



## SOUP and SALAD

Miso Soup <sup>GF</sup> wakame, scallion and tofu	5
Cream of Crab Soup lump crab, Old Bay and thyme	Mkt\$
House Salad <sup>V</sup> greens, tomato, carrot, cucumber and wonton crisps with choice of dressing: house made ginger, wasabi soy vinaigrette, roasted sesame (Gluten free: ginger dressing and no wonton)	10
Wasabi Crunch Salad <sup>V</sup> greens, tomato, cucumber, onion, chilies, herbs, wasabi dressing, peanut and fried shallot	13
Tuna & Avocado Salad <sup>GF</sup> #1 tuna and avocado, greens, carrot, scallion and ginger dressing	20
Seaweed Salad <sup>V</sup>	8
Squid Salad	8
Salad Add Ons <sup>GF</sup>	
Chicken (4oz)	7
Seared Tuna (3oz)	14
Jumbo Lump Crab (3oz)	Mkt\$

## EDAMAME BAR

Traditional <sup>GFV</sup> served chilled and salted	7.5
Simple <sup>GF</sup> with salt	13
Eastern Shore <sup>GF</sup> Old Bay, garlic, lemon	14
Karai <sup>GF</sup> chili oil, garlic, salt	14
Smokey <sup>GF</sup> smoked salt, garlic, miso aioli	14
Thai Thai spice, ginger, garlic, chili, lime and toasted coconut	14

## SMALL PLATES

Vegetable Tempura assorted, lightly fried vegetables with sweet tempura dipping sauce	11
Gyoza five handmade, steamed pork dumplings with scallion, sesame seeds and spicy soy dip	11
Asian Street Noodles chilled noodles, Vietnamese vinaigrette, onion, herbs, chilies, peanut, crispy shallots, sesame seeds	10
Korean Fried Cauliflower lightly battered with Korean sauce, scallion, sesame seeds and lemon	15
Oshinko Mori <sup>GFV</sup> Japanese-style pickled vegetables dusted with togarashi	6
Poke sushi rice, seaweed, sesame seeds and vegetables in poke sauce (regular or spicy) (Gluten free without seaweed salad) <i>Salmon/17 Tuna/20</i>	

## KID'S

Teriyaki Bento <sup>GF</sup> teriyaki chicken, edamame, rice	13
Tempura Bento tempura shrimp (2), tempura carrot, rice	13
Tenders Bento crispy chicken tenders and fries	12
Sushi Bento California, crabstick sushi, edamame	12
Mac & Cheese	9
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 <sup>GFV</sup> Asian vegetable medley, steamed rice, takuan and sesame seeds with house made teriyaki sauce <i>Beef/Mkt\$ Chicken/24 Salmon/27 Shrimp/27 Tofu/22</i>	
Shrimp Tempura five jumbo shrimp, tempura vegetables, steamed rice, sesame seeds and sweet tempura dip	32
Japanese Noodles ramen or udon, house made dashi, shiitake, bok choy, scallion and sesame seeds <i>Chicken/20 Shrimp/21 Tempura Shrimp/22 Tofu/18</i>	14
Make it "Pearl Style" with menma, egg, nori and aged miso for \$4	
Korean BBQ marinated, grilled beef with shiso shallot butter, peanut, scallion and cilantro with fried rice and kim chee	Mkt\$
Bibimbap traditional Korean hot stone dish with assorted vegetables set atop crunchy sesame rice topped with a fried egg and gochujang <i>Beef/Mkt\$ Chicken/24 Shrimp/25 Tofu<sup>V</sup>/22</i>	
Cashew Chicken <sup>GF</sup> sweet & spicy with cashew, red bell, scallion, orange, cilantro and jasmine rice <i>Tofu/22 Shrimp/27 Beef/Mkt\$</i>	25
Green Curry Chicken <sup>GF</sup> spicy Thai coconut curry, red onion and asparagus with peanut and jasmine rice <i>Tofu/22 Shrimp/27 Beef/Mkt\$</i>	25
Seafood Pasta penne with scallops and shrimp in an oven roasted tomato, asparagus and three cheese cream sauce. Served with fresh baked garlic cheese bread. <i>Chicken/26 Vegetable/22</i>	30
The Grill tare brushed with a quinoa vegetable medley and lemon <i>Salmon/27 12oz Angus NY Strip/Mkt\$</i>	
Sapporo Surf and Turf grilled 12oz Angus NY strip paired with three jumbo tempura shrimp. Served with Asian vegetable medley, rice and Japanese BBQ sauce	Mkt\$

## SIGNATURE ROLLS

<b>Crispy Calamari</b> <sup>CS</sup>	11
panko calamari, asparagus, spicy mayo	
<b>Cultured Pearl</b> <sup>S</sup>	13
scallop, tuna, avocado and cream cheese tempura'd with cucumber and spicy mayo	
<b>Dragon</b> <sup>S</sup>	20
California roll draped with eel topped with eel sauce and tobiko	
<b>Dynamite</b> <sup>GFCS</sup>	8
tuna, salmon and spicy mayo baked	
<b>Dynamite Lump</b> <sup>GFCS</sup>	Mkt\$
add jumbo lump crab to Dynamite	
<b>East of Maui</b> <sup>C</sup>	14
coconut tempura shrimp, pineapple, lettuce, avocado and wasabi mayo	
<b>El Zorro</b> <sup>CS</sup>	12.5
panko shrimp, chilies, seaweed salad with Japanese mayo and sriracha	
<b>Firecracker</b> <sup>CS</sup>	Mkt\$
tuna and salmon tempura fried roll topped with jalapeno, spicy mayo, jumbo lump crab and sriracha	
<b>Godzilla</b> <sup>CS</sup>	20
a pair of tempura shrimp and avocado roll topped with eel, cream cheese, eel sauce and togarashi	
<b>O.C.</b> <sup>CS</sup>	11.5
tempura shrimp, avocado, lettuce and spicy mayo	
<b>Rainbow</b> <sup>GF</sup>	19
avocado draped with tuna, salmon, whitefish, yellowtail and shrimp	
<b>Red Dragon</b> <sup>GFCS</sup>	20
spicy tuna and avocado roll draped with fresh tuna, and nuta dressing	
<b>Rehoboth</b> <sup>GF</sup>	20
tuna, salmon and yellowtail roll draped with avocado and tobiko	
<b>Sea Monster</b> <sup>CS</sup>	18
tempura shrimp, avocado draped with seaweed salad, spicy mayo, eel sauce and tempura crunch on a wakame, bonito flake nest	
<b>Shaggy</b> <sup>CS</sup>	17
avocado roll draped with crabstick finished with spicy mayo, eel sauce, wasabi mayo and tempura crunch.	
<b>Spicy California</b> <sup>S</sup>	16
California with spicy tuna, spicy mayo, and tempura crunch	
<b>Spicy Panko Shrimp</b> <sup>CS</sup>	12
panko fried shrimp, jalapeno, long red hot chili, asparagus, spicy mayo	
<b>Spider</b> <sup>S</sup>	12
tempura softshell crab, avocado, cucumber, lettuce, tobiko	
<b>Thai Heat</b> <sup>S</sup>	20
whitefish, cilantro, jalapeno with seared tuna, fish sauce, lime, mayo, sriracha	

## SUSHI ROLLS

<b>Asparagus</b> <sup>GFV</sup>	5
<b>Avocado</b> <sup>GFV</sup>	5
<b>Delaware</b> <sup>VS</sup>	7
avocado, cucumber, asparagus and kanpyo	
<b>Kanpyo</b> <sup>VC</sup>	5
pickled squash	
<b>Kappa</b> <sup>GFVS</sup>	5
cucumber	
<b>Mangocado</b> <sup>GFV</sup>	8.5
mango, avocado and sriracha	
<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>Alaskan</b> <sup>GFCS</sup>	9.5
salmon, avocado	
<b>California</b> <sup>CS</sup>	9
crabstick, avocado and cucumber	
<b>Crunchy Eel</b> <sup>CS</sup>	11
eel, avocado, eel sauce, tempura crunch	
<b>D.C. Temaki</b> <sup>GFCS</sup>	7
fried salmon skin, cucumber, scallion	
<b>Dancing Eel</b> <sup>CS</sup>	11
eel and cucumber with eel sauce	
<b>Fancy Fish</b> <sup>GF</sup>	9
yellowtail and scallion	
<b>Hawaiian</b> <sup>GFCS</sup>	11.5
spicy tuna, pineapple, cucumber	
<b>Japan Bagel</b> <sup>GFCS</sup>	10
smoked salmon, cream cheese, scallion	
<b>Jersey</b> <sup>GFCS</sup>	12
yellowtail, avocado and spicy mayo with wasabi tobiko	
<b>Kagoshima</b> <sup>GFCS</sup>	14
yellowtail, tuna and avocado with wasabi tobiko and scallion	
<b>Kazan</b> <sup>S</sup>	11.5
tuna, avocado and spicy mayo with tempura crunch and habanero sauce	
<b>Lump California</b> <sup>GFCS</sup>	Mkt\$
lump crab, avocado and cucumber	
<b>Maryland</b> <sup>GFCS</sup>	Mkt\$
lump crab, cucumber and scallion	
<b>Mexican</b> <sup>S</sup>	11
tuna, spicy mayo and tempura crunch	
<b>Philly</b> <sup>CS</sup>	10
crabstick, shrimp, cream cheese, scallion	
<b>Spicy Tuna</b> <sup>GFCS</sup>	11.5
spicy tuna, cucumber, scallion	
<b>Tekka</b> <sup>GF</sup>	7.5
tuna	
<b>T-Shrimp</b> <sup>C</sup>	7
tempura shrimp	



## CHEF PLATES

<b>Sushi Starter</b> <sup>GFCS</sup>	23
tuna, salmon, whitefish, shrimp and mackerel served with 3 pieces each of tekka and kappa maki	
<b>Sashimi Flower Trio</b> <sup>GF</sup>	27
sashimi "flowers" made of tuna, salmon and yellowtail, with scallion and ponzu sauce	
<b>Sushi Combo</b> <sup>S</sup>	31
tuna, salmon, yellowtail, eel, whitefish, octopus, shrimp and mackerel nigiri with a California roll	
<b>Sashimi Combo</b> <sup>S</sup>	40
chef's choice 18 pieces sashimi artistically presented	
<b>Chirashi</b> <sup>S</sup>	41
chef's choice 18 pieces sashimi artistically presented over sushi rice	
<b>Cultured Combo</b> <sup>S</sup>	52
6 pieces nigiri sushi and 15 pieces sashimi with a kappa and tekka maki	

## SUSHI/SASHIMI

<b>Inari</b> <sup>VC</sup>	fried bean curd	4
<b>Squash</b> <sup>VC</sup>	Kanpyo	4
<b>Oshinko</b> <sup>GFVC</sup>	Takuan	4
<b>Shrimp</b> <sup>GFCS</sup>	Ebi	6
<b>Crabstick</b> <sup>GFCS</sup>	Kani Kama	6
<b>Hen's Omelet</b> <sup>GFCS</sup>	Tamago	6
<b>Mackerel</b> <sup>GFCS</sup>	Saba	6.5
<b>Whitefish</b> <sup>GF</sup>	<i>Changes Daily</i>	7
<b>Arctic Surf Clam</b> <sup>GFCS</sup>	Hokkigai	7
<b>Octopus</b> <sup>GFCS</sup>	Tako	7
<b>Salmon</b> <sup>GF</sup>	Sake	8
<b>Baby Octopus</b> <sup>C</sup>	Iidako	8
<b>Eel</b> <sup>C</sup>	Unagi	8.5
<b>Flying Fish Eggs</b> <sup>GF</sup>	Tobiko	8.5
<i>natural or wasabi infused</i>		
<b>Tuna</b> <sup>GF</sup>	Maguro	10
<b>Smoked Salmon</b> <sup>GFCS</sup>		10
<b>Salmon Roe</b> <sup>GF</sup>	Ikura	10
<b>Yellowtail</b> <sup>GF</sup>	Hamachi	11
<b>Scallop</b> <sup>GF</sup>	Hotate	11

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

<sup>C</sup> Cooked Sushi Bar Item <sup>GF</sup> Gluten Free

<sup>S</sup> Contains Sesame Seeds <sup>V</sup> Vegan