**COCKTAILS**

- **Moscow Mule on Draft** - 11
  - vodka, house-made ginger beer, lime

- **Vodka Lavender Old Fashioned** - 13
  - bourbon, house-made lavender vanilla syrup, bitters

- **Cilantro Paloma** - 12
  - tequila, grapefruit, agave, lime, cilantro

- **Blackberry Bourbon Fizz** - 12
  - bourbon, lychee, lemongrass, muddled blackberries

- **Cucumber Mojito** - 11.5
  - effen cucumber vodka, soda water, fresh mint, lime

- **Puttin’ on the Spritz** - 11
  - tarios rose gin, aperol, lemon, club soda, champagne

- **Dark n’ Peach** - 12.5
  - bourbon, kratken black spiced rum, peach nectar, ginger, mint

- **Jalapeño Guava Margarita** - 11.5
  - jalapeño infused tequila, guava nectar, lime

- **Orange Blossom** - 12
  - cathead honesuckle vodka, orange liqueur, champagne, bitters

- **Sriracha Mary** - 10.5
  - vodka, tomato juice, clamato, hoisin, sriracha, spices, pickled okra

**SAKE**

- **Ozeki Traditional** - 6
  - filtered, mineral driven, medium finish

- **Sho Chiku Bai** - 7 / 22
  - filtered, smooth, well balanced, full body (750ml)

- **Ozeki Nigori** - 18
  - unfiltered, mildly sweet, refreshing (375ml)

- **Hana Fuga Peach Blossom** - 20
  - sparkling, peach flavored, slightly sweet (250ml)

**SAKE INFUSIONS**

- **Cucumber** - 10
  - ozeki traditional, vodka, cucumber, simple syrup, lemon

- **Lemongrass Lychee** - 12
  - ozeki traditional, elderflower liqueur, lychee, lemongrass, lemon

- **Blackberry** - 14
  - ozeki nigori, simple syrup, muddled blackberries

- **Pineapple** - 10
  - ozeki traditional infused with fresh pineapple, simple syrup

**SAKE INFUSIONS**

- **Cucumber** - 10
  - ozeki traditional, vodka, cucumber, simple syrup, lemon

- **Lemongrass Lychee** - 12
  - ozeki traditional, elderflower liqueur, lychee, lemongrass, lemon

- **Blackberry** - 14
  - ozeki nigori, simple syrup, muddled blackberries

- **Pineapple** - 10
  - ozeki traditional infused with fresh pineapple, simple syrup

**RED WINE**

- **Montes Malbec** - chile - 9 / 34

- **Sea Sun Pinot Noir** - california - 9 / 34

- **Donna Paula Estate Blend** - argentina - 8.5 / 32

- **Portillo Cabernet Sauvignon** - argentina - 8.5 / 32

- **Spellbound Petite Sirah** - california - 9 / 34

**WHITE WINE**

- **Alverdi Grigio** - italy - 8.5 / 32

- **Kono Sauvignon Blanc** - new zealand - 9 / 34

- **Alitos del Plata Chardonnay** - argentina - 9 / 34

- **Royal Chenin Blanc** - south africa - 8.5 / 32

- **Urban Riesling** - germany - 8.5 / 32

**SPARKLING WINE**

- **Poema Cava Brut** - spain - 11 / 42

- **Bodega Norton Brut Rose** - argentina - 11 / 42

**DRAFT BEER**

- **Sapporo** - japan - 6.5

- **Westbrook White Thai** - mt pleasant, sc - 7

- **Sierra Nevada “Rotating IPA”** - mills river, nc - 6.5

- **Southern Hops Black Water Porter** - murrells inlet, sc - 6.5

- **Yuengling** - pottsville, pa - 5

**BOTTLED BEER**

- **Asahi Super Dry** - japan - 6.5

- **Heineken** - holland - 6

- **Heineken 0.0** - holland - 6

- **Miller Light** - usa - 4.5

**JUICE, TEAS & COFFEE**

- **Coconut Juice** - 4

- **Lychee Iced Tea** - 4

- **Hot Tea** - 4

- **Choice of:**
  - [green]
  - [jasmine]
  - [bombay chai]

- **Vietnamese Iced Coffee** - 4.5

- **Saratoga Sparkling or Still Water** - 4

**MOCKTAILS**

- **Blackberry Lychee Fizz** - 7
  - lychee, lemongrass, muddled blackberries

- **Vietnamese Limeade** - 7
  - thai basil, lime, lemon lime soda

- **Cucumber No-Jito** - 7
  - cucumber water, fresh mint, lime

- **Moscow Filly** - 7
  - ginger beer, lime, fresh ginger, n/a blood orange bitters
**DUMPLINGS & MORE**
- pork & ginger gyoza - 7.5
- soy scallion sauce
- sambal beef & kimchi dumplings - 7.5
- served in a spicy chili broth
- crispy springs rolls - 10.5
- lettuce bed, cilantro - CHOICE OF: [pork & crab served with nuoc cham] or [edamame served with ginger miso sauce]
- buns - 10
- pickled cucumber, carrots, cilantro
- edamame - 6 OR [spicy garlic edamame - 7]
- carrot ginger salad - 6
- mixed greens, pickled carrots, cucumber, radish

**SUSHI SMALL PLATES**
- spicy kani krab salad - 12.5
- cucumber, masago, spicy surimi, micro green, spring mix
- yellowtail ponzu sashimi - 15.5*
- ponzu sauce, jalapeño, scallions, micro greens
- salmon carpaccio - 14*
- lime and lemongrass zest, truffle oil, micro greens
- ahi poke stack - 14.5*
- mirin & soy marinated tuna, avocado crema, cucumber, scallions, sushi rice, served with wonton crisps
- garlic sesame tuna tacos - 12*
- diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro
- sunomono seaweed salad - 7
- wakame, sliced cucumber, microgreens with sweet ponzu sauce
- CHOICE OF: [kani crab - 6] or [octopus - 6] or [squid - 6] or [shrimp - 6]
- spicy tuna sashimi - 15.5*
- cucumber, sliced avocado, diced spicy tuna, sesame seeds, green onion
- crispy tuna nigiri - 13.5*
- spicy tuna, sliced jalapeño, spicy aioli, unagi sauce, scallions
- avocado ceviche - 10
- inari, tofu, avocado, diced spicy tuna, served with seaweed salad
- tuna tataki - 15.5*
- seared tuna, wakame, herb mix, sweet ponzu, togarashi

**MAKI OR TEMAKI**
- salmon and avocado crema - 9 / 11
- tuna and spicy masago aioli - 9 / 11*
- glazed unagi and avocado - 9 / 11
- yellowtail with kewpie aioli and scallion - 9 / 11*
- tempura kanikama and spicy sriracha aioli - 8 / 10
- avocado - 7 / 9
- kappa - 7 / 9
- kanpyo - 7 / 9
- salmon and lemon aioli - 9 / 11*
- hamachi and kizami wasabi - 9 / 11*
- pickled radish and ginger sauce - 7 / 9
- scallop and spicy masago aioli - 9 / 11

**NIGIRI & SASHIMI**
- chirashi - 12 pieces - 40*
- nigiri sampler - tuna, salmon, yellowtail, escolar, shrimp - 20*
- sashimi sampler - tuna (2), salmon (2), yellowtail (2) - 20*
- omakase platter - 40 / 85*
- chef’s choice - no substitutions

- ahi - tuna - 9
- saki - salmon - 9*
- ebi - shrimp - 7
- unagi - eel - 9
- tamago - grilled egg - 6
- ika - squid - 7*
- tako - octopus - 8
- hamachi - yellowtail - 9*
- shiro maguro - escolar - 8*
- hotatekai - scallop - 9

**MAKIMONO**
- bang bang shrimp - 16
- california roll, shrimp tossed with spicy chili sauce, spring mix, scallions
- kung fu crunch - 16
- salmon, avocado, cream cheese, topped with spicy tuna, scallions, unagi sauce, spicy aioli, tempura flakes
- singapore volcano - 17
- tempura crab, cream cheese, cucumber, topped with seared salmon and shrimp, unagi sauce, tobiko, masago
- firecracker - 16
- tempura shrimp, cucumber, avocado, yamagobo, scallions, topped with spicy tuna, sriracha, spicy aioli, masago
- fiji salmon - 17*
- spicy tuna, avocado, cucumber, togarashi, green onion, micro greens, wrapped in salmon, served in citrus ponzu (no rice)
- spider - 17
- tempura soft shell crab, avocado, scallions, yamagobo, unagi sauce
- thai salmon - 16
- tempura shrimp, yamagobo, avocado, cucumber, micro greens, thai sweet chili sauce, wrapped in soy paper, topped with crispy salmon
- rainbow - 15.5*
- salmon, tuna, unagi, yellowtail, surimi salad, avocado, cucumber, royal eel - 16.5*
- fried eel, spicy crab, cream cheese, cucumber, topped with avocado, eel sauce & sesame seeds
- lemon - 14.5*
- salmon, lemon, surimi salad, avocado, cucumber, lemon aioli
- ebi tempura - 14.5*
- shrimp, avocado, cucumber, yamagobo, spicy aioli, unagi sauce
- lotus - 16*
- tuna, spicy kani, tempura flakes, serrano, sesame aioli, wrapped in soy paper
- spicy tuna crunch - 14*
- spicy tuna, cucumber, scallions, tempura flakes, spicy masago aioli
- buddha - 14
- inari, kampyo, bell peppers, cucumber, yamagobo, avocado
- the market common - 17*
- tempura shrimp, spicy crab, topped with tuna, avocado, cucumber, yamagobo, sesame aioli, fried shallots & microgreens
- tuna tataki - 15.5*
- spicy tuna, masago, cucumber, cream cheese, topped with seaweed tuna, citrus ponzu drizzle
- blossom - 16*
- spicy tuna, cucumber topped with tuna, salmon, yellowtail, avocado, shrimp, kimchi sauce, green onion
- tiger - 16*
- shrimp, surimi salad, cucumber, scallions, yamagobo, avocado, unagi sauce, spicy aioli
- pork belly - 15
- five spice pork belly, tempura jalapeño, cream cheese, scallions, sriracha, unagi sauce, crispy sweet potato
- cambodianian - 14.5*
- spicy crab & kani on top, tempura cucumber, avocado, scallions, green peppercorn, spicy aioli
- dragon - 15
- surimi salad, unagi, avocado, cucumber, spicy aioli, unagi sauce
- jersey - 16*
- tuna, yellowtail, spicy salmon, avocado, cucumber, spicy aioli
- golden - 16.5*
- spicy tuna, cucumber, topped with torched salmon, spicy mayo, masago, green onion
- crazy scallop - 16.5*
- surimi, shrimp, avocado, cucumber, yamagobo topped with torched scallop slices, spicy aioli, chili threads, masago, green onion
- emperor - 17*
- spicy crab, avocado, topped with torched hamachi, tempura flake, cucumber, spicy mayo, eel sauce, scallions & masago

**PRESSED SUSHI**
- prepared with maze gohan rice
- hamachi - mixed yellowtail & japanese mayo with scallions - 14*
- spicy tuna - served with garlic aioli & serrano pepper - 15*
- salmon and avocado - with lemon aioli - 15*
- glazed unagi and avocado - 15
- inari tofu - with ginger and scallion - 11.5

**CRISPY ROLLS**
- samurai supreme - 16.5*
- unagi, spicy tuna, cream cheese, avocado, tempura fried, unagi sauce, spicy aioli
- sunset crab - 16.5*
- spicy crab, avocado, cream cheese, tempura fried, rangoon sauce, sweet potato
- super crunch - 17*
- tuna, salmon, yellowtail, surimi, panko, fried crispy, kimchi sauce
- crispy salmon - 15.5*
- salmon, surimi salad, avocado, cucumber, scallions, unagi sauce
- crispy dynamite - 15.5*
- spicy tuna, cream cheese, yamagobo, spicy aioli

**CLASSIC ROLLS**
- california - surimi, avocado, cucumber - 10.5
- philadelphia - salmon, cream cheese, avocado - 10.5
- spicy crab - surimi, cucumber, spicy mayo - 10.5
- spicy tuna - tuna, spicy mayo - 12*
- tempura shrimp - fried shrimp, rangoon sauce - 12

**BROTH & WOK NOODLES**
- pho - 16*
- rice vermicelli, bean sprouts, cilantro, thai basil, scallions, beef broth, served with hoisin & sriracha and chicken or rare beef
- ADD: [shrimp - 4] or [meatballs - 4] or [poached egg - 1.5*]
- vietnamese ramen - 18.5*
- pork belly, shredded pork, poached egg, egg noodles, bok choy, served in a pork broth
- curry laksa - 22*
- shredded chicken, bun rice noodles, shredded cucumber, thai basil, baby bok choy, served in a spicy coconut broth
- ADD: [shrimp - 4] or [pork belly - 4] or [seared salmon - 5*] or [poached egg - 1.5*]
- pad thai - 19.5*
- rice noodles, tamarind, bean sprouts, egg, carrots, onions, napa cabbage, scallions, peanuts. CHOICE OF: [tofu] or [chicken]
- ADD: [shanghai sausage - 3] or [shrimp - 4] or [steak - 4] or [sunny side up egg - 1.5*]
- spicy udon - 19.5*
- spicy black pepper sauce, snow peas, bell peppers, white onion, scallions, carrots, celery, jalapeños CHOICE OF: [tofu] or [chicken]
- ADD: [shanghai sausage - 3] or [shrimp - 4] or [steak - 4] or [sunny side up egg - 1.5*]
- hibachi deluxe - 19.5*
- zucchini, onion, bell peppers, carrots, snow peas, fried rice, crab rangoon, served with housemade hibachi sauces
- CHOICE OF: [teriyaki chicken] or [lemon grass tofu] or [steak & mushroom - 5] or [shrimp - 5] or [combo - 8]
- thai green curry - 19*
- zucchini, bell peppers, onions, mushrooms, bamboo shoots, thai basil, lemongrass, coconut milk, steamed rice
- CHOICE OF: [tofu] or [chicken] or [shrimp - 4]
- com chien - 16.5*
- fried rice, edamame, onions, carrots, scallions, oyster sauce, sesame oil, egg - CHOICE OF: [tofu] or [chicken]
- ADD: [sunny side up egg on top - 1.5*]
- com chien deluxe - 19.5*
- shanghai sausage, pork, chicken, shrimp, fried rice, edamame, onions, carrots, scallions, oyster sauce, sesame oil, egg
- ADD: [sunny side up egg on top - 1.5*]

**DESSERT**
- crispy cheesecake wontons - 7.5
- vanilla anglaise, chocolate drizzle, candied orange
- strawberry spring rolls - 8.5
- nutella dipping sauce

Vegan & gluten-free menus available upon request.
Please tell your server of any allergies.

<SCAN TO VIEW OUR ROTATING SPECIALS!>