

## Salads & Soups

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

## Starters

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

## Sushi Starters

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

## Main Dishes

<b>WAGYU PATTY MELT - 8oz</b>	<b>20</b>
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>	
<b>CHICKEN KATSU SANDWICH</b>	<b>22</b>
Chicken Katsu, Brioche Bun, Homemade Pickles, Asian Slaw, Chipotle Aioli, Fries, Pickled Vegetable	
<b>ORANGE CHICKEN (GF)</b>	<b>23</b>
Pan Seared Chicken, Mixed Vegetable, White Rice Orange Honey Sauce	
<b>CHICKEN KATSU</b>	<b>25</b>
Katsu Spaetzel, Butternut Squash, Shiitake Mushrooms, Spinach, Lemon Honey	
<b>SESAME SEARED TUNA (GF)</b>	<b>33</b>
Tamari Sesame Crusted Tuna, Chinese Broccoli, Rice, Wasabi Ginger Sauce	
<b>COD (GF)</b>	<b>30</b>
Miso Glazed Cod, Chinese Broccoli, Shiitake Mushroom, Baby Bok Choy, Mushroom Bacon Dashi	
<b>SEARED SCALLOPS (GF)</b>	<b>33</b>
Scallops, Corn Chowder Sauce, Fingerling Potatoes, Shiitake Mushrooms, Haricot Vert, Heirloom Cherry Tomatoes, Peppers	
<b>SALMON TERIYAKI (GF)</b>	<b>28</b>
Salmon, Sesame Soy Glaze, Brussels Sprouts, Bacon, White Rice	
<b>CLUB STEAK— 8oz (GF)</b>	<b>32</b>
8oz Club Steak, Dianne Sauce, Chinese Broccoli, Mashed Potatoes	
<b>BRAISED SHORT RIBS (GF)</b>	<b>32</b>
Short Ribs, Chinese Broccoli, Black Rice, Korean BBQ	
<b>CHATHAM PAD THAI</b> 🍷 (GF)	<b>20</b>
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)

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

## Traditional Sushi Rolls

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

## Chef Specialty Dinner

<b>CHEF'S CHOICE NIGIRI</b> 10 pc nigiri	<b>39</b>
<b>CHEF'S CHOICE SASHIMI</b> 15 pc sashimi	<b>54</b>
<b>CHIRASHI</b> assorted sliced fish with rice	<b>33</b>
<b>SMALL COMBO DINNER</b> 5 pc nigiri & 9 pc sashimi	<b>52</b>
<b>LARGE COMBO DINNER</b> 8 pc nigiri & 15 pc sashimi	<b>76</b>
<b>LOVE BOAT</b>	<b>160</b>
California roll, Tuna roll, Cucumber roll, 2 Specialty rolls, 15 pcs nigiri & 21 pcs Sashimi	

## Specialty Rolls (COOKED)

<b>TORNADO</b>	<b>19</b>
Shrimp Tempura, Crab & Avocado Wrapped in Soy Paper, Wrapped with Potato Strings, Fried, Drizzled with Spicy Mayo & Unagi Sauce	
<b>SHAGGY DOG</b>	<b>18</b>
Shrimp Tempura & Avocado Topped with Crab Surimi, Drizzled with Balsamic Reduction, Spicy Mayo & Unagi Sauce	
<b>*SURF &amp; TURF</b>	<b>24</b>
Shrimp Tempura, Crab, Avocado & Cucumber, Topped with Seared Kobe Beef Drizzled with Eel Sauce, Spicy Mayo & Sweet Chili Sauce.	
<b>HAWAIIAN ROLL</b>	<b>18</b>
Shrimp Tempura, Cucumber, Mango, Lettuce, Avocado, Soy Paper, Topped with Pineapple Salsa & Sweet Thai Chili Sauce	
<b>ANGRY DRAGON</b>	<b>20</b>
Shrimp Tempura, Avocado and Spicy Tuna Topped with Crab Surimi, Spicy Mayo & Unagi Sauce	
<b>VOLCANO</b> 🍷	<b>18</b>
Avocado, Cucumber & Crab Topped with a Baked Spicy Mayo Scallop & Crab Surimi Mix, Drizzled with Unagi Sauce, Scallions and Tobiko	
<b>DRAGON</b>	<b>15</b>
Avocado, Cucumber & Crab Topped with BBQ Eel, Avocado & Unagi Sauce	
<b>FALMOUTH CLIPPER</b>	<b>23</b>
Salmon, Shrimp Tempura, Asparagus, Topped with Torched Salmon, Tabasco Truffle Unagi Sauce, Finished with Fried Sweet Potato Strings.	
<b>CATERPILLAR</b>	<b>18</b>
Avocado, Cucumber & Crab Topped with Avocado, Unagi Sauce & Tempura Crumbs	
<b>TIGER EYE</b> 🍷	<b>15</b>
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
<b>MAGURO</b> (Tuna)	<b>9</b>	<b>12</b>
<b>SAKE</b> (Salmon)	<b>8</b>	<b>11</b>
<b>TAMAGO</b> (Egg Omelette)	<b>5</b>	<b>7</b>
<b>TAKO</b> (Octopus)	<b>8</b>	<b>11</b>
<b>HOTATE</b> (Scallop)	<b>11</b>	<b>14</b>
<b>EBI</b> (Cooked Shrimp)	<b>7</b>	<b>9</b>
<b>AMA EBI</b> (Sweet Shrimp)	<b>11</b>	<b>14</b>
<b>SHIROMI</b> (White Fish)	<b>7</b>	<b>10</b>
<b>SABA</b> (Mackerel)	<b>8</b>	<b>11</b>
<b>HAMACHI</b> (Yellowtail)	<b>9</b>	<b>12</b>
<b>TOBIKO</b> (Flying Fish Roe)	<b>8</b>	<b>11</b>
<b>IKURA</b> (Salmon Roe)	<b>9</b>	<b>12</b>
<b>UNAGI</b> (Eel)	<b>9</b>	<b>12</b>
<b>TORO</b> (Fatty Tuna)	<b>mp</b>	<b>mp</b>
<b>IKA</b> (Squid)	<b>7</b>	<b>10</b>
<b>INARI</b> (Tofu Skin)	<b>5</b>	<b>7</b>
<b>KANIKAMA</b> (Crab Stick)	<b>6</b>	<b>8</b>
<b>HOKIGAI</b> (Surf Clam)	<b>7</b>	<b>10</b>