



Specialty Cocktails

\$15

La Paloma

*Don Julio Blanco, Lime Juice,
Grapefruit Soda, Salted Rim*

El Guapo

*Don Julio Reposado, Passion Fruit,
Cointreau Noir, Agave Nectar, Lime Juice*

Jalapeño Margarita

*Jalapeño Infused House Anejo, Cointreau,
Lime Juice, Agave Nectar*

Garita Cocktail

*Don Julio Reposado, St. Germain, Ginger,
Simple Syrup, Lime Juice, Ginger Beer*

Eastern Tango

*Absolut Orient Apple, Nigori Sake,
St. Germain, Lime Juice, Agave Nectar*

Golden

*Hendricks Gin, Lime Juice, Simple Syrup,
Sriracha, Freshly Ground Pepper*

Hot Honey

*Milagro Reposado, Drambuie, Mango Juice,
Lime Juice, Sugar Rim*

Pyrus

*Grey Goose La Poire, St. Germain,
Grapefruit Juice, Lemon Juice, Bitters,
Prosecco*

Sparkling / White Wines

Domaine Carneros <i>Sparkling Wine, Napa Valley, California</i>	\$13 / \$48
Edna Valley <i>Chardonnay, Central Coast, California</i>	\$10 / \$36
Whitehaven <i>Sauvignon Blanc, Marlborough, New Zealand</i>	\$12 / \$44
Elk Cove <i>Pinot Gris, Willamette Valley, Oregon</i>	\$12 / \$44
Montinore Estate <i>"Borealis", White Blend, Willamette Valley, Oregon</i>	\$10 / \$36

Red Wine

Domaine Chandon <i>Pinot Meunier, Napa Valley, California</i>	\$12 / \$44
Mercer Canyons <i>Cabernet Sauvignon, Horse Haven Hills, Washington</i>	\$11 / \$38
Brancaia <i>Tre Red Blend, Tuscany, Italy</i>	\$14 / \$50

Sake

Junmai	\$12 / \$44	Gekkeikan Nigori Sake	\$ 9 / \$17
Junmai Ginjo	\$14 / \$52	Gekkeikan Plum Wine	\$11 / \$35
Junmai Daiginjo	\$16 / \$56	Gekkeikan Zipang Sparkling Sake	\$17
Black and Gold	\$12 / \$34	Horin Sake	\$34

Beer

Harpoon IPA, Boston, MA	\$7.5	Kirin, Japan	\$7.5
Corona, Mexico	\$7.5	Kirin Light, Japan	\$7.5
Asahi, Japan	\$8	Sapporo (22 oz. can), Japan	\$12



Bento Box Lunch

11:30AM - 2:30PM
 Selections for \$24

Include Seaweed Salad, Edamame, and Green Tea.
 Add Miso Soup for \$3.

*The Atlantic

*Spicy Tuna Roll (6 pcs.) Tuna, Cucumber,
 Tempura Chips, Spicy Sauce
 Tuna Nigiri (5 pcs.)
 Tuna Sashimi (2 pcs.)*

*The Sushi-Teq

*California Roll (6 pcs.) Snow Crab,
 Cucumber, Avocado, Flying Fish Roe
 Salmon Nigiri (5 pcs.)
 Tuna Sashimi (2 pcs.)*

*The Big Dig

*Spicy Salmon Roll (6 pcs.) Salmon,
 Cucumber, Tempura Chips, Spicy Sauce
 Salmon Nigiri (5 pcs.)
 Salmon Sashimi (2 pcs.)*

*The 510

*Spicy Yellowtail Roll (6 pcs.) Yellowtail,
 Cucumber, Tempura Chips, Spicy Sauce
 Ebi (Shrimp) Nigiri (5 pcs.)
 Salmon Sashimi (2 pcs.)*

Signature Items

*Yellowtail Ceviche \$16

Hamachi, Sriracha, Black Sesame Oil, Ponzu

*Madai Carpaccio \$15

Japanese Red Snapper, Balsamic Ponzu

Unagi Kawari-Zushi \$18

*Grilled Eel over a bed of Seafood and
 Vegetables, Sushi Rice, Sweet Soy*

*Striped Jack Fruit Salad \$14

Medley of Seasonal Fruit, Hint of Spice

*Smoked Salmon \$17

*House Smoked, Wasabi Sour Cream,
 Garlic Oil, Tomato, Scallion, Cilantro*

*Salmon Avocado Salad \$15

*Salmon over a bed of Crab Stick, Avocado,
 Cucumber, Tobiko, Light Mayo*

*Tuna Tataki \$15

*Maguro, Ichimi Red Pepper, Crushed
 Sesame, Ponzu, Jelly, Garlic Chips and
 Scallions*

*Hamachi Tartare \$17

*Yellowtail Tartare, Pickled Melon Gourd
 Sour Cream, Dashi Chive Oil*

*Sashimi Flight or Omakase Sushi

*Not Your Conventional Platter
 Chef Oga's Innovative Creations (ask server)*

Before placing your order, please inform your server if a person in your party has a food allergy.

17% Service Charge for parties of 6 or more will automatically be added to your check.

**These items contain raw ingredients and can be made to order. Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.*



Signature Rolls

The Greenway \$13

Soy Wrapped Cucumber, Avocado, Roasted Bell Pepper, Shiitake Mushroom, Boston Bibb Lettuce and Burdock Root Over Avocado and Habanero Sauce

***Fort Point Channel \$15**

Salmon, Avocado and Roasted Bell Peppers Atop an Inside Out Roll of Cucumber, Avocado, Asparagus and Tobiko with Garlic, Olive Oil and Tosa Soy Sauce

Makimono Menu

Hosomaki (*seaweed on the outside*)

Ebi-kyu \$8

Shrimp and Cucumber

***Sake-avo \$7**

Salmon and Avocado

***Tekka \$7**

Tuna

***Negitoro-taku \$10**

Fatty Tuna and Scallions, Pickled Radish

***Negihama \$7**

Yellowtail and Scallions

Uramaki (*inside-out*)

***Spicy Tuna \$9**

Tuna, Cucumber, Tempura Chips, Spicy Mayo

***Spicy Salmon \$8**

Salmon, Cucumber, Tempura Chips, Spicy Mayo

***Spicy Yellowtail \$9**

Yellowtail, Cucumber, Tempura Chips, Spicy Mayo

***Spicy Scallop \$10**

Fresh Scallop, Asparagus, Cucumber, Tobiko, Spicy Mayo, Red Pepper String

Backdraft \$8

Spicy Baked Salmon, Avocado, Cucumber, Scallions

***Snow Crab California \$13**

Snow Crab, Cucumber, Avocado, Flying Fish Roe

***Caterpillar \$14**

Eel, Cucumber, Avocado, Flying Fish Roe

***Rainbow \$16**

California with a Rainbow of Fish on Outside Layered with Avocado

***Alaskan \$7**

Salmon, Cucumber, Avocado, Scallions

Philadelphia \$7

Smoked Salmon, Cream Cheese, Cucumbers, Scallions

Una-avo \$7

Eel and Avocado

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Sushi / Sashimi

Tamago (<i>Shrimp & Egg</i>) \$4 / \$9	*Honjake (<i>Salmon</i>) \$4 / \$10
*Ika (<i>Squid</i>) \$3 / \$8	*Zuke-Salmon (<i>Marinated Salmon</i>) \$5 / \$13
*Tako (<i>Octopus</i>) \$3 / \$8	*Smoked Salmon \$4 / \$11
Ebi (<i>Shrimp</i>) \$4 / \$10	Unagi (<i>Freshwater Eel</i>) \$5 / \$14
*Saba (<i>Japan Mackerel</i>) \$5 / \$14	Shira-yaki (<i>Japanese Freshwater Eel</i>) \$6 / \$16
*Kohada (<i>Silver Shad</i>) \$5 / \$14	Meso-anago (<i>Sea Eel</i>) \$8
Zuwai (<i>Snow Crab</i>) \$5 / \$14	*Tobiko (<i>Flying Fish Roe</i>) \$4 / \$11
*Shiromi (<i>White Fish</i>) \$3 / \$8	*Ikura (<i>Salmon Roe</i>) \$5 / \$13
*Madai (<i>Japanese Red Snapper</i>) \$5 / \$14	*Uni (<i>Sea Urchin</i>) \$6 / \$16
*Shima-aji (<i>Japanese Amberjack</i>) \$5 / \$14	*Chu-toro (<i>Mid-fatty Tuna</i>) Market
*Maguro (<i>Tuna</i>) \$4 / \$10	*Toro (<i>Fatty Tuna</i>) Market
*Hamachi (<i>Yellowtail</i>) \$4 / \$10	*Aburi-toro (<i>Torched Toro</i>) Market

Additions

Edamame \$6

Miso Soup \$6

Seaweed Salad \$7

Sushi Rice \$4

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