

COLD SAKE

Descriptions reflect tasting notes, not added ingredients

AWA YUKI - SPARKLING SAKE

perfectly sweet and mild, peach, melon, vanilla
300ml bottle \$32

BLACK PHOENIX "asahi mai" - JUNMAI DAIGINJO

dry & light, muscat grapes, sweet tea, honey
glass \$13 | tokkuri \$35 | 720ml bottle \$80

DRUNKEN WHALE "suigei" - TOKUBETSU JUNMAI

dry & delicate, fennel, unripe berries, light flora
glass \$9 | tokkuri \$25 | 720ml bottle \$59

JOTO YUZU - YUZU JUNMAI

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

LYCHEE SAKE - VIETNAMESE PREMIUM SAKE

sweet but refreshing
glass \$7 | 360ml bottle \$22

MOMOKAWA DIAMOND - DOMESTIC JUNMAI GINJO

medium - dry, autumn fruit & star anise
glass \$7 | tokkuri \$17 | 750ml bottle \$42

SNOW TIGER "yuki tora" - NIGORI (UNFILTERED)

creamy, vanilla, coconut, honey
glass \$9 | tokkuri \$23 | 720ml bottle \$54

BLOSSOM OF PEACE "tozai" - PLUM SAKE

soft tartness & slightly sweet, dark fruit, marzipan
glass \$9 | tokkuri \$26 | 720ml bottle \$65

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

**PLEASE NOTE THAT COCKTAILS AND MOCKTAILS
ARE NOT AVAILABLE ON WEDNESDAYS.
ONLY BEER, WINE, AND SAKE WILL BE OFFERED**

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 & habañoero 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





SUSHI MENU

SUSHI BAR CREATIONS & SETS

An asterisk (*) indicates the dish is raw or undercooked.

All categories of sushi are properly defined - misordering cannot be removed from the bill nor exchanged. No substitutions. This menu is prepared by the sushi bar, located separately from the main kitchen & will be served promptly once it is ready

(C)= cooked

SALMON & MANGO CRUDO* | 17

torched salmon sashimi, mango salsa, ponzu, garlic oil, furikake, microgreens

TUNA CRUDO* | 17

tuna sashimi, candied walnuts, nori water, yuzu gel, pickled radish, scallions, chili oil

YELLOWTAIL & JALAPEÑO CRUDO* | 16

yellowtail sashimi, house-made ponzu, jalapeño

KANIKAMA SALAD | 15

crab stick, cucumber, radish, sriracha-mirin aioli, wonton crisps, tobiko*, sesame

TUNA AVOCADO CRISPY RICE* | 17

tuna tartare, yuzu guacamole, spicy mayo, ponzu, pickled red onions, furikake, crispy sushi rice

LOBSTER TAIL TEMPURA BITES | 22

(C) spicy mayo, lemon

NIGIRI & SASHIMI

CHOOSE YOUR STYLE

NIGIRI

(2 pcs) sliced fish on top of rice & wasabi

SASHIMI

3-4 slices of just fish
\$3 extra

CHOOSE YOUR FISH

EEL | UNAGI (C) ... \$9

SALMON | SAKE* ... \$8

TUNA | MAGURO* ... \$9

YELLOWTAIL | HAMACHI* ... \$9

SALMON BELLY* ... \$10

TEMAKI | HAND ROLL

1 per order, cylinder shaped roll,
all raw fish will be mixed with kewpie mayo

CHOOSE YOUR FISH

EEL | UNAGI (C) ... \$8

SALMON | SAKE* ... \$8

TUNA | MAGURO* ... \$8

YELLOWTAIL | HAMACHI* ... \$8

SALMON BELLY* ... \$8

HOSOMAKI

6pcs, nori on the outside, sesame

(C) AVOCADO MAKI ... \$7

(C) CUCUMBER MAKI ... \$6

SALMON MAKI* ... \$8

TUNA MAKI* ... \$9

YELLOWTAIL & SCALLION MAKI* ... \$9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may result in foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy or dietary restriction

SUSHI MENU

(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 . . . \$9

crab stick, cucumber, avocado

(C) CATERPILLAR . . . \$14

eel, avocado, cucumber, kabayaki sauce

(C) DRAGON . . . \$16

shrimp tempura, cucumber, layers of eel and avocado, spicy mayo

THE FISHERMAN MAKI* . . . \$13

(5 pcs), salmon, tuna, yellowtail, oba leaf, cucumber, avocado, tobiko

KOGETA SALMON* . . . \$14

spicy salmon mix, lightly torched salmon belly, green apple, tempura crunch, kabayaki sauce, spicy mayo

PHILADELPHIA* . . . \$11

smoked salmon, cream cheese, avocado, cucumber

RAINBOW* . . . \$17

(8pcs), california maki, assortment of fish, avocado

(C) SHRIMP TEMPURA MAKI . . . \$10.5

(5pcs), shrimp tempura, avocado, cucumber, kabayaki sauce, spicy mayo

SPICY NEGIHAMA* . . . \$12

spicy yellowtail mix, cucumber, jalapeño, scallions, spicy mayo

SPICY SALMON* . . . \$11

spicy salmon mix, cucumber, spicy mayo

SPICY TUNA* . . . \$12

spicy tuna mix, cucumber, spicy mayo

(C) SPIDER . . . \$16

(5pcs), soft shell crab tempura, crab stick, cucumber, avocado, kabayaki sauce, spicy mayo

TIGER EYE* . . . \$13.5

salmon, tuna, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried

(C) SWEET POTATO TEMPURA MAKI . . . \$9

kabayaki sauce

(C) UNA AVO or UNA KYU . . . \$10

eel, kabayaki sauce, with avocado or with cucumber

(C) VEGETA SUPREME . . . \$12

sweet potato tempura, cream cheese, layered avocado, spicy mayo, tempura crunch

SPECIALTY MAKI

All specialty maki rolls are made with sushi rice, soy paper, sesame seeds, and are cut into 8 pieces unless noted otherwise. An asterisk [*] indicates that the dish is raw or undercooked

(C) BAKI MAKI . . . \$16

garlic herb buttered beef*, avocado, cucumber, sweet potato-tempura, kabayaki sauce

BAY STATE* . . . \$18

smoked salmon, salmon, crab stick, shrimp tempura, apple, avocado, cream cheese, kewpie mayo, teriyaki glaze, fried shallots

CHIMICHURRI TUNA* . . . \$18

spicy tuna mix, seared tuna, sweet potato tempura, apple, avocado, shiso chimichurri

THE FIREBENDER* . . . \$18

spicy tuna mix, salmon, apple, avocado, sweet potato tempura, cream cheese, (very spicy) ghost pepper sate, spicy mayo tempura crunch

HANOVER* . . . \$18

tuna, apple, house-made mushroom xo, spicy mayo

(C) LOBSTAH RANGOON MAKI . . . \$21

lobster tail tempura, avocado, whipped cream cheese, plum sauce, spicy mayo, fried onions, crispy wontons

(C) LOBSTER TEMPURA MAKI . . . \$21

lobster tail tempura, cucumber, mango, yuzu guacamole, 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

PINK DRAGON FRUIT* . . . \$18

torched salmon belly, avocado, mango, jalapeño, sweet potato tempura, kabayaki sauce, dragon fruit spicy mayo, tempura crunch

THE UNION* . . . \$16

salmon, tuna, whitefish, crab stick, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried

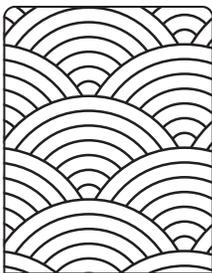
THE WATERBENDER* . . . \$18

shrimp tempura, spicy salmon, yellowtail, avocado, cucumber, sweet potato tempura, yuzu-jalapeño kosho, tobiko

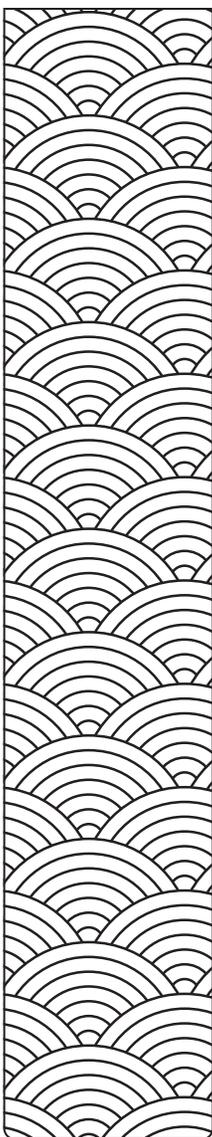
WOO TOWN* . . . \$15

crab stick, shrimp tempura, spicy tuna, avocado, apple, kabayaki sauce, mirin mayo

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may result in foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy or dietary restriction



MENU



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

Menu items, prices, and availability are subject to change • substitutions will be charged accordingly • 18% automatic gratuity will be added for parties of five (5) or more

IZAKAYA

steamed edamame 6
steamed soybeans, sea salt

wok-fried edamame 7

spicy-wok-fried: soybeans, garlic-butter, pepper flakes

woo-stir-fried: soybeans, fine herbs, garlic-butter, crushed baked parmesan

tofu woo 9
fried tofu, cajun seasoning, yuzu balsamic, chili oil, sesame

eggplant 8
grilled, teriyaki glaze, scallion oil, fried shallots

japanese street corn 9
off the cob, charred corn, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime

spicy fried gyoza 8
[4pcs] chicken & pork dumplings, chili crisp, sesame

gyoza 11
[6pcs] seared chicken & pork dumplings, house dipping-sauce, togarashi

brussel sprouts 11
fried brussel sprouts, lemon-butter roux, smoked bacon-bits, black garlic

seaweed salad 7
yuzu balsamic, sesame

pork belly bao 8
(1pc) steamed bun, braised pork belly, apple slaw, sweet red pepper sauce, spicy mayo, pickled onions, sesame

fried chicken bao 8
(1pc) steamed bun, fried chicken, cabbage slaw, sweet red pepper sauce, pickled onions, sesame

chicken karaage 11
fried chicken bites, spicy mayo, pickled radish, togarashi

SALADS

house salad 10
mesclun greens, cucumber, tomato, fried shallots, pickled cabbage

choice of dressing
ginger dressing or lychee-pomegranate vinaigrette

proteins | add to your salad
| fried chicken \$5 | grilled chicken \$5 |
| grilled salmon* \$6 | spicy shrimp \$6 |
| spicy bulgogi beef & onions* \$10 |

SANDO

grilled chicken sandwich 16
house-made ube bun, grilled chicken, honey-wasabi aioli, mixed greens, tomato, cajun fries, side of spicy mayo

korean fried chicken sandwich 16
house-made ube bun, fried chicken in gochujang sauce (*mild spicy*), kimchi, cabbage slaw, gochujang mayo, pickled red onions, cajun fries, side of gochujang mayo

RICE BOWLS

sizzling clay pot, lightly crisped sushi 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, marinated bean sprouts, spicy bulgogi sauce

miso salmon bowl 20
(no egg) avocado, seaweed salad, pickled onions, togarashi

ENTREE PLATES

korean short rib fries 20
pulled beef short rib, cajun fries, caramelized onions, pickled peppers, gochujang cheese sauce, sesame

grilled salmon* 23
crispy skin, fried brussel sprouts, lemon butter roux, teriyaki glaze, citrus

hamachi kama rice 21
fried yellowtail collar, teriyaki glaze, spicy korean pickles, ponzu, furikake, charred lemon, togarashi

KUSHI (SKEWERS)

1 per order

beef* 5
grilled, garlic-herb butter

salmon* 4
grilled, miso glaze, charred lemon, togarashi

ADDITIONAL TOPPINGS:

- soy egg (half)* \$1.5
- shredded sesame chicken \$3
- poached egg* \$2.5
- grilled chicken \$5
- fried egg* \$3
- spicy bulgogi beef* & onions \$10
- chashu \$5 (pork belly)
- spicy shrimp (4pcs) \$6
- braised short rib \$10
- bacon bits \$2
- chashu ball \$2 (spicy minced pork ball)
- crushed tofu \$2
- fried tofu (6pcs) \$3
- charred corn \$1.5
- mushrooms \$1.5
- marinated bamboo \$1.5
- marinated bean sprouts \$1.5
- wok fried bean sprouts \$1.5
- beer braised spinach \$2
- nori \$1

SPICES, SAUCES, ETC

- side of kimchi \$2
- house-made chili oil \$.50
- house-made chili sate \$.50
- house-made ghost sate \$1.50
- house-made chili crisp \$2
- sriracha \$1
- spicy mayo \$1
- gochujang mayo \$1
- mirin mayo \$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
- teriyaki sauce \$1
- kabayaki (unagi) sauce \$1
- house-made ponzu \$1
- house sauce (gyoza sauce) \$1

RAMEN & UDON

[ASSARI]

CHICKEN BROTH

- shoyu** 17
shoyu tare, pork belly, mushrooms, soy egg*, nori, scallions
- tamanegi** 17
white miso tare, shredded sesame chicken, mushrooms, fried shallots, chili oil, scallions
- butter corn** 17
white miso tare, shredded sesame chicken, mushrooms, soy egg*, charred corn, scallions, black garlic butter, ash onion oil

[YASAI RAMEN]

VEGAN

- xo vegan** 18
(No Broth) dry ramen, house-made mushroom xo sauce, fried tofu (6pcs), mushrooms, wok fried bean sprouts, fried shallots, chili oil, scallions
- spicy miso vegan** 16
vegan broth, red miso tare, mushrooms, bamboo, scallions, crushed tofu, scallions, chili oil, ash onion oil

[MAZEMEN]

NO BROTH

- abura** 18
(Medium Spicy), santaka tare (contains oysters), smoked bacon bits, pork belly, mushrooms, soy egg*, scallions, chili oil
- maze** 19
shiso-miso pesto, black garlic, grilled chicken thigh, marinated bean sprouts, scallions
| add salmon* \$6 |
- hiyashi chuka** 19
(Medium Spicy), santaka tare, spicy shrimp (6pcs), soy egg*, beer braised spinach, fried shallots, scallions
- spicy bulgogi beef** 22
(Medium Spicy), santaka tare (contains shellfish), spicy bulgogi beef* & onions, spicy butter, fried shallots, scallions, sesame, chili oil
- surf n' turf** 30
(Medium Spicy) kezuri wide noodles, beef*, spicy shrimp (6pcs), gochujang-miso butter sauce, poached egg*, chili crisp, sautéed onions, mushrooms, beer braised spinach, scallions, sesame

[UDON]

THICK & CHEWY WHEAT NOODLES

- classic udon**
chicken broth, white miso tare, fried shallots, 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, mushrooms, chili oil, togarashi, scallions

[TONKOTSU]

PORK BROTH

- hakata** 18
red miso tare, pork belly, bamboo, charred corn, nori, scallions, ash onion oil, chili oil
- spicy red miso** 18
(Mild Spicy) red miso tare, pork belly, mushrooms, bamboo, soy egg*, chashu ball, scallions, chili oil, ash onion oil
- ghost** 21
(Very Spicy) red miso tare, pork belly, bamboo, chashu ball, scallions, soy egg*, marinated bean sprouts, ghost pepper sate, ash onion, chili oil
- moyashi** 19
(Medium Spicy) red miso tare, pork belly, wok fried bean sprouts, poached egg*, chili crisp, scallions

[TANJUN RAMEN]

KEEP IT SIMPLE OR ADD MORE TOPPINGS

- tanjun chicken ramen** 12
white miso tare, chicken broth, shredded sesame chicken, scallions
- tanjun pork ramen** 14
red miso tare, pork broth, pork belly, scallion



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.