

RAW BAR

SALMON ROYALE 18

Sliced Scottish salmon with citrus soy & topped with ginger, scallions & caviar

TUNA POKE 19

Cubed fresh Bigeye tuna in soy & spicy sesame oil served with chips

HAMACHI CARPACCIO 19

Yellow tail thinly sliced topped with jalapeño, scallions & spicy radish served with ponzu sauce

OYSTERS

FRESH OYSTERS 6 PIECES

East Coast 18 West Coast 21

OYSTER SHOOTER 6

Fresh oyster served with quail egg yolk, scallion, radish, Tabasco & citrus soy

GRILLED OYSTERS 6 pieces 21

C.O.H garlic, cilantro and cheese

ICHI jalapeño, scallions, ginger, zestysoy

ROCKEFELLER spinach & cheeses

FIRECRACKER spices, herbs & lime juice

SOUTHERN-FRIED OYSTERS 18

Battered with Southern spices, deep fried & served with house hot sauce

APPETIZERS

SPICY EDAMAME 7

Steamed soybeans with special blend of chili oil & sesame seeds

SPRING ROLLS 12

Rice paper, shrimp, shitake, avocado, rice noodle & cilantro

SOFT-SHELL CRAB 14

Lightly battered, fried & served with citrus soy

FRIED CALAMARI 16

Southern spiced, deep fried & served with marinara sauce

MEDITERRANEAN MUSSELS 15

P.E.I mussels with spicy marinara sauce

SHRIMP COCKTAIL 15

Jumbo chilled shrimps served with cocktail sauce

LOBSTER CLAWS COCKTAIL 16

Served with cocktail sauce

JUMBO SNOW CRAB LEGS 32

One pound served with drawn butter

CEVICHE 16

Diced shrimp, scallop, onion, avocado, tomato, cilantro & jalapeño served with caviar & chips

SOUP/SALAD

NEW ENGLAND CLAM

CHOWDER 12

Creamy with chopped and whole fresh clams, potato, onion, carrot & celery

MISO SEAFOOD 12

Miso broth with crab meat, shrimp, clam, calamari, scallop & mussel

GARDEN SALAD 12

Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage & tomato with miso ginger dressing

CAESAR SALAD 12

Romaine lettuce, crouton & parmesan cheese

SEAWEED SALAD 10

Mixed seaweed with pepper & sesame dressing

SUSHI | SASHIMI 2pcs

Shrimp 7

Salmon 7

Unagi 8

Super White Tuna 8

Scallop 8

Bigeye Tuna 8

Yellow Tail 9

Filet Mignon 11

Steak & Egg 15

SASHIMI APPETIZER 21

Bigeye tuna, salmon, yellowtail, unagi, shrimp & scallop

SUSHI DELUXE 36

Bigeye tuna, salmon, yellowtail, unagi, shrimp, scallop & super white tuna sushi served with a Volcano Roll



SPECIALTY ROLLS

TUNA SUPREME 14

Big eye tuna, super white tuna, avocado, cucumber & spicy radish topped with ponzu sauce

VOLCANO 14

Shrimp tempura, avocado & tempura crunch topped with spicy sweet mayo

SAHARA 14

Tuna, yellowtail, jalapeño pepper, avocado, cilantro, spicy sesame oil & lime

BLACKHAWKS 15

Tuna, salmon, cilantro & cucumber topped with spicy sauce & caviar

CHICAGO 15

Tuna, salmon, yellowtail, cucumber & avocado topped with spicy mayo sauce

BENGAL TIGER 16

Shrimp tempura & cucumber topped with unagi, avocado, spicy mayo & unagi sauce

RAINBOW 18

Spicy tuna & cucumber wrapped with tuna, salmon, yellowtail & shrimp

ROCK N' ROLL 18

Crab, shrimp tempura & spicy tuna topped with scallops, wasabi mayo & teriyaki sauce

SURF N' TURF 19

Blue crab, cucumber & avocado topped with grilled filet mignon

ENTREES

HAWAIIAN AHI TUNA 32

Fresh Bigeye tuna crusted with sesame seasonings & seared to desired temperature

CHICKEN TERIYAKI 24

Grilled & topped with teriyaki sauce

SEAFOOD PASTA 29

Linguini with shrimps, scallops, calamari, clams, mussels & basil in red marinara or white wine sauce

GRILLED PRAWNS 29

Grilled colossal shrimps with special seasonings & served with drawn butter

CHESAPEAKE BAY SCALLOPS 32

Jumbo scallops seared & topped with garlic butter

CAJUN SEAFOOD BOIL 32

Snow crab legs, clams, mussels & jumbo shrimps boiled in beer and Cajun spices

CHILEAN SEA BASS 38

Spiced & blackened

GRILLED LOBSTER TAIL 45

8oz. lobster tail served with drawn butter

LAMB CHOPS 45

Grilled & topped with red wine reduction sauce

PRIME KING CRAB LEGS 72

1 lb Alaskan Red King Crab legs served split with drawn butter

SURE & TURF 75

8oz Filet Mignon & lobster tail served with drawn butter

PRIME STEAKS

FILET 10oz Center Cut 48

RIBEYE 16oz Bone-In 49

NY STRIP 12oz Dry Aged 30 Days 49

A5 WAGYU FILET

Kagoshima, Japan 4oz • 104 / 8oz • 208

SIDES

Steamed White Rice 3

Garlic Bread 3

Steamed Broccoli 7

Wasabi Mashed Potatoes 8

Sautéed Mushroom with Sake 8

Sautéed Spinach with Garlic 8

Truffle Fries 13

DESSERTS

Key Lime Pie 6

NY Cheesecake 6

Tiramisu 12



FACE MASK

1 Piece Reusable + Washable 4

N/A BEVERAGES

San Pellegrino Sparkling

Water 750ml 4

Aqua Panna Still Water 750ml 4

Fresh Squeezed Lemonade 4

Kiddie Cocktail 4

Cranberry Juice 4

Orange Juice 4

Pineapple Juice 4

Mango Juice 4

Peach Juice 4

Coke 2

Sprite 2

Diet Coke 2

Gingerale 2

Iced Tea 2

SAKES

Haku Draft 300ml 10

Ozeki Nigori Unfiltered 375ml 10

Sparkling Jello Sake 10

BEERS

Bud Light 3

Miller Lite 3

Corona 4

Heineken 4

Sapporo 4

Stella 4

Gosling Ginger Beer 4

Angry Orchard Cider 4

Guinness Stout 5

Revolution Anti-Hero 5

Lagunitas IPA 5

Little Sumpin' Sumpin' 5

WINES BY THE BOTTLE

Champagne 20

Moet & Chandon 187ml, France

Sparkling Brut 18

Cavas Hill, Spain

Sparkling Rosé 18

Riondo, Italy

Prosecco 18

Mionetto, Italy

Red Blend 45

The Prisoner, California

Malbec 18

Los Cardos, Argentina

Shiraz 20

Layer Cake, South Australia

Chardonnay 18

Oyster Bay, New Zealand

Rosé 20

M. Chapoutier Belleruche, France

Sauvignon Blanc 18

Radley & Finch, South Africa

