

FROM THE KITCHEN

*CAVIAR | 125+
chef's accompaniments

***Pink Stripe Oysters**
pink peppercorn, muscat grape,
rhubarb | 5 ea

Miso Soup
green onion, shiitake, hijiki | 7

Asparagus Caesar Salad
fava, black sesame,
parmigiano reggiano | 14

Shishito Peppers
sapporo caramel, fried garlic,
lapsang souchong | 12

Fiddlehead Tempura
tahini labneh, aleppo | 16

Brussels Sprouts
general tso, scallion,
sesame | 14

Kurobuta Spare Rib
gochujang bbq,
pickled jicama | 11

Fried Chicken Bao Bun
sambal aioli, carrot,
cilantro | 12

White Asparagus
nettle, nasturtium, earl grey | 26

Pea Agnolotti
marcona almonds, trevisano,
bottarga | 24

Grilled Ayu
blueberry ponzu, leek, chive
blossom | 22

Grilled Maine Eel
meyer lemon, maple kabayaki,
sesame | 24

Local Fluke
littleneck clams, bacon,
potato | 25

Cod Cheek Pakora
mango chutney, pickled shallot,
curry leaves | 24

Wagyu Beef Dumplings
mala oil, pecorino,
yellow chive condiment | 26

Chow Fun Noodles
asparagus, maitake, hoisin | 23

Grilled Kama
badjak sambal, mint,
cilantro | 22

Dungeness Crab Fried Rice
pineapple, garlic chives,
nuoc cham | 32

***A5 Wagyu Sirloin**
yakiniku sauce | 35/oz

SASHIMI

***Maine Uni Spoon**
osetra caviar, quail egg yolk,
yuzu | 26

***Kurage - Jellyfish**
seaweed salad, sesame,
hajikami | 21

***Striped Bass**
asparagus, spring onion,
ancho chile | 23

***Kintokidai - Red Big Eye**
shiro dashi, strawberry,
juniper | 26

***Hamachi - Yellowtail**
ajo blanco, green almond,
manzanilla olive | 26

***California Halibut**
cumin crisp, mango, kefir | 32

***Maine Uni - Sea Urchin**
chickpea hummus, panisse,
ramp | 24

***Sake - Loch Duart Salmon**
black bean, ginger,
cilantro | 23

***Chutoro - Medium Fatty Tuna**
aka miso, meyer lemon,
roasted shichimi | 32

***Madai - Sea Bream**
tom kha, lychee,
prik nam pla | 26

Tako - Octopus
warm sesame oil, ginger
tamari | 18

***Spicy Tuna & Foie Gras Tataki**
aji amarillo, cara cara,
black walnut | 35

MAKIMONO

***Spicy Negihama**
hamachi, gochujang leek miso,
pickled longhorn pepper | 20

***Spicy Tuna**
thai bird chili mayo, cucumber,
gluten free tempura chip | 22

Eel & Avocado
foie kabayaki, fried leek,
rice cracker | 20

Chef, Owner | Ken Oringer
Executive Chef | David Bazirgan

Crazy Boston
ebi furai, boston lettuce, tobiko,
tomato aioli, urfa pepper | 20

***Salmon & Avocado**
arugula, ginger,
tomato dressing | 18

Chef de Cuisine | Jon Fishbein
Sous Chef | Gonzalo Ochoa

NIGIRI (2pcs)

***Kinki - Thornhead**
salt, lime | 40

***Ishidai - Barred Knifejaw**
strawberry furikake | 24

***Kue - Longtooth Grouper**
buddha's hand, marash pepper | 28

***Hira Suzuki - Blackfin Sea Bass**
poblano kosho | 22

***Madai - Sea Bream**
sakura leaf, chamomile furikake | 24

***Kinmedai - Alfonsino**
whisky miso | 22

***Tachiuo - Cutlass Fish**
pickled ramp, pear | 24

***Magochi - Flathead**
wasabi pea furikake | 22

***Kuro Mutsu - Bluefish**
sake lees cream, habanero | 22

***Shiokko - Young Kanpachi**
granny smith soy | 20

***Hiramasa - Yellowtail Amberjack**
shaoxing wine soy, ginger,
sesame | 24

***Hamachi - Yellowtail**
smoked scallion butter,
pink peppercorn | 22

***Hamachi Belly - Yellowtail**
tomato chili | 22

***Sake - Scottish Salmon**
vegetarian demi-glaze | 18

***Akami - Tuna**
furikake | 18

***Toro - Fatty Tuna**
tomato, shiso | 36

***Aji - Japanese Horse Mackerel**
ginger, scallion | 18

***Saba - Mackerel**
nora butter | 20

***Maine Uni - Sea Urchin**
chayote teppou zuke | 20

***Hokkaido Aka Bafun Uni - Sea Urchin**
smoked salt, lime | 46

***Smoked Ikura - Salmon Roe**
pickled cucumber | 22

Tako - Octopus
plum sauce | 20

Unagi - Freshwater Eel
fig kabayaki, almond | 20

Tamago - Egg
chili, sunflower, caramel miso | 12

Foie Gras
blueberry jam, pumpkin seeds | 25

Sushi Chef | Tsuyoshi Takeishi
Bar Manager | Jesse Potts

A 3% Kitchen Provision will be added to all food items to help ensure a better wage for our non-tipped team members.

A 20% Gratuity will be added to parties of 6 or larger

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

Blood Orange Sherbet
pandan anglaise, yogurt meringue,
chocolate sponge | 16

Cheesecake Espuma
vanilla ice cream, rhubarb,
ginger streusel | 14

Coconut Rice Pudding
mango, makrut, cashew | 14

COCKTAILS | 19

More Than a BBL
grey goose, sake, blanc vermouth,
lemon, pineapple, lemongrass,
lychee meringue

Crying on the Bathroom Floor
tito's, campari,
strawberry, lemon,
orange blossom, soda

Can't Stop the Beet
del maguey vida, laird's, lime,
golden beet, ginger

Rebel Moves
four roses, lemon, persimmon,
cinnamon, bird's eye chili

Tipsy Dipsy
arette blanco, lime, wasabi,
sugar snap pea, pineapple, loomi

Kaze's Brew
santa teresa 1796, caffe borghetti,
cold brew, condensed milk foam

Ankle Breaker
assembly gin, cocchi americano,
tomato, thai basil

Nori Jones
wahaka espadin, nori,
ancho reyes verde, bitters

PPL PLZR
contains nuts
ten to one aged rum, cacao,
velvet falernum, banana, absinthe

Got Punch? 102
rotating milk punch
early times bourbon, lemon, beet,
golden milk

SPIRITLESS

Ms. Pfeiffer | 13
pineapple, lime,
lapsang souchong, togarashi

Kimino Soda | 11
yuzu, mikan, or ume

Tangelo Stand | 13
tangelo, black cardamom,
lemon

BEER & CIDER

Sapporo Lager, Japan 12 oz 4.9% abv	9
Devil's Purse Brewing Co Handline Kolsh style ale, Dennis, MA 16oz 5% abv	12
Greater Good Pulp Daddy NEIPA, Worcester, MA 16oz 8% abv	16
Master Gao Baby Jasmine Tea Lager, China 11.2 oz 5.6% abv	16
Samuel Smith's Organic Cider England 12 oz 5% abv	14
Best Day Brewing , N/A Kolsch, CA 12 oz >0.5% abv	9

SAKE BY THE GLASS

Hakkaisan Junmai Daiginjo, Niigata	17
Shichi Hon Yari 'The Seven Spearsmen', Junmai, Shiga	16
Wakaze Nigori, Junmai, France	16
Mukai Shuzo 'Ine Mankai', Junmai, Kyoto	16
Kinoene Yuagari Yuzu Sake, Chiba	15
Heiwa Shuzo Tsuru-Ume Natsu Mikan, Wakayama	16
Ota Shuzo Dokan Umeshu, Shiga	15
'Namazake' Flight Shichi Hon Yari, Fukucho 'Moon on the Water', Amanoto 'Heaven's Door'	40

WINE BY THE GLASS

BUBBLES	
Chardonnay Barrat-Masson, 'Fleur de Craie', Blanc de Blancs Ultra Brut Nature, NV	38
Xarello+ Raventós, 'Blanc de Blancs', Conca del Riu Anoia 2021	18
Chenin Blanc/Chardonnay/Pinot Noir Gérard Bertrand, 'An 825', Crémant de Limoux Brut Rosé, 2020	16
ROSE	
Hondarrabi Beltza+ Ulacia, Txakoli de Getaria 2022	16
WHITE	
Pinot Grigio Via Alpina, Friuli-Venezia Giulia 2022	15
Clairette+ Domaine la Manarine, Cotes du Rhone 2021	16
Chardonnay Lieb Cellars, North Fork 2021	17
Special: Riesling Kabinett Dr. Fischer, 'Ockfener Bockstein', Mosel 2021	18
RED	
Pinot Noir Chamisal Vineyards, San Luis Obispo 2022	17
Montepulciano Ciavolich, Abruzzo 2021	16
Zinfandel Bedrock Wine Co., Sonoma 2022	18

SUNTORY WHISKY 100TH ANNIVERSARY

Hakushu 12yr Single Malt	56
Hakushu 18yr Peated Malt	216
Yamazaki 12yr Single Malt	50

JAPAN

Akashi <i>White Oak</i>
Fuyu
Hatozaki 12yr
Hibiki Harmony
Kaiyō <i>The Kuri</i>
Kaiyō The Peated
Kaiyō <i>The Sheri</i>
Mars Maltage “cosmo”
Mars Tsunuki Single Malt 2022
Nikka <i>Taketsuru Pure Malt</i>
Nikka <i>From the Barrel</i>
Nikka <i>Coffey Malt</i>
Nikka Coffey Grain
Nikka Yoichi
Nikka Miyagikyo <i>Single Malt</i>
Shinobu <i>blended</i>
Shinobu 15yr
Suntory <i>Toki</i>
Takamine

SCOTLAND

Balvenie 12 <i>Doublewood</i>
Compas Box Peat Monster
Compass Box Hedonism
Johnny Walker Black Label
Laphroaig
Macallan 12yr
Money Shoulder
Rock Island

IRELAND

Teeling Small Batch

AMERICAN WHISKEY

Angel's Envy Rye
Baker's 7
Bhakta 2013 Bourbon
Bhakta Roaring Twenties Rye
Castle & Key Restoration Rye
14
Dickel Tennessee Sour Mash
Four Roses Single Barrel Bourbon
Four Roses Yellow Label
High West Double Rye
Hillrock Solera Aged Bourbon
Kings County Distillery Bourbon
Old Overholt Rye
Pinhook High Proof Kentucky Rye
Rye & Sons
St George Baller
Uncle Nearest 1884
Widow Jane Apple Wood Rye
Widow Jane Lucky Thirteen

BRANDY

14	Bhakta 27:07
14	Bhakta 50 No. 20
30	Kelt Serendipity
40	Pierre Ferrand 1840

RUM

28	Bacardi Cuatro Anejo
68	Bank's 5
26	Clement Blanc
26	Clement VSOP
30	Chairman Spiced
28	Equiano
34	Flor de Caña
34	Hamilton Pot Still Black
18	Kasama 7yr
52	Mad River PX
14	Neisson
30	Old Monk
	Paranubes
	Probitas
	Santa Teresa 1796

24	16
20	Smith & Cross
40	Ten to One White
20	Ten to One Dark

GIN

15	135 East
	Beefeater
	14
	Bombay Sapphire
14	Bully Boy Estate Gin
	Gray Whale
	Gunpowder
	Ki No Bi Green Tea
28	Matchbook a Land of Muses
18	Nikka
44	Plymouth
20	Ransom Old Tom
	Roku
	Song Cai Dry

14

16

VODKA

14	Grey Goose
50	Haku
24	Harridan
14	Ostreida
16	Rhodium
14	Tito's

16

RAICILLA

28	La Venenosa <i>Costa de Jalisco (green)</i>	22
	La Venenosa <i>Sierra Occ. de Jalisco (black)</i>	28

MEZCAL

25	Del Maguey <i>Chichicapa</i>	24
108	Del Maguey Crema	14
22	Del Maguey Tobala	34
14	Del Maguey Vida	16
	Derrumbes <i>Michoacan</i>	24
	Derrumbes <i>San Luis Potosi</i>	18
	Illegal <i>Anejo</i>	30
14	Lucy Pistolas	16
14	Origen Raíz Pecho de Venado	48
14	Origen Raíz Arroqueño	42
16	Union Mezcal	14
14	Vago Cuishe Aquilino Garcia	30
16	Vago Espadin Joel Barriga	18
14	Vago Mezcal Mexicano	28
14	Wahaka <i>Madre Cuishe</i>	32
14	Wahaka <i>Nanche</i>	50

TEQUILA

14	Arette Blanco	14
14	Arette Fuerte Blanco	24
	ArteNOM 1123 Blanco	24
	ArteNOM 1414 Reposado	20
14	ArteNOM 1146 Anejo	28
14	El Tesoro Blanco	20
16	Fortaleza Reposado Winter Blend	50
	Mijenta Blanco	16
	Mijenta Reposado	20
	Tequila Ocho Plata	18
14	Tequila Ocho Plata Puntas	24
	Tequila Ocho Reposado	20
	Tequila Ocho Anejo	24

14

14

BITTER | HERBAL

16	Absinthe St George	18
20	Absinthe V Pontalier	20
14	Amaro Foro	12
14	Amaro Nonino	14
16	Amaro Lucano	12
14	Aperol	12
14	Averna	12
14	Aveze	12
	Campari	12
	Cynar	12
	Fernet Branca	12
16	Fernet Menta	12
14	Forthave Marseille	16
18	Green Chartreuse	16
14	Yellow Chartreuse/ VEP	14 22
14	Matchbook strawberry aperitif	12
14	Meletti	12
	Montenegro	12
	Pimms	12
	Tosolini	12

BUILD YOUR OWN FLIGHT

1oz pours - select three spirits from above
*each pour will be about half the cost of the price listed

WINE BY THE BOTTLE

CHAMPAGNE

Chardonnay Le Mesnil, Blanc de Blancs Grand Cru Brut, NV	160
Pinot Meunier+ Huré Freres, ‘Invitation’ Brut, NV	152
Pinot Noir+ Bruno Paillard, ‘Assemblage’ Extra Brut, 2012	275
Pinot Noir Larmandier-Bernier Rosé de Saignée Premier Cru Extra Brut Rosé, NV	250

NOT CHAMPAGNE

Malvasia+ Ferretti Vini, ‘Stropel Bianc’ Emilia-Romagna, 2020	66
Pinot Noir Scribe, Rosé Pétillant Naturel Sonoma Valley, 2022	100

ROSE

Pinot Noir Matthias et Emile Roblin, Sancerre 2022	78
Zinfandel+ Populis, Mendocino County 2022	62
Cabernet Franc Domaine Guiberteau, Saumur 2022	65
Nero d’Avola Lamoresca Rosato, Sicily 2021	80

WHITE

Hondarrabi Zuri Gaintza, Getariako Txakolina 2022	62
Assyrtiko Domaine Zafeirakis, Tyranos 2022	65
Grüner Veltliner Weingut Lagler, ‘Reid Axpoint,’ Wachau 2022	72
Pinot Blanc+ Manincor, ‘Reserve della Contessa’, Alto Adige 2021	58
Albariño La Caña Navia, Rias Baixas 2021	84
Sauvignon Blanc Massican, Napa Valley 2022	110
Riesling Barmes-Buecher, ‘Rosenberg’, Alsace 2019	86
Riesling Weber Bruder, Kabinett, ‘Wiltinger Klosterberg’, Mosel 2020	80
Chenin Blanc Domaine du Collier, Saumur 2018	174
Semillon Torbreck, Barossa Valley 2022	68
Semillon+ Catena, ‘White Clay’, Lujan de Cuyo 2021	78
Roussanne+ Stolpman Vineyards, ‘Uni White’, Ballard Canyon 2021	80
Trebbiano Cantina Annesanti, ‘Colle Fregiara’, Umbria 2020	100
Chardonnay Matthiasson, Linda Vista Vineyard, Napa Valley 2021	96
Chardonnay Jean et Sebastien Dauvissat, Saint-Pierre, Chablis 2021	120
Chardonnay Roux Pere et Fils, ‘Les Macherelles’, Chassagne-Montrachet Premier Cru 2018	242

RED

Gamay Domaine les Caperoles, ‘L’Hydrophobe,’ Brouilly 2021	71
Blaüfrankish IBY, ‘Ried Hochacker,’ Burgenland 2019	65
Cinsault Birichino, Bechtold Vineyard, Lodi 2022	92
Nerello Mascalese+ Benanti, Etna Rosso 2019	78
Pinot Noir David Duband, ‘Louis Auguste’, Hautes Cotes de Nuits 2021	130
Pinot Noir Charles Pere et Fille, ‘Les Fremiets’, Volnay Premier Cru 2021	245
Cabernet Franc Brendan Stater-West, Saumur 2022	86
Sangiovese San Guglielmo, Rosso di Montalcino 2019	75
Tempranillo Bodegas Hermanos Peciña, Señorío de P. Peciña, Rioja Reserva 2014	83
Grenache+ , Chateau la Sauvageonne, ‘Terrasses du Larzac 2019	104
Nebbiolo Claudio Boggione, ‘Brunate,’ Barolo 2018	184
Merlot+ B de Biac, Cadillac 2014	89
Cabernet Sauvignon Matthiasson, Napa Valley 2019	215
Cabernet Sauvignon+ Kenzo, ‘Rindo,’ Napa Valley 2018	350

RESERVE WINE

CHAMPAGNE

Dom Perignon Brut 1971	3000
Pol Roger ‘Cuvée Sir Winston Churchill’, Brut 2013	757
Armand de Brignac ‘Ace of Spades’, Brut NV	675

WHITE

Albert Boxler Riesling, ‘Sommerberg’, Alsace 2002	285
Joseph Drouhin Chardonnay, ‘Clos des Mouches’, Beaune 1988	625
Kistler Chardonnay, ‘Trenton Road House’, Sonoma Coast 2009	395

RED

Giacomo Conterno Nebbiolo, ‘Cascina Francia’, Barolo 1997	1000
Mayacamas Cabernet Sauvignon, Mt. Veeder, Napa Valley 2003	650
Carruades de Lafite Cabernet Sauvignon+, Pauillac 2016	970
Chateau Latour Cabernet Sauvignon+, 1er Grand Cru, Pauillac 2012	1300

*Please note that vintages are subject to change

SAKE BY THE BOTTLE

SPARKLING

Suehiro “Poochi Poochi”, Fukushima 300ml	45
Fukucho “Seaside”, Hiroshima 500ml	90
Ai No Hime “Princess of Love”, Fukuoka 180ml	35

NIGORI

Senkin “Snowman”, Junmai Daiginjo Genshu, Tochigi 300ml	65
Rihaku “Dreamy Clouds”, Shimane 300ml	50
Dassai “45”, Junmai Daiginjo, Yamaguchi 300ml	60
Wakaze Junmai, France 750ml	110
Farthest Star “Mountains on The Moon”, Junmai, Medfield, MA 207ml	20

HONJOZO

Eiko Fuji “Honkara”, Yamagata 720ml	75
Yuki Otoko “Yeti”, Niigata 720ml	75
Tensei “Infinite Summer”, Tokubetsu Honjozo, Kanagawa 720ml	100
Takatenjin “Sword of the Sun”, Tokubetsu Honjozo, Shizuoka 720ml	90

JUNMAI

Imayotsukasa “Ima - Oyster”, Niigata 300ml	50
Aumont Shuzo “Wildflowers”, Niigata 500ml	65
Izumibashi “Black Dragonfly”, Kimoto, Kanagawa 300ml	65
Hanatomo “Mizumoto”, Bodaimoto, Nara 720ml	100
Fukucho “Forgotten Fortune”, Hiroshima 720ml	110
Farthest Star “In a Strange Land”, Medfield, MA 207ml	20
Brooklyn Kura “Blue Door”, Namazake, Brooklyn, NY 375ml	55

GINJO

Dewazakura “Oka - Cherry Bouquet”, Yamagata 300ml	35
Kubota “Senju”, Niigata 300ml	45

JUNMAI GINJO

Yuki No Bosh “Cabin in the Snow”, Akita 720ml	105
Kiminoi “Emperor’s Well”, Yamahai, Niigata 720ml	105
Masumi “Shiro”, Nagano 720ml	80
Kidoizumi “Hanafubuki”, Yamahai, Chiba 720ml	100
Mantensei “Star Filled Sky”, Aged 3 Years, Tottori 300ml	50
Kawatsuru “Olive”, Kagawa 720ml	120
Kaori , Yamaguchi 300ml	45
Chiyonosono “Sacred Power”, Kumamoto 300ml	65

DAIGINJO

Konteki “Tears of Dawn”, Kyoto 300ml	65
Kamotsuru “Tokusei Gold”, Hiroshima 180ml	45

JUNMAI DAIGINJO

Soto , Niigata 300ml	55
Kubota “Manju”, Niigata 300ml	90
Kubota , Niigata 720ml	130
Hakkaisan “Yukimuro”, Aged 3 Years, Niigata 720ml	200
Masumi “Nanago”, Yamahai Genshu, Nagano 720ml	300
Senjo , Nagano 300ml	60
Senkin “Immortal Wing” Modern Muku, Tochigi 300ml	60
Wakatake “Onikoroshi - Demon Slayer”, Shizuoka 720ml	130
Kamoshibito Kuheiji “Eau du Desir”, Aichi 720ml	115
Heiwa “KID”, Wakayama 720ml	130
Dassai “23”, Yamaguchi 720ml	260
Ohmine “3 Grain Yamadanishiki”, Yamaguchi 720ml	115

SEASONAL NAMAZAKE

Amanoto “Heaven’s Door”, Tokubetsu Junmai, Akita 720ml	110
Shichi Hon Yari , Junmai Genshu, Shiga 720ml	95
Rihaku “Dreamy Clouds”, Tokubetsu Junmai Nigori, Shimane 720ml	105
Fukucho “Moon on the Water”, Junmai Ginjo, Hiroshima 720ml	125
Taka “Noble Arrow”, Tokubetsu Junmai, Yamaguchi 720ml	115

RESERVE SAKE

Yuki No Bosh “Kachou Gesseki”, Daiginjo, Akita 720ml	400
Kubota “Tsugu”, Junmai Daiginjo, Niigata 720ml	1000
Hakkaisan “Snow Aged 8 Years”, Junmai Daiginjo, Niigata 720ml	320
Kaika “Tobindori Shizuku”, Daiginjo, Tochigi 720ml	370
Sawahime , Daiginjo, Tochigi 720ml	250
Kondo Shuzo “Akagisan”, Tokubetsu Honjozo, Gunma 720ml	150
IWA 5 “Assemblage 3”, Junmai Daiginjo, Toyama 720ml	480
Masumi “Yumedono”, Junmai Daiginjo, Nagano 720ml	600
Kumazawa Shuzo , Junmai Daiginjo, Kanagawa 720ml	300
Tensei “Aiyama”, Junmai Ginjo, Kanagawa 720ml	150
Izumibashi “Gold Dragonfly”, Kimoto Junmai Daiginjo, Kanagawa 720ml	350
Daimon “35”, Junmai Daiginjo, Osaka 720ml	350
Dassai “Beyond”, Junmai Daiginjo, Yamaguchi 720ml	1100