



RAW BAR

OYSTERS - All Oysters Are Market Price

To ensure freshness & quality, our oysters are brought in daily

Please ask your server for today's selection

Served with our house made citrus sauce, cocktail sauce & horseradish

NIGIRI | SASHIMI - Nigiri can be seared for \$1

Hotate (Scallop) - 12

Sake (Salmon) - 10

Maguro (Tuna) - 12

Albacore (White Tuna) - 14

Hamachi (Yellow Tail) - 12

Unagi (Freshwater Eel) - 10

Ebi (Shrimp) - 9

Escolar (Butterfish) - 9

Tako (Octopus) - 12

Ikura (Salmon Roe) - 14

Ika (Squid) - 10

Saba (Mackerel) - 9

Hoki Gai (Surf Clam) - 10

Smoked salmon - 10

SUSHI ENTREES - All entrees include miso shiro soup

VEGETARIAN POKE BOWL - 22

Sushi rice topped with cucumber, avocado, carrots, kaiso salad, lettuce, soybean, corn, oregano sauce, wasabi aioli, spicy mayo, mango sauce & poppy seed dressing

PREMIUM COMBINATIONS - All combinations include miso shiro soup

DERAKKUSU MAKI COMBO - 34

California roll, spicy sake, spicy maguro & shrimp tempura roll

DERAKKUSU SUSHI COMBO - 38

1pc of each nigiri: maguro, sake, hamachi, ebi, escolar, albacore, saba, hoki gai, unagi and tako, California roll and a maguro or sake hand roll

DERAKKUSU SASHIMI COMBO - 46

3pc sake, 3pc maguro, 3pc hamachi, 3pc hoki gai, 3pc tako, 2pc albacore & 2pc escolar

DERAKKUSU VEGETARIAN COMBO - 30

Avocado maki, vegan fusion roll, vegetable tempura roll and prego roll (mushroom, avocado, cucumber and cream cheese)

SEA SMOKE SASHIMI SPECIAL - 80

3pc maguro, 3pc sake, 3pc hamachi, 3pc tako, 3pc hoki gai, 3pc ebi, 3pc albacore, 3pc escolar, 3pc ikura & tobiko



DINNER

STARTERS

CRISPY DUCK BAO BUNS - 22

Crispy Brome Lake Duck Confit, hoisin sauce, cucumber, carrot, spring onion, cilantro

^{GF} SEARED SCALLOPS - 22

Pan-seared Digby scallops, fresh pea puree, wasabi lime mayo

^{GF} EDAMAME - 9

Fresh soybeans, sea salt | Regular or Spicy

ROCK SHRIMP TEMPURA - 16

Lightly battered rock shrimp, sweet chili aioli, chives

^{GFO} BEEF TATAKI - 21

Sliced tenderloin, seared medium rare, scallion, balsamic teriyaki glaze, kaiso salad, crushed peanut, sesame seed

JASMINE SMOKED RIBS - 17

Jasmine tea smoked local pork ribs, sweet & sticky sauce

TUNA CRISPY RICE - 18

Sweetened sticky rice, Ahi tuna, pickled jalapeno, spicy mayo, crispy garlic

SALT & PEPPER CALAMARI - 16

Flash fried squid, chili, salt, pepper, garlic aioli

^{GF} SEA SMOKE MUSSELS - 17

Steamed local mussels, garlic butter, scallion, ginger, cilantro, chili

CRISPY SPRING ROLLS - 14

Sauteed vegetables, crispy pastry

VEGETABLE TEMPURA - 14

French green bean, butternut squash, mushroom, broccolini, light tempura batter, tentsuyu dipping sauce

CRISPY WONTONS - 16

Cremini Mushrooms, buttercup squash, ponzu glaze, gochugaru aioli

PORK AND SHRIMP SIOMAI - 16

Seasoned ground pork belly, shrimp, carrot, water chestnut, garlic chili oil

DAKGANGJEONG CHICKEN - 18

Crispy chicken thigh, sticky sweet Korean sauce

SALMON KILAW - 21

Cilantro & lemongrass pesto, salmon crudo, avocado salad

AHI MAGURO TINI - 21

Bluefin Tuna, kaiso salad, caviar, wasabi aioli



DINNER

SHAREABLES

SEAFOOD TOWER - MARKET PRICE

Chilled lobster, 6pcs oysters, mussels, 6pcs cocktail shrimp, smoked salmon, assorted sashimi, edamame, house citrus sauce, wakame butter, dill aioli

SOUP & SALAD

SEAFOOD & CORN CHOWDER - 23

Fresh lobster, haddock, cod, salmon, sweet corn

SUKIYAKI - 30

Thinly sliced beef, enoki mushroom, carrot, cabbage, onion, spinach, shirataki noodle, dashi soy broth

BUTTER CHICKEN SOUP - 21

Rich, creamy tomato base, simmered chicken breast

SEA SMOKE TATAKI SALAD - 22

Pan-seared tuna, fresh apple and pear, avocado, cucumber, cherry tomato, pomegranate, crisp mixed greens, dressed in honey, lemon, olive oil vinaigrette

ENTREES

SURF & TURF - 65

8oz AAA beef tenderloin, steamed lobster tail, garlic chili butter

AAA TENDERLOIN - 48

8 oz AAA beef tenderloin, balsamic teriyaki sauce

SAMURAI STEAK - 50

12-14 oz bone-in prime rib cut, teriyaki sauce, traditional fried rice, seasonal vegetables, peppercorn sauce

RACK OF LAMB - 48

Garlic marinated rack of lamb, Japanese goma sauce

STICKY TOMAHAWK PORK CHOP - 40

Honey sesame soy glazed pork chop, pear chutney

EGGPLANT CLAY POT - 30

Wild rice, eggplant, shitake mushroom, crispy tofu, ginger, garlic hoisin

TANDOORI ANGRY CHICKEN - 44

Locally farmed, free-range half chicken, tandoori spice marinated and oven baked. Served with seasonal vegetable, steamed rice and Thai curry sauce

ROASTED HALIBUT WITH CHAMPAGNE HONEY SAUCE- 40

Atlantic halibut fillet, champagne honey sauce

SEAFOOD SKILLET - MARKET PRICE

Steamed lobster, scallops, shrimp, corn, asparagus, broccolini, red pepper, garlic chili butter

GRILLED LOBSTER - MARKET PRICE

Whole Atlantic lobster, split & grilled with herb garlic butter served with fried rice