

SMALL PLATES

SOUP and SALAD

Miso Soup ^{GF} wakame, scallion and tofu	5
Cream of Crab Soup lump crab, Old Bay and thyme	Mkt\$
House Salad ^V greens, tomato, carrot and cucumber with ginger dressing and wonton crisps (Gluten free without wonton)	10
Wasabi Crunch Salad ^V greens, tomato, cucumber, onion, chilies, herbs, wasabi dressing, peanut and fried shallot	12
Tuna & Avocado Salad ^{GF} #1 tuna and avocado, greens, carrot, scallion and ginger dressing	18
Thai Mango Salad ^{GF} mango, herbs, chilies, scallion, Thai dressing, toasted coconut and cashew	10
Sunomono Salad ^{GF} assorted cooked fish with vegetables in sunomono dressing	14
Poke sushi rice, seaweed, sesame seeds and vegetables in poke sauce (regular or spicy) (Gluten free without seaweed salad) <i>Tofu/14 Salmon/17 Tuna/19</i>	
Seaweed Salad ^V	8
Squid Salad	8
Kim Chee	7
Oshinko Mori ^{GFV} Japanese-style pickled vegetables	6
Salad Add Ons ^{GF}	
Chicken (4oz)	6
Jumbo Shrimp Chilled (3)	6
Seared Tuna (3oz)	10
Jumbo Lump Crab (3oz)	Mkt\$

EDAMAME BAR

Traditional ^{GFV} served chilled and salted	6.5
Simple ^{GF} with salt	11
Eastern Shore ^{GF} Old Bay, garlic, lemon	12
Karai ^{GF} chili oil, garlic, salt	12
Smokey ^{GF} smoked salt, garlic, miso aioli	13
Thai Thai spice, ginger, garlic, chili, lime and toasted coconut	13

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 18
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/17 Octopus/13

Vegetable Carpaccio^{GFV} 7
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 teriyaki chicken, edamame, rice	12
Tempura Bento tempura shrimp (2), tempura carrot, rice	13
Tenders Bento crispy chicken tenders and fries	12
Sushi Bento California, crabstick sushi, edamame	12
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/26 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 30
marinated, grilled beef 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/26 Chicken/22
Shrimp/25 Tofu^V/22

Cashew Chicken^{GF} 23
sweet & spicy with cashew,
red bell, scallion, orange, cilantro
and toasted coconut jasmine rice

Green Curry Beef^{GF} 26
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

The Grill
tare brushed with a quinoa
vegetable medley and lemon
Chilean Sea Bass/29 Salmon/26
12oz Angus NY Strip/37
Sapporo Surf and Turf 46
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}	7.5
tuna, salmon and spicy mayo baked	
Dynamite Lump ^{GFC}	14
add jumbo lump crab to Dynamite	
East of Maui ^C	14
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}	18
avocado draped with tuna, salmon, whitefish, yellowtail and shrimp	
Red Dragon ^{GFS}	19
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}	16
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}	11
panko fried shrimp, jalapeno, long red hot chili, asparagus, spicy mayo	
Spider ^S	12
tempura softshell crab, avocado, cucumber, lettuce, tobiko	
Thai Heat ^S	19
whitefish, cilantro, jalapeno with seared tuna, fish sauce, lime, mayo, sriracha	

^C Cooked Sushi Bar Item

^{GF} Gluten Free

^S Contains Sesame Seeds

^V Vegan

SUSHI ROLLS

Asparagus ^{GFV}	5
Avocado ^{GFV}	5
Delaware ^{VS}	7
avocado, cucumber, asparagus and kanpyo	
Kanpyo ^{VC}	5
pickled squash	
Kappa ^{GFVS}	5
cucumber	
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	9.5
asparagus, cucumber, carrot, takuan and Korean gochujang	
Alaskan ^{GFS}	9
salmon, avocado	
California ^{CS}	8
crabstick, avocado and cucumber	
Crunchy Eel ^{CS}	11
eel, avocado, eel sauce, tempura crunch	
D.C. Temaki ^{GFC}	7
fried salmon skin, cucumber, scallion	
Dancing Eel ^{CS}	11
eel and cucumber with eel sauce	
Fancy Fish ^{GF}	9
yellowtail and scallion	
Hawaiian ^{GFS}	11
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}	13
lump crab, avocado and cucumber	
Maryland ^{GFC}	14
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}	10.5
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