

## COCKTAILS

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

## RED WINE

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

## WHITE WINE

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

## ROSE &amp; SPARKLING WINE

<b>Avissi</b>	<b>11 50</b>
Prosecco, Veneto, Italy	
<b>Bouvet Rose</b>	<b>14 63</b>
Sparkling Rose, Loire, France	
<b>Fleurs de Prairie</b>	<b>13 59</b>
Rose, Provence, France	
<b>Conde de Subirats</b>	<b>13 59</b>
Cava Brut, Catalonia, Spain	
<b>Veuve Clicquot Yellow Label</b>	<b>-  110</b>
Brut, Champagne, France	
<b>Moët &amp; Chandon</b>	<b>-  96</b>
Brut Rosé, Champagne, France	
<b>Musashino</b>	<b>-  75</b>
Sparkling Sake, Saitama, Japan	

## HAPPY HOUR

Tuesday-Friday 4-6 PM

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

## BEER

On Tap

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

Bottles

<b>Hitachino, ABV 5.50%</b>	<b>9</b>
Witbier, Kiuchi, Japan	
<b>Union Jack IPA, ABV 7.50%</b>	<b>8</b>
IPA, Firestone Walker, Paso Robles, CA	
<b>Modelo Especial, ABV 4.50%</b>	<b>7</b>
Pilsner, Modelo, Mexico	

## SAKE

By the Glass

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

<b>Flight</b>	<b>32</b>
<b>Amabuki Ichigo "Strawberry"</b>	
Junmai Gingo	
<b>Konteki "Tears of Dawn"</b>	
Junmai Daiginjo	
<b>Suigei TB JM "Drunken Whale"</b>	
Junmai	

Bottles/Carafes

<b>Kikusui "Perfect Snow"</b>	<b>39</b>
Nigori, 300 ml	
<b>Rihaku "Dreamy Clouds"</b>	<b>90</b>
Nigori, 720 ml	
<b>Suigei TB JM "Drunken Whale"</b>	<b>29</b>
Junmai, Carafe	
<b>Kikusui Hiyaoroshi "Chrysanthemum Mist"</b>	<b>75</b>
Junmai Ginjo, 720 ml	
<b>Dassai 39</b>	<b>60</b>
Junmai Daiginjo, 300 ml	
<b>Kokken Yume no Kaori</b>	<b>74</b>
Junmai Tokubetsu, 720 ml	
<b>Konteki "Tears of Dawn"</b>	<b>90</b>
Junmai Daiginjo, 720 ml	
<b>Amabuki Ichigo "Strawberry"</b>	<b>110</b>
Junmai Gingo, 720 ml	
<b>Tatenokawa Tatenyan</b>	<b>113</b>
Junmai Daiginjo, 720 ml	
<b>Tsugu</b>	<b>900</b>
Junmai Daiginjo, 720 ml	
<b>DASSAI 23</b>	<b>275</b>
Daiginjo, 720 ml	
<b>Tokugetsu</b>	<b>250</b>
Junmai Daiginjo, 720 ml	

## HOT APPETIZERS

<b>Miso Soup</b>	6
silky tofu, dashi broth, nori	
<b>Grandma's Wonton Soup</b>	7
traditional Fuzhou style, scallions, celery	
<b>Seafood Udon Bowl</b>	32
Dashi broth, kani, hirame, dry scallop, cockles, jumbo shrimp, koshi <b>regular</b> or <b>spicy</b>	
<b>Edamame</b>	6
soy pods, wasabi, nori, sesame seeds, puff rice, salt	
<b>Brussels Sprouts</b>	10
sesame oil, miso, honey GF	
<b>Pork Gyoza</b> 4 pc	8
Kurobuta pork, scallions, ginger, pan. fried	
<b>Creamy Rock Shrimp</b>	12
sweet chili, garlic aioli, lemon juice, gochujang	
<b>Shishito Peppers</b>	12
sesame oil, oil	
<b>Wagyu Beef Spring Rolls</b> 2 pc	12
onion, ginger, cabbage, scallions, mustard sauce	

## COLD APPETIZERS

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

## TRADITIONAL ROLLS

<b>California</b>	6
<b>Real California Roll</b>	9
<b>Salmon</b>	7
<b>Tuna</b>	8
<b>Yellowtail &amp; Scallion</b>	8
<b>Cucumber</b>	4
<b>Tuna Avocado</b>	8
<b>Spicy Tuna</b>	9
<b>Eel Avocado</b>	8
<b>Salmon Avocado</b>	7
<b>Spicy Salmon</b>	7
<b>Avocado</b>	5
<b>Peanut Avocado</b>	6
<b>Spicy Crab</b>	9
<b>Spicy Scallop</b>	11

## SUSHI & SASHIMI

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

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## RAW BAR

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

## FRIED RICE

<b>Vegetable Fried Rice</b>	12
peas, carrots, bok choy, egg, shiitake mushroom	
<b>Mai Fried Rice</b>	14
Asian sausage, shrimp, onions, peas	
<b>Wasabi Fried Rice</b>	18
lump blue crab, onions, peas	

## HOUSE ROLLS

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

## SPECIALTY ROLLS

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

## DONBURI BOWLS

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

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