

SPECIALTY COCKTAILS

LYCHEETINI	15
effen vodka, "perfect snow", lychee puree, lemon	
WINSTON'S HEAT	14
roku gin, wasabi, cucumber, lemon	
SHISO PICANTE	14
mezcal tequila, lime, jalapeno, shiso	
YUZU SOUR	13
jim beam rye, yuzu, lemon	
RACE STREET	14
haku vodka, combier, lemon, pomegranate	
NORIGRETS	14
hornitos tequila, passionfruit, lime, nori salt	

RED WINE

STORYPOINT, CABERNET SAUVIGNON	13 52
central coast, california	
BANSHEE, CABERNET SAUVIGNON	25 100
napa valley, california	
HENRY FESSY, PINOT NOIR	13 48
beaujolais, france	
ALTOSUR, MALBEC	13 48
mendoza, argentina	
MER SOLEIL, PINOT NOIR	21 72
santa lucia highlands, california	
JORDAN, CABERNET SAUVIGNON	- 148
santa lucia highlands, california	

WHITE WINE

LOUIS LATOUR ARDECHE, CHARDONNAY	14 56
ardeche, france	
WHITE HAVEN, SAUVIGNON BLANC	14 56
marlborough, new zealand	
DR. HERMANN, RIESLING	15 60
mosel, germany	
MONTINORE ESTATE, PINOT GRIS	15 60
willamette valley, oregon	
PASCAL JOLIVET, SANCERRE BLANC	21 84
sancerre, france	
PRISONER BLINDFOLD, CHARDONNAY BLEND	- 72
sonoma valley, california	

ROSE & SPARKLING

AVISSI	11 50
prosecco, veneto, italy	
BOUVET ROSE	14 63
sparkling rose, loire, france	
FLEURS DE PRAIRIE	13 59
rose, provence, france	
CONDE DE SUBIRATS	13 59
cava brut, catalonia, spain	
VEUVE CLICQUOT YELLOW LABEL	- 150
brut, champagne, france	
MOËT & CHANDON	- 195
brut rosé, champagne, france	
MUSASHINO	- 150
sparkling sake, saitama, japan	

FLIGHTS

SAKE FLIGHT	32
three tastings of sake varieties	
NIKKA JAPANESE WHISKY FLIGHT	40
nikka coffey grain, nikka coffey malt, nikka taketsuru	
SUNTORY PREMIUM JAPANESE WHISKY FLIGHT	70
suntory toki, hakushu 12yrs, yamazaki 18yrs	

SAKE

	GLASS	CARAFE	BOTTLE
KIKUSUI "PERFECT SNOW"	16	-	39
nigori, 300ml			
KOKKEN YUME NO KAORI	15	30	74
tokubetsu junmai, 720ml			
KONTEKI "TEARS OF DAWN"	18	36	90
junmai daiginjo, 720ml			
AMABUKI ICHIGO "STRAWBERRY"	21	42	110
junmai ginjo, 720ml			
DASSAI 50	-	-	18
junmai daiginjo, 180ml			
DASSAI 39	-	-	60
junmai daiginjo, 300ml			
TATENOKAWA "TATENYAN"	-	-	113
junmai daiginjo, 720ml			
HYOUSHO "DIAMOND DUST"	-	-	120
junmai ginjo, 720ml			
DASSAI 23	-	-	275
daiginjo, 720ml			
TOKUGETSU	-	-	250
junmai daiginjo, 720ml			
KATSUYAMA "LIQUID DIAMOND"	-	-	1200
junmai daiginjo, 720ml			
TATENOKAWA "ULTRA"	-	-	1000
junmai daiginjo, 720ml			
DASSAI BEYOND	-	-	1500
daiginjo, 720ml			

DRAFT BEER

HITACHINO ANBAI ALE	8
ume white ale, kiuchi brewery, japan, abv 7.0%	
UP & OUT	8
hazy ipa, 2sp, aston, pa, abv 6.0%	
KIRIN ICHIBAN	8
japanese lager, kirin, japan, abv 4.90%	
SEASONAL DRAFT	8
rotating draft	

BOTTLE & CAN BEER

SAPPORO 20 OZ	11
premium japanese lager, tokyo, japan, abv 4.90%	
UNION JACK	8
ipa, firestone walker, paso robles, ca, abv 7.50%	
MODELO	8
mexican lager, mexico, abv 4.50%	
HITACHINO WHITE ALE	9
wheat ale, kiuchi brewery, japan, abv 5.50%	
SAPPORO LIGHT	9
light japanese lager, tokyo, japan, abv 3.90%	

HOT APPETIZERS

MISO SOUP6
 silky tofu, dashi broth, nori

GRANDMA'S WONTON SOUP8
 traditional fuzhou style pork wontons, scallions, celery

EDAMAME6
 soy pods, wasabi, nori, sesame seeds, puff rice, salt

BRUSSELS SPROUTS10
 sesame oil, miso, honey, GF

PORK GYOZA (4PC)8
 kurobuta pork, scallions, ginger, pan-fried

CREAMY ROCK SHRIMP12
 sweet chili, garlic aioli, lemon juice, gochujang

SHISHITO PEPPERS12
 soy, sesame oil, oil

WAGYU BEEF SPRING ROLLS (2PC)12
 onion, ginger, cabbage, scallions, mustard sauce

COLD APPETIZERS

SEAWEED SALAD7
 cucumber, sesame, mixed seaweed

GINGER SALAD8
 ginger dressing, avocado, cucumber, mixed greens

TUNA TARTARE14
 ginger, soy, avocado, fried shallots, wasabi aioli

CRAB SALAD21
 kani, king crab, imperial crab, cucumber, tobiko, scallion

TUNA FLATBREAD16
 spicy tuna, kani, tobiko, avocado, scallions

TUNA CRUDO18
 thin tuna, crispy burdock root, ponzu, white truffle oil

SALMON TATAKI15
 salmon, wasabi aioli, ponzu, served on bed of greens

CLASSIC MAKIS

CALIFORNIA6

REAL CALIFORNIA ROLLMP

SALMON7

TUNA8

YELLOWTAIL & SCALLION8

CUCUMBER4

TUNA AVOCADO9

SPICY TUNA9

EEL AVOCADO8

SALMON AVOCADO8

SPICY SALMON7

AVOCADO5

PEANUT AVOCADO6

SPICY CRAB14

SPICY SCALLOP11

SUSHI (1PC) & SASHIMI (2PC)

MAGURO (bluefin tuna)9

SAKE (salmon)7

HAMACHI (yellowtail)8

WALU (white tuna)7

UNAGI (fresh water eel)9

TAKO (octopus)6

UNI (sea urchin)MP

MASUNOSAKE (king salmon)8

EBI (shrimp)5

TOBIKO (flying fish roe)6

HIRAME (fluke)9

HOTATEKAI (scallop)9

NEGITORO (toro & scallions)11

TORO (fatty tuna)MP

RAW BAR

WEST COAST OYSTERS3.5
 topped with ponzu, scallions, and sriracha

EAST COAST OYSTERS2.5
 topped with ponzu, scallions, and sriracha

SHRIMP COCKTAIL, (3pc) + cocktail sauce12

RICE

VEGETABLE FRIED RICE12
 peas, carrots, bok choy, egg, shiitake mushroom

MAI FRIED RICE14
 asian sausage, shrimp, onions, peas, fried egg on top

WASABI FRIED RICE18
 lump blue crab, onions, peas, egg, wasabi furikake

HOUSE ROLLS

DYNAMITE WHITE TUNA10
 spicy walu, crunch, shishitos

EAST ROLL9
 salmon, avocado, cucumber

PEPPERED TUNA10
 encrusted, daikon, lettuce, wasabi aioli

YELLOWTAIL & CHIVES10
 avocado, chive oil

SHRIMP TEMPURA12
 cucumber, kani, tobiko

YASAI (V)12
 pickled seasonal vegetables, lettuce, black sesame soy

SPECIALTY MAKIS

HURTS16
 shrimp tempura, spicy kani salad, avocado, soy paper wrap

LIBERTY18
 spicy crab, crunch, cucumber, topped with torched salmon, spicy aioli, and rice pearls

SINDY17
 crispy eel, avocado, mango, wrapped in thin tuna, no rice

FISHTOWN17
 shrimp tempura, avocado, jalapeño, topped with tuna, salmon, yellowtail, spicy aioli

BROAD STREET18
 spicy salmon, avocado, crunch, soy paper, topped with king salmon, spicy salmon, no rice

GEISHA15
 tuna, salmon, avocado, wasabi aioli, cucumber wrap, ponzu, no rice

KING GHIDORAH17
 spicy tuna, shishitos, hot sesame oil, topped with yellowtail, jalapeño, tobiko

OLD CITY17
 spicy tuna, asparagus, soy paper, topped with daikon, crispy creamy rock shrimp, chives

THE RITTENHOUSE23
 spicy tuna, cucumber, avocado, kombu soy paper, lobster tempura, truffle masago sauce

CHEF'S COMBINATIONS (NO SUBSTITUTIONS)

LITTLE TUNA40
 choice of sushi or sashimi
 chef's selection and classic maki

BIG TUNA70
 choice of sushi or sashimi
 chef's selection and specialty maki



T / B

HAPPY HOUR

tuesday - friday
4pm - 6pm

BITES

OYSTER	2
sriracha, ponzu, scallions	
EDAMAME	4
soy pods, wasabi, nori, sesame seeds, puff rice, salt	
CALIFORNIA ROLL	5
kani, cucumber, avocado	
KARAAGE	7
japanese boneless fried chicken with spicy aioli	
SHRIMP COCKTAIL	10
house cocktail sauce	

DRINKS

KIRIN ICHIBAN	5
draft	
SAKE SPRITZ	9
sake, cucumber, sparkling soda	
ROTATING WINE	7
rotating house selection of red or white	
ROTATING BUBBLY	7
rotating house selection of champagne or sparkling	