STARTERS

*Usuzukuri **mkt**
seasonal fish thinly sliced, served with
a rotating seasonal sauce and yakumi.

*Tuna Tataki **15**
seared tuna. topped with scallion, togarashi pepper,
marinated ikura and ponzu. **GF**

*Tuna Tartare **14**
minced tuna mixed with scallions, black garlic soy
vinaigrette and yuzu kosho. topped with quail egg yolk
and rice pearls. served with chicharrones. **GF**

Sushi Rice Arancini **14**
baked panko-crusted sushi rice “risotto”
served over shiso aioli.

SOUPS & SALADS

Miso Soup **6**
tofu, scallion, wakame. poured tableside. **GF**

Seaweed Salad **8**
mixed seaweed topped with oshinko, hajikami,
edamame, kampyo, sesame seeds.
served with yuzu vinaigrette.

Garden Salad **8**
shredded carrots, daikon, cucumber, romaine
lettuce, pickled cabbage.
served with sesame dressing. **GF**

Sunomono Salad **7**
cucumber, wakame, sesame seeds,
rosebud onions, ni hai zu. **GF**
add: shrimp, octopus or both **5 | 5 | 10**

Contains raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.

ENTRÉE

Japanese Curry **32**
seasonal vegetables, steamed white rice
choice of protein: *salmon, shrimp, or chicken*

Gyudon **29**
shaved ribeye, onions and broccolini. served over steamed white rice, topped with a fried egg, Dragon Crunch crispy garlic oil and rakkyozuke. **GF**

Chicken Teriyaki **30**
chicken teriyaki, broccolini, peppers, onions, house teriyaki sauce, served with steamed white rice. **GF**

Miso Baked Faroe Salmon **32**
bok choy, braised daikon, and carrot-ginger pureé, hajikami. **GF**

SIGNATURE ROLLS

*The Inner Harbor **26**
crab salad, carrots, and pickled red cabbage topped with salmon and chesapeake aioli. **GF**

The Ryujin **21**
unagi, yamagobo, tamago, chives. rolled in seasoned panko, topped with bourbon tare sauce.

*Geisha's Gaze **20**
spicy tuna and chives inside, topped with hamachi and shiso leaf, drizzled with spicy yuzu honey. **GF**

*The Shogun **19**
spicy salmon and mirin glazed carrots inside, rolled in chicharrone crumbs, topped with Dragon Crunch crispy garlic oil. **GF**

*Niji **26**
crab salad and cucumber roll topped with assorted fish and shiso aioli. **GF**

TRADITIONAL ROLLS

Cucumber roll **GF**	**6**
Salmon Skin **GF** cucumber, scallions, tare sauce.	**8**
*Spicy Tuna or Spicy Salmon **GF**	**10**
*Hamachi Scallion **GF**	**11**
*Tuna or Salmon roll **GF**	**9**
Umeboshi and Shiso shiso leaf, salted plum, cucumber	**8**
Futomaki yamagobo, kampyo, cucumber, tamago, crab.	**14**
Veggie roll carrot, daikon, chives and cucumber **GF**	**14**

A LA CARTE NIGIRI & SASHIMI

2 pieces per order

***Shima Aji** (Striped Jack)	**16**	***Hirame** (Flounder)	**mkt**
***Akami** (Blue Fin Tuna)	**17**	***Ikura** (Salmon Roe)	**13**
***Chu Toro** (Medium Fatty Tuna)	**19**	***Hotate** (Scallop)	**16**
***O Toro** (Blue Fin Belly)	**mkt**	**Ebi** (Shrimp)	**8**
***Hamachi** (Young Amberjack)	**15**	***Japanese Wagyu**	**mkt**
***Kanpachi** (Greater Amberjack)	**14**	***Sake** (Scottish Salmon)	**12**
***Madai** (Sea Bream)	**mkt**	**Tako** (Octopus)	**14**
***Kokuto Hiramasa** (Yellowtail Amberjack)	**mkt** **14**	**Unagi** (Freshwater Eel)	**13**
		Crab Salad	**14**
***Botan Ebi** (Sweet Shrimp)	**mkt**	**Tobiko**	**6**
***Hokkaido Uni** (Sea Urchin)			

OMAKASE

Sushi Bar - By 24hr Reservation Only **125**
*piece by piece: 12 chef choice nigiri

PLATTERS

***The Sublime** **185**
chef's choice of 8 nigiri, 10 sashimi, 1 spicy tuna roll and your choice of 1 signature roll

***Ecstasea** **225**
chef's choice of 12 nigiri, 14 sashimi, 1 spicy tuna roll and your choice of 2 signature rolls