

## RAW BAR

FAT BABY ( NEWYORK )	3
WELLFLEET ( MASSACHUSETTS )	3
BEAU SOLEIL ( NEWBRUNSWICK )	3
IRISH POINT ( PRINCE EDWARD ISLAND )	3
COPPS ISLAND ( CONNETICUT )	2.75 / 1.5
SWEET PETITES ( PRINCE EDWARD ISLAND)	2.75 / 1.5
BARRET COVE ( VIRGINIA )	2.5 / 1.5
WILD WICOMICO ( VIRGINIA )	2.5 / 1.5
BLUE POINT ( VIRGINIA )	2.5 / 1.5
TOP NECK CLAM ( NEW JERGEY)	1.75 / 1.5

HAPPY HOUR: EVERYDAY UNTIL 7PM \$1.5 EACH

# RAMEN

## TOKYO 13

SOY SAUSE FLAVORED FISH BASED BROTH TOPPED WITH PORK BELLY, GARLIC OIL, BAMBOO SHOOT, MIZUNA(JAPANESE WATERCRESS), SCALLION, BONITO FLAKES

## KYOTO 13

SOY SAUSE FLAVORED CHICKEN AND FISH BASED BROTH TOPPED WITH PORK BELLY, GARLIC OIL, SOFT BOILED SEASONED EGG, BAMBOO SHOOT, SCALLION

## SAPPORO 13

CHICKEN BASED BROTH WITH HOUSE MISO TOPPED WITH CHICKEN CHASHU, CORN, BABY BOKCHOY, SCALLION, RED PEPPER, BLACK PEPPER

## OKINAWA 13

CHICKEN BASED BROTH WITH OKINAWA SEA SALT, YUZU PEPPER, SAKE KASU TOPPED WITH CHICKEN CHASHU, YUZU PEEL, SOFT BOILED SEASONED EGG, ASPARAGAS, SCALLION

## YOKOSUKA 15

KOMBU BROTH WITH SHRIMP, COCONUT MILK, GREEN CURRY TOPPED WITH SHRIMP, SHRIMP OIL, PEPPERS, FRIED PARSLEY SHALLOT, SNOW PEAS, MUSHROOMS

## VEGETABLE 13

KOMBU, SHIITAKE MUSHROOM BASED BROTH WITH HOUSE MISO TOPPED WITH TRUFFLE OIL, KING OYSTER MUSHROOM, SOFT BOILED SEASONAL EGG, CORN, SEAWEED, SCALLION

: GLUTEN FREE NOODLE AVAILABLE | 3

## KITCHEN

YUZU EDAMAME STEAMED EDAMAME WITH YUZU SALT	4
SHRIMP AVOCADO SHRIMP, AVOCADO, SEA WEED, HOUSE EGG YOLK SAUCE	7
UNI TOFU SEA URCHIN, OUR HOMEMADE TOFU, WASABI, HOUSE BONITO DASHI SAUCE	8
SAKE STEAMED OYSTERS (2 PIECES) SAKE STEAMED OYSTERS WITH SOY SAUSE, GINGER, YUZU PEEL, SCALLION	7
MELTY PORK BUN STEAMED BUN WITH PORK BELLY, LETTUCE, SCALLION, HOUSE TERIYAKI SAUCE, JAPANESE MAYO	4
SPICY SHRIMP BUN STEAMED BUN WITH SHRIMP, LETTUCE, CHIVE, HOUSE SPICY MAYO	4.5

ADD BRAISED PORK BELLY | 3

ADD SEAWEED | 1

ADD CHICKEN CHASHU | 3

ADD SCALLION | 1

ADD SOFT BOILED SEASONED EGG | 2

ADD BEAN SPROUTS | 1

ADD BAMBOO SHOOT | 1

ADD HOUSE BLEND HOT SPICES | FREE

## COCKTAIL

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### CHERRY BLOSSOM | 13

BISON GRASSVODKA, PLUM, JAPANESE PEACH, HIBISCUS, WORMWOOD BITTERS

### GINGER | 12

GINGER / CARDAMON VODKA, HOUSE GINGER SODA, LIME

### LYCHEE | 12

LYCHEE / GINGERVODKA, HOUSE LYCHEE JUICE, LIME

### FLOWER | 13

JAPANESE BARLEY VODKA, LAVENDER, ELDERFLOWER, CRANBERRY

### GREEN TOMATO | 13

JAPANESE BARLEY VODKA, TOMATO WATER, GREEN TOMATO JAM, LEMON

### TRUFFLE | 14

CITRUS / HARBVODKA, TRUFFLE HONEY, MUSCAT, GRAPEFRUIT

### BEE / CHAMOMILE | 14

CHAMOMILE GIN, LIMONCELLO, ORANGE BLOSSOM, DILL, LIME, LEMON, EGG WHITE, TONIC

### EARL GREY | 12

EARL GREY GIN, GRAPEFRUIT, TONIC

### PISTACHIO | 13

DRY GIN, HOUSE PISTACHIO CREAM, CAMPARI, CLEMENTINE

### BURDOCK | 13

DRY GIN, BURDOCK AMARO, DOLIN BLANC

## SAKE

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### DASSAI 50 "OTTERFEST" (JUNMAI DAIGINJO) | 24

BOTTLE 300ML ( FORTWO )  
YAMAGUCHI, JAPAN

### HAKKAISAN (TOKUBETSU JUNMAI) | 11

NIIGATA, JAPAN

## BEER

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### FIRE STONE PIVO PILSNER (CAN) | 5

### SIX POINT BENGALI IPA (CAN) | 5

### TWO HEARTED ALE IPA (BOTTLE) | 6

### ALLAGASH WHITE (BOTTLE) | 6

## NON ALCOHOLIC

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### HOUSE GINGER SODA | 4

### OOLONG TEA | 3

## CLASSIC

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### **BIJOU | 12**

DRY GIN, CHARTREUSE, SWEET VERMOUTH, ORANGE BITTERS

### **CORPSE REVIVER NO.2 | 12**

GIN, GRAND MARNIER, COCCHI BLANCO, ABSINTHE, LEMON

### **EAST SIDE | 13**

GIN, MINT, CUCUMBER, SUGAR, LIME

### **NEGRONI (WHITE) | 12**

GIN, SUZU, COCCHI BLANCO

### **HEMINGWAY DAIQUIRI | 12**

RUM, MARASCHINO, GRAPEFRUIT, LIME, ANGOSTURA BITTERS

### **OLD CUBAN | 14**

RUM, MINT, BROWN SUGAR, LIME, ANGOSTURA BITTERS, SPARKLING WINE

### **TOMMY'S MARGARITA | 12**

TEQUILA, AGAVE, LIME

### **EL DIABLO BLANCO | 12**

MEZCAL, VANILLA, LEMON, GINGERALE

### **OAXACA OLD FASHIONED | 12**

REPOSADO TEQUILA, MEZCAL, AGAVE, ANGOSTURA BITTERS

### **OAXACA NEGRONI | 12**

MEZCAL, ANCHO REYES, CYNAR

### **SMOKEY MATADOR | 12**

MEZCAL, PINEAPPLE, LIME, WORMWOOD BITTERS



### **THE FINAL WORD | 12**

BOURBON, MARASCHINO, CHARTREUSE, LIME

### **GOLD RUSH | 12**

BOURBON, HONEY, LEMON

### **MINT JULEP | 13**

BOURBON, MINT, SUGAR, WATER

### **OLD FASHIONED | 12**

BOURBON, BROWN SUGAR, ORANGE, ANGOSTURA BITTERS

### **SAZERAC | 12**

RYE, BROWN SUGAR, ABSINTHE, PEYCHAUD'S BITTERS, ANGOSTURA BITTERS

### **WHISKEY COCKTAIL | 13**

RYE, BENEDICTINE, ABSINTHE, ANGOSTURA BITTERS, ORANGE BITTERS

### **WHISKEY COCKTAIL NO.2 | 13**

BOURBON, TEMPUS FUGIT CACAO, FERNET BRANCA, ANGOSTURA BITTERS

### **VIEUX CARRE | 13**

RYE, COGNAC, BENEDICTINE, SWEET VERMOUTH, ANGOSTURA BITTERS, PEYCHAUD'S BITTERS

### **JAPANESE OLD FASHIONED | 16**

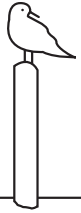
JAPANESE WHISKEY, BROWN SUGAR, ANGOSTURA BITTERS

### **PISCO SOUR | 13**

PISCO, SIMPLE SYRUP, LEMON, EGG WHITE

### **PIMM'S NO.1 CUP | 11**

PIMM'S, GINGERALE, CUCUMBER



## WINE

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### RED

#### **COW BELL, PINOT NOIR | 12**

OREGON, USA 2014

#### **CHATEAU D'OR ET DE GUEULES, SYRAH | 12**

RHONE VALLEY, FRANCE 2013

### WHITE

#### **CHATEAU GRAND ANTOINE, SAUVIGNON BLANK | 10**

VINEYARDS, FRANCE 2014

#### **VELENOSI VERDICCHIO | 9**

MARCHE, ITALY 2015

### SPARKLING

#### **FANTIEL, GLERA | 9**

GIULIA, ITALY

#### **BEETS | 12**

REPOSADO TEQUILA, BEETS BLASAMIC REDUCTION, DILL

#### **CUCUMBER | 13**

SPICY TEQUILA, CUCUMBER, LIME, BELL PEPPER

#### **CUMIN / YOGURT | 13**

CUMIN / DILL MEZCAL, YOGURT, STRAWBERRY JAM, LEMON

#### **GRAPEFRUIT | 13**

MEZCAL, GRAPEFRUIT, LIME, PALOSANTO WOOD

#### **TOMATO / CLAM | 13**

MEZCAL, TOMATO, CLAM, WASABI

#### **PINEAPPLE | 13**

PASSION FRUIT RUM, PINEAPPLE, VANILLA, LIME

#### **THAI TEA | 13**

CACHACA, THAI TEA, CONDENSED MILK, ABSINTHE

#### **AGED | 13**

BARRELAGED OLD FASHIONED

#### **SMOKE | 13**

BOURBON, ANCHO REYES, CYNAR, HOUSE BITTERS

#### **MATCHA | 15**

JAPANESE WHISKEY, MATCHA, HOUSE MATCHA LATTE

#### **HIJIKI (JAPANESE SEAWEED) | 14**

HIJIKI COGNAC, APPLE SHRUB, MINT, HONEY, LEMON, SEA SALT