



SPECIALTY COCKTAILS

LYCHEETINI	18
vodka, lychee puree, lemon	
SHISO PICANTE	17
banhez mezcal tequila, lime, jalapeno, shiso	
YUZU SOUR	16
jim beam rye, yuzu, lemon	
NORIGRETS	17
libelula tequila, passionfruit, lime, nori salt	
SECOND STREET	16
vodka, hibiscus syrup, combier creme de mure, lime juice	
SAKETINI	20
hendricks gin, sake, blanc vermouth, orange bitters	
THE MONTHLY EDIT	MP
a monthly cocktail crafted exclusively for the moment	

BOTTLE & CAN BEER

SAPPORO 200Z	13
premium japanese lager, tokyo, japan, abv 4.90%	
JAPAS NEKO IPA.....	12
ipa, japas cervejaria, sao paulo, brazil, abv 5.7%	
MODELO	9
mexican lager, mexico, abv 4.5%	
SHACKSBURY YUZU GINGER CIDER.....	9
cider, shacksbury, vermont, abv 5.5%	
KIRIN LIGHT	8
light japanese lager, kirin, japan, abv 3.2%	
SUNTORY -196	10
strawberry or lemon, vodka seltzer, abv 5.5%	

DRAFT BEER

HITACHINO	12
rotating hitachino, kiuchi brewery, japan	
FUEGO	10
hazy ipa, tonewood brewing, oaklyn, nj, abv 6.2%	
KIRIN ICHIBAN	10
japanese lager, kirin, japan, abv 4.90%	
SEASONAL DRAFT	10
rotating draft	

WHITE WINE

CAVE DE LUGNY	14	56
chardonnay, maconnais, burgundy, france		
ECHO BAY	16	64
sauvignon blanc, marlborough, new zealand		
DR. HERMANN	15	60
riesling, mosel, germany		
HUGEL CUVÉE LES AMOURS	18	72
pinot blanc, alsace, france		
LES FONTENELLES	28	104
sancerre blanc, sancerre, france		
THE PRISONER BLINDFOLD	24	92
blanc pinot noir, napa valley, california		
THE PRISONER	28	105
chardonnay blend, napa valley, california		

ROSÉ AND SPARKLING

ROCCHINA	15	58
prosecco brut, veneto, italy		
BOUVET ROSE	15	63
sparkling rosé, loire, france		
FLEURS DE PRAIRIE.....	16	64
rosé, provence, france		
ARTE LATINO	15	60
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		

RED WINE

FRANCIS COPPOLA.....	14	56
cabernet sauvignon, geyserville, california		
BANSHEE	25	100
cabernet sauvignon, napa valley, california		
SEA SUN.....	14	56
pinot noir, monterey county, california		
PURO CÔTES DU LOT.....	18	72
malbec, cahors, france		
UN AUTRE MONDE	20	80
pinot noir, willamette valley, oregon		
DOMAINE COURBIS VDP	20	80
syrah, rhône valley, france		
POST & BEAM.....	-	129
cabernet sauvignon, napa valley, california		
CAYMUS.....	-	240
cabernet sauvignon, napa valley, california		

FLIGHTS

CLASSIC SAKE FLIGHT	40
three tastings of sake varieties	
CLASSIC JAPANESE WHISKY FLIGHT	48
three tastings of japanese whisky varieties	
SUNTORY PREMIUM WHISKY FLIGHT	70
three tastings of suntory premium japanese whisky varieties	
OWNER’S RESERVE FLIGHT	165
hibiki 21, yamazaki 18, nikka taketsuru 21 (LIMITED AVAILABILITY)	
SEASONAL SAKE FLIGHT	MP
three tastings of rotating seasonal sake varieties	
SEASONAL JAPANESE WHISKY FLIGHT...	MP
three tastings of rotating seasonal japanese whisky varieties	

SAKE

“GINJO NIGORI”	21	42	110
KUBOTA, junmai ginjo nigori, 720ml			
“SPECIAL”	16	32	76
HAKKAISAN, tokubetsu junmai, 720ml			
“CHRYSANTHEMUM MIST”	16	32	75
KIKUSUI, junmai ginjo, 720ml			
“TEARS OF DAWN”	20	40	98
KONTEKI, junmai daiginjo, 720ml			
TYPE 50 NAMA	20	-	48
DASSAI BLUE, nama junmai daiginjo, 375ml			
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			
“LIQUID DIAMOND”	-	-	1000
KATSUYAMA, junmai daiginjo, 720ml			
“ULTRA”	-	-	1000
TATENOKAWA, junmai daiginjo, 720ml			
“BEYOND”	-	-	1200
DASSAI, junmai daiginjo, 720ml			

NON-ALCOHOLIC

RASPBERRY LYCHEE LEMONADE.....	12
HIBISCUS JALAPEÑO LIMEADE.....	12
PASSIONFRUIT SPRITZ	12
SPECIALTY MOCKTAIL	12
your favorite specialty cocktail, zero-proof	
NIPPON AMERICANO (LOW ABV)	14
light, bittersweet & refreshing, low-abv, but not alcohol-free	

HOT APPETIZERS

MISO SOUP	6
silky tofu, scallions, wakame, dashi broth	
GRANDMA’S WONTON SOUP	8
traditional fuzhou style pork wontons, scallions, celery	
EDAMAME	7
soy pods, wasabi furikake, salt	
BRUSSELS SPROUTS	14
miso honey glaze, sesame oil, gluten free	
PORK GYOZA (4 PC)	10
kurobuta pork, scallions, ginger, pan-fried	
CREAMY ROCK SHRIMP	16
sweet and spicy gochujang aioli	
SHISHITO PEPPERS	13
soy, sesame oil	
WAGYU BEEF SPRING ROLLS (2 PC)	14
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	21
diced tuna, ginger soy, avocado, fried shallots, wasabi aioli, black sesame chips	
CRAB SALAD	21
kani, blue crab, imperial crab, cucumber, tobiko	
TUNA FLATBREAD	19
crispy flatbread, spicy tuna, kani, tobiko, avocado, scallions, spicy aioli, unagi sauce	
TUNA CRUDO	20
thin tuna, crispy burdock root, crispy shallots, ponzu, rice pearls, white truffle oil	
SALMON TATAKI	18
pepper encrusted salmon, wasabi aioli, ponzu, served over a bed of greens	
SALMON TARTARE	20
diced salmon, avocado, rice pearls, osetra caviar, jalapeno yuzu vinaigrette	
SPICY TUNA CRISPY RICE (4PC)	19
jalapeno, tobiko, spicy aioli, unagi sauce	

CLASSIC MAKIS

CALIFORNIA	8
REAL CALIFORNIA ROLL	14
TUNA	10
SALMON	9
YELLOWTAIL & SCALLION	10
TORO & SCALLION	13
TUNA AVOCADO	11
SALMON AVOCADO	10
EEL AVOCADO	9
SPICY TUNA	11
SPICY SALMON	10
SPICY CRAB	14
SPICY SCALLOP	14

SPECIALTY MAKIS

HURTS	20
shrimp tempura, spicy kani, avocado, soy paper, tobiko	
LIBERTY	21
spicy crab, crunch, cucumber, topped with torched salmon, spicy aioli, rice pearls, nori powder	
SINDY	19
crispy eel tempura, avocado, mango, wrapped in thin tuna, topped with spicy aioli, unagi sauce, no rice	
FISHTOWN	19
shrimp tempura, avocado, topped with tuna, salmon, yellowtail, jalapeño, spicy aioli	
BROAD STREET	21
spicy salmon, avocado, cucumber, crunch, soy paper, topped with king salmon, spicy aioli, unagi sauce, tobiko, no rice	
GEISHA	19
tuna, salmon, avocado, wasabi aioli, tobiko, daikon sprouts, cucumber wrap, ponzu, no rice	
KING GHIDORAH	20
spicy tuna, shishitos, hot sesame oil, topped with yellowtail, jalapeño, tobiko	
OLD CITY	18
spicy tuna, asparagus, kombu soy paper, topped with daikon, crispy creamy rock shrimp	
THE RITTENHOUSE	26
spicy tuna, lobster tempura, cucumber, avocado, 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	12
encrusted tuna, daikon, lettuce, wasabi aioli	
YELLOWTAIL CHIVES	12
hamachi, avocado, chive oil	
SHRIMP TEMPURA	14
cucumber, kani, tobiko, unagi sauce	
YASAI	12
pickled seasonal vegetables, lettuce, black sesame soy	

VEGETARIAN MAKIS

CUCUMBER	5
AVOCADO	6
PEANUT AVOCADO	8
OSHINKO	7
JAPANESE SWEET POTATO	9
sweet potato tempura, unagi sauce	

SUSHI (1PC) OR 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 & scallions)	12
MASUNOSUKE (king salmon)	12
TORO (fatty tuna)	MP
UNI (sea urchin)	MP
A5 WAGYU (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	5
topped with ponzu, scallions, and sriracha	
EAST COAST OYSTERS	4
topped with ponzu, scallions, and sriracha	
SHRIMP COCKTAIL	15
3 pieces, served with house cocktail sauce	

RICE & NOODLES

VEGETABLE FRIED RICE	16
peas, onions, bok choy, egg, shiitake mushroom, scallions	
MAI FRIED RICE	19
asian sausage, shrimp, onions, peas, egg, scallions, fried egg on top	
WASABI FRIED RICE	22
spicy, lump blue crab, onions, peas, egg, scallions, wasabi oil, wasabi furikake	
WAGYU KIMCHI FRIED RICE	30
spicy, japanese wagyu, kimchi, mushrooms, onions, peas, scallions, gochujang, fried egg on top	
SHRIMP YAKISOBA	22
jumbo shrimp, shiitake mushroom, bok choy, scallions, nori powder	



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