

Salads & Soups

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| WAKAME | 8 |
| Seaweed Salad Tossed in a Light Sesame Dressing | |
| MISO SOUP (GF) | 8 |
| Wakame, Tofu, Shiitake, Scallions | |
| 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

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|---|-----------|
| EDAMAME (GF) | 9 |
| Black Truffle Sea Salt | |
| 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, Shitake Mushrooms, Carrots, Garlic, Ginger, Siracha Honey | |
| “NOKI” POTATO DUMPLING | 13 |
| Bluefins Twist on Gnocchi Potato Dumplings, Butternut Squash, Asparagus, Shitake 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) | |
| BROILED OYSTERS | 15 |
| Four Oysters, Roasted Garlic, Shallots, Butter, Lemon, Panko Breadcrumbs | |

Sushi Starters

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| HOME MADE KIMCHEE (GF) | 8 |
| 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

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| WAGYU PATTY MELT - 8oz | 20 |
| American Wagyu Burger, Toasted Brioche, House Made Pickles, Chipotle Aioli, Togarashi Fries <i>add • Egg \$2 • Pork belly \$3 • Asian slaw \$2 Cheese (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, Shitake 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, Shitake 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)

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| TORO JALAPENO 🍷 | 24 |
| Spicy Tuna & Cucumber Topped with Torched Toro, Jalapeno, Tobiko & Mustard Soy Sauce | |
| CAPE COD MONSTER | 20 |
| Spicy Tuna & Cucumber Topped with Torched Yellowtail, Tobiko, Scallions, Lime Slices Spicy Mayo & Unagi Sauce | |
| BLUEFIN | 20 |
| Spicy Tuna & Cucumber Topped with Tuna Sashimi, Mango, Tempura Crumbs & Mango Sauce | |
| HAPPY GIRL ROLL 🍷 | 20 |
| Spicy Tuna & Cucumber Topped with Salmon & Yellowtail Sashimi, Jalapeño & Sriracha | |
| *ALASKAN | 19 |
| Spicy Salmon, Cucumber, Avocado & Crab surimi topped with seared salmon, spicy mayo & Unagi Sauce | |
| *DYNAMITE 🍷 | 19 |
| Spicy Yellowtail, Cucumber, Avocado, & Crab Surimi Topped with Tempura Crumbs, Spicy Tuna & Sriracha | |
| CHATHAM'S SUNSET | 18 |
| Spicy Scallop with Tempura Crumbs, Topped Tobiko & Mango | |
| *RED SOX | 20 |
| Tuna, Cucumber, Avocado & Crab Surimi Topped with Fresh Tuna Sashimi, Avocado, Spicy Mayo & Unagi Sauce | |
| *ROLL 513 | 21 |
| Tuna, Salmon, Yellowtail, Cucumber, Avocado, Crab Surimi & Topped with Tobiko, Tempura Crumbs, Spicy Mayo & Unagi Sauce | |
| TUNA CRUNCH | 15 |
| Tuna & Avocado Topped with Tempura Crumbs & Sweet Chili Sauce | |
| RAINBOW | 18 |
| Crab, Cucumber & Avocado Topped with Assorted Fish | |
| NEGI TORO | 20 |
| Toro & Scallion Topped with Fresh Wasabi, Drizzled with Mango Sauce | |

Traditional Sushi Rolls

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|---|-----------|
| 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

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| CHEF'S CHOICE NIGIRI 10 pc nigiri | 39 |
| CHEF'S CHOICE SASHIMI 15 pc sashimi | 54 |
| CHIRASHI assorted sliced fish with rice | 33 |
| YELLOWFIN DINNER 5 pc nigiri & 9 pc sashimi | 52 |
| BIG EYE DINNER 8 pc nigiri & 15 pc sashimi | 76 |
| LOVE BOAT | 160 |
| California roll, Tuna roll, Cucumber roll, 2 Specialty rolls, 15 pcs nigiri & 21 pcs Sashimi | |

Specialty Rolls (COOKED)

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|---|-----------|
| TORNADO | 19 |
| Shrimp Tempura, Crab & Avocado Wrapped in Soy Paper, Wrapped with Potato Strings, Fried, Drizzled with Spicy Mayo & Unagi Sauce | |
| SHAGGY DOG | 18 |
| Shrimp Tempura & Avocado Topped with Crab Surimi, Drizzled with Balsamic Reduction, Spicy Mayo & Unagi Sauce | |
| *SURF & TURF | 24 |
| 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 | |
| FALMOUTH CLIPPER | 23 |
| Salmon, Shrimp Tempura, Asparagus, Topped with Torched Salmon, Tabasco Truffle Unagi Sauce, Finished with Fried Sweet Potato Strings. | |
| 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 🍷 | 15 |
| 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) | 9 | 12 |
| SAKE (Salmon) | 8 | 11 |
| TAMAGO (Egg Omelette) | 5 | 7 |
| TAKO (Octopus) | 8 | 11 |
| HOTATE (Scallop) | 11 | 14 |
| EBI (Cooked Shrimp) | 7 | 9 |
| AMA EBI (Sweet Shrimp) | 11 | 14 |
| SHIROMI (White Fish) | 7 | 10 |
| SABA (Mackerel) | 8 | 11 |
| HAMACHI (Yellowtail) | 9 | 12 |
| TOBIKO (Flying Fish Roe) | 8 | 11 |
| IKURA (Salmon Roe) | 9 | 12 |
| UNAGI (Eel) | 9 | 12 |
| TORO (Fatty Tuna) | mp | mp |
| IKA (Squid) | 7 | 10 |
| INARI (Tofu Skin) | 5 | 7 |
| KANIKAMA (Crab Stick) | 6 | 8 |
| HOKIGAI (Surf Clam) | 7 | 10 |