

○ SOUP AND SALAD

○ Avocado salad \$6.75

our salad topped with avocado and served with homemade ginger dressing

○ Baby Octopus Salad \$9.00

cooked, marinated baby octopus served over a bed of seaweed salad

○ House salad \$5.25

romaine lettuce with carrots, tomatoes, & cucumbers, served with our homemade ginger dressing

○ Miso soup \$3.00

soy bean broth with tofu, seaweed and scallions

○ Seafood soup \$5.00

light fish broth with shrimp, surf clam, crabstick and mussel

○ Seaweed Salad \$6.25

mixed seaweed marinated in special sesame sauce

○ Tuna & Avocado salad \$12.00

our salad topped with pan seared tuna, avocado & spicy homemade ginger dressing

○ APPETIZERS FROM THE KITCHEN

○ Spicy Shrimp \$13.00

butterflied shrimp topped with crab meat and our spicy imperial sauce

○ Pan Fried Squid \$8.75

squid and broccoli pan fried with sesame oil and served with our teriyaki sauce

○ Beef negimaki \$9.50

thinly sliced beef rolled up with scallions. Served with our homemade teriyaki sauce

○ Edamame \$6.25

lightly salted boiled soybeans. quick & delicious

○ Grilled squid \$8.75

served with teriyaki sauce

○ Gyoza dumplings (6) \$7.50

fried pork dumplings served with ponzu sauce

- **Nasu yaki** \$8.50

grilled eggplant served with miso sauce

- **Seafood kushiyaki** \$12.00

salmon, shrimp and scallops, green pepper & onion on a skewer served with our homemade teriyaki sauce

- **Shrimp & vegetable tempura** \$12.00

jumbo shrimp with a variety of vegetables, battered & fried. Served with ginger tempura sauce

- **Shumai dumplings (6)** \$7.50

steamed shrimp dumplings served with tangy fruit sauce

- **Spicy mussels** \$10.50

New Zealand greenshell mussels baked with our special spicy sauce. A local favorite!

- **Spider's house** \$13.00

two soft shell crabs with a variety of vegetables, battered & fried. Served with ginger tempura sauce

- **Vegetable tempura** \$8.50

a variety of vegetables, battered & fried. Served with ginger tempura sauce

- **Yakitori** \$9.50

broiled chicken, green peppers & onions served on a skewer with our homemade teriyaki sauce

- **APPETIZERS FROM THE SUSHI BAR**

- **Hawaiian Poke** \$12.75

marinated ahi poke served over a bed of seaweed salad

- **Rockfish ponzu** \$10.00

fresh rockfish sashimi served in ponzu sauce

- **Salmon sashimi appetizer** \$14.50

slices of raw salmon served with shaved daikon radish

- **Sashimi sampler** \$14.00

chef's choice of delectable raw fish slices served with shaved daikon (radish)

- **Sushi sampler** \$9.00
chef's choice of 4 pieces of sushi nigiri
- **Takosu** \$9.00
thinly sliced octopus over a bed of cucumber served in rice wine vinegar
- **Tuna carpaccio** \$11.00
pan seared tuna served on a bed of seaweed salad & topped with a drizzle of wasabi mayo dressing
- **Tuna sashimi appetizer** \$15.50
slices of raw tuna served with shaved daikon radish
- **White tuna sashimi appetizer** \$15.50
slices of raw white tuna served with shaved daikon radish
- **Yellowtail sashimi appetizer** \$15.50
slices of raw yellowtail served with shaved daikon radish

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○ **SUSHI NIGIRI A LA CARTE**

- ***add quail egg** \$1.75
- **Albacore** \$6.00
- **Bonit** \$5.50
- **Conch** \$5.75
- **Crabmeat** \$6.50
- **Crabstick** \$4.50
- **Eel** \$6.00
- **Flounder** \$5.00
- **Flying fish roe** \$6.00
add quail egg for \$1.75
- **Inari (sweet tofu skin)** \$4.00

- Mackerel \$5.00
- Octopus \$6.50
- Red clam \$5.50
- Red snapper \$5.50
- Rockfish \$6.00
- Salmon \$6.00
- Salmon roe \$6.50
add quail egg for \$1.75
- Scallop \$5.75
- Sea urchin \$8.00
add quail egg for \$1.75
- Shrimp \$6.00
- Smelt roe \$6.00
add quail egg for \$1.75
- Smoked salmon \$5.75
- Squid \$5.00
- Sweet shrimp \$6.00
- Tamago (egg omelet) \$4.00
- Tuna \$6.25
- White tuna \$6.25
- Yellowtail \$6.25
- **SUSHI MAKI**

- **1/2 Futo Maki** \$7.50
eel, egg, shitake mushroom, avocado & crabstick
- **Asparagus Roll** \$4.25
- **Avacado Roll** \$4.50
- **California** \$5.95
crabstick, cucumber, avocado
- **Coastal Roll** \$7.75
fresh spicy salmon & cucumber with tempura chips outside
- **Crunchy Roll** \$9.25
smoked salmon, eel & avocado with tempura chips outside
- **Cucumber Roll** \$4.25
- **Eel & Cucumber Roll** \$7.00
- **Ichiban Roll** \$7.75
spicy scallop & shiitake mushroom
- **Key West Roll** \$7.75
spicy conch & avocado with wasabi roe outside
- **Mackerel & Ginger** \$6.00
- **Mermaid Roll** \$6.25
cream cheese, cucumber, avocado
- **Salmon Roll** \$5.75
- **Salmon Skin Roll** \$5.25
skin is sautéed & wrapped with rice in seaweed paper
- **Shrimp & Avocado Roll** \$7.00
steamed jumbo shrimp with avocado
- **Shrimp Tempura Roll** \$8.75
jumbo shrimp battered & fried with avocado
- **Smoked Salmon Roll** \$6.50

with cream cheese (Philly) add \$0.75

with asparagus add \$0.25

- **Spicy California** \$6.50

crabstick, cucumber, avocado, spicy sauce with smelt roe outside

- **Spicy Salmon** \$6.75

- **Spicy Tuna Roll (w/ cucumber)** \$6.75

spicy tuna and cucumber

- **Spider Roll** \$8.75

fried soft shell crab & cucumber

- **Tuna Roll** \$5.25

fresh tuna and cucumber

- **Vegetable Roll** \$6.75

cucumber, avocado, asparagus & shiitake mushroom

- **Yellowtail & Scallion Roll** \$6.25

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- **SPECIALTY ROLLS**

- **Alaska** \$11.75

shrimp, salmon, scallop crabstick & cucumber, topped with salmon roe

- **Baked Phatty Jay** \$12.00

crabstick, asparagus, & white tuna baked with special spicy sauce & topped w/ crunchies & eel sauce

- **Chip Roll** \$13.00

tempura shrimp, jalapeño, avocado, cukes inside topped w/ tuna, crunchies, sriracha, & eel sauce

- **Chuck Webb** \$12.75

crabstick, cream cheese, cucumber & smoked salmon topped with eel

- **Crazy rockin'** \$11.75

cucumber, eel & crabstick surrounded by 2 pieces of tuna, salmon & avocado

- **Dragon** \$12.00

jumbo tempura shrimp, surrounded by eel & avocado

- **Dynamite** \$12.00
shrimp, crabstick, lump crab, scallop, avocado & spicy sauce, deep fried outside
- **Flying Hawaiian** \$11.25
jumbo tempura shrimp & pineapple inside and covered in smelt roe
- **G Money** \$12.00
yellowtail, scallions & smoked salmon topped with G money sauce
- **Habgoblin** \$11.50
steamed shrimp & cucumber inside topped w/ avocado, seared tuna, and wasabi mayo
- **Kevin Poole** \$12.75
jumbo lump crabmeat salad with smelt roe, topped with yellowtail
- **Killa** \$11.25
cucumber, avocado & crabstick topped with tuna
- **Lemon Roll** \$12.00
jumbo tempura shrimp, cucumber & spicy sauce topped w/ salmon, thinly sliced lemon & sweet sauce
- **M&M** \$13.00
avocado, cream cheese, eel, shrimp, crabstick, wrapped in soy paper, fried & topped with sweet sauce
- **Maria's Purple Isle** \$9.75
tuna, mango & avocado
- **Maryland** \$10.50
jumbo lump crabmeat with asparagus
- **Ocean City** \$12.00
spicy jumbo lump crabmeat & asparagus surrounded by avocado
- **Rainbow** \$11.50
cucumber, avocado, crabstick & spicy sauce, surrounded by tuna, flounder & salmon
- **Big Germ Roll** \$13.00
panko, shrimp, tuna, avocado, topped with fried banana
- **Roll Substitutions and Additions**

Vegetables ... \$1.25
Fish ... \$2.25
Fruit ... \$1.25
Crab meat ... \$3.00
Sauce ... \$0.50
Fish Roe ... \$1.25

○ **VooDiu** \$12.00

same as M&M, but wrapped in seaweed paper, fried & topped with sweet & spicy sauce

○ **ENTRÉES FROM THE SUSHI BAR**

○ **Chirashi** \$23.00

chef's selection of thinly sliced raw fish over bed of sushi rice

○ **Fried Rice (Chicken)** \$11.00

with egg, carrots, peas, onions, & pineapple

○ **Fried Rice (Shrimp)** \$12.50

with egg, carrots, peas, onions, & pineapple

○ **Fried Rice (Vegetable)** \$9.00

with egg, carrots, peas, onions, & pineapple

○ **King Boat** \$96.00

chef's large selection of sashimi, 15 pieces of nigiri, california, spicy tuna & cowboy roll
*comes with choice of 4 sides (soup or salad)

○ **Love Boat for 2** \$72.00

chef's selection of sashimi, 10 pieces of nigiri, california, spicy tuna & cowboy roll
*comes with choice of 2 sides (soup or salad)

○ **Ocean Sushi Deluxe** \$24.50

chef's selection of 10 pieces of nigiri sushi & one California roll

○ **Sashimi Bounty** \$27.00

advanced selection of thinly sliced raw fish, served with bowl of rice

○ **Spicy Roll Combo** \$20.00

a spicy tuna, a spicy california, & a coastal roll

○ **Sushi & Sashimi Combo** \$29.00

5 pieces nigiri, 5 kinds of sashimi, & one tuna roll

- **Sushi Roll Combo** \$18.00

a tuna roll, california, & salmon roll

- **Tekka don** \$23.00

thinly sliced raw tuna over bed of sushi rice

- **The Local Favorites** \$27.00

spider, crunch, dynamite

- **Veggie Roll Combo** \$16.00

a cucumber roll, a mermaid, & a vegetable roll

- **Yaki Udon Noodle (Chicken)** \$15.00

stir-fried udon noodles with cabbage, carrots, zucchini, and onion

- **Yaki Udon Noodle (Shrimp)** \$16.50

stir-fried udon noodles with cabbage, carrots, zucchini, and onion

- **Yaki Udon Noodle (Vegetable)** \$13.00

stir-fried udon noodles with cabbage, carrots, zucchini, and onion

○ **ENTRÉES FROM THE KITCHEN**

- **Beef Negimkai Teriyaki** \$19.50

sautéed thinly sliced beef rolled up with scallions, served with steamed vegetables & teriyaki sauce

- **Chicken Katsu** \$18.50

chunks of panko encrusted chicken breast & veggies lightly battered & fried. served with tangy sauce

- **Chicken Tempura** \$19.00

chunks of chicken & veggies lightly batter & fried. served with ginger tempura sauce

- **Chicken Teriyaki** \$19.00

chicken sautéed in our homemade teriyaki sauce & served with steamed vegetables

- **Filet Mignon Teriyaki** \$24.00

delectable filet sautéed in our homemade teriyaki sauce & served with steamed vegetables

- **New York Strip Teriyaki** \$23.00
NY strip sautéed in our homemade teriyaki sauce & served with steamed vegetables
- **Salmon Teriyaki** \$20.00
salmon sautéed in our homemade teriyaki sauce served with steamed veggies
- **Scallop Teriyaki** \$22.00
large fresh scallops sautéed in our homemade teriyaki sauce. served with steamed vegetables
- **Seafood Teriyaki** \$24.00
salmon, jumbo shrimp & scallops sautéed in homemade teriyaki sauce. served w/ steamed vegetables
- **Sesame Encrusted Tuna** \$23.00
sesame & panko encrusted tuna. topped with wasabi sauce & served with steamed veggies
- **Shrimp & Vegetable Tempura** \$20.50
jumbo shrimp and vegetables lightly battered & fried. served with ginger tempura sauce
- **Tofu Teriyaki** \$16.50
sesame encrusted tofu sautéed in our homemade teriyaki sauce. served with steamed vegetables
- **Una Ju** \$22.00
smoked eel over bed of rice. served with pickled daikon & topped with sweet eel sauce
- **Vegetable Tempura** \$16.50
large selection of vegetables lightly battered & fried. served with ginger tempura sauce
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- **YAKI UDON NOODLE**
- **Vegetable Yaki udon Noodle** \$13.00
- **Chicken Yaki udon Noodle** \$15.00
- **Shrimp Yaki udon Noodle** \$16.50
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- **FRIED RICE**

- Vegetable Fried Rice \$9.00
- Chicken Fried Rice \$12.00
- Shrimp Fried Rice \$13.00
- Maryland Fried Rice \$15.50
shrimp, crabmeat & old bay seasoning

○ DESSERTS

- Banana Tempura \$5.50
fresh banana lightly battered & fried. topped with whipped cream & chocolate syrup
- Fried Ice Cream \$5.50
vanilla ice cream surrounded by pound cake fried & topped with whipped cream & chocolate syrup
- Mochi Ice Cream \$2.50
flavored ice cream wrapped in pressed rice paper in red bean, green tea, mango or strawberry

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○ BEVERAGES

○ Beers on Tap

Allagash White Draft (Portland, ME)
 Brooklyn Sorachi Ace (Brooklyn, NY)
 Burley Oaks Draft Seasonal (Berlin, MD - America's Coolest Small Town)
 Dogfish Head Draft Seasonal *Ask Your Server* (Milton, DE)
 Evolution Draft Seasonal *Ask Your Server* (Salisbury, MD)
 Sapporo (Japan)

○ Craft Beers

Brooklyn Brewery Brown Ale (Brooklyn, NY)
 Brooklyn Brewery Summer Ale (Brooklyn, NY) (seasonal)
 Crabbies Ginger Beer (UK)
 Dale's Pale Ale (Breward, NC)
 Evolution Rise Up Stout (Salisbury, MD)
 Flying Dog (seasonal) (Frederick, MD)
 Grey Lady (Nantucket, MA)
 Hell or High Watermelon Wheat (San Fran, CA)
 Hitachino Nest Dai Dai (Japan)
 Hitachino Nest Espresso Stout (Japan)

Hitachino Nest Red Rice Ale (Japan)
Hitachino Nest XH (Japan)
Hopnotch (Salt Lake City, UT)
Mama's Little Yella Pils (Breward, NC)
Old Chub Scotch Ale (Breward, NC)
Stone IPA (San Diego, CA)
Vanilla Porter (Breckenridge, CO)
Wells Banana Bread (UK)

- **Domestic Beers**

Bud Light
Coors Light
Miller Light
Miller High Life (7 oz Ponies)
Natural Light (US)
O'douls (US)
Angry Orchard Cider (US)
Stella Artois Cider

- **Gosling's Ginger Beer (non-alcoholic, per can) \$4.00**

- **Import Beers**

Asahi (Japan)
Kirin Ichiban (Japan)
Kirin Light (Japan)
Sapporo 22oz (Japan)
Sapporo Light (Japan)
Chang(Thailand)
Crabbies Ginger Beer (UK)
Corona (Mexico)
Guinness (Ireland)
Steinlager Pure (New Zealand)
Tsing Tao (China)

- **Japanese Soda (per bottle) \$2.75**

- **Orange Juice, Pineapple Juice, Cranberry Juice (per glass) \$1.75**

- Pepsi, Diet Pepsi, Pink Lemonade, Ginger Ale, Sierra Mist, Iced or Hot Green Tea \$2.25
- Red Bull and Sugar Free Red Bull (per 8.4oz can) \$4.00

- **Wine**

- Bridlewood Pinot Noir (Healdsburg, CA)
- Cigar Zin Red Zin (Healdsburg, CA)
- Grayson Cellars Cab Sauv (St. Helena, CA)
- Penfolds Koonunga Hill Shiraz (S. Australia)
- Round Hill Merlot (St. Helena, CA)
- Beringer White Zin (Napa, CA)
- Bex Riesling (Germany)
- Fuki Plum Wine (Japan)
- Hess Chardonnay (Napa, CA)
- Lagaria Pinot Grigio (Italy)
- Mohua Sauv Blanc (New Zealand)

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- **SAKE**

- **House**

- Served hot or cold

- **Moonstone Asian Pear / Coconut-Lemongrass / Plum**

- 300ml (served chilled)

- **Moonstone Raspberry**

- 750mL (served chilled)

- **Rihaku Dreamy Clouds**

- 300mL (Unfiltered Junmai) (served chilled)

- **Sakemoto**

- 300mL (Junmai) (served chilled)

- **Ty-Ku**
350mL/700mL (Junmai Gingo) (served chilled)