

SALADS & SOUPS

HOME MADE KIMCHEE (GF)	8
WAKAME	8
Seaweed Salad Tossed in a Light Sesame Dressing	
MISO SOUP (GF)	8
Wakame, Tofu, Shiitake, Scallions	
CUCUMBER & HEIRLOOM TOMATO SALAD	14
Cucumbers, Heirloom Tomatoes, Nori, Sesame Seeds Kyuri Dressing, Croutons	
KALE CELERY TIGER SALAD	13
Baby Kale, Pangritata, Celery, Cilantro, Mint, Tiger Dressing	
BEET SALAD (GF)	13
Herb Roasted Red & Yellow Beats, Citrus, Strawberries, House-made Ricotta, Candied Pecans, Cranberry Dressing	
BABY GEM SALAD	13
Baby Gem Lettuce, Tomatoes, Pickled Red Onion, Buttermilk Dressing, Dry Cherry Crumble	

SUSHI STARTERS

SPICY TUNA STUFFED JALEPENO	18
Spicy Tuna Stuffed Jalapeno, Deep Fried in Tempura, Spicy Mayo, Tobiko, Unagi Sauce	
BLUEFINS SCALLOP NACHO FUSION	18
Wontons, Kanikama, Spicy Mayo, Local Scallops, Truffle Oil, Unagi, Avocado, Tobiko, Scallions	
CRISPY RICE	19
Deep Fried Rice, Spicy Tuna, Cream Cheese, Wakame, Sweet & Sour Garlic Sauce, Rice Cracker	
SUSHI ROSE	18
Your Choice of Tuna, Salmon or Yellowtail, Micro Greens, Cucumber with Chef's Special Wasabi 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	
SPICY TUNA POKE	23
Fresh Tuna, Avocado, Cucumber, Spicy Korean Chili Paste, Scallions, on Bed of Sushi Rice	
TAKO CEVICHE	15
Soy Vinegar Yuzu, Lime Juice, Jalapeno, Red Onion, Cilantro, Diced Octopus, Truffle Oil	

STARTERS

EDAMAME (GF)	9
Black Truffle Sea Salt	
TUNA TARTAR TOAST	18
Bluefin Tuna, Roasted Garlic Sauce, Bottarga, Artisanal Bread	
BAO BUNS (Choice of Three Per Order)	15
Spicy Pork Vindaloo, Mango Pineapple Salsa Spicy Beef, Apple Jicama Slaw Bourbon Chicken, Pickliz	
CONFIT DUCK TOTS (GF)	13
Duck Tots, Chipotle Ketchup	
ROASTED MAITAKE MUSHROOMS (GF)	15
Served With Carrot Miso, Black Teriyaki Sauce	
DUCK CONFIT SPRING ROLLS	17
Confit Duck, Napa Cabbage, Shitake Mushrooms, Carrots, Garlic, Ginger, Siracha Honey	
"NOKI" POTATO DUMPLING	13
Bluefins Twist on Gnocchi Potato Dumplings, Peas, Asparagus, Shitake Mushrooms, Apple Cognac Beurre Blanc Sauce	
SCALLION PANCAKE	12
Pan Fried Scallion Pancake, Ponzu Sauce	
CRISPY SWEET THAI SHRIMP	14
Tempura Shrimp, Sweet Thai Chili Sauce	
SWEET POTATO TEMPURA	14
Tempura Battered Sweet Potato, Dusted With Togarashi, And Brown Sugar, Served With Chipotle Aioli	
WILD CAPE COD MUSSELS	17
Coconut Red Curry Sauce, Scallions, Naan Bread	
SEARED OCTOPUS (GF)	17
Fingerling Potatoes, Tomatoes, Movido Cocino	
KOREAN RIBS (GF)	18
Baby Back Ribs, Hoisin BBQ Sauce, Sesame Seeds	
DUMPLINGS	16
Pork and Shrimp Dumplings, Lobster and Kimchee Consommé, Red Pepper Oil (Three Per Order)	
BROILED OYSTERS	16
Four Oysters, Roasted Garlic, Shallots, Butter, Lemon, Panko Breadcrumbs	
SHORT RIB RICE BALLS	14
Served With Spicy Tomato Sauce	
SALMON RILLETTE	18
Classic Salmon Rilette, Green Goddess Dressing, House Chips, Sesame Crackers	
SAMOSA DUMPLINGS	15
Served In a Thai Coconut Broth	
CURRIED CAULIFLOWER EGGPLANT RABAT	12
Smoked Egg Potato Rosti, Pot Sauce, Salmon Eggs	
CHICK PEA FRITTERS	12
Fritters, Coriander Mint Sauce	
OYSTERS ON THE HALF SHELL	19
Half Dozen Oysters, Bluefins Cocktail Sauce, Rice Vinegar Mignonette, Fresh Wasabi Relish, Lemon	
BLUEFINS CRAB DIP	17
Warm Crab, Scallions, Cream Cheese, Ginger Scallion, Crispy Wontons	

MAIN DISHES

WAGYU BURGER - 8oz	22
American Wagyu Burger, Bacon Tomato Jam, Cheddar Cheese, Toasted Brioche, House Made Pickles, Chipotle Aioli, add • Egg \$2 • Pork belly \$4 • Asian slaw \$3	
CHICKEN KATSU SANDWICH	25
Homemade Pickles, Pikliz, Chipotle Aioli, Fries, Served on a Local Baguette	
BLUEFINS CHICKEN (GF)	27
Nam Prik Pao Roasted Statler Chicken Breast, Teriyaki Sauce, Mixed Vegetable, White Rice	
CHICKEN KATSU SPAETZLE	25
Katsu Spaetzle, Zucchini, Summer Squash, Peppers, Green Goddess Dressing	
SESAME SEARED TUNA (GF)	35
Tamari Sesame Crusted Tuna, Chinese Broccoli, Rice, Wasabi Ginger Sauce	
COD (GF)	33
Miso Glazed Cod, Chinese Broccoli, Shiitake Mushroom, Baby Bok Choy, Mushroom Bacon Dashi	
SEARED SCALLOPS (GF)	35
Scallops, Corn Chowder Sauce, Fingerling Potatoes, Shiitake Mushrooms, Haricot Vert, Heirloom Cherry Tomatoes, Peppers	
TOGARASHI SALMON (GF)	31
Togarashi Dusted Salmon, Avocado, Herbs, Baby Corn, Edamame, Baby Green Beans, Fingerling Potatoes, Lemon Honey Sauce	
BRAISED SHORT RIBS (GF)	34
Short Ribs, Chinese Broccoli, Black Rice, Korean BBQ	
SHRIMP & UDON NOODLE BOWL	28
Baby Shrimp, Mixed Mushrooms, Spinach, Udon, Coconut Curry Sauce	
DUCK RAMEN	28
Duck Confit, Mushrooms, Duck Stock, Pork Belly, Kimchi	
CHATHAM PAD THAI 🍲 (GF)	22
Rice Noodles, Spicy Peanut Sauce, Egg, Mushrooms, Broccoli, Carrots, Mung Bean Sprouts.	
*Add Short Rib \$13 • Shrimp \$8 • Chicken \$5 • Tofu \$3	
*mild option available	

SPECIALTY ROLLS (COOKED)

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	
TIGER EYE 🍲	15
Salmon, Jalapeño & Cream Cheese, Deep Fried & Topped with Unagi Sauce	

*10 Piece Roll

🍲 Spicy

MIXED VEGTABLE \$6

NAAN BREAD \$6

BLACK RICE \$6

WHITE RICE \$6

FINGERLING POTATOES \$6

SPICY BEANS \$6

FRENCH FRIES \$6

BRUSSEL SPROUT \$6

SPECIALTY ROLLS (RAW)

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

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	39
CHEF'S CHOICE SASHIMI 15 pc sashimi	54
CHIRASHI assorted sliced fish with rice	33
SMALL COMBO DINNER 5 pc nigiri & 9 pc sashimi	52
LARGE COMBO 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	

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