

social plates.

Edamame 7.
choice of sea salt OR Thai chili sauce

Shishito Peppers 7.
bonito flakes, tosa soy

Shrimp Toast 9.
shrimp on toast, Thai chili sauce

Golden Nuggets 9.
fried chicken, curry remoulade

Chicken Wings...yes really! 7.
garlic oil, Thai chili sauce

Lettuce Wraps 15.
pork, carrots, bean sprouts,
kaiware, hoisin and Sriracha

Gyoza 9.
pan fried pork ravioli

Mini Korean Pancakes 11.
shrimp, calamari, bell pepper,
scallions, corn

Oyster Pearls 9.
oyster tempura, truffle-honey
aioli, fried cilantro

Chili Gambero 15.
shrimp, onion, ginger, garlic, chili sauce

Miso Eggplant 11.
grilled eggplant, red miso sauce,
mozzarella cheese, wasabi micro greens

Pink Tacos 11.
diced tuna, avocado, onions,
lettuce, tomato, cilantro, lime juice

Surf 'n' Turf Shumai 8.
pork and shrimp dumplings

Mixed Tempura 12.
shrimp, shiso, shitake, asparagus, eggplant,
shimeji mushroom, shitake mushroom

Pop Rock Shrimp 13.
fried rock shrimp tempura,
jalapeño pepper, spicy aioli

Pork Buns 9.
simmered pork, lotus root
chips, lettuce, wasabi aioli

Taste the Rainbow 15.
tuna, salmon, white fish, hamachi

Octopussy 12.
grilled whole squid, tosa soy, ginger

Miso Cod 14.
steamed with ginger scallion soy

Grilled Pork Belly 12.
yuzu-kosho, ponzu

Pork Shiso 11.
grilled pork belly rolled with shiso

Tuna Tartare 12.
diced tuna, shallots, chives,
sesame oil, ginger, wasabi aioli

Hamachi Crudo 11.
yellowtail, yuzu-kosho, chive, shallots

Ceviche 14.
diced scallop, shrimp, tako, cucumber, grape
tomato, cilantro, shallots, ume dressing

salads.

Crudo 8.
organic mesclun greens, sliced onion,
cucumbers, lotus root chips, sesame dressing

Seaweed 7.
assorted seaweed

Wicked Tuna 14.
sesame seed crusted tuna, avocado,
organic mesclun greens, onion,
cucumber, ginger dressing

Shiso Healthy 12.
crab, avocado, shiso-cured
salmon, wasabi stem, shiso oil

Kale 9.
daikon, kale, cashew nut, ume dressing

noodles. rice.

Seafood Pan Fried Noodle 19.
calamari, shrimp, scallops, onion,
bell pepper, scallions, bamboo

Lobster Pan Fried Noodle 21.
onion, bell pepper, bamboo, scallion

Fried Rice 12.
vegetables, pork or shrimp

Lobster Fried Rice 19.
zucchini, onion, scallions, carrots, lobster sauce

Udon 12.
shrimp tempura, broccoli, napa
cabbage, carrots, dashi broth

crudo.
sushi-sake-socialize

entrées.

- Kobe Steak** 28.
exotic mushrooms, carrots, napa cabbage, broccoli, bok choy
- Grilled Chicken** 16.
yuzu-miso glazed chicken, bok choy, blossom sprout
- Kushi Katsu** 17.
skewered panko breaded Berkshire pork, salmon, zucchini, shitake mushrooms
- Hamachi Kama** 18.
grilled yellowtail collar, ponzu

sushi. sashimi.

- Maguro*** tuna 7. 10.
- Hamachi*** yellowtail 6. 8.
- Sake*** salmon 6. 8.
- Suzuki*** stripe bass 6. 8.
- Ebi*** shrimp 4. 6.
- Ika*** squid 4. 6.
- Ikura*** salmon roe 5. 7.
- Uni*** sea urchin 7. 10.
- Tamago** egg 4. 6.
- Unagi** eel 7. 10.
- Hotate** scallop 7. 10.
- Tako** octopus 6. 8.

makimono.

- crudo signature**
- Cru-OH! Lasagna** 14.
baked california roll with cream cheese, topped with scallop, mayo and eel sauce
- One Night Stand*** 12.
shrimp tempura, crab, cucumber, spicy tuna, scallop, eel sauce
- Runway Model*** 11.
tuna, salmon, white fish, wrapped in daikon
- Salmon Lover*** 11.
shrimp tempura, cucumber, avocado, spicy aioli, topped with seared salmon, black tobiko
- Jade Dragon*** 10.
yellowtail, scallions, oshinko, cucumber, wasabi tobiko
- Bobbing for Salmon*** 12.
salmon, cream cheese, cucumber, scallions, topped with smoked salmon, ikura
- White Water*** 12.
yellowtail, daikon, shiraga scallions, garlic chips, shishito pepper, ginger, scallions
- Stoned Crab*** 11.
shrimp tempura, avocado, cucumber, crab salad, lime zest, cilantro, black tobiko
- Lobster Tsunami** 17.
lightly grilled rice, lobster salad, chive, fried leek
- veggie**
- Magic Garden** 10.
shitake tempura, cucumber, spinach, oshinko, kanpyo, asparagus, shiso
- Eden** 10.
roasted bell pepper, asparagus, sautéed shitake

spicy

- M-80*** 8.
baked spicy salmon, avocado, cucumber, lettuce, sesame oil
- Geisha Girl*** 12.
shrimp tempura, avocado, cucumber, topped with tuna, tobiko, truffle oil, scallion, garlic chips
- Sleeping Shrimp*** 12.
shrimp, cucumber, crab stick, yamagobou, oshinko, topped with marinated daikon, ume infused mayo
- Pudgy Panda*** 12.
lightly grilled rice, spicy tuna, tobiko, scallion, jalapeño pepper
- Shogun*** 14.
salmon, cucumber, avocado, tempura bits, topped with seared scallop, Sriracha, shishito pepper
- traditional**
- California*** 7.
kanikama, cucumber, avocado, tobiko
- Spicy Tuna*** 7.
tuna, cucumber, spicy mayo
- Spider*** 14.
soft shell crab tempura, avocado, cucumber, tobiko, spicy mayo
- Crazy** 8.
shrimp tempura, avocado, cucumber, tobiko, spicy mayo
- Dragon*** 9.
shrimp tempura, eel, cucumber, avocado, spicy mayo, tobiko
- Rainbow*** 12.
eel, avocado, cucumber, layered with 3 types of fish topped with daikon and wasabi marinated tobiko

*Consuming raw or under-cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more. *Before placing your order, please inform your server of any food allergies.

COCKTAILS

cocktails

- Social Mule** 11.
cucumber vodka , ginger liqueur, organic sake, ginger beer
- Sake - Bomb** 13.
organic sake shot with Hitachino Nest Red Rice Ale
- The Standard** 9.
red berry vodka, mango Red Bull, white cranberry, lemon
- For Goodness Sake** 9.
ginger liqueur, white cranberry, light organic sake
- Salem Street** 10.
organic sake, St Germaine, apricot brandy
- Hibiscus Mint Julep** 12.
slow 'n' low rye whiskey, hibiscus honey, simple syrup, mint
- Crudojito** 10.
St Germaine liqueur, organic sake, lime juice, soda
- Happy Ending** 11.
fresh espresso, vanilla vodka, Kahlua, irish cream
- Pink Panda** 11.
nigori sake, orange vodka, Grand Marnier, lemon juice
- Dark 'n' Stormy** 10.
black rum, 5 spice, ginger beer
- 8 Ball** 10.
Triple 8 blueberry vodka, amaretto, St George raspberry liqueur, limoncello, mint

BEER

pints

Sorachi Ace	8.
Sam Adams Seasonal	7.
Brooklyn Lager	7.
Ballast Point Grapefruit Sculpin	9.
Harpoon IPA	7.
Downeast Cider	8.

bottles

Sapporo	7.
Sapporo Light	7.
Hitachino Nest Red Rice	10.
Nantucket Cisco Breweries Grey Lady	7.
Lagunitas IPA	7.
Allegash Blonde	8.
Bud Light	6.

ginjo, junmai & junmai ginjo

The rice wine or sake in this category undergoes a polishing of 30% - 40%. Each of these choices come from Japanese brew houses specializing in cultural and family preserved techniques.

“Well of Wisdom”	Ginjo 300ml	28.
“Living Jewel”	Junmai 300ml	23.
“Drunken Whale”	Junmai 300ml	39.
“Shared Promise”	Junmai 300ml	31.
Kasumi Tsuru	Junmai 300ml	34.
Tomita Shuzo	Junmai 300ml	40.
Tomita Shuzo	Junmai 720ml	95.
“Heavens Door”	Junmai 300ml	38.
“Southern Beauty”	Junmai Ginjo 300ml	40.
“Sacred Power”	Junmai Ginjo 300ml	44.
“Moon on the Water”	Junmai Ginjo 300ml	42.
“Bride of the Fox”	Junmai Ginjo 300ml	38.
“Star Filled Sky”	Junmai Ginjo 300ml	36.
“Pride of the Village”	Junmai Ginjo 300ml	82.
“Root of Innocence”	Junmai Ginjo 300ml	40.
“Winter Warrior”	Junmai Ginjo 720ml	85.
Choya Plum Wine	glass	9.

SAKE

daiginjo & junmai daiginjo

Privileged sake houses pride themselves with these distinctions. The highest quality rice grain and a milling process of up to 65% cultivate richness and perfection. Enjoy!

"Tears of Dawn" Daiginjo 300ml	42.
Gold Daiginjo 720ml	131.
"Divine Droplets" Junmai Daiginjo 500ml	120.
"Bamboo Tears" Junmai Daiginjo 720ml	90.
"Pearls of Simplicity" Junmai Daiginjo 720ml	86.
Nakao Brewery Junmai Daiginjo 720ml	275.
Kikusui Organic 300ml	49.
Wakatake Junmai Daiginjo 720ml	80.

nigori

The selections below distinguish themselves by providing amazing taste and texture. These unfiltered sakes provide both a beautiful visual aesthetic and flowering taste.

"Voices in the Mist" 300ml	28.
"Perfect Snow" 300ml	31.
Momokawa 300ml	21.
"Dreamy Clouds" 300ml	34.
Murai 300ml	25.
Murai 720ml	57.

white

Kung Fu Girl Riesling	9/27.
Villa Maria Sauvignon Blanc	12/36.
Esk Valley Sauvignon Blanc	14/42.
Landhaus Meyer Gruner	11/33.
La Crema Chardonnay	16/48.
Sortelese Pinot Grigio	11/33.
Gris Blanc Rosé	10/30.

red

Forever Young Malbec	12/36.
Chateau Ste Michele Cabernet	14/42.
Carmel Road Pinot Noir	16/48.
Murphy-Goode Pinot Noir	12/36.
Santa Cristina Sangiovese	11/33.
Graffigna Malbec	10/30.
Kenwood Red Zinfandel	14/42.
Brazin Red Zinfandel	12/36.

pop

Mionetto Sparking Rosé 187ml	11.
Mionetto Sparking Rosé	40.
Mionetto Prosecco	12/36.
Perrier Jouët Grand Brut Champagne	19/120.