

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

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, tajin

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, avocado, 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, sushi rice, nori wrap
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

sushi rice, nori, sesame seeds, 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

sushi rice, soy paper, sesame seeds,
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

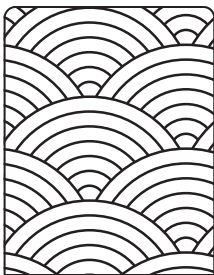
THE WATERBENDER* . . . \$18

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

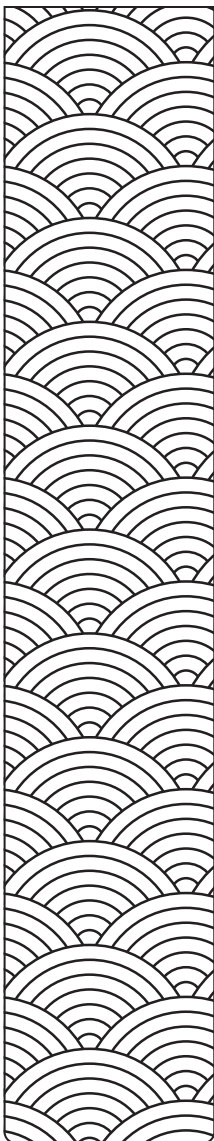
WOO TOWN* . . . \$15

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

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 [4pcs] \$6 |
| spicy bulgogi beef & onions* \$10 |

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, pickled onions, cajun fries, side of spicy mayo

korean fried chicken sandwich 18
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 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

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

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 \$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

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