

hot apps _____

Scallop Kaiyaki on Fire* baked on half shell	15
Fried Calamari sweet chili sauce, jalapeno	15
Baby Back Ribs slow-cooked, lightly blazed	15
House-made Pork Gyoza (5) steamed or pan-fried	10

cold apps _____

Ponzu Hamachi* tangy citrus soy, jalapeno	17
Salmon Tiradito* roasted garlic, tangy ponzu	18
Tuna Tartare with Tobiko* wonton chips	16
Spicy Crispy Rice Balls* sashimi, avocado, tobiko	16
Sashimi Sampler* assorted thick-cut fish	17

salads & soups

Sashimi* Salad honey wasabi dressing	18
Seared Filet Mignon* Salad tangy sesame dressing	18
Pork Dumpling Soup chicken broth, veggie	12
Seafood Miso Soup tangy dashi broth	15
Vegan Soup veggie broth	11

nigiri / sashimi _____

nigiri (on rice) 2/order / sashimi (no rice) 3/order

tuna*	9/13	mackerel*	7/10	snapper	7/9	tako octopus	7/9
escolar*	8/12	fresh scallop*	8/12	tobiko*	7/9	ika squid*	7/9
salmon*	8/12	spicy scallop*	9/13	broiled eel	7/9	tamago egg	4/6
yellowtail*	9/13	ikura*	8/11	ebi tiger shrimps	6/8	inari tofu skin	4/6

specialty sushi rolls _____

various cuts 6-8 pcs

Lobster BLT lobster tail, avocado, spicy kabayaki, tobiko*	28	the Rock assorted sashimi* & avocado roll, batter-fried, tobiko*, spicy kabayaki	18
Surf 'n Turf double shrimp tempura, avocado, spicy kabayaki, filet mignon tataki*, spicy kani, roasted shallot	22	Blazing Salmon avocado, cucumber, kani-kama, sweet miso, torched salmon*, scallions, tobiko*	18
O.M.G. double shrimp tempura, avocado, torched tuna*, salmon*, yellowtail*, spicy kabayaki, tobiko*	18	Twin Dragon salmon*, tuna*, avocado, cucumber, tobiko*, kaiware, spicy kabayaki	18
Back Bay double shrimp tempura, avocado, spicy tuna mix*, tobiko*, spicy kabayaki	18	Fire Cracker tuna*, salmon*, avocado, cucumber, spicy kabayaki, sweet chili sauce, tempura flakes	18
Dragon double shrimp tempura, kani-kama, avocado, broiled eel, tobiko*, kabayaki	18	Hawaii tuna*, salmon*, cucumber, tangy mango salsa, tempura flakes, ponzu, spicy kabayaki	18
Sweet Dynamite double shrimp tempura, avocado, torched salmon*, jalapeno, sweet & spicy kabayaki	18	the Amazing Spider soft-shell crab tempura, tangy baked scallop & mushroom, tobiko*, cucumber, avocado	22
Loaded Shrimp Tempura cucumber, avocado, tangy blue crab salad, tobiko*, spicy kabayaki	19	Vegan Paradise assorted veggie futo-maki, batter-fried, spicy mushroom, vegenaïse, spicy kabayaki	20

osaka-style box sushi _____

no nori, cuts 8

Oshi Tuna* avocado, spicy mayo, tobiko*, tempura flakes, scallions	18	Aburi Oshi-Salmon* torched, jalapeno, tobiko*, spicy mayo, tempura flakes	18	Oshi Rainbow* tuna, salmon, ebi, unagi, avocado, tamago, pairing toppings	25
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hot mains

Salmon Teriyaki with Garlic Broccolini rice, roasted sesame seeds, nori	25	Lemongrass Roasted Chicken marinated thigh meat, organic greens, rice	19
Lemon-Garlic Baked Snapper tempura furikake, seaweed salad, sushi rice	25	Braised Pork Belly Ramen Noodle Soup corn, egg, sprouts, tangy miso, scallions, nori	19
Sesame Seared Tuna Steak citrus greens, sushi rice, tomyum, ponzu	28	Spicy Filet Mignon Pho Noodle Soup 5oz. seared filet slices, sprouts, herbs	25
Tangy Baked Jumbo Scallops on Fire tempura furikake, seaweed salad, sushi rice	33	Grilled Spicy Shrimps on Teriyaki Ramen creamy sriracha, sprouts, yama-gobo, herbs	25
Broiled Miso Marinated Chilean Sea Bass asparagus, sushi rice, furikake	42	Teriyaki Seafood Udon assorted sashimi-grade seafood, imported Japanese udon, veggies, sesame seeds, nori	32
12 oz. Prime Boneless Rib Eye onion teriyaki marinade, garlic broccolini	45	Crunchy Shrimp Pasta fresh fettuccine, parmesan cheese, garlic butter kabayaki, tempura flakes, furikake	25
Seared Filet Mignon & Lobster Tail Furikake teriyaki glaze, garlic roasted baby bok choy	58	Fisherman's Spicy Pasta assorted sashimi-grade seafood, parmesan, fresh fettuccine, spicy garlic butter kabayaki, tempura flakes, furikake	32
La Mer "the sea" on Fire 6oz. lobster tail, scallops, shrimps, kabayaki, asparagus, asparagus, baked on half shell	48		

entrée sushi rolls

futomaki (large rolls), various cuts 10-12

the Emperor soft shell crab tempura, tobiko*, asparagus, avocado, ebi, filet mignon*, spicy kabayaki	30	Meat Lover filet mignon*, bacon, avocado, asparagus, scallion, sriracha, kabayaki, tobiko*	30
Viper broiled eel, cream cheese, tangy crab salad, asparagus, avocado, tobiko*, kabayaki	28	Filet Mignon & Tangy Blue Crab Salad filet mignon*, bacon, avocado, asparagus, scallion, spicy kabayaki, tobiko*	30
Crunchy Unagi broiled eel, asparagus, cream cheese, avocado, tobiko*, batter-fried, kabayaki	28	Dinosaur jumbo shrimp tempura, kani-kama, tobiko*, broiled eel, avocado, kabayaki	28
Osaka salmon*, crab, tobiko*, avocado, asparagus, cream cheese, batter-fried, spicy kabayaki	28	Lobster Tail Tempura 6oz. Maine lobster tail, cucumber, tobiko* avocado, spicy kabayaki, honey wasabi	30

sushi mains

the Black Pearl Sushi Boat* chef's selection & preparation of nigiri, sashimi, maki, toppings, seaweed salad for 2: 88; for 4: 160		Volcano spicy baked chopped seafood & mushroom, tempura flakes, California roll, tobiko*, fire	28
Nigiri or Sashimi Omakase* chef's selection & preparation, seaweed salad	45	Chirashi sushi rice, greens, assorted sashimi*	27

* these items are served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Before placing your order, please inform your server if a person in your party has an allergy.
 † 20% gratuity is automatically added for parties of 5 or more.

Thank you for your patronage.