

FROM THE KITCHEN

Miso Soup

shiitake, green onion,
hijiki seaweed | 7

Watermelon & Heirloom Tomato Salad

buttermilk cottage cheese,
pancetta, tomato xo | 15

Roasted Asparagus

miso-tahini dressing, pecorino,
lemon bread crumbs | 15

Shishito Peppers

kabayaki, sesame,
smoked salt | 10

Brussels Sprouts

nuoc cham, thai herbs,
puffed rice | 12

Pork Spare Rib

spicy kabayaki, peanuts | 8

Tempura Softshell Crab Sandwich

black chow chow, cherry,
tabasco tartar sauce | 17

Mongolian Beef

buttermilk gnocchi parisienne,
kai lan, sesame | 18

Chiang Mai Duck Carnitas

green papaya slaw,
scallion pancake, cilantro | 18

Shrimp Teriyaki Fried Rice

koshihikari-forbidden rice blend,
gobo, pineapple | 18

Vegetable Fried Rice | 14

Wagyu Beef Dumplings

cheddar dashi,
kosho condiment,
braised lettuce | 17

Ramen Noodle Cacio e Pepe

miso butter, pecorino | 16

A5 Wagyu Sirloin

sukiyaki, salts | 30/oz

NIGIRI (2pcs)

*Hirame - Fluke

radish, lemon oil | 10

*Tai - Sea Bream

yuzu-miso dressing | 11

Cucumber

bottarga | 9

*Hotate - Scallop

scallion, fish sauce dressing | 13

*Ikura - Smoked Salmon Roe

drawn butter | 9

*Hiramasa - Kingfish

wasabi dressing | 13

*Hamachi - Yellowtail

ponzu powder, pickled chili | 9

*Shima Aji - Striped Jack

garlic dashi | 10

*Sake - Ora King Salmon

beet, gochujang | 9

*Masu - Loch Etive Trout

wasabi creme fraiche, ikura, dill | 9

*Kampachi - Amberjack

spicy jicama | 9

Dashi Maki Tamago

dashi gelee | 8

*Saba - Mackerel

scallion, ginger | 8

*Akami - Tuna

pickled scallion, lemongrass | 13

*Chutoro - Medium Fatty Tuna

soy braised garlic | 19

*Toro - Fatty Tuna

uni powder, nori reduction | 25

*Katsuo - Bonito

pickled ramp, shallot | 12

*Unagi - Freshwater Eel

mushroom crema,
foie gras kabayaki | 17

*Shrimp Po Boy

paprika, milk bread crouton | 8

*Lobster Roll

japanese mayo, celery,
pimenton | 12

Foie Gras

amazake, cherry | 18

A5 Wagyu Sirloin

soy koji, fried garlic, negi | 31

MAKIMONO

*Spicy Tuna | 15

rocoto pepper, avocado, tenkasu

*Salmon & Cucumber | 15

moromiso

*Hamachi Negima | 15

pickled banana pepper, scallion

*Negi Toro | 36

scallion, gari, shallot

*California | 25

snow crab, cucumber, avocado

Enter the Dragon | 19

shrimp katsu, unagi, avocado

SASHIMI

*Tai - Sea Bream

charcoal lemonade, ginger crema,
haskap berry | 17

*Hotate - Scallop

roasted peach, peach kosho,
anise hyssop chimichurri | 20

Donko - Local Shiitake

lapsang souchang mole,
fermented baby corn,
hazelnut | 12

*Suzuki - Bass

maguro shirodashi,
lemongrass, garlic | 20

*Lubina - Spanish Sea Bass

green chermoula, sultanas,
preserved lemon gremolata | 17

*Hiramasa - Kingfish

strawberry-kenzuri, wood sorrel
vinaigrette, migas | 20

*Hamachi Duet - Yellowtail

banana, black truffle, shallot | 27

*Sake - Salmon

black bean, ginger, cilantro | 17

Tako - Octopus

warm sesame oil, ginger,
barrel aged tamari | 16

*Spicy Tuna & Foie Gras Tataki

aji amarillo, huckleberry,
black walnut | 25

*A5 Wagyu Beef Tartar

osetra caviar, milk bread,
doritos | 35

DESSERT

Coconut Klondike

milk jam, almond crumble, lime | 9

Almond Milk-Yuzu Panna Cotta | 10

strawberry-rhubarb jam, berries, white chocolate

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

Sous Chef | Dan Hixson
Sous Chef | Lori Doris

Sushi Chef | Akira Sugimoto

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

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 | 15

Yuzu G&T

yuzu sake, grapefruit, tonic, black pepper, thyme

Jitensha Spritz

gin, campari, curacao, lemon, soda

Tequilaraja

tequila, herbal liqueur, lemongrass, cucumber, thai basil

Paper Crane

bourbon, amaro nonino, lemon, strawberry-cardamom shrub, peychaud's bitters

Keys Daiquiri

cachaça, agricole rum, maraschino, green chartreuse, grapefruit, lime

Violet Flight

japanese whisky, violette, vermouth, orange bitters

Back Bay Savage

dark rum, rye, amaro silano, orange

MEZCAL FLIGHT WITH WORM SALT | 30

Mezcal Vago *Espadin* | Mezcal Derrumbes *San Luis Potosí* | Wahaka *Madre-Cuishe*

Miller High Life in a Champagne Bottle, 750 ml | 15

WINE BY THE GLASS

BUBBLES

Chardonnay+ 'Ultra Brut' Laurent-Perrier, Champagne NV	40
Xarello+ 'Blanc de Blancs' Raventós, Conca del Riu Anoia 2016	16
Macabeao+ Haciendas Bio, Petillant Naturel Rose, Spain NV	15

ROSE

Grenache+ Bieler Père et Fils, Provence 2019	16
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WHITE

Sauvignon Blanc Cantina Valle Isarco, Alto Adige 2017	14
Chardonnay Calera, Central Coast 2015	16

RED

Pinot Noir Valrav, Sonoma County 2017	18
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SAKE BY THE GLASS

Yuki No Boshu Junmai Ginjo, Akita	15
Hakkaisan Junmai Ginjo, Niigata	16

BEER

Hitachino White Ale Beer Slushie	15
Sapporo Lager, Japan 12 oz	7
Night Shift "Night Lite" Lager, MA 16oz	10
St Bernardus "Wit" Belgian Style White Ale, Belgium 12oz	10
Stillwater "Extra Dry" Sake Style Saison, CT 16oz	11
Hitachino Yuzu Lager, Japan 12 oz	11
Jack's Abby House Lager Golden Lager, MA 16oz	8
Hitachino White Ale, Japan 11.2oz	14
Night Shift "Santilli" Pale Ale, MA 16 oz	12
Artifact Cider "Magic Hour" MA 16 oz	10



SAKE BY THE BOTTLE

SPARKLING

Fukucho "Seaside" Hiroshima 500ml	80
Hakkaisan Niigata 360ml	55

NIGORI

Dassai "50" Yamaguchi 300ml	50
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JUNMAI

Nyukon "Into Your Soul" Tokubetsu Chubu 720ml	85
Bunraku "Nihonjin No Wasuremono" Saitama 300ml	35

JUNMAI GINJO

Hakkaisan Niigata 720ml	98
Hakkaisan Snow Niigata 720ml	145

JUNMAI DAIGINJO

Soto Niigata 300ml	55
Wakatake "Onikoroshi" Shizuoka 720ml	98
Ryujin "Dragon God" Namazuma Gunma 720ml	115
Ozé x Rosé Gunma 720ml	90

SPECIAL PRESS

Katsuyama "Ken" Miyagi 720ml	138
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WINE BY THE BOTTLE

BUBBLES

Champagne Moutard 'Cuvée des 6 Cépages' Brut Nature, 2009	150
Francoise Bedel Dis, 'Vin Secret' Extra Brut NV	175
Le Mesnil Grand Cru Blanc de Blanc Brut NV	115

ROSE CHAMPAGNE

Bruno Paillard Rosé 1er Cru Rose Extra Brut, NV	155
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ROSE

Spätburgunder Hexamer, Nahe 2016	59
Cinsault+ Triennes, Méditerranée Rosé 2018	55

WHITE

Hondarrabi Zuri Ameztoi, Getariako Txakolina 2018	60
Riesling Auslese Trocken Paul Anheuser, Nahe 1997	70
Albariño Do Ferreiro, Rías Baixas 2017	70
Kerner 'Praepositus' Abbazia di Novacella, Alto Adige 2017	80
Sauvignon Blanc 'Monts Damné' Gérard Boulay, Sancerre 2018	140
Sauvignon Blanc 'Ronco delle Mele' Venica, Collio 2016	105
Koshu Chateau Mercian, Yamanashi Japan 2017	100
Gruner Veltliner Rainer Wess, Niederösterreich 2017	52
Chardonnay Domaine des Hâtes, Chablis 2017	80
Chardonnay Bravium, Russian River Valley 2017	90
Chenin Blanc 'Les Moulins' Guiberteau, Saumur 2018	88

RED

Gamay Marcel Lapiere, Morgon 2017	75
Pinot Noir Illahe, Willamette Valley 2018	75
Pinot Noir 'Au Chouillet' Domaine Lécheneaut, Nuits-St.-Georges 2015	225
Cabernet Franc 'Rouge' Guiberteau, Saumur 2018	85
Pinot Meunier Amalie Robert, Willamette Valley 2017	88
Nebbiolo Paolo Scavino, Barolo 2015	120
Sangiovese Riserva, Vigneti 'La Selvanella', Chianti Classico 2013	77
Grenache+ Chateau du Trignon, Gigondas 2013	80
Syrah Model Farm, Petaluma Gap Sonoma 2016	160
Merlot+ B de Biac, Cadillac Côtes de Bordeaux 2012	75