

## COLD SAKE

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*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

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**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

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**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

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**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

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**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

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### **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

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### **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

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2 ounce pours

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

## PREMIUM JAPANESE WHISKY

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please ask your server about our reserve bottles

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

## AMERICAN WHISKEY & SCOTCH

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

## GIN

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

## VODKA

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

## TEQUILA

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<b>El Tesoro Blanco</b>	14
<b>El Tesoro Reposado</b>	18
<b>Herradura Reposado</b>	13
<b>Lunazul Blanco</b>	10
<b>Lunazul Reposado</b>	11

## MEZCAL

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<b>Rosaluna</b>	11
<b>Agave De Cortes Joven</b>	15

## BRANDY & COGNAC

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<b>Pierre Ferrand 1840</b>	14
<b>Macchu Pisco</b>	9
<b>Hennessy</b>	10

## AMARI & BITTERS

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<b>Amaro di Angostura</b>	10
<b>Aperol</b>	11
<b>Averna</b>	11
<b>Campari</b>	11
<b>Fernet</b>	12
<b>Montenegro</b>	11

## RUM

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<b>Denizen 8yr Dark Rum</b>	12
<b>Deacon Gile's Spiced Rum</b>	11
<b>Denizen White Rum</b>	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

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# SUSHI MENU

(C)= cooked

## CLASSIC MAKI

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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

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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

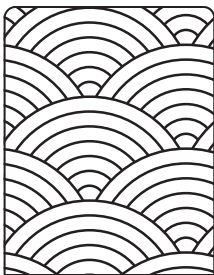
**THE WATERBENDER\* . . . \$18**

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

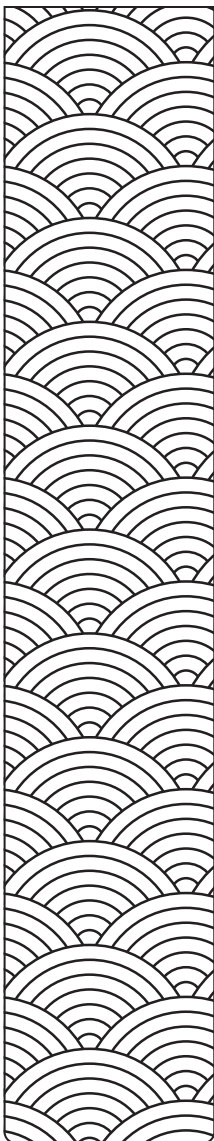
**WOO TOWN\* . . . \$15**

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

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## MENU



# IZAKAYA

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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

**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

## 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 (4pcs) \$6 |  
| spicy bulgogi beef & onions\* \$10 |

## ENTREE PLATES

**korean short rib fries** 22  
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

**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

## SANDO

**add avocado or add a fried egg +\$3**

**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

## KUSHI (SKEWERS)

1 per order

**beef\*** 5  
grilled, garlic-herb butter

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

**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

## RICE BOWLS

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

**buta bowl** 17  
thick cut pork belly, marinated bean sprouts, spicy bulgogi sauce

**chicken teriyaki bowl** 17  
pickled cabbage, spicy mayo

**ebi bowl** 20  
spicy shrimp (6pcs), beer braised spinach, gochujang mayo

**kogi beef bowl** 21  
spicy bulgogi beef & onions\*, beer braised spinach

**soya bowl** 17  
fried tofu, marinated bean sprouts, spicy bulgogi sauce

**miso salmon bowl** 20  
(no egg) avocado, seaweed salad, pickled onions, 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 \$3
- 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 \$1
- house-made chili sate \$1
- house-made ghost sate \$2
- 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** 18  
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** 20  
*(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, marinated bean sprouts, 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, marinated bean sprouts, 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.*