Kawatsuru "Cranes of Paradise" Kagawa 720ml	90

JUNMAI GINJO

Hakkaisan Niigata 720ml	98
Hakkaisan Snow Niigata 720ml	145

JUNMAI DAIGINJO

Soto Niigata 300ml	55
Wakatake "Onikoroshi - Demon Slayer" Shizuoka 720ml	100
Ryujin "Dragon God" Namazuma Gunma 720ml	115
Sohomare "Tuxedo" Kimoto Tochigi 720ml	140
Ozé x Rosé Gunma 720ml	90

SPECIAL PRESS

Dassai 23 Yamaguchi 300ml	100
Katsuyama "Ken" Miyagi 720ml	138

WINE BY THE BOTTLE

CHAMPAGNE

Moutard 'Cuvée des 6 Cépages' Brut Nature, 2009	150
La Closerie (Prevost) 'Les Beguines Climax' Extra Brut	360
Salon 'Le Mesnil' Blanc de Blancs Grand Cru Brut 1997	1075
Leclerc Briant Reserve Brut NV	168
Louis Roederer 'Cristal' Brut, 2012	700
Laurent-Perrier 'Grand Siecle' Brut, NV	350
Pol Roger Reserve Brut, NV	120
Le Mesnil Blanc de Blanc Grand Cru Brut, NV	115

ROSÉ CHAMPAGNE

Larmandier-Bernier 'Rosé de Saignee' 1er Cru Rose Extra Brut, NV	195
Bruno Paillard 'Première Cuvée Rosé' Rose Extra Brut, NV	180

NOT CHAMPAGNE

Raventós 'Blanc de Blancs' Conca del Riu Anoia 2016	64
Domaine Lelièvre , Brut Leucquois	60
Miller High Life <i>in a Champagne Bottle</i> American Lager	18

ROSE

Spätburgunder Hexamer, Nahe 2016	59
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WHITE

Sauvignon Blanc Château de Sancerre, Sancerre 2017	95
Turbiana 'L Lac, Lugana 2018	70
Koshu Chateau Mercian, Yamanashi Japan 2017	100
Chardonnay Matthiasson 'Linda Vista Vineyard', Napa Valley 2018	90
Viognier 'Les Vignes d'A Cote' Yves Cuilleron, Rhone 2018	80
Cortese Fontanafredda, Gavi di Gavi 2018	60
Chenin Blanc 'Les Moulins' Guiberteau, Saumur 2018	88
Chenin Blanc 'Le Haut-Lieu' Huet, Vouvray Demi-Sec 2016	110

RED

Pinot Noir Bachelet-Monnot, Bourgogne 2016	100
Pinot Noir 'Au Chouillet' Domaine Lécheneaut, Nuits-St.-Georges 2015	225
Pinot Meunier Amalie Robert, Willamette Valley 2017	88
Sangiovese+ Giornata "Gemellaia" Paso Robles 2014	100
Tempranillo La Perla, Crianza, Rioja 2015	56
Syrah Yves Cuilleron "Les Vignes d'a Cote" Collines Rhodaniennes 2017	70
Syrah Model Farm, Petaluma Gap Sonoma 2016	160
Merlot+ Chateau Saint-Andre Corbin, St-Georges-St-Emilion 2015	70