

T / B

COCKTAILS

LYCHEETINI	16
vodka, lychee puree, lemon	
WINSTON'S HEAT	15
roku gin, wasabi, cucumber, lemon	
SHISO PICANTE	15
banhez mezcal tequila, lime, jalapeno, shiso	
YUZU SOUR	15
templeton rye, yuzu, lemon	
RACE STREET	15
vodka, combier, lemon, pomegranate	
NORIGRETS	15
libelula tequila, passionfruit, lime, nori salt	
PERFECT ESPRESSO	17
vodka, house-made espresso, simple	

BOTTLE & CAN BEER

SAPPORO 200Z	12
premium japanese lager, tokyo, japan, abv 4.9%	
JAPAS NEKO IPA.....	11
ipa, japas cervejaria, sao paulo, brazil, abv 5.7%	
JAPAS OISHII.....	11
witbier, japas cervejaria, sao paulo, brazil, abv 4.7%	
MODELO.....	9
mexican lager, mexico, abv 4.5%	
SHACKSBURY YUZU GINGER CIDER.....	8
cider, shacksbury, vermont, abv 5.5%	
KIRIN LIGHT	7
light japanese lager, kirin, japan, abv 3.2%	

DRAFT BEER

HITACHINO	11
rotating hitachino draft, kiuchi brewery, japan	
UP & OUT	9
hazy ipa, 2sp, aston, pa, abv 6.0%	
KIRIN ICHIBAN	9
japanese lager, kirin, japan, abv 4.90%	
SEASONAL DRAFT	9
rotating draft	

WHITE WINE

	GLASS BOTTLE
CAVE DE LUGNY	14 56
chardonnay, maconnais, burgundy, france	
PIKORUA	14 56
sauvignon blanc, marlborough, new zealand	
DR. HERMANN	15 60
riesling, mosel, germany	
MONTINORE ESTATE	15 60
pinot gris, willamette valley, oregon	
LES FONTENELLES	25 100
sancerre blanc, sancerre, france	
THE PRISONER BLINDFOLD	22 88
blanc pinot noir, napa valley, california	
THE PRISONER	- 72
chardonnay blend, napa valley, california	

RED WINE

	GLASS BOTTLE
FRANCIS COPPOLA	13 52
cabernet sauvignon, geyserville, california	
BANSHEE	25 100
cabernet sauvignon, napa valley, california	
DOMAINE DE VALMOISSINE.....	13 48
pinot noir, vin de pays, france	
ALTOSUR.....	13 48
malbec, mendoza, argentina	
LAS ALTURUS	22 72
pinot noir, monterey county, california	
JORDAN	- 148
cabernet sauvignon, alexander valley, california	
CAYMUS	- 240
cabernet sauvignon, napa valley, california	

ROSÉ AND SPARKLING

	GLASS BOTTLE
CAPOSALDO	12 54
prosecco, veneto, italy	
BOUVET ROSE	14 63
sparkling rosé, loire, france	
FLEURS DE PRAIRIE.....	13 59
rosé, 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	
JAPANESE WHISKY FLIGHT	45
three tastings of japanese whisky varieties	
SUNTORY PREMIUM WHISKY FLIGHT	70
three tastings of suntory premium japanese whisky varieties	

SAKE

	GLASS	CARAFE	BOTTLE
“PERFECT SNOW”	16	-	39
KIKUSUI, nigori, 300ml			
“SPECIAL”	16	32	76
HAKKAISAN, tokubetsu junmai, 720ml			
“CHRYSANTHEMUM MIST”	15	32	75
KIKUSUI, junmai ginjo, 720ml			
“TEARS OF DAWN”	18	36	90
KONTEKI, junmai daiginjo, 720ml			
“STRAWBERRY”	21	42	110
AMABUKI, junmai ginjo, 720ml			
DASSAI 39	-	-	145
DASSAI, junmai daiginjo, 720ml			
“TATENYAN”	-	-	113
TATENOKAWA, junmai daiginjo, 720ml			
“DIAMOND DUST”	-	-	120
HYOUSHO, junmai ginjo, 720ml			
“DAIGINJO GENSHU”	-	-	120
KUBOTA, daiginjo genshu, 720ml			
“FOO FIGHTERS HANSHO”	-	-	200
TATENOKAWA, junmai daiginjo, 720ml			
DASSAI 23	-	-	275
DASSAI, junmai daiginjo, 720ml			
“KURAMITSU”	-	-	600
KIKUSUI, junmai daiginjo, 720ml			
“YOKAWA YONEDA”	-	-	700
TATSURIKI, junmai daiginjo, 720ml			
“LIQUID DIAMOND”	-	-	1000
KATSUYAMA, junmai daiginjo, 720ml			
“ULTRA”	-	-	1000
TATENOKAWA, junmai daiginjo, 720ml			



HOT APPETIZERS

MISO SOUP	6
silky tofu, scallions, wakame, dashi broth	
GRANDMA'S WONTON SOUP	8
traditional fuzhou style pork wontons, scallions, celery	
EDAMAME	6
soy pods, wasabi furikake, salt	
BRUSSELS SPROUTS	10
miso honey glaze, sesame oil, gluten free	
PORK GYOZA (4PC).....	8
kurobuta pork, scallions, ginger, pan-fried	
CREAMY ROCK SHRIMP	13
sweet and spicy gochujang aioli	
SHISHITO PEPPERS	12
soy, sesame oil	
WAGYU BEEF SPRING ROLLS (2PC).....	12
onion, ginger, cabbage, scallions, mustard sauce	

COLD APPETIZERS

SEAWEED SALAD	7
cucumber, sesame, mixed seaweed	
GINGER SALAD	8
mixed greens, cucumber, avocado, house ginger dressing	
TUNA TARTARE	16
ginger soy, avocado, fried shallots, wasabi aioli, black sesame chips	
CRAB SALAD	21
kani, blue crab, imperial crab, cucumber, tobiko	
TUNA FLATBREAD	17
crispy flatbread, spicy tuna, kani, tobiko, avocado, scallions, spicy aioli, unagi sauce	
TUNA CRUDO	19
thin tuna, crispy burdock root, crispy shallots, ponzu, rice pearls, white truffle oil	
SALMON TATAKI	16
pepper encrusted salmon, wasabi aioli, ponzu, served on bed of greens	
SPICY TUNA CRISPY RICE (4PC)	18
jalapeno, tobiko, spicy aioli, unagi sauce	

CLASSIC MAKIS

CALIFORNIA	7
REAL CALIFORNIA ROLL	14
TUNA	9
SALMON	8
YELLOWTAIL & SCALLION.....	9
TORO & SCALLION	12
TUNA AVOCADO	10
SALMON AVOCADO	9
EEL AVOCADO	9
SPICY TUNA	10
SPICY SALMON	8
SPICY CRAB	14
SPICY SCALLOP	12

SPECIALTY MAKIS

HURTS	17
shrimp tempura, spicy kani, avocado, soy paper, tobiko	
LIBERTY	19
spicy crab, crunch, cucumber, topped with torched salmon, spicy aioli, rice pearls, nori powder	
SINDY	18
crispy eel, avocado, mango, wrapped in thin tuna, topped with spicy aioli, unagi sauce, no rice	
FISHTOWN	18
shrimp tempura, avocado, topped with tuna, salmon, yellowtail, jalapeno, spicy aioli	
BROAD STREET	19
spicy salmon, avocado, cucumber, crunch, soy paper, topped with king salmon, spicy aioli, unagi sauce, tobiko, no rice	
GEISHA	16
tuna, salmon, avocado, wasabi aioli, tobiko, daikon sprout, cucumber wrap, ponzu, no rice	
KING GHIDORAH	18
spicy tuna, shishitos, hot sesame oil, topped with yellowtail, jalapeño, tobiko	
OLD CITY	18
spicy tuna, asparagus, wrapped in kombu soy paper, topped with daikon, crispy creamy rock shrimp, chives	
THE RITTENHOUSE	25
spicy tuna, lobster tempura, cucumber, avocado, wrapped in kombu soy paper, truffle masago sauce	

HOUSE MAKI

SALMON SHALLOTS	10
spicy salmon, avocado, crispy fried shallots	
EEL OSHINKO	10
unagi, avocado, pickled radish	
DYNAMITE WHITE TUNA	11
spicy walu, crunch, shishitos	
PEPPERED TUNA	11
encrusted tuna, daikon, lettuce, wasabi aioli	
YELLOWTAIL CHIVES.....	11
hamachi, avocado, chive oil	
SHRIMP TEMPURA	13
cucumber, kani, tobiko, unagi sauce	
YASAI	12
pickled seasonal vegetables, lettuce, black sesame soy	

VEGETARIAN MAKIS

CUCUMBER	5
AVOCADO	6
PEANUT AVOCADO	7
OSHINKO	6
JAPANESE SWEET POTATO.....	8
sweet potato tempura, unagi sauce	

SUSHI (1PC) & SASHIMI (2PC)

EBI (shrimp).....	6
TOBIKO (flying fish roe)	7
TAKO (octopus).....	7
WALU (white tuna)	8
SAKE (salmon)	8
HAMACHI (yellowtail).....	9
MAGURO (bluefin tuna)	10
UNAGI (fresh water eel)	10
HIRAME (fluke).....	10
HOTATEKAI (scallop)	11
IKURA (salmon roe)	11
NEGITORO (toro & scallion)	12
MASUNOSUKE (king salmon)	12
TORO (premium fatty tuna)	MP
UNI (sea urchin).....	MP
A5 WAGYU (premium japanese beef)	MP

CHEF'S COMBINATIONS

(NO SUBSTITUTIONS)

LITTLE TUNA	45
choice of 5pc sushi or 10pc sashimi	
chef's selection and classic maki, no substitutions	
BIG TUNA	75
choice of 7pc sushi or 14pc sashimi	
chef's selection and specialty maki, no substitutions	

RAW BAR

WEST COAST OYSTERS	4
topped with ponzu, scallions, and sriracha	
EAST COAST OYSTERS	3
topped with ponzu, scallions, and sriracha	
SHRIMP COCKTAIL.....	12
3 pieces, served with house cocktail sauce	

RICE & NOODLES

VEGETABLE FRIED RICE	13
peas, onions, bok choy, egg, shiitake mushroom, scallions	
MAI FRIED RICE	15
asian sausage, egg, shrimp, onions, peas, scallions, fried egg on top	
WASABI FRIED RICE	19
lump blue crab, onions, peas, egg, scallions, wasabi furikake	
SHRIMP YAKISOBA	19
jumbo shrimp, shiitake mushroom, bok choy, scallions, nori powder	

T
/ B

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.