

COCKTAILS

Golden Monkey served hot	18
Santori Toki Whiskey, Star Anise Syrup, Black Tea	
Winston's Heat	14
Roku Gin, Wasabi, Cucumber, Lemon	
Yuzu Sour	13
Jim Beam Rye, Yuzu, Lemon	
Race Street	14
EFFEN Vodka, Combier, Lemon, Pomegranate	

RED WINE

Storypoint, Cabernet Sauvignon	13 52
Central Coast, Callifornia	
Cuttings Cab, Cabernet Sauvignon	25 100
Napa Valley, California	
Henry Fessy, Pinot Noir	13 48
Beaujolais, France	
Altosur, Malbec	13 48
Mendoza, Argentina	

WHITE WINE

Chloe, Chardonnay	12 48
Sonoma County, Callifornia	
Starborough, Sauvignon Blanc	13 52
Marlborough, New Zealand	
Dr. Hermann, Riesling	15 60
Mosel, Germany	
Prisoner Blindfold, Chardonnay Blend	- 72
Sonoma Valley, California	

ROSE & SPARKLING WINE

Avissi	11
Prosecco, Veneto, Italy	
Bouvet Rose	14
Sparkling Rose, Loire, France	
Fleurs de Prairie	13
Rose, Provence, France	
Conde de Subirats	13
Cava Brut, Catalonia, Spain	

BEER

On Tap

Kirin, ABV 4.90%	8
Japanese Lager, Kirin, Japan	
Up & Out, ABV 6.0%	8
Hazy IPA, 2SP, Aston, PA	
Cherry Blossom Lager, ABV 5.20%	8
Lager, Fordham & Dominion, Delaware, USA	

Bottles

Echigo Stout Beer, ABV 7.0%	8
Stout, Echigo, Japan	
Hitachino, ABV 5.50%	9
Witbier, Kiuchi, Japan	
Union Jack IPA, ABV 7.50%	8
IPA, Firestone Walker, Paso Robles, CA	
Modelo Especial, ABV 4.50%	7
Pilsner, Modelo, Mexico	

SAKE

By the Glass

Kikusui "Perfect Snow"	16
Nigori	
Rihaku "Dreamy Clouds"	18
Nigori	
Hakushika Chokara "Extra Dry"	8
Junmai	
Suigei TB JM "Drunken Whale"	14
Junmai	
Kikusui Hiyaoroshi "Chrysanthemum Mist"	15
Junmai Ginjo	
Kokken Yume no Kaori	15
Junmai Tokubetsu	
Konteki "Tears of Dawn"	18
Junmai Daiginjo	
Amabuki Ichigo "Strawberry"	21
Junmai Gingo	
Flight	32
Amabuki Ichigo "Strawberry"	
Junmai Gingo	
Konteki "Tears of Dawn"	
Junmai Daiginjo	
Suigei TB JM "Drunken Whale"	
Junmai	

Bottles/Carafes

Kikusui "Perfect Snow"	39
Nigori, 300 ml	
Rihaku "Dreamy Clouds"	90
Nigori, 720 ml	
Suigei TB JM "Drunken Whale"	29
Junmai, Carafe	
Kikusui Hiyaoroshi "Chrysanthemum Mist"	75
Junmai Ginjo, 720 ml	
Dassai 39	60
Junmai Daiginjo, 300 ml	
Kokken Yume no Kaori	74
Junmai Tokubetsu, 720 ml	
Konteki "Tears of Dawn"	90
Junmai Daiginjo, 720 ml	
Amabuki Ichigo "Strawberry"	110
Junmai Gingo, 720 ml	
Tatenokawa Tatenyan	113
Junmai Daiginjo, 720 ml	
Tsugu	900
Junmai Daiginjo, 720 ml	
DASSAI 23	160
Daiginjo, 720 ml	
Tokugetsu	250
Junmai Daiginjo, 720 ml	

HAPPY HOUR

Tuesday-Friday 4-6 PM

Blue Point Oyster, California	2
topped with sriracha, yuzu, and scallions	
Edamame	4
salt, wasabi, sesame seed	
California Roll	5
kani, cucumber, avocado	
Kirin Draft	5
Karaage Fried Chicken	7
Shrimp Cocktail	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOT APPETIZERS

Miso Soup	6
silky tofu, dashi broth, nori	
Edamame	6
soy pods, wasabi, nori, sesame seeds, puff rice, salt	
Brussels Sprouts	10
sesame oil, miso, honey GF	
Pork Gyoza 4 pc	8
Kurobuta pork, scallions, ginger, pan. fried	
Creamy Rock Shrimp	12
sweet chili, garlic aioli, lemon juice, gochujang	
Shishito Peppers	12
sesame oil, oil	
Wagyu Beef Spring Rolls 2 pc	12
onion, ginger, cabbage, scallions, mustard sauce	

COLD APPETIZERS

Seaweed Salad	7
cucumber, sesame, mixed seaweed	
Ginger Salad	8
ginger dressing, avocado, cucumber, mixed greens	
Tuna Tartare	14
ginger, soy, avocado, fried shallots	
Crab Salad	21
kani, king crab, imperial crab, cucumber, tobiko, scallion	
Tuna Flatbread	16
spicy tuna, kani, tobiko, avocado, scallions	
Tuna Crudo	16
thin tuna, crispy burdock root, ponzu, white truffle oil	
Salmon Tataki	15
salmon, ponzu, served on bed of greens	

TRADITIONAL ROLLS

California	6
Real California Roll	9
Salmon	7
Tuna	8
Yellowtail & Scallion	8
Cucumber	4
Tuna Avocado	8
Spicy Tuna	9
Eel Avocado	8
Salmon Avocado	7
Spicy Salmon	7
Avocado	5
Peanut Avocado	6
Spicy Crab	9
Spicy Scallop	11

SUSHI & SASHIMI

1 piece	2 piece
Maguro (Bluefin Tuna)	8
Sake (Salmon)	6
Hamachi (Yellowtail)	8
Walu (White Tuna)	7
Unagi (Eel)	9
Tako (Octopus)	6
Uni (Sea Urchin)	12
Mansunosuke (King Salmon)	8
Ebi (Shrimp)	5
Tobiko (Flying Fish Roe)	6
Harame (Fluke)	9
Hotatekai (Scallop)	9
Negitoro	11
Toro	MP

RAW BAR

Kumamoto Oysters, California	3.5
Blue Point Oysters, New York	2.5
oysters topped with ponzu, scallions, and sriracha	
Shrimp Cocktail, 3pc + cocktail sauce	12

FRIED RICE

Vegetable Fried Rice	12
peas, carrots, bok choy, egg, shiitake mushroom	
Wasabi Fried Rice	18
lump blue crab, onions, peas	

HOUSE ROLLS

Dynamite White Tuna	9
spicy walu, crunch, shishitos	
East Roll	9
salmon, avocado, cucumber	
Peppered Tuna	9
encrusted, daikon, lettuce, wasabi aioli	
Yellowtail & Chives	9
avocado, scallion oil	
Shrimp Tempura	12

SPECIALTY ROLLS

Wentz	15
shrimp tempura, spicy crab salad, avocado, kani, cucumber	
Sindy	16
crispy eel, avocado, mango, wrapped in thin tuna, no rice	
Fishtown	17
shrimp tempura, avocado, jalapeño, topped with tuna, salmon, yellowtail, spicy aioli	
Broad Street	18
spicy salmon, avocado, crunch, soy paper, topped with king salmon, spicy salmon, no rice	
Geisha	15
tuna, salmon, avocado, wasabi oil, cucumber wrap, ponzu, no rice	
King Ghidorah	17
spicy tuna, shishitos, hot sesame oil, topped with yellowtail, jalapeño, tobiko	
KJ	16
seared scallop, kani, cucumber, avocado, wasabi aioli	
Old City	17
spicy tuna, asparagus, soy paper, topped with daikon, crispy creamy rock shrimp, chives	
The Rittenhouse	21
spicy tuna, cucumber, avocado, kombu soy wrap, lobster tempura, truffle masago sauce	

DONBURI BOWLS

served with miso soup	
Unagi	35
rice bowl including eel, Japanese pickles, soy reduction	
Salmon	35
rice bowl including king salmon, ikura, Japanese pickles	
Tekka	35
rice bowl including big-eye tuna, seaweed, Japanese pickle	

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