

Salads & Soups

WAKAME	8
Seaweed Salad Tossed in a Light Sesame Dressing	
MISO SOUP (GF)	8
Wakame, Tofu, Shiitake, Scallions	
HOME MADE KIMCHEE (GF)	8
CUCUMBER & TOMATO SALAD	10
Cucumbers, Heirloom Cherry Tomatoes, Scallions, Black Chinese Vinegar, Sesame Oil & Seeds	
KALE SALAD	10
Baby Kale, Pangritata, Sesame Seeds and Lemon Ginger Vinaigrette	
BEET SALAD (GF)	13
Herb Rosted Red Yellow Bets Citrus, House-made Ricotta, Candied Pecans	

Starters

EDAMAME (GF)	8
TUNA TARTAR	18
Bluefin Tuna, Spicy Sauce, Potato Garlic Cream, Sesame Crackers, Potato Chips	
CHICKEN MEATBALLS 🍴	11
Avocado Herb Sauce, Asian Slaw, Korean BBQ Sauce, Confit Bacon	
BAO BUNS (Choice of Two Per Order)	9
Spicy Pork Vindaloo, Mango Pineapple Salsa Spicy Beef, Apple Jicama Slaw	
YUCCA TOTS (GF)	11
Yucca Tots, Mango Ketchup	
DUCK CONFIT SPRING ROLLS	15
Confit Duck, Napa Cabbage, Shiitake Mushrooms, Carrots, Garlic, Ginger, Siracha Honey	
“NOKI” POTATO DUMPLING	13
Bluefins Twist on Gnocchi Potato Dumplings, Butternut Squash, Asparagus, Shiitake Mushrooms, Apple Cognac Beurre Blanc Sauce	
SCALLION PANCAKE	9
Pan Fried Scallion Pancake, Ponzu Sauce	
CRISPY SWEET THAI SHRIMP	14
Tempura Shrimp, Sweet Thai Chili Sauce	
ASPARAGUS FRIES	14
Tempura Battered Asparagus, Chipotle Aioli, Togarashi	
WILD CAPE COD MUSSELS	15
Coconut Red Curry Sauce, Scallions, Naan Bread	
SEARED OCTOPUS (GF)	15
Fingerling Potatoes, Tomatoes, Movido Cocino	
KOREAN RIBS	15
Baby Back Ribs, Hoisin BBQ Sauce, Sesame Seeds	
DECONSTRUCTED CRAB RANGOONS	17
Warm Crab, Scallions, Cream Cheese, Crispy Wontons	
STUFFED DATES	12
Goat Cheese and Chinese Sausage Stuffed Dates, Served in a Soy Glaze (Three Per Order)	
DUMPLINGS	14
Pork and Shrimp Dumplings, Lobster and Kimchee Consommé, Red Pepper Oil (Three Per Order)	

Sushi Starters

SUSHI ROSE	18
Your Choice of Tuna, Salmon or Yellowtail, Micro Greens, Cucumber with Chef's Special Wasabi Sauce	
HIRO'S SPECIAL	12
Toro, Tobiko, Scallions, Micro Greens, Wasabi/Soy Mustard Sauce	
CAJUN SEARED TUNA CARPACCIO	18
Cajun Seared Tuna, Cherry Tomato, Truffle Oil, Bonito Flakes, Micro Greens, with House Mustard Sauce	
HAMACHI CARPACCIO	18
Yellowtail, Scallions, with Mustard Sauce	
SILKY TOFU	8
Tofu, Spicy Soy Sauce, Scallion, Mango Sauce	
TAKO SUNOMONO	12
Octopus, Cucumber, Micro Greens with Ponzu-Mustard Sauce	
SPICY TUNA POKE	23
Fresh Tuna, Avocado, Cucumber, Spicy Korean Chili Paste, Scallions, on Bed of Sushi Rice	




Main Dishes

WAGYU PATTY MELT - 8oz	18
American Wagyu Burger, Toasted Brioche, House Made Pickles, Chipotle Aioli, Togarashi Fries <i>add • Egg \$2 • Pork belly \$3 • Asian slaw \$2 • Cheese \$2 (Blue Cheese, Raclette, Cheddar)</i>	
CHICKEN KATSU SANDWICH	22
Chicken Katsu, Brioche Bun, Homemade Pickles, Asian Slaw, Chipotle Aioli, Fries, Pickled Vegetable	
ORANGE CHICKEN (GF)	23
Pan Seared Chicken, Mixed Vegetable, White Rice Orange Honey Sauce	
CHICKEN KATSU	23
Katsu Spaetzel, Butternut Squash, Shiitake Mushrooms, Spinach, Lemon Honey	
SESAME SEARED TUNA (GF)	30
Tamari Sesame Crusted Tuna, Chinese Broccoli, Rice, Wasabi Ginger Sauce	
COD (GF)	30
Miso Glazed Cod, Chinese Broccoli, Shiitake Mushroom, Baby Bok Choy, Mushroom Bacon Dashi	
SEARED SCALLOPS (GF)	33
Scallops, Corn Chowder Sauce, Fingerling Potatoes, Shiitake Mushrooms, Haricot Vert, Heirloom Cherry Tomatoes, Peppers	
SALMON TERIYAKI (GF)	28
Salmon, Sesame Soy Glaze, Brussels Sprouts, Bacon, White Rice	
CLUB STEAK— 8oz (GF)	32
8oz Club Steak, Dianne Sauce, Chinese Broccoli, Mashed Potatoes	
BRAISED SHORT RIBS (GF)	32
Short Ribs, Chinese Broccoli, Black Rice, Korean BBQ	
CHATHAM PAD THAI 🍴 (GF)	18
Rice Noodles, Spicy Peanut Sauce, Egg, Mushrooms, Broccoli, Carrots, Mung Bean Sprouts. <i>*Add Short Rib \$13 • Shrimp \$8 • Chicken \$4 • Tofu \$2 *mild option available</i>	

VEGETABLES \$7	NAAN BREAD \$3	MASHED POTATOES \$6	ROASTED SQUASH \$6
FRENCH FRIES \$5	BLACK RICE \$6	HOUSE SALAD \$12	BRUSSEL SPROUTS W BACON \$6
RICE \$4	ASIAN SLAW \$3	FINGERLING POTATOES \$6	SPICY BEANS CRISPY SHALLOTS \$7

Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness. Please notify your server if someone in your party has a food allergy.

Specialty Rolls (RAW)

TORO JALAPENO 	22
Spicy Tuna & Cucumber Topped with Torched Toro, Jalapeno, Tobiko & Mustard Soy Sauce	
CAPE COD MONSTER	18
Spicy Tuna & Cucumber Topped with Torched Yellowtail, Tobiko, Scallions, Lime Slices Spicy Mayo & Unagi Sauce	
BLUEFIN	18
Spicy Tuna & Cucumber Topped with Tuna Sashimi, Mango, Tempura Crumbs & Mango Sauce	
HAPPY GIRL ROLL 	18
Spicy Tuna & Cucumber Topped with Salmon & Yellowtail Sashimi, Jalapeño & Sriracha	
*ALASKAN	17
Spicy Salmon, Cucumber, Avocado & Crab surimi topped with seared salmon, spicy mayo & Unagi Sauce	
*DYNAMITE 	18
Spicy Yellowtail, Cucumber, Avocado, & Crab Surimi Topped with Tempura Crumbs, Spicy Tuna & Sriracha	
CHATHAM'S SUNSET	17
Spicy Scallop with Tempura Crumbs, Topped Tobiko & Mango	
*RED SOX	18
Tuna, Cucumber, Avocado & Crab Surimi Topped with Fresh Tuna Sashimi, Avocado, Spicy Mayo & Unagi Sauce	
*ROLL 513	19
Tuna, Salmon, Yellowtail, Cucumber, Avocado, Crab Surimi & Topped with Tobiko, Tempura Crumbs, Spicy Mayo & Unagi Sauce	
TUNA CRUNCH	13
Tuna & Avocado Topped with Tempura Crumbs & Sweet Chili Sauce	
RAINBOW	16
Crab, Cucumber & Avocado Topped with Assorted Fish	
NEGI TORO	19
Toro & Scallion Topped with Fresh Wasabi, Drizzled with Mango Sauce	

Traditional Sushi Rolls

SPICY ROLL 	9
Choice of Tuna, Salmon or Yellowtail Add Rainbow Sashimi \$5	
SPICY SCALLOP 	11
Add Rainbow Sashimi \$5	
CALIFORNIA MAKI	10
Crab, Avocado, Cucumber & Tobiko	
PHILLY	10
Salmon, Cream Cheese & Cucumber	
EEL & CUCUMBER ROLL	8
TUNA & AVOCADO	10
TEKKA MAKI (TUNA)	8
SAKE MAKI (SALMON)	8
NEGI HAMACHI (YELLOWTAIL & SCALLION)	8
SHRIMP TEMPURA	10
SPIDER	13
Fried Soft Shell Crab, Avocado, Cucumber, Tobiko, Unagi Sauce	

Chef Specialty Dinner

CHEF'S CHOICE NIGIRI 10 pc nigiri	36
CHEF'S CHOICE SASHIMI 15 pc sashimi	50
CHIRASHI assorted sliced fish with rice	29
YELLOWFIN DINNER 5 pc nigiri & 9 pc sashimi	49
BIG EYE DINNER 8 pc nigiri & 15 pc sashimi	73
LOVE BOAT	150
California roll, Tuna roll, Cucumber roll, 2 Specialty rolls, 15 pcs nigiri & 21 pcs Sashimi	

Specialty Rolls (COOKED)

TORNADO	19
Shrimp Tempura, Crab & Avocado Wrapped in Soy Paper, Covered with Fried Potato Strings, Drizzled with Spicy Mayo & Unagi Sauce	
SHAGGY DOG	16
Shrimp Tempura & Avocado Topped with Crab Surimi, Drizzled with Balsamic Reduction, Spicy Mayo & Unagi Sauce	
*SURF & TURF	22
Shrimp Tempura, Crab, Avocado & Cucumber, Topped with Seared Kobe Beef Drizzled with Eel Sauce, Spicy Mayo & Sweet Chili Sauce.	
HAWAIIAN ROLL	18
Shrimp Tempura, Cucumber, Mango, Lettuce, Avocado, Soy Paper, Topped with Pineapple Salsa & Sweet Thai Chili Sauce	
ANGRY DRAGON	20
Shrimp Tempura, Avocado and Spicy Tuna Topped with Crab Surimi, Spicy Mayo & Unagi Sauce	
VOLCANO 	18
Avocado, Cucumber & Crab Topped with a Baked Spicy Mayo Scallop & Crab Surimi Mix, Drizzled with Unagi Sauce, Scallions and Tobiko	
DRAGON	15
Avocado, Cucumber & Crab Topped with BBQ Eel, Avocado & Unagi Sauce	
SCORPION	16
Avocado, Cucumber & Crab Topped with Steamed Shrimp and Mango	
CATERPILLAR	18
Avocado, Cucumber & Crab Topped with Avocado, Unagi Sauce & Tempura Crumbs	
*PATRIOTS	21
Steamed Shrimp, Crab, Avocado & Cucumber Topped with Lobster, Tobiko, Spicy Mayo & Unagi Sauce	
TIGER EYE 	12
Salmon, Jalapeño & Cream Cheese, Deep Fried & Topped with Unagi Sauce	

*10 Piece Roll  Spicy

Nigiri and Sashimi a la Carte

nigiri 2 pc per order | sashimi 3 pc per order

HANDROLLS AVAILABLE PRICED AS NIGIRI

	nigiri	sashimi
MAGURO (Tuna)	8	11
SAKE (Salmon)	7	10
TAMAGO (Egg Omelette)	4	6
TAKO (Octopus)	7	10
HOTATE (Scallop)	10	13
EBI (Cooked Shrimp)	6	8
AMA EBI (Sweet Shrimp)	10	13
SHIROMI (White Fish)	6	9
SABA (Mackerel)	7	10
HAMACHI (Yellowtail)	8	11
TOBIKO (Flying Fish Roe)	7	10
IKURA (Salmon Roe)	8	11
UNAGI (Eel)	8	11
TORO (Fatty Tuna)	mp	mp
IKA (Squid)	6	9
INARI (Tofu Skin)	4	6
SHIITAKE (Mushroom)	4	6
KANIKAMA (Crab Stick)	5	7
HOKIGAI (Surf Clam)	6	9