



## Soups

**Miso<sup>GF</sup>** 5  
wakame, scallion and tofu

**Cream of Crab** 13  
lump crab, Old Bay and thyme

## Salads

**House Salad<sup>V</sup>** 10  
greens, tomato, carrot and cucumber with house made ginger dressing and wonton crisps

**Tuna & Avocado<sup>GF</sup>** 17  
#1 tuna and avocado over greens with carrot, scallion and ginger dressing

**Seaweed Salad<sup>V</sup>** 8

**Squid Salad** 8

**Oshinko Mori<sup>GFV</sup>** 6  
assorted Japanese pickled vegetables dusted with togarashi

## Edamame

**Traditional<sup>GFV</sup>** 6.5  
served chilled and salted

**Edamame Bar**  
edamame sautéed in butter

**Simple<sup>GF</sup>** 11  
with salt

**Eastern Shore** 12  
Old Bay, garlic, lemon

**Karai<sup>GF</sup>** 12  
chili oil, garlic, salt

**Mexican** 12  
Mexican seasonings, jalapeno, cilantro, tomato, lime, garlic

**Smokey<sup>GF</sup>** 12  
apple wood smoked sea salt, garlic, miso aioli

**Thai** 12  
Thai spice, ginger, garlic, chili, lime

## Noodles

**Ramen or Udon** 14  
house made dashi, shiitake, bok choy, scallion and sesame seeds

**Chicken/19**                      **Tofu/18**  
**Shrimp/21**                      **Tempura Shrimp/22**

Make it "Pearl Style" with menma, egg, nori and aged miso for \$3

## Small Plates

**Vegetable Tempura** 9  
assorted, lightly fried vegetables with sweet tempura dipping sauce

**Dumplings**  
five handmade, steamed dumplings with scallion and sesame seeds served with a spicy soy sauce

**Ebi Shu Mai** (shrimp) 11

**Gyoza** (pork) 10

**Korean Fried Cauliflower** 14  
lightly battered with Korean sauce, scallion, sesame seeds and lemon

**Asian Street Noodles** 9  
chilled ramen with Vietnamese vinaigrette, onion, herbs, chilies, peanut and sesame seeds

**Age Tofu** 8  
deep fried tofu with fresh daikon, ginger and scallion in dashi (gluten free and vegan option available)

**Thai "Morning Glory"** 9  
sautéed spinach in oyster sauce with chilies, garlic, ginger, miso and fish sauce. Finished with fried shallot.

**Poke**  
sushi rice, seaweed, sesame seeds and vegetables in poke sauce (can be made spicy)  
**Tofu/13**    **Salmon/15**    **Tuna/18**

**Carpaccio<sup>GF</sup>**  
lime, truffle oil, sea salt and black pepper with your choice of  
**Yellowtail/15**    **Octopus/12**

## Kid's Meals

All bento boxes served with fresh orange and apple sauce.

**Teriyaki Bento** 12  
teriyaki chicken, edamame and steamed rice

**Tempura Bento** 13  
two pieces tempura shrimp, tempura carrots and steamed rice

**Tenders Bento** 12  
crispy chicken tenders and fries

**Sushi Bento** 12  
California roll, crabstick sushi and edamame

**Mac & Cheese** 8  
penne pasta in a creamy four cheese sauce

**French Fries** 5

*Please inform your server of any dietary allergies or restrictions. We use many common allergens in our dishes. These include dairy, shellfish, peanuts, tree nuts and gluten. We will try our best to accommodate all requests. The consumption of raw or undercooked meat and seafood increases the chance of food borne illness.*

## Kitchen Entrees

**Teriyaki<sup>GFV</sup>**  
Asian vegetable medley, steamed rice, takuan and sesame seeds with house made teriyaki sauce  
**Tofu/19**                      **Chicken/21**  
**Shrimp/25**                      **Salmon/26**  
**Scallop/26**                      **Beef/25**

**Shrimp Tempura** 29  
five jumbo shrimp, tempura vegetables, steamed rice and sweet tempura dipping sauce

**Sapporo Surf & Turf** 33  
8oz angus strip paired with three jumbo tempura shrimp, Asian vegetable medley and steamed rice

**Korean BBQ** 29  
marinated, grilled beef tenderloin topped with shiso shallot butter, peanut, scallion and cilantro. Served with fried rice, kim chee and lime.

**Bibimbap**  
traditional Korean hot stone dish featuring assorted vegetables set atop crunchy sesame rice. Served with gochujang sauce.  
**Chicken<sup>GF</sup>/22**    **Tofu<sup>GF</sup>/22**    **Beef/25**

**Cashew Chicken<sup>GF</sup>** 22  
sweet & spicy chicken with cashew, red bell, scallion and orange. Finished with cilantro and served with jasmine rice.

**Green Curry Beef<sup>GF</sup>** 25  
spicy Thai coconut curry with red onion and asparagus. Finished with peanut and lime and served with jasmine rice.

**Yellow Curry Shrimp** 25  
spicy Thai coconut curry with tomato, asparagus, golden raisin and cashews. Served with jasmine rice and mango chutney.

**Pad Thai<sup>GF</sup>**  
rice noodles stir-fried with tofu, egg and bean sprout in our house made pad thai sauce. Finished with peanut, cilantro and bean sprouts.  
**Chicken/20**    **Tofu/19**    **Shrimp/22**

**Seafood Pasta** 28  
penne pasta with scallops, crab and shrimp in a 3 cheese, garlic cream sauce with roasted tomato and asparagus. Served with jalapeno cheese bread.  
**Chicken/22**    **Vegetable/20**

## Rice & Sides

Steamed, Sushi or Jasmine 3.5  
Asian Vegetable Medley 8  
Fresh Baked Baguette 4  
Jalapeno Cheese Bread 5  
Shrimp Tempura by the piece 5

## Sushi a la Carte

<b>Inari</b> <sup>VC</sup>	fried bean curd sushi	4
<b>Squash</b> <sup>VC</sup>	Kanpyo	4
<b>Oshinko</b> <sup>GFVC</sup>	Takuan	4
<b>Shrimp</b> <sup>GFC</sup>	Ebi	6
<b>Crabstick</b> <sup>GFC</sup>	Kani Kama	6
<b>Hen's Omelet</b> <sup>GFC</sup>	Tamago	6
<b>Mackerel</b> <sup>GFC</sup>	Saba	6.5
<b>Whitefish</b> <sup>GF</sup>	<i>Changes Daily</i>	7
<b>Arctic Surf Clam</b> <sup>GFC</sup>	Hokkigai	7
<b>Octopus</b> <sup>GFC</sup>	Tako	7
<b>Salmon</b> <sup>GF</sup>	Sake	7.5
<b>Baby Octopus</b> <sup>C</sup>	Iidako	7.5
<b>Eel</b> <sup>C</sup>	Unagi	8
<b>Flying Fish Eggs</b> <sup>GF</sup>	Tobiko	8.5
	<i>natural or wasabi infused</i>	
<b>Tuna</b> <sup>GF</sup>	Maguro	9.5
<b>Smoked Salmon</b> <sup>GFC</sup>		9
<b>Salmon Roe</b> <sup>GF</sup>	Ikura	9
<b>Yellowtail</b> <sup>GF</sup>	Hamachi	10
<b>Scallop</b> <sup>GF</sup>	Hotate	10

Sushi 2 pieces Sashimi 3 pc/+\$2.75  
 Add **Tobiko**<sup>GF</sup> to any roll \$2  
 Add **Quail Egg**<sup>GF</sup> \$3  
 Sub **Rice Paper** on any roll \$2

## Signature Maki

<b>Cultured Pearl</b>		12
	scallop, tuna, avocado and cream cheese tempura fried with cucumber and spicy mayo	
<b>Dragon</b>		18
	California roll draped with eel topped with eel sauce, tobiko and sesame seeds	
<b>East of Maui</b> <sup>C</sup>		12
	coconut tempura shrimp, pineapple, lettuce, avocado and wasabi mayo	
<b>Firecracker</b> <sup>C</sup>		18
	tuna and salmon tempura fried roll topped with jalapeno, spicy mayo, jumbo lump crab and sriracha	
<b>Godzilla</b> <sup>C</sup>		18
	a pair of tempura shrimp and avocado roll topped with eel and cream cheese. Finished with eel sauce, sesame seeds and togarashi.	
<b>Lemon Crab</b>		17
	crab and asparagus tempura fried roll topped with spicy mayo, tobiko and scallion	
<b>Rainbow</b> <sup>GF</sup>		17
	avocado draped with tuna, salmon, whitefish, yellowtail and shrimp	
<b>Red Dragon</b> <sup>GF</sup>		18
	spicy tuna and avocado roll draped with fresh tuna, nuta dressing and sesame seeds	
<b>Rehoboth</b> <sup>GF</sup>		18
	tuna, salmon and yellowtail roll draped with avocado and tobiko	
<b>Sea Monster</b> <sup>C</sup>		18
	tempura shrimp, eel and avocado draped with seaweed salad, eel sauce and tempura crunch. Set on a wakame and bonito flake nest.	

<b>Shaggy</b> <sup>C</sup>		16
	baked white fish and avocado roll draped with spicy mayo, crabstick, eel sauce and tempura crunch. Set on top of wasabi mayo.	
<b>Thai Heat</b>		18
	whitefish, cilantro and jalapeno draped with seared tuna, fish sauce, lime, Japanese mayo, sriracha and sesame seeds	

## Maki

<b>Asparagus</b> <sup>GFV</sup>		5
<b>Avocado</b> <sup>GFV</sup>		5
<b>Delaware</b> <sup>V</sup>		6.5
	avocado, cucumber, asparagus and kanpo with sesame seeds	
<b>Kanpyo</b> <sup>VC</sup>		5
	pickled squash	
<b>Kappa</b> <sup>GFV</sup>		5
	cucumber and sesame seeds	
<b>Mangocado</b> <sup>GFV</sup>		8
	mango and avocado with sriracha and sesame seeds	
<b>Oshinko</b> <sup>GFV</sup>		5
	takuan	
<b>Pi Natsu</b> <sup>GFV</sup>		7
	avocado roll topped with nuta dressing, peanut and scallion	
<b>Seoul Roll</b> <sup>V</sup>		9
	asparagus, cucumber, carrot and takuan with Korean gochujang	
<b>Alaskan</b> <sup>GF</sup>		8.5
	salmon, avocado and sesame seed	
<b>California</b> <sup>C</sup>		7.5
	crab stick, avocado and cucumber with sesame seeds	
<b>Crunchy Eel</b> <sup>C</sup>		10
	eel and avocado roll with eel sauce, tempura crunch and sesame seeds	
<b>D.C. Temaki</b> <sup>GFV</sup>		7
	fried salmon skin, cucumber, scallion and sesame seeds	
<b>Dancing Eel</b> <sup>C</sup>		10
	eel and cucumber with eel sauce and sesame seeds	
<b>Dynamite</b> <sup>GFC</sup>		7
	tuna, salmon and spicy mayo baked	
<b>Dynamite Lump</b> <sup>GFC</sup>		13
	add jumbo lump crab to Dynamite	
<b>El Zorro</b> <sup>C</sup>		12
	tempura shrimp, chilies and seaweed salad with Japanese mayo and sriracha	
<b>Fancy Fish</b> <sup>GF</sup>		9
	yellowtail and scallion	
<b>Hawaiian</b> <sup>GF</sup>		10
	spicy tuna, pineapple and cucumber with sesame seeds	
<b>Japan Bagel</b> <sup>GFC</sup>		10
	smoked salmon, cream cheese, scallion and sesame seeds	
<b>Jersey</b> <sup>GF</sup>		12
	yellowtail, avocado and spicy mayo with wasabi tobiko and sesame seeds	

<b>Kagoshima</b> <sup>GF</sup>		14
	yellowtail, tuna and avocado with wasabi tobiko, scallion and sesame seeds	
<b>Kazan</b>		10
	tuna, avocado and spicy mayo with tempura crunch, habanero sauce and sesame seeds	
<b>Lump California</b> <sup>GFC</sup>		12
	lump crab, avocado and cucumber with sesame seeds	
<b>Maryland</b> <sup>GFC</sup>		13
	lump crab, cucumber and scallion with sesame seeds	
<b>Mexican</b>		10
	tuna, spicy mayo and tempura crunch with sesame seeds	
<b>O.C.</b> <sup>C</sup>		11
	tempura shrimp, avocado, lettuce and spicy mayo	
<b>Philly</b> <sup>C</sup>		9.5
	crab stick, shrimp and cream cheese with scallion and sesame seeds	
<b>Spicy California</b>		15
	a California roll draped with spicy tuna, spicy mayo, tempura crunch and sesame seeds	
<b>Spicy Tuna</b> <sup>GF</sup>		9.5
	spicy tuna, cucumber, scallion and sesame seeds	
<b>Spider</b>		11
	tempura softshell crab with avocado, cucumber, lettuce, tobiko and sesame seeds	
<b>Tekka</b> <sup>GF</sup>		7
	tuna	
<b>T-Shrimp</b> <sup>C</sup>		7
	tempura shrimp	

## Sushi Chef Plates

<b>Sushi Starter</b> <sup>GF</sup>		21
	tuna, salmon, whitefish, shrimp and mackerel served with 3 pieces each of tekka and kappa maki.	
<b>Sashimi Flower Trio</b> <sup>GF</sup>		25
	sashimi "flowers" made of tuna, salmon and yellowtail. With scallion and ponzu sauce.	
<b>Sushi Combo</b>		29
	tuna, salmon, yellowtail, eel, whitefish, octopus, shrimp and mackerel nigiri with a California roll	
<b>Sashimi Combo</b>		38
	chef's choice 18 pieces sashimi artistically presented	
<b>Chirashi</b>		39
	chef's choice 18 pieces sashimi artistically presented over sushi rice	
<b>Cultured Combo</b>		49
	6 pieces nigiri sushi and 15 pieces sashimi with a kappa and tekka maki	

<sup>GF</sup> Gluten Free/ <sup>V</sup> Vegan/

<sup>C</sup> Cooked Sushi Bar Item

2020/2021