

SMALL PLATES

SOUP and SALAD

Miso ^{GF}	5
wakame, scallion and tofu.	
Cream of Crab	13
lump crab, Old Bay and thyme.	
House Salad ^V	10
greens, tomato, carrot and cucumber with ginger dressing and wonton crisps. (Gluten free without wonton)	
Wasabi Crunch Salad	12
greens, tomato, cucumber, onion, chilies, herbs, wasabi dressing, peanut and fried shallot.	
Tuna & Avocado ^{GF}	17
#1 tuna and avocado, greens, carrot, scallion and ginger dressing.	
Thai Mango Salad ^{GF}	10
mango, herbs, chilies, scallion, Thai dressing, toasted coconut and cashew.	
Sunomono Salad ^{GF}	14
assorted cooked fish with vegetables in sunomono dressing.	
Poke	
sushi rice, seaweed, sesame seeds and vegetables in poke sauce. (regular or spicy)	
(Gluten free without seaweed salad)	
Tofu/14 Salmon/16 Tuna/19	
Seaweed Salad ^V	8
Squid Salad	8
Kim Chee	7
Oshinko Mori ^{GFV}	6
Japanese-style pickled vegetables	

EDAMAME BAR

Traditional ^{GFV}	6.5
served chilled and salted	
Simple ^{GF}	11
with salt	
Eastern Shore ^{GF}	12
Old Bay, garlic, lemon	
Karai ^{GF}	12
chili oil, garlic, salt	
Smokey ^{GF}	12
smoked salt, garlic, miso aioli	
Thai	12
Thai spice, ginger, garlic, chili, lime	

Vegetable Tempura 10
assorted, lightly fried vegetables with sweet tempura dipping sauce.

Dumplings
five handmade, steamed dumplings with scallion, sesame seeds and spicy soy dip.

Ebi Shu Mai (shrimp)	11
Gyoza (pork)	10
Duo (3 of each)	12

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

Sendai Shrimp Cocktail 14
five jumbo shrimp with wasabi cocktail sauce, lemon and togarashi.

Seared Tuna 17
sushi grade tuna with seaweed salad, spicy mayo, sesame seeds and scallion.

Carpaccio^{GF}
lime, truffle oil, sea salt and black pepper with your choice of
Yellowtail/16 Octopus/12

Vegetable Carpaccio^{GFV} 8
assorted vegetables with Japanese Pietro dressing.

NOODLES

Ramen or Udon 14
house made dashi, shiitake, bok choy, scallion and sesame seeds.
Chicken/19 Shrimp/21
Tempura Shrimp/22 Tofu/18
Make it "Pearl Style" with menma, egg, nori and aged miso for \$3

Asian Street Noodles 10
chilled ramen, Vietnamese vinaigrette, onion, herbs, chilies, peanut, sesame seeds.

KID'S

Teriyaki Bento	12
teriyaki chicken, edamame, rice	
Tempura Bento	13
tempura shrimp (2), tempura carrot, rice	
Tenders Bento	12
crispy chicken tenders and fries	
Sushi Bento	12
California, crabstick sushi, edamame	
French Fries	5

Please inform your server of any dietary allergies or restrictions. We use many common allergens in our dishes: 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.

ENTREES

Teriyaki^{GFV}
Asian vegetable medley, steamed rice, takuan and sesame seeds with house made teriyaki sauce.
Beef/25 Chicken/21 Salmon/26
Shrimp/25 Tofu/19

Shrimp Tempura 29
five jumbo shrimp, tempura vegetables, steamed rice, sesame seeds and sweet tempura dip.

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

Bibimbap
traditional Korean hot stone dish with assorted vegetables set atop crunchy sesame rice topped with a fried egg and gochujang.
Beef/25 Chicken/22
Shrimp/25 Tofu^V/22

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

Green Curry Beef^{GF} 25
spicy Thai coconut curry, red onion and asparagus with peanut and toasted coconut jasmine rice.

Yellow Curry Shrimp 25
spicy Thai coconut curry, tomato, asparagus, raisin, cashews with toasted coconut 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 with peanut and cilantro.
Chicken/21 Shrimp/23 Tofu/19

Thai Steamed Chilean Sea Bass^{GF} 29
wrapped in banana leaf with Thai aromatics, Thai salad and toasted coconut jasmine rice.

The Grill
tare brushed with a quinoa vegetable medley and lemon.
Chilean Sea Bass/29 Salmon/26
12oz Angus NY Strip/35

Sapporo Surf and Turf 44
grilled 12oz Angus NY strip paired with three jumbo tempura shrimp. Served with Asian vegetable medley, rice and Japanese BBQ sauce.

SIGNATURE ROLLS

Crispy Calamari ^{CS}	10
panko calamari, asparagus, spicy mayo	
Cultured Pearl ^S	13
scallop, tuna, avocado and cream cheese tempura'd with cucumber and spicy mayo	
Dragon ^S	19
California roll draped with eel topped with eel sauce and tobiko	
Dynamite ^{GFC}	7
tuna, salmon and spicy mayo baked	
Dynamite Lump ^{GFC}	13
add jumbo lump crab to Dynamite	
East of Maui ^C	13
coconut tempura shrimp, pineapple, lettuce, avocado and wasabi mayo	
El Zorro ^{CS}	12
panko shrimp, chilies, seaweed salad with Japanese mayo and sriracha	
Firecracker ^{CS}	19
tuna and salmon tempura fried roll topped with jalapeno, spicy mayo, jumbo lump crab and sriracha	
Godzilla ^{CS}	19
a pair of tempura shrimp and avocado roll topped with eel, cream cheese, eel sauce and togarashi.	
O.C. ^{CS}	11
tempura shrimp, avocado, lettuce and spicy mayo	
Rainbow ^{GF}	17
avocado draped with tuna, salmon, whitefish, yellowtail and shrimp	
Red Dragon ^{GFS}	18
spicy tuna and avocado roll draped with fresh tuna, and nuta dressing	
Rehoboth ^{GF}	18
tuna, salmon and yellowtail roll draped with avocado and tobiko	
Sea Monster ^{CS}	18
tempura shrimp, avocado draped with seaweed salad, spicy mayo, eel sauce and tempura crunch on a wakame, bonito flake nest.	
Shaggy ^{CS}	15
avocado roll draped with crabstick finished with spicy mayo, eel sauce, wasabi mayo and tempura crunch.	
Spicy California ^S	15
California with spicy tuna, spicy mayo, and tempura crunch	
Spicy Panko Shrimp ^{CS}	10
panko fried shrimp, jalapeno, long red hot chili, asparagus, spicy mayo	
Spider ^S	12
tempura softshell crab, avocado, cucumber, lettuce, tobiko	
Thai Heat ^S	18
whitefish, cilantro, jalapeno with seared tuna, fish sauce, lime, mayo, sriracha	

SUSHI ROLLS

Asparagus ^{GFV}	5
Avocado ^{GFV}	5
Delaware ^{VS}	6.5
avocado, cucumber, asparagus and kanpyo	
Kanpyo ^{VC}	5
pickled squash	
Kappa ^{GFVS}	5
cucumber, sesame seeds	
Mangocado ^{GFVS}	8
mango, avocado, sriracha	
Oshinko ^{GFV}	5
takuan	
Pi Natsu ^{GFV}	7
avocado roll topped with nuta dressing, peanut and scallion	
Seoul Roll ^V	9
asparagus, cucumber, carrot, takuan and Korean gochujang	
Alaskan ^{GFS}	9
salmon, avocado	
California ^{CS}	8
crabstick, avocado and cucumber	
Crunchy Eel ^{CS}	10
eel, avocado, eel sauce, tempura crunch	
D.C. Temaki ^{GFC}	7
fried salmon skin, cucumber, scallion	
Dancing Eel ^{CS}	10
eel and cucumber with eel sauce	
Fancy Fish ^{GF}	9
yellowtail and scallion	
Hawaiian ^{GFS}	10
spicy tuna, pineapple, cucumber	
Japan Bagel ^{GFC}	10
smoked salmon, cream cheese, scallion	
Jersey ^{GFS}	12
yellowtail, avocado and spicy mayo with wasabi tobiko	
Kagoshima ^{GFS}	14
yellowtail, tuna and avocado with wasabi tobiko and scallion	
Kazan ^S	11
tuna, avocado and spicy mayo with tempura crunch and habanero sauce	
Lump California ^{GFC}	12
lump crab, avocado and cucumber	
Maryland ^{GFC}	13
lump crab, cucumber and scallion	
Mexican ^S	10
tuna, spicy mayo and tempura crunch	
Philly ^{CS}	9.5
crabstick, shrimp, cream cheese, scallion	
Spicy Tuna ^{GFS}	10
spicy tuna, cucumber, scallion	
Tekka ^{GF}	7
tuna	
T-Shrimp ^C	7
tempura shrimp	

CHEF PLATES

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

SUSHI/SASHIMI

Inari ^{VC}	fried bean curd	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

^C Cooked Sushi Bar Item

^{GF} Gluten Free

^S Contains Sesame Seeds

^V Vegan