



## SNACKS

<b>POKE*</b> Tuna   Seaweed   Edamame   Crispy Shallots	18
<b>HAMACHI MARIACHI*</b> Sliced Hamachi   Cilantro Purée   Thin Sliced Jalapeño   Roasted Garlic Ponzu	20
<b>SHISHITO PEPPER &amp; CALAMARI TEMPURA</b>	14
<b>KOREAN CRISPY CHICKEN WINGS</b>	14
<b>PARATHA TACOS</b> Braised Marinated Beef Short Rib   Indian Spices   Pickled Onions   Tzatziki	12
<b>ROBATA LAMB MISHKAKI</b> Unique Blend of Ground Lamb and Beef Mixed with Indian Spices   Naan Bread   Raita Sauce	12
<b>BAKED OYSTERS</b> (Order of 4) Japanese Mayo   Bonito Flakes   Ponzu   Panko   Tobiko	16
<b>TIFFIN TRIPLE COMBO</b> 3 Wings   Calamari   2 Baked Oysters	23

## SUSHI | RAW BAR

<b>TIGER ROLL*</b> Spicy Tuna   Tempura Shrimp	18
<b>CHESAPEAKE CRAB ROLL*</b> Crab   Avocado   Tobiko	22
<b>VEGETABLE ROLL*</b> Asparagus   Avocado   Sweet Potato Tempura   Cucumber   Cauliflower Crust	12
<b>DAILY SELECTION RAW HALF-SHELL OYSTERS*</b> 3.50 each   38 dz Classic Mignonette   Cocktail Sauce	
<b>SEAFOOD TOWER*</b> 6 Cocktail Shrimp   Half Dozen Oysters   1 Steamed Lobster Tail   Tuna Poke   Horseradish   Cocktail Sauce   Kombu Mignonette	75
<b>LARGE SEAFOOD TOWER*</b> 10 Cocktail Shrimp   One Dozen Oysters   2 Steamed Lobster Tails   Tuna Poke   Horseradish   Cocktail Sauce   Kombu Mignonette	99

## SOUP & SALADS

<b>SOUP OF THE DAY</b>	9	<b>CAESAR SALAD</b>	14
<b>ASIAN EGGPLANT</b> Japanese Eggplant   Lightly Tempura Battered   Sambal Aioli   Sweet Chili Sauce	12	<b>TUSCAN KALE SALAD</b> Lacinato Kale   Lemon   Garlic   Pecorino Cheese   Crunchy Croutons	11

## PLATES

<b>ROBATA WITH CHICKEN   SHRIMP   BEEF*</b> Baby Vegetables   Steamed Rice   Shishito Peppers   Teriyaki Glaze	24
<b>RAMEN WITH CHICKEN OR SHRIMP*</b> Yellow Pea Tendril   Roasted Pearl Onion   Radish   Soft Boiled Egg   Cilantro   Pickled Red Onion   Sweet Chili   Garlic Togarashi   Miso   Ginger   Lemongrass	24
<b>BIBIMBAP HAMACHI*</b> (Finished Table Side) Japanese Rice   Edamame   Mushrooms   Bean Sprouts   Julienne Vegetables   Scallions   Egg   Gochujang Sauce	24
<b>FISH &amp; CHIPS</b> Mushy Peas   Malt Vinegar Dust   Tartar Sauce	19
<b>MARYLAND STYLE LUMP CRAB CAKES</b> Grilled Fresh Corn Salsa   Blistered Tomato Riesling Light Cream Sauce	34
<b>TANDORI SEA BASS</b> Pan Seared Glazed Chilean Sea Bass   Root Vegetables   Basmati Rice	36
<b>BUTTERNUT SQUASH RAVIOLI</b> Fresh Basil   Oven Roasted Heirloom Tomato Sauce   EVOO   Pecorino Cheese   Pine Nuts	20
<b>DUCK BREAST*</b> Boneless Maple Leaf Duck Breast Marinated in Special Rub   Japanese Rice   Vegetables   Ginger Soy Glaze	34
<b>CHICKEN TAJINE*</b> Moroccan Spiced Chicken Breast   Roasted Vegetables   Saffron Couscous   Harissa   Chicken Broth	29
<b>16oz BONE IN RIBEYE*</b> Togarashi Rub   Roasted Asparagus   Garlic Potato Purée   Merlot Sauce	55
<b>8oz BEEF WELLINGTON*</b> Wild Mushroom Duxelle   Wrapped in Puff Pastry   Garlic Potato Purée   Vegetables   Cabernet Sauce	42

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Please inform your server of any allergies. | Parties of six or more 20% service charge will be added to the check.