



Soups

Miso^{GF} 5
wakame, scallion and tofu

Cream of Crab 13
lump crab, Old Bay and thyme

Salads

House Salad^V 10
greens, tomato, carrot and cucumber with house made ginger dressing and wonton crisps

Tuna & Avocado^{GF} 17
#1 tuna and avocado over greens with carrot, scallion and ginger dressing

Seaweed Salad^V 8

Squid Salad 8

Oshinko Mori^{GFV} 6
assorted Japanese pickled vegetables dusted with togarashi

Edamame

Traditional^{GFV} 6.5
served chilled and salted

Edamame Bar
edamame sautéed in butter

Simple^{GF} 11
with salt

Eastern Shore 12
Old Bay, garlic, lemon

Karai^{GF} 12
chili oil, garlic, salt

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

Smokey^{GF} 12
apple wood smoked sea salt, garlic, miso aioli

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

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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^{GF}
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^{GFV}
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^{GF}/22 **Tofu^{GF}/22** **Beef/25**

Cashew Chicken^{GF} 22
sweet & spicy chicken with cashew, red bell, scallion and orange. Finished with cilantro and served with jasmine rice.

Green Curry Beef^{GF} 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^{GF}
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

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

Sushi 2 pieces Sashimi 3 pc/+\$2.75

Add **Tobiko**^{GF} to any roll \$2

Add **Quail Egg**^{GF} \$3

Sub **Rice Paper** on any roll \$2

Signature Maki

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

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

Maki

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

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

Sushi Chef Plates

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

^{GF} Gluten Free/ ^V Vegan/

^C Cooked Sushi Bar Item

2020/2021