



Valentine's Day

These specials will be available starting 4pm on 02.13.26 (Friday) and
all day 02.14.26 through 02.15.26

Please note that our full signature menu will also be available



An asterisk (*) indicates that this dish may be served raw or undercooked
Please inform your server of any allergies or dietary restrictions

BAR

The Last Pink Diamond \$13
blanco tequila, st. elder, prickly pear, yuzu, sugar & salt rim

SUSHI BAR

Sushi bar items are prepared separately & cannot be timed with kitchen dishes

Lobster Tail Tempura \$22
ponzu, lemon, togarashi

24 Karat Maki (sushi roll) \$24
(inside) lobster tail tempura, sautéed asparagus, avocado,
(outside) black garlic, lemon butter, gold leaf, soy wrap, sesame

Torched Salmon Salad* \$16
lightly torched salmon*, mixed greens, house vinaigrette, avocado, tomato,
fried shallots & onions, pickled red onions, gochujang mayo, sesame

SMALL PLATES

Seared Sirloin Tataki* \$18
shiso chimichurri, ponzu, fried shallots, pickled fresno peppers, frisée, sesame

Saffron Scallops* \$20
two pan seared U10 scallops, coconut-saffron cream, red beet salad,
pistachios, chive oil, frisée

DESSERT

Heart's On Fire \$24
a dessert made for two
red velvet cake, raspberry compote, white chocolate, rum flambé

FINER SAKE

ø this symbol indicates that the sake cannot be served hot

AWA YUKI - SPARKLING SAKE

ø lightly effervescent, peach, melon, cucumber
300ml bottle \$32

DRY MOUNTAIN "eiko fuji" - HONJOZO

ø dry, crisp, melon, light floral
glass \$11 | tokkuri \$24 | 720ml bottle \$68

SNOW TIGER "yuki tora" - NIGORI

ø unfiltered, vanilla, coconut, cream, honey, spice
glass \$10 | tokkuri \$23 | 720ml bottle \$60

JOTO YUZU - YUZU JUNMAI

ø a RARE find, great balance of sweetness and acidity
glass \$14 | tokkuri \$40

MIRROR OF TRUTH "seikyo" - JUNMAI

blood orange, clove honey
glass \$8 | tokkuri \$20 | 720ml bottle \$52

BLOSSOM OF PEACE "tozai" - PLUM SAKE

ø soft tartness & slightly sweet, marzipan, plum, cherry
glass \$9 | tokkuri \$26 | 720ml bottle \$65

DEMON SLAYER "wakatake" - JUNMAI

melon, green apple, peach
glass \$11 | tokkuri \$29 | 720ml bottle \$78

DRAFT BEERS

fiddlehead ipa 16oz American IPA [6.2%] 8

sapporo 16oz Rice lager. Japan [4.9%] 7

allagash white 12oz Wheat Ale. Maine [5.2%] 7

downeast original cider 16oz Unfiltered. MA [5.1%] 8.5

WHITE WINE

chardonnay - Elizabeth Rose 2023 | CA 14/54

pinot grigio - Zenato 2022 | Italy 10/40

riesling - Clean Slate 2021 | Germany 11/40

rosé - Berne Romance 2023 | France 12/48

sauvignon blanc - Ancient Peaks 2023 | CA 12/44

BEER CANS & BUBBLES

echigo "koshihikari" Rice lager. Japan [5%]. 12oz can 11

echigo "flying ipa" Japan [6%]. 12oz can 10

prosecco glass - Luca Paretti | Italy 12

RED WINE

cabernet sauvignon - Ancient Peaks 2021 | CA 14/54

merlot - Parcel 41 2021 | CA 15/60

pinot noir - Chasing Lions 2022 | CA 11/42

CRAFT COCKTAILS

astrology girl 14

roku gin, amaro, passion fruit, vanilla, almond, yuzu

cherry waves 14

toki whisky, fernet-branca, bing cherry nectar, cinnamon, yuzu, cola

japanese denim 15

iwai mars whisky, apple cider, red wine nectar, falernum, bitters

kohi martini 14

reposado tequila, mr. black cold brew liqueur, house-made cold brew

kyoto litchi 11

vodka, hanjan soju, lychee

pamplemousse 14

vodka, orange liqueur, fresh grapefruit, pomegranate, yuzu

paper crane 14

iwai mars whisky, plum wine, amaro, yuzu

purple feather 14

roku gin, luxardo maraschino, giffard violette, yuzu, prosecco

woo-tiki 15

denizen rum blend, almond, fresh oj, pineapple, yuzu

SPIRITFREE

the mars 8

ginger beer, lychee, yuzu, pomegranate

the sun 8

[Spicy] ghost & habañero pepper, pineapple, lychee, tajín

the stargazer 8

cinnamon, fresh oj & grapefruit, pineapple

bottled still or bottled sparkling 28oz 7

[free refills] pepsi, diet pepsi, ginger ale, tonic 4

yuzu-white peach soda by moshi 12oz 6

red shiso-apple soda by moshi 12oz 6

Before ordering drinks or food, please inform your server of any food allergies or dietary restrictions. *
These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

martini +\$2 | manhattan +\$3 | king cube + \$1

JAPANESE WHISKY

2 ounce pours

Akashi "Ume"	12
sweet, plum, wood, complex	
Akashi "White Oak"	13
vanilla, caramel, chocolate	
Fuyu	14
ginger, nutmeg, plum, light smoke	
Iwai "Mars"	13
pear, quince, vanilla, red fruits	
Iwai "Traditional"	16
peat, cherry, toffee, ginger	
Kaiyo "Mizunara Oak"	21
dried fruit, cherry, vanilla	
Kaiyo "The Single"	20
aged 7yrs / honey, coconut, vanilla	
Nikka "Days"	16
apple, roasted nuts, vanilla	
Nikka "Coffey Grain"	21
melon, vanilla, grapefruit	
Nikka "From the Barrel"	20
dried fruit, leather, toffee	
Toki	12
ginger, white pepper, apple	

PREMIUM JAPANESE WHISKY

please ask your server about our reserve bottles

Akashi Single Malt	15/ounce
aged 5yrs / honey, herbal, spicy	
Hibiki Harmony	20/ounce
orange peels, honey, light oak, herbaceous	
Kaiyo "The Sheri"	18/ounce
sherry cask, fig, toffee, strawberry	
Nikka Miyagikyo Single Malt	15/ounce
green apple, lime, almond, black pepper	
Nikka Taketsuru Pure Malt "White Label"	16/ounce
light tropical fruit, honey, vanilla oak, cinnamon	
Nikka Coffey Malt	13/ounce
buttered pastries, fruit, spice	
Yamazaki 12yr	35/ounce
winter spice, tropical fruit, nutty, zest	

AMERICAN WHISKEY & SCOTCH

Maker's Mark	10
Michter's Rye	12
Oban 14yr Scotch	25
Sazerac Rye	9
Talisker 10yr Scotch	21
Woodford Reserve Kentucky Bourbon	13

GIN

135 East Hyogo Dry Gin	12
Bombay Sapphire	10
Deacon Giles	12
Gunpowder	13
Hendrick's	14
Nikka Gin	14
Roku	11

VODKA

Grey Goose	13
Ketel One	12
Nikka Vodka	14
Stolichnaya Citron	11
Stolichnaya Vanilla	12
Tito's	11

TEQUILA

El Tesoro Blanco	14
El Tesoro Reposado	18
Herradura Reposado	13
Lunazul Blanco	10
Lunazul Reposado	11

MEZCAL

Rosaluna	11
Agave De Cortes Joven	15

BRANDY & COGNAC

Pierre Ferrand 1840	14
Macchu Pisco	9
Hennessy	10

AMARI & BITTERS

Amaro di Angostura	10
Aperol	11
Averna	11
Campari	11
Fernet	12
Montenegro	11

RUM

Denizen 8yr Dark Rum	12
Deacon Gile's Spiced Rum	11
Denizen White Rum	10



izakaya : small plates

SALTED & STEAMED EDAMAME . . . \$6

SPICY EDAMAME . . . \$7
wok fried, spicy garlic butter

WOO-STIR EDAMAME . . . \$7
wok fried, garlic-herb butter, baked parmesan

FRIED CHICKEN BAO . . . \$8
(1pc), steamed bun, fried chicken, cabbage slaw, sweet pepper sauce, pickled red onions, sesame

PORK BELLY BAO . . . \$8
(1pc) steamed bun, pork belly, green apple slaw, sweet pepper sauce, spicy mayo, pickled red onions, sesame

GYOZA . . . \$11
(6pcs), pan seared chicken & pork dumplings, house sauce, togarashi

SPICY FRIED GYOZA \$8
(4pcs), chicken & pork dumplings, chili crisp, sesame

CHICKEN WINGS . . . \$11
(5pcs), double-fried, pickled radish, with a choice of sauce: sweet soy, spicy soy-garlic, ghost pepper, gochujang, or yuzu hot honey

CHICKEN KARAAGE . . . \$11
fried chicken bites, spicy mayo, pickled radish, togarashi

BRUSSEL SPROUTS . . . \$11
deep fried, lemon-butter roux, crumbled bacon, black garlic

TOFU WOO . . . \$9
fried tofu, yuzu balsamic vinaigrette, chili oil, sesame, scallions

GRILLED EGGPLANT . . . \$8
teriyaki glaze, scallion oil, fried shallots

JAPANESE STREET CORN . . . \$9
off the cob, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime

SEAWEED SALAD . . . \$7
yuzu balsamic vinaigrette, sesame

grilled plates

STEAK FRITES* . . . \$26
6oz filet, shiso chimichurri, cajun fries, gochujang mayo

GRILLED SALMON* . . . \$23
8oz crispy skin filet, fried brussel sprouts, lemon butter roux, teriyaki sauce, seasonal citrus, fried scallions

HAMACHI KAMA . . . \$21
fried yellowtail collar, teriyaki glaze, spicy korean pickles, ponzu, furikake, charred lemon, togarashi

salads & sandos

add avocado +\$3

HOUSE SALAD . . . \$10

mixed greens, cucumber, tomato, fried shallots, pickled red cabbage
choose dressing:
ginger dressing or lychee-pomegranate vinaigrette

choose protein:
fried chicken \$5 • grilled chicken \$5 • grilled salmon \$6
spicy shrimp (4pcs) \$6 • spicy bulgogi beef* & onions \$10

GRILLED CHICKEN SANDO . . . \$16
house-made ube bun, grilled chicken, wasabi-honey aioli, mixed greens, tomato, cajun fries, side of spicy mayo

KOREAN FRIED CHICKEN SANDO . . . \$16
house-made ube bun, fried chicken tossed in gochujang sauce (mild spicy), gochujang mayo, kimchi, cabbage slaw, pickled- red onions, cajun fries, togarashi, side of gochujang mayo

rice bowls

sizzling clay pot, lightly crisped rice, mixed veggies, poached egg*, scallions, sesame

BUTA BOWL . . . \$16
thick cut pork belly, marinated bean sprouts, spicy bulgogi sauce

CHICKEN TERIYAKI BOWL . . . \$17
pickled cabbage & spicy mayo

EBI BOWL . . . \$19
spicy shrimp (6pcs), beer braised spinach, gochujang mayo

KOGI BEEF BOWL . . . \$20
spicy bulgogi beef* & onions , beer braised spinach

SOYA BOWL . . . \$16
fried tofu (6pcs), marinated bean sprouts, spicy bulgogi sauce

kushi : skewers

1 skewer per order

BEEF KUSHI* . . . \$5
grilled, garlic-herb butter

SALMON KUSHI* . . . \$4
grilled, miso glaze, charred lemon, togarashi

CHICKEN THIGH KUSHI . . . \$4.5
grilled, teriyaki glaze, wasabi-scallion oil

KING OYSTER MUSHROOM KUSHI . . . \$5
grilled, garlic-herb butter

FRIED CHICKEN KUSHI . . . \$4.5
light batter, house-made katsu sauce

assari ramen

chicken broth

SHOYU RAMEN . . . \$17
shoyu tare, pork belly, oyster mushroom, soy egg*, nori, scallions

BUTTER CORN RAMEN . . . \$17
white miso tare, shredded sesame chicken, soy egg*, king oyster- mushrooms, charred corn, black garlic butter, ash onion oil, scallions

TAMANEGI RAMEN . . . \$17
white miso tare, shredded sesame chicken, oyster mushrooms, fried shallots, chili oil, scallions

TANJUN CHICKEN RAMEN . . . \$12
white miso tare, shredded sesame chicken, scallions

tonkotsu ramen

pork broth

HAKATA RAMEN . . . \$18
red miso tare, pork belly, bamboo, charred corn, nori, chili oil, ash onion oil, scallions

SPICY RED MISO RAMEN . . . \$18
mild spicy, red miso tare, pork belly, soy egg*, king oyster mushrooms, bamboo, chashu ball, chili oil, ash onion oil, scallions

GHOST RAMEN . . . \$21
very spicy, red miso tare, pork belly, soy egg*, bamboo, chashu ball, marinated bean sprouts, ghost pepper sate, ash onion, chili oil, scallions

MOYASHI RAMEN . . . \$19
red miso tare, pork belly, poached egg*, wok fried bean sprouts, chili crisp, scallions

TANJUN PORK RAMEN . . . \$14
red miso tare, pork belly, scallions

yasai ramen

vegan

XO VEGAN RAMEN . . . \$18
no broth, house-made mushroom xo, fried tofu, king oyster- mushrooms, wok fried bean sprouts, fried shallots, chili oil, scallions

SPICY MISO VEGAN RAMEN . . . \$16
vegan broth, red miso tare, king oyster mushrooms, bamboo, crushed tofu, chili oil, ash onion oil, scallions

CAUTION!: For everyone's safety, please ensure children remain seated - our team carries very hot bowls

BEFORE PLACING YOUR FOOD OR DRINK ORDER,
PLEASE INFORM YOUR SERVER OF ANY ALLERGY OR DIETARY RESTRICTIONS
ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED;
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
18% AUTOMATIC GRATUITY WILL BE ADDED FOR PARTIES OF FIVE (5) OR MORE
SUBSTITUTIONS WILL BE CHARGED

mazemen ramen

no broth and tossed in sauce

ABURA RAMEN . . . \$18
medium spicy, santaka tare (contains oyster sauce), bacon bits, pork belly, king oyster mushrooms, soy egg*, chili oil, scallions

MAZE RAMEN . . . \$19
shiso-miso pesto, black garlic, grilled chicken thigh, marinated bean sprouts, scallions, sesame
- add salmon* + \$6

HIYASHI CHUKA RAMEN . . . \$19
medium spicy, santaka tare (contains oyster sauce), spicy shrimp (6pcs), soy egg*, beer braised spinach, fried shallots, scallions

SPICY BULGOGI BEEF RAMEN . . . \$22
medium spicy, santaka tare (contains oyster sauce), spicy bulgogi beef* & onions, fried shallots, chili oil, scallions, sesame

SURF N’ TURF RAMEN . . . \$30
medium spicy, kezuri wide noodles, beef*, spicy shrimp (6pcs), gochujang - miso sauce, poached egg*, onions, oyster mushrooms, beer braised spinach, chili crisp, scallions, sesame

udon

thick & chewy wheat noodles

CLASSIC UDON
chicken broth, white miso tare, fried shallots, oyster mushrooms, chili oil, togarashi, scallions, with a choice of:
- shredded sesame chicken . . . \$17
- pork belly . . . \$17
- spicy shrimp (6pcs) . . . \$19

VEGAN UDON . . . \$16
vegan broth, red miso tare, crushed tofu, fried shallots, oyster mushrooms, chili oil, togarashi, scallions

ADD ONS

soy egg (half)* \$1.5
shredded sesame chicken \$3
poached egg* \$2
grilled chicken \$5
spicy bulgogi beef* & onions \$10
chashu \$4 (pork belly)
spicy shrimp (4pcs) \$6
bacon bits \$2
chashu ball \$2 (spicy minced pork ball)
crushed tofu \$2
fried tofu (6pcs) \$3
charred corn \$1.5
king oyster mushrooms \$1.5
oyster mushrooms \$1.5
marinated bamboo \$1.5
marinated bean sprouts \$1.5
wok fried bean sprouts \$1.5
beer braised spinach \$2
nori \$1
side of broth \$4 (in-house) / \$5 (to-go)

SPICE, SAUCES, ETC.

house-made chili oil \$.50
house-made chili sate \$.50
house-made ghost sate \$1.50
house-made chili crisp \$2
sriracha \$.50
spicy mayo \$1
gochujang mayo \$1
mirin mayo \$1
wasabi-honey aioli \$1
side of white rice \$3
side of sushi rice \$4
side of ramen noodles \$4
side of udon noodles \$6
all salad dressings \$1
shiso chimichurri \$3
teriyaki sauce \$1
kabayaki (unagi) sauce \$.50
house-made ponzu \$.50
wing sauce \$1
ghost wing sauce \$1.5
gyoza dipping sauce (house sauce) \$.50

1. CHOOSE YOUR FISH

2. CHOOSE YOUR STYLE

- EEL unagi (C) . . . \$9

SALMON sake* . . . \$8

SALMON BELLY* . . . \$9

SEA BREAM madai* . . . \$10

MARINATED TUNA* . . . \$10

TUNA maguro* . . . MP

YELLOWTAIL hamachi* . . . \$8

MAINE UNI* . . . \$11

TUNA BELLY toro* . . . MP
- NIGIRI

2 pcs

sliced fish on top of rice & wasabi

SASHIMI . . . +\$3

3-4 slices of just fish

HAND ROLL . . . +\$1

1 per order, cone shaped roll

all hand rolls come with avocado, cucumber, and shiso



KONBO LUNCH SET

three course lunch for \$23.00

available from 12pm-4pm on weekdays

this price does not yet include taxes

no substitutions

additional toppings are welcome for an extra charge

available for dine-in only

- course 1

choose one izakaya

STEAMED EDAMAME

sea salt

SPICY EDAMAME

spicy garlic butter

GYOZA

pan seared chicken & pork dumplings, togarashi, house sauce
- course 2

choose one main entrée

please refer to our main menu for additional pricing & ingredients

TANJUN CHICKEN RAMEN

white miso tare, chicken broth, shredded sesame chicken, scallions

TANJUN PORK RAMEN

red miso tare, pork broth, pork belly, scallions

TANJUN VEGAN RAMEN

red miso tare, vegan broth, crushed tofu, scallions

O.G. RICE BOWL

sushi rice, mixed vegetables, poached egg*, marinated bean sprouts, sesame seeds, scallions, bulgogi sauce (mild spicy)

SAKANA MAKI DUO . . . +\$3

1 california maki + 1 spicy salmon maki*

VEGAN MAKI DUO

1 sweet potato tempura maki + avocado maki

- course 3

choose one dessert

KASUTADO

egg custard, coffee caramel, streusel

SORBET

seasonal flavor



SUSHI MENU

Our sushi menu is clearly defined to help you make the best choice. We kindly ask that you double-check your selections before placing your order. This helps us reduce food waste and support a more sustainable dining experience. We will not be removing mis-ordered items. Thank you for your understanding and support! This menu is prepared by the sushi bar, located separately from the main kitchen & will be served promptly once it is ready

(C) = **COOKED**

classic maki

All classic rolls are made with sushi rice, nori (dried seaweed), sesame seeds, and are cut into 6 pieces unless noted otherwise. An asterisk (*) indicates that the dish is raw or undercooked

- (C) CALIFORNIA . . . \$10

crab stick, cucumber, avocado
- (C) CATERPILLAR . . . \$14

eel, avocado, cucumber, kabayaki sauce
- KOGETA SALMON* . . . \$14

spicy salmon mix, lightly torched salmon belly, green apple, tempura crunch, kabayaki sauce, spicy mayo
- PHILADELPHIA* . . . \$10.5

smoked salmon, cream cheese, avocado, cucumber
- RAINBOW* . . . \$17

(8pcs), california wrapped with an assortment of fish* and avocado
- (C) SHRIMP TEMPURA MAKI . . . \$10.5

(5pcs), shrimp tempura, avocado, cucumber, kabayaki sauce, spicy mayo
- SPICY NEGIHAMA* . . . \$12

spicy yellowtail mix, yellowtail cucumber, jalapeño, scallions, spicy mayo
- SPICY SALMON* . . . \$11

spicy salmon mix, salmon, cucumber, spicy mayo
- SPICY TUNA* . . . \$12

spicy tuna mix, tuna, cucumber, spicy mayo
- (C) SPIDER . . . \$16

(5pcs), soft shell crab tempura, crab stick, green apple, avocado, kabayaki sauce, spicy mayo
- TIGER EYE* . . . \$13.5

salmon, tuna, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried
- (C) UNA AVO or UNA KYU . . . \$10

eel, kabayaki sauce, with avocado or with cucumber
- (C) SWEET POTATO TEMPURA MAKI . . . \$8

kabayaki sauce

hosomaki

6 pieces, nori on the outside, sesame

- (C) AVOCADO MAKI . . . \$7

(C) CUCUMBER MAKI . . . \$6

SALMON MAKI* . . . \$8

TUNA MAKI* . . . \$9

YELLOWTAIL & SCALLION MAKI* . . . \$9

signature maki

All signature rolls are made with sushi rice, soy wrap, sesame seeds, and are cut into 8 pieces unless noted otherwise. An asterisk (*) indicates that the dish is raw or undercooked

- (C) BAKI . . . \$18

beef *, avocado, cucumber, sweet potato tempura, kabayaki sauce
- BAY STATE* . . . \$19

smoked salmon, crab stick, shrimp tempura, green apple, avocado, cream cheese, kewpie mayo, salmon, teriyaki sauce, fried shallots
- CHIMICHURRI TUNA* . . . \$18

spicy tuna mix, sweet potato tempura, green apple, avocado, torched tuna, shiso chimichurri
- THE FIREBENDER* . . . \$18

(very spicy), spicy tuna mix, salmon, apple, avocado, sweet potato tempura, cream cheese, tempura, crunch, ghost pepper sate, spicy mayo
- THE HANOVER* . . . \$18

tuna, soy & yuzu marinated tuna, green apple, mushroom xo, spicy mayo
- (C) LOBSTAH RANGOON . . . \$21

lobster tail tempura, avocado, cream cheese, plum sauce, spicy mayo, fried onions, crispy wontons
- (C) LOBSTER TEMPURA MAKI . . . \$21

lobster tail tempura, lobster mix, yuzu guacamole, cucumber, spicy mayo
- MAYAN* . . . \$16

spicy salmon mix, tuna, apple, avocado, jalapeño, tempura crunch, sriracha
- OKINAWA SUNSHINE* . . . \$19

shrimp tempura, spicy tuna mix, tuna, avocado, mango, mango sauce, tempura crunch, spicy mayo
- (C) SAMURAI . . . \$23

beef *, lobster mix, apple, avocado, sweet potato tempura, kabayaki sauce, sriracha, fried shallots, scallions
- THE UNION* . . . \$16

salmon, tuna, whitefish, crab stick, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried
- TORO DRAGON FRUIT* . . . \$19

torched toro (tuna belly), avocado, jalapeño, mango, sweet potato tempura, kabayaki sauce, tempura crunch, dragon fruit spicy mayo, sesame

desserts

WINTER MELON ICE CREAM SANDWICH \$12

winter melon ice cream, walnut cookie, blueberry compote, whipped cream

CREAMY UBE CHEESECAKE \$12

New York style, graham cracker crust, toasted coconut,
whipped cream, lychee

STRAWBERRY & LIME SORBET \$8

chili meringue

KASUTADO \$7.5

egg custard, coffee-caramel, streusel

tea

HOT TEA \$4

green, jasmine-green, or black tea

MATCHA \$6

imported premium hot suspended green tea

Please inform your server of any food allergies or dietary restrictions.