

sea pearl

OYSTERS

- *WHITE STONE (VA) 3/PC
- *CHESAPEAKE GOLD (MD) 3/PC
- *TOP NECK CLAMS 2/PC

SOUP

- CRAB & CORN CHOWDER 9

GREENS

- CITRUS SALAD *Avocado, almonds and lemon* 9
- SIMPLE GREENS *Cucumber, carrots & sesame* 8
- KALE SALAD *Beets, feta, walnuts and sherry* 10
- CRISPY BRUSSELS SPROUTS *Nouc cham* 10

VEGETARIAN

- TEMPURA SHISHITO *Chili aioli* 7
- BUTTERNUT SQUASH PAKORA *Tamarind* 10
- SWEET POTATO CHAAT *Mango powder* 9
- FRIED BRUSSELS SPROUTS *Peanut cream* 8
- CHARRED EGGPLANT *Sichuan garlic* 7
- EDAMAME *Sea salt* 5
- TEMPURA KABOCHA *Ponzu* 8
- MAPO TOFU *Sichuan pepper, shiitake* 18
- *ADD EGG 2

COLD TASTING

- *HAMACHILI *Ponzu, orange* 15
- *TUNA POKE CRUNCH *Gochujang* 12
- *WALUTAKI *Grapefruit, peanuts, nouc cham* 14
- *HIRAME *Hatcho miso powder, olive oil* 15
- *TUNA TARTAR *Avocado, kosho emulsion* 16

HOT TASTING

- TIGER BITES *Short rib or pork belly* 10
- POPCORN ROCK SHRIMP *Spicy mayo* 15
- FRIED OYSTERS *Togorashi, yuzupon* 14
- DUCK POT STICKERS *Honey soy* 14
- PEI MUSSELS *Jalapeno, garlic, white wine* 15
- CRISPY CALAMARI *Sweet chili* 15

NOODLES

- 18-HOUR PORK RAMEN *Pork belly* 20
- SPICY MISO RAMEN *Shrimp, squid* 22
- LONG LIFE NOODLE *Crab meat, jalapeno* 24
- CLAY POT *Lap Chong, pork belly, shrimp, egg* 22

ENTREES

- *SALMON *Green apple curry, cilantro chutney* 25
- ICELANDIC COD *Crab meat, panko, yuzu* 27
- SCALLOP *Kabocha, shiitake, ponzu butter* 32
- CRAB CAKE *Mango slaw, sriracha aioli* 28
- GRILLED SHRIMP *Kung Pao, peanut sauce* 29
- MAINE LOBSTER *Basmati, red curry* 32
- FISHERMAN STEW *Coconut, lemongrass, chili* 35
- CHILEAN SEA BASS *Bok choy, miso, jalapeño* 37
- ORANGE LACQUERED CHICKEN 22
- BEEF SHORT RIB *Red miso, charred radicchio* 32
- LAMB SHANK *Tamarind, chick peas* 34
- FILET MIGNON *Sichuan chili* 30

SIDES 5

- MASHED POTATOES, FINGERLING POTATOES, FRIES, BOK CHOY, MUSHROOM, SPINACH, JASMINE RICE 3



SUSHI & SASHIMI

(PRICE PER/PC MINIMUM 2PC)

- *AKAMI *Tuna, negi dare* 5
- *HAMACHI *Yellowtail, pickled jalapeno* 4.5
- *HAMACHI TORO *Yellowtail belly, scallion* 5
- *SAKE *Salmon, kizami wasabi* 4
- *SAKE TORO *Salmon belly, ginger, tare* 4.5
- *WALU WALU *Escolar, jalapeno* 3
- *HIRAME *Flounder, oba oil* 4.5
- *NAMAHOTATE *Dayboat scallop, yuzu kosho* 5
- *IKURA *Salmon roe* 4.5
- AVOCADO *Sweet miso* 2.5
- UNAGI *Freshwater eel* 4.5
- *BLUE FIN 'O' TORO *Tuna belly, scallion* 10
- BOTAN EBI *Sweet Shrimp, ponzu glaze* 6
- *UNI 10

MAKIMONO (ROLLS)

- *TUNA 8
- *SPICY TUNA 8
- *SALMON SKIN 5
- *SALMON AVOCADO 8
- *YELLOWTAIL & SCALLION 8
- *YELLOWTAIL & JALAPENO 8
- EEL CUCUMBER 10
- SHRIMP TEMPURA 9
- CALIFORNIA 7
- SWEET POTATO 5

- *SPICY SCALLOP 14
Cucumber, spicy mentaiko mayo, crunch
- *CRUNCHY TUNA 13
Cucumber, avocado, jalapeno, chili aioli

MAINE LOBSTER 19
Soy paper, tempura sweet potato, sweet miso

BLUE CRAB 14
Cucumber, avocado, crunch, tobiko, sesame

*CRUNCHY EBI 12
Avocado, pickled cabbage, sweet chili

*KABAYAKI 12
Salmon skin, kani, cucumber, avocado, ito-bonito

HELL 13
White fish, jalapeno, cream cheese, tempura fried, habanero sauce

*TORO & SCALLION 17
Pickle ginger

SOFT SHELL CRAB 16
Avocado, cucumber, spicy mayo, tobiko

FIRECRACKER 16
Tempura shrimp, blue crab, avocado, crunch

*FLYING HAWAIIAN 15
Yellowtail, walu, avocado, chipotle aioli, ume gastric

*PARADISE 16
Blue crab, salmon, avocado, pickled jalapeno, mango, tobiko, smoked jalapeno

FARMSTEAD 12
Inari, shiitake, gobo, avocado, sweet drop pepper, sweet miso

A Gratuity of 20% will be added to parties of eight or more

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.