

FROM THE KITCHEN

Mr. Bill's Oysters | 18/34
choice of two accompaniments

sorrel - elderflower mignonette
aperol spritz granita
spicy lemonade
strawberry gazpacho
tepache

Shrimp Ceviche Tostada
mango, avocado,
sungold tomatoes | 15

Miso Soup
shiitake, green onion,
hijiki seaweed | 7

Apple and Maitake
muenster, miso-bagna cauda,
radicchio | 16

Foie Gras Mousse
blueberry, corn,
english muffin | 22

Roasted Oysters
creamed oshitashi spinach,
dashi, chorizo | 15

Wok Tossed Yuba and Turnips
hot dog xo, asian pear,
squash | 12

Shishito Peppers
kabayaki, sesame,
smoked salt | 10

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

Cheesy Street Corn
fermented blueberry sambal,
cotija, shrimp crackers | 12

Pork Spare Rib
spicy kabayaki, peanuts | 7

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

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

Roasted Scallops
burnt nectarine kosho,
salsa verde, brassicas | 28

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

Miso-Mustard Bluefish
cochinita pibil, daikon, ulva | 18

Lobster Poutine
aged french fries, lobster gravy
cheddar curds | 28

Ramen Noodle Cacio e Pepe
miso butter, pecorino | 16

A5 Wagyu Sirloin
sukiyaki, salts | 30/oz

Roasted Hamachi Collar | 20

SASHIMI

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

Donko - Local Shiitake
lapsang souchang mole,
fermented baby corn,
hazelnut | 12

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

***Hotate - Scallop**
concord grape, quince,
shiso chimichurri | 20

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

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

***Hiramasa - Kingfish**
brown butter tamarind emulsion,
asian pear, cranberry | 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

Aerated Cheesecake
pumpkin ice cream,
graham cracker, miso | 12

Coconut Klondike
milk jam, almond crumble, lime | 9

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

Sous Chef | Dan Hixson
Sous Chef | Andres Carmona

NIGIRI (2pcs)

Cucumber
bottarga | 9

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

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

***Ika - Local Squid**
shiso, ume | 8

***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

***Tachiuo - Cutlass Fish**
ginger, ponzu | 14

Dashi Maki Tamago
dashi gelee | 8

***Uni - Sea Urchin**
inari, konbu-ume condiment | 26

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

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

***Toro - Fatty Tuna**
uni powder, nori reduction | 25

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

***Lobster Roll**
japanese mayo, celery,
pimenton | 14

Foie Gras
apple, earl grey, chocolate | 18

A5 Wagyu Sirlion
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

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.

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.



By Betty Petrova
@petrovachocolates

Pear Star Anise | 4

A fall bite reminiscent of a candy apple with a caramel chocolate shell

S'more | 4

A toasty treat with notes of cinnamon, burnt graham cracker and dark chocolate

Fluffernutter | 4

A throwback to childhood (if you're from Boston) decadent marshmello filing in a dark chocolate shell

Concord Grape Almond Gianduja | 4

A take on a classic peanut butter and jelly with a homemade almond spread and milk chocolate

About Petrova Chocolates

Our chocolates are entirely handmade in small batches.

Each mold is carefully polished, then painted with colored cocoa butter. Our fillings are designed to elegantly compliment the chocolate shell and create an explosion of flavors, without overpowering the delicate notes of the chocolate.

All ingredients are locally sourced and seasonally driven.

We are dedicated to creating artisan bonbons with complex, balanced flavors.

COCKTAILS | 15

Yuzu G&T

yuzu sake, grapefruit, black pepper, thyme, tonic

Lemongrass 75

gunpowder gin, lemon, lemongrass, bubbles

Jitensha Spritz

gin, lemon, campari, curacao, orange juice, soda

Jessa's Garden

privateer silver, lime, ginger-geranium, orange blossom

Momoko

anejo tequila, mezcal, lemon, peche, black tea, ango
mezcal, persimmon, campari, sweet vermouth

Swizzle Smith

agricole rum, pineapple, lapsang souchong, green
chartreuse, lime, angostura

Tequilaraja

tequila, yellow chartreuse, lemongrass, sake,
cucumber, thai basil

Jack Rose

laird's apple bonded brandy, lemon, pomegranate bitters

Honey Land

laphroaig, lemon, honey, saffron, absinthe

Arrow First

black sesame-infused rye, punt e mes

Violet Flight

suntory toki, cardamaro, dry vermouth, violette,
orange & peychaud's bitters

JAPANESE WHISKY FLIGHT | 30

1oz pours

Hakushu 12 Single Malt 43% ABV

Shinobu Blended Mizunara Oak 43% ABV

Akashi White Oak 40% ABV

WINE BY THE GLASS

BUBBLES

Chardonnay+ 'Ultra Brut' Laurent-Perrier, Champagne NV	40
Xarello+ 'Blanc de Blancs' Raventós, Conca del Riu Anoia 2017	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 2018	14
Gruener Vetliner Loimer 'Lois' Kamptel 2018	15
Chardonnay Calera, Central Coast 2016	16

RED

Pinot Noir Valravyn, Sonoma County 2017	18
Cabernet Wakefield 'Jaraman,' Clare Valley, Australia 2015	16

SAKE BY THE GLASS

Yuki No Boshu Junmai Ginjo, Akita	15
Hakkaisan Junmai Ginjo, Niigata	16
Yuho "Eternal Embers" Junmai, Ishikawa	15
Hot Sake Pitcher	20

BEER

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
Hitachino "Anbai" Ale Brewed With Plums, Japan 11.2 oz	14
Hitachino White Ale, Japan 11.2oz	14
Jack's Abby House Lager Golden Lager, MA 16oz	8
Night Shift "Santilli" Pale Ale, MA 16 oz	12
Artifact Cider "By Any Other Name" MA 16 oz	12

SAKE BY THE BOTTLE

SPARKLING

Fukucho "Seaside" Hiroshima 500ml	80
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NIGORI

Dassai "45" Yamaguchi 300ml	55
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Honjozo

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

Soto Niigata 720ml	65
Kawatsuru "Cranes of Paradise" Kagawa 720ml	90
Tedorigawa "Silver Mountain" Yamahai 720ml	80

JUNMAI GINJO

Hakkaisan Niigata 720ml	98
Hakkaisan Snow Niigata 720ml	145

JUNMAI DAIGINJO

Soto Niigata 300ml	55
Konteki "Pearls of Simplicity" Kyoto 300ml	55
Wakatake "Onikoroshi - Demon Slayer" Shizuoka 720ml	100
Takatenjin "Soul of the Sensei" Shizuoka 300ml	64
Ryujin "Dragon God" Namazuma Gunma 720ml	115
Sohomare "Tuxedo" Kimoto Tochigi 720ml	140
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

Spätburgunder Hexamer, Nahe 2016	59
Hondarrabi Beltza+ Ulacia, Txakolina Rose 2018	60
Cinsault+ Triennes, Méditerranée Rosé 2018	55

WHITE

Hondarrabi Zuri Ameztoi, Getariako Txakolina 2018	60
Riesling 'Winnings' Von Winning, Pfalz 2017	60
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 Gilbert Picq 1er Cru 'Vosgros', Chablis 2018	140
Chardonnay Matthiasson 'Linda Vista Vineyard', Napa Valley 2018	90
Chenin Blanc 'Le Haut-Lieu' Huet, Vouvray Demi-Sec 2016	110

RED

Gamay Marcel Lapierre, Morgon 2017	75
Pinot Noir Illahe, Willamette Valley 2018	75
Pinot Noir 'Au Chouillet' Domaine Lécheneaut, Nuits-St.-Georges 2015	225
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+ Chateau Saint-Andre Corbin, St-Georges-St-Emilion 2015	70