

NIGIRI 2 pcs, SASHIMI 3 pcs
a la Carte

	NIGIRI	SASHIMI
MAGURO (Tuna)	12	15
SAKE (Salmon)	11	14
TAMAGO (Egg Omelet)	6	8
HOTATE (Scallop)	12	15
TAKO (Octopus)	9	12
AMA EBI (Sweet Shrimp)	12	15
EBI (Cooked Shrimp)	8	10
SHIROMI (White Fish)	8	11
SABA (Mackerel)	9	12
HAMACHI (Yellowtail)	12	15
TOBIKO (Flying Fish Roe)	9	12
IKURA (Salmon Roe)	10	13
UNAGI (Eel)	12	15
TORO (Fatty Tuna)	MP	MP
IKA (Squid)	8	11
INARI (Tofu Skin)	6	8
KANIKAMA (Crab Stick)	7	9
HOKIGAI (Surf Clam)	8	11

CHEF SPECIALTY DINNER

CHEFS CHOICE NIGIRI	45
10 pcs Nigiri	
CHEFS CHOICE SASHIMI	60
15 pcs Sashimi	
CHIRASHI	38
Assorted Sliced Fish with Rice	
SMALL COMBO DINNER	57
5 pcs Nigiri & 9 pcs Sashimi	
LARGE COMBO DINNER	81
8 pcs Nigiri & 15 pcs Sashimi	
LOVE BOAT DINNER	175
California Roll, Tuna Roll, Cucumber Roll, Choice of Two Specialty Rolls, 15 pcs Nigiri, 21 pcs Sashimi	

SPECIALTY ROLLS (COOKED)

TORNADO **	VOLCANO**
Shrimp Tempura, Crab, Avocado Wrapped in Soy Paper, Potato Strings, Fried, Spicy Mayo, Unagi Sauce	Crab, Avocado, Cucumber, Baked Spicy Mayo, Scallop, and Crab Surimi mix, Unagi, Scallions, Tobiko
24\$	23\$
SHAGGY DOG**	DRAGON**
Shrimp Tempura, Avocado, Topped with Crab Surimi, Spicy Mayo, Balsamic Reduction, Unagi Sauce	Avocado, Cucumber, Crab Topped with BBQ Eel, Avocado, Drizzled Unagi Sauce
24\$	19\$
SURF & TURF***	CATEPILLAR**
Shrimp Tempura, Crab, Avocado, Cucumber, Prime Beef, Eel Sauce, Spicy Mayo, Sweet Chili Sauce	Avocado, Cucumber, Crab, Topped with Avocado, Unagi Sauce, Tempura Crumbs
28\$	23\$
ANGRY DRAGON**	TIGER EYE*
Shrimp Tempura, Avocado, Spicy Tuna, Topped with Crab Surimi, Spicy Mayo, Unagi Sauce	Salmon, Jalapeno, Cream Cheese, Deep Fried, Topped with Unagi Sauce
24\$	19\$

*6 Piece Roll	HAWAIIAN**
**8 Piece Roll	Shrimp Tempura, Soy Paper, Mango, Cucumber
***10 Piece Roll	23\$

TRADTIONAL SUSHI ROLLS

SPICY ROLL**	12	PHILLY ROLL**	11
Choice of Tuna, Salmon, Or Yellowtail		Salmon, Cream Cheese, Cucumber	
Add Rainbow Sashimi \$5		EEL & CUCUMBER ROLL**	11
SPICY SCALLOP ROLL**	15	TUNA & AVOCADO**	11
Add Rainbow Sashimi \$5		TEKKA MAKI (Tuna)*	10
CALIFORINIA MAKI**	11	SAKE MAKI (Salmon)*	11
Real Crab, Avocado, Cucumber, Tobiko		SHRIMP TEMPURA*	14
SPIDER*	18	Fried Shrimp Tempura, Avocado, Cucumber, Unagi Sauce	
Fried Soft Shell Crab, Avocado, Cucumber, Tobiko, Unagi Sauce			

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VEGETARIAN

VEGETABLE ROLL*	14
Three Japanese Pickled Vegetables, Avocado, Asparagus, Cucumber	
TRIPLE A ROLL *	14
Apple, Avocado, Asparagus	
KAPPA MAKI* (Cucumber)	8
AVOCADO ROLL*	10
CUCUMBER AVOCADO*	12

CARRY OUT PLATTER OPTIONS

All platters come with Chopsticks, Soy Sauce, Wasabi, Ginger. We offer three platter options. No modifications. Carry out only.

PLATTER 1 (130\$)
(Serves 4-6 people)

- 3 California Rolls
- 3 Spicy Tuna Rolls
- 2 Caterpillar Rolls
- 1 Tuna Roll

PLATTER 2 (250\$)
(Serves 8-10 people)

- 2 Rainbow Rolls
- 2 Red Sox Rolls
- 2 Caterpillar Rolls
- 3 California Rolls
- 2 Bluefin Rolls
- 3 Spicy Tuna Rolls
- 1 Surf & Turf Roll

PLATTER 3 (400\$)
(Serves 15-20 People)

- 2 Rainbow Rolls
- 2 Red Sox Rolls
- 2 Caterpillar Rolls
- 3 California Rolls
- 2 Bluefin Rolls
- 3 Spicy Tuna Rolls
- 2 Surf & Turf Rolls
- 2 Toro Jalapeño Rolls
- 2 Tuna Crunch Rolls
- 2 Shaggy Dog Rolls

Bluefins Hats	35\$
Bluefins Water Bottle	20\$
Bluefins Soy Sauce Bottle	20\$
Bluefins Coaster Set	20\$

SPECIALTY ROLLS (RAW)

TORO JALAPENO **

Spicy Tuna, Cucumber, Topped with Torched Toro, Jalapeno, Tobiko, Japanese Dressing

28\$

CAPE COD MONSTER**

Spicy Tuna, Cucumber, Topped with Torched Yellowtail, Tobiko, Scallions, Lime Slices, Spicy Mayo, Unagi

25\$

BLUEFIN**

Spicy Tuna, Cucumber, Topped with Tuna Sashimi, Mango, Tempura Crumbs, Mango Sauce

25\$

HAPPY GIRL**

Spicy Tuna, Cucumber, Topped with Salmon & Yellowtail Sashimi, Jalapeno, Sriracha

25\$

ALASKAN***

Spicy Salmon, Cucumber, Avocado, Crab Surimi, Topped with Torched Salmon, Spicy Mayo, Unagi

25\$

DYNAMITE***

Spicy Yellowtail, Cucumber, Avocado, Crab Surimi, Topped with Tempura Crumbs, Spicy Tuna, Sriracha

25\$

CHATHAM SUNSET**

Spicy Scallop, Tempura Crumbs, Tobiko, Mango

24\$

*6 Piece Roll

**8 Piece Roll

***10 Piece Roll

FALMOUTH CLIPPER***

Salmon, Shrimp Tempura, Asparagus, Torched Salmon, Spicy-Truffle-Unagi, Sweet Potato Strings

28\$

RED SOX***

Tuna, Cucumber, Avocado, Crab Surimi, Topped with Tuna Sashimi, Avocado, Spicy Mayo, Unagi Sauce

25\$

ROLL 513***

Tuna, Salmon, Yellowtail, Cucumber, Avocado, Surimi, Top with Tempura Crumbs, Tobiko, Spicy Mayo, Unagi

28\$

TUNA CRUNCH**

Tuna, Avocado, Topped with Tempura Crumbs, Sweet Thai Chili Sauce

22\$

PINEAPPLE ZEN***

Shrimp Tempura, Tuna, Avocado, Topped with a Spicy Kanikama mix, Pineapple, Pineapple Sauce

26\$

NEGI TORO**

Toro, Scallion, Topped with Fresh Wasabi, Drizzled with a Mango Sauce

22\$

RAINBOW**

Crab, Cucumber, Avocado, Topped with Assorted of Fish, and Avocado

22\$

RESERVATION POLICY:

We are pleased to offer full reservations for every seat in house, including both the sushi bar and the regular bar. To inquire about a reservation please call our reservation manager at 774.763.6421.

If you call us after hours, please leave a message with your information and we will contact you the following day. If you call during dinner service for a future date, we will take your information and call you back to confirm closer to the date you requested. Please note we cannot confirm future reservations during dinner service.

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SNACKS

EDAMAME - 10

Black Truffle Sea Salt

MISO SOUP - 10

Wakame, Tofu, Shiitake Mushrooms, Scallions

BAO BUNS - 15

Weekly Special

WAKAME - 10

Seaweed Salad Tossed in a Sesame Dressing

SMASHED CUCUMBER SALAD - 14

Smashed Cucumber, Tomatoes, Kyuri Dressing, Sesame Seeds, Croutons

TAKO CEVICHE – 14 GF

Octopus, Soy Vinegar Yuzu, Lime Juice, Jalapeño, Red Onion, Truffle Oil

KALE SALAD – 14

Chopped Kale, Pangritata, Lemon Vinegarette, Sesame Seeds

TUNA STUFFED JALEPEN0 - 18

Spicy Tuna, Deep Fried Tempura, Spicy Mayo, Tobiko, Unagi, Scallions

KIMCHEE - 10

Homemade Kimchee

SILKY TOFU – 12 GF

Tofu, Japanese Dressing, Scallion, Mango Sauce

TUNA TARTAR - 22

Hand Crafted Wonton Bowl

FINGERLING POTATOS - 12

Sauteed in Ginger Scallion Sauce

BRUSSEL SPROUTS - 12

Seared, Topped with Teriyaki

SUSHI ROSE – 22 GF

Choice of Tuna, Salmon, or Yellowtail

DUMPLINGS - 15

Three Dumplings, filled with shrimp, scallions, carrots, mushrooms, cabbage, Honey Soy Dipping Sauce

SPICY TUNA POKE – 24

Fresh Tuna, Avocado, Cucumber, Spicy Korean Chili Sauce, Scallions, Sesame Oil, Crispy Wontons, Sushi Rice

SOCIAL PLATES

SCALLION PANCAKE

Fried Pancake
Ponzu Sauce
13\$

CRISPY RICE

Choice of Spicy Tuna, Or Cajun Salmon, Served Over Deep Fried Rice, Cream Cheese, House Sauce
22\$

CAJUN TUNA CARPACCIO GF

Cherry Tomato, Truffle Oil, Bonito Flakes, House Mustard Sauce, Fried Onion
22\$

WILD MUSSELS GF

Coconut Red Curry Sauce, Naan Bread
22\$

CRAB DIP

Warm Crab, Scallions, Cream Cheese, Ginger Scallion
22\$

COCONUT CURRY SHRIMP

Shrimp Skewers with a Coconut Curry Sauce, topped with chimichurri
22\$

SCALLOP NACHO FUSION

Wontons, Kanikama, Scallops, Truffle Oil, Spicy Mayo, Unagi, Avocado
22\$

“NOKI” POTATO DUMPLINGS

Peas, Asparagus, Shiitake Mushroom, Brandy Beurre Blanc
16\$

SESAME SEARED TUNA GF

Seared, Sesame Crusted, Wasabi Ginger Sauce
24\$

SEARED OCTOPUS GF

Fingerling Potatoes, Tomatoes, Movida Cocino
22\$

ASPARAGUS FRIES

Tempura Battered, Dusted with Togarashi, Chipotle Aioli
16\$

KOREAN BBQ RIBS

Hoisin BBQ Sauce, Sesame Seeds
22\$

SMALL BITES

STEAK
TERIYAKI GF

MP

Bite Sized
Pieces of
Ribeye Steak,
Seared,
Topped with
Teriyaki Sauce

CHICKEN
JERMAINE GF

14\$

Bite Sized
Pieces of
Tender
Chicken, Sweet
Savory Sauce

SALMON
BITES GF

23\$

Cajun
Roasted
Salmon, with
a Lobster
Cream Sauce

SEARED
SCALLOPS GF

24\$

Three Large
Scallops in a
Champagne
butter cream
Sauce

CLASSIC ENTREE

BUTTER
BURGER

32

Butter Infused
Beef Patty,
Served with
Tomato Bacon
Jam, House
Pickles,
Chipotle Aioli,
Fries

PAD THAI GF
24

Short Rib 13
Shrimp 12
Chicken 8
Tofu 5

Rice Noodles,
Spicy Peanut
Sauce, Egg,
Mushrooms,
Carrots, Bean
Sprouts

CHICKEN
ENTREE

34

Weekly
Chicken
Special, Mixed
Vegetables,
White Rice

COD

42

Miso Glazed
Cod, Served in a
Bacon Dashi
Broth, Bok
Choy,
Mushrooms,
Ginger Scallion

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