

COLD SAKE

Descriptions reflect tasting notes, not added ingredients

AWA YUKI - SPARKLING SAKE

mildly sweet, lightly effervescent, peach, melon, pear
300ml bottle \$32

LYCHEE SAKE - VIETNAMESE PREMIUM SAKE

sweet but refreshing, smooth, tropical, fruity
glass \$7 | 360ml bottle \$22

DRUNKEN WHALE "suigei" - TOKUBETSU JUNMAI

dry, delicate, fennel, unripe strawberry, light floral
glass \$8 | tokkuri \$24 | 720ml bottle \$59

DRY MOUNTAIN "eiko fuji" - HONJOZO

very dry, crisp, melon, light floral
glass \$11

SNOW TIGER "yuki tora" - NIGORI

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

JOTO YUZU - YUZU JUNMAI

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

BLOSSOM OF PEACE "tozai" - PLUM SAKE

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

DEMON SLAYER "wakatake" - TOKUBETSU JUNMAI

dry, velvety, melon, green apple, peach
glass \$11 | tokkuri \$29

SPIRITFREE

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

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 Paretto | 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



WINTER 2026 WORCESTER RESTAURANT WEEK

Time and Date: All day from Feb 23th to March 8th

3 course meal for \$29.26 OR upgrade the 2nd course to the Basic Maki Set for \$38.99

Price does not include tax & gratuity. This menu is not available for take out

Course 1

choose one izakaya (small plates)

spicy fried gyoza

chicken & pork dumplings, chili crisp, sesame

spicy edamame

soybeans, wok fried, garlic-butter, pepper flakes

eggplant

grilled, teriyaki glaze, scallion oil, fried shallots

pork belly bao

[1] steamed bun, braised pork belly, apple slaw, sweet red-pepper paste, scallions, spicy mayo, sesame

fried chicken bao

[1] steamed bun, fried chicken, cabbage slaw, sweet red-pepper paste, sesame

Course 2

choose one

additional toppings and substitutions
are welcomed for an extra charge

tamanegi

assari (chicken) broth, white miso tare, sesame chicken, oyster mushrooms, fried shallots, chili oil, scallions

moyashi

tonkotsu (pork) broth, red miso tare, chashu, wok fried bean sprouts, poached egg*, chili oil, togarashi, scallions

vegan miso

yasai (veggie) broth, red miso tare, king oyster mushroom, bamboo, crushed tofu, chili oil, ash onion oil, scallions

maze

broth-less, shiso-miso pesto, black garlic, grilled chicken thigh, marinated bean sprouts, scallions

chicken teriyaki bowl

sizzling clay pot, lightly crisped rice, mixed veggies, poached egg*, scallions, sesame, pickled cabbage, spicy mayo

basic maki set* (\$38.99)

no substitutions

This dish is prepared by the sushi bar, located separately from the main kitchen & will be served promptly once it is ready

[1] spicy tuna roll*

tuna, tuna mix, cucumber, spicy mayo nori

[1] spicy salmon roll*

salmon mix, cucumber, spicy mayo, nori

[1] tiger eye roll*

tuna, salmon, asparagus, spicy mayo, unagi sauce, nori, lightly tempura fried

Course 3

choose one dessert

creamy ube cheesecake

new york style, whipped cream

kasutado

egg custard, coffee-caramel, streusel

strawberry lime sorbet

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*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. Please inform your server of any food allergies or dietary restrictions. This menu contains soy and gluten products as well as other allergens.



SUSHI BAR SPECIALS

*these items are prepared by the sushi bar,
located separately from the main kitchen & will be served promptly once it is ready*

TORO DRAGON FRUIT MAKI* \$19

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

TORO NIGIRI* / TORO SASHIMI* (market price)

LOBSTER TEMPURA BITES \$22

fried lobster tail, spicy mayo, lemon, togarashi

KITCHEN SPECIALS

KOREAN SHORT RIB FRIES \$20

pulled short rib, cajun fries, caramelized onions, pickled fresno peppers, scallions, sesame, topped with a gochujang cheese sauce

MISO SALMON RICE BOWL \$20

sizzling clay pot rice, miso salmon*, avocado, seaweed salad, mixed veggies, pickled red onions, scallions, togarashi

An asterisk () indicates that this dish is served raw or undercooked.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

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

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

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

- 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

finer nigiri

1 piece per order,
fish on top of wasabi & rice,
meticulously flavored

TORCHED SALMON BELLY* . . . \$6
tobiko & shiso

XO TUNA* . . . \$6.5
tuna marinated in yuzu & soy sauce, mushroom xo

YUZU HAMACHI* . . . \$6
yuzu & jalapeño kosho

TORCHED MADAI . . . \$6.5
lime, nikiri sauce

sushi bar creations

UNI SHOOTER* . . . \$12
(contains alcohol), uni, quail egg yolk, ikura, avocado, soy sauce, ponzu, yuzu liqueur, togarashi

YELLOWTAIL & JALAPENO CRUDO* . . . \$16
thinly sliced yellowtail, house-made ponzu, jalapeño

SCORCHING SALMON* . . . \$16
sliced salmon, fried shallots, citrus sauce, togarashi, herb flame

TUNA-AVO CRISPY RICE* . . . \$17
(3pcs), tuna tartare, yuzu guacamole, spicy mayo, house-made ponzu, pickled red onions, furikake, crispy sushi rice

NIGIRI DELUXE SET* . . . \$40
sliced fish over pressed sushi rice and wasabi. Chef's choice, 10pcs

SASHIMI DELUXE SET* . . . \$42
Chef's choice, 14-16 slices

NIGIRI COMBO SET* . . . \$36
1 spicy salmon maki with 6pcs of Chef's choice nigiri

SASHIMI COMBO SET* . . . \$38
1 spicy tuna maki with 9 slices of Chef's choice sashimi

BASIC MAKI SET* . . . \$31
1 spicy salmon maki, 1 spicy tuna maki, 1 tiger eye maki

SALMON LOVER SET* . . . \$37
1 spicy salmon maki, 3 slices of sashimi, 2pcs of nigiri
2pcs of spicy salmon avocado crispy rice

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

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



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.