

Salads & Soups

WAKAME	8
seaweed salad tossed in a light sesame dressing	
SQUID SALAD	9
poached squid in a light ginger sesame oil, seeds, and scallions	
MISO SOUP wakame, bok choy, tofu, shiitake	8
HOME MADE KIMCHEE	8
SARADA	13
Spring mix, avocado, seasonal fruits, wontons chips, yuzu dressing	
BEET AND BLUE CHEESE SALAD	13
Baked beets, blue cheese, baby arugula, balsamic glaze and herb oil	
GRILLED SHRIMP AND TOFU SALAD	15
Grilled shrimp on top of a tofu spinach salad with crispy potato noodles, balsamic glaze and herb oil	

Cold Starters

SUSHI ROSE	18
your choice of tuna, salmon or yellowtail, micro greens, cucumber with chef's special wasabi sauce	
HIRO'S SPECIAL	12
toro, tobiko, scallions, micro greens, wasabi/soy mustard sauce	
HAMACHI CARPACCIO	18
yellowtail, scallions, with mustard sauce	
OYSTER SHOOTER	4
oyster, scallion, tobiko with ponzu sauce	
SILKY TOFU	8
tofu, spicy soy sauce, scallion, mango sauce	
TAKO SUNOMONO	12
octopus, cucumber, micro greens with sambais sauce	
TUNA TATAKI	18
seared tuna with micro greens, ponzu sauce	

Hot Starters

EDAMAME	7
FRIED SHISHITO PEPPERS	11
drizzled with teriyaki & sweet chili sauce	
FRIED DUMPLINGS	10
Pork dumplings with pickled radish and onion	
WILD CAPE COD MUSSELS	15
White wine, garlic, scallions, naan bread	
CRISPY SWEET THAI SHRIMP	14
tempura battered shrimp tossed in a sweet thai chili sauce	
LETTUCE CUPS	12
Grilled pork belly, pickled cucumber, carrot and daikon slaw, bib lettuce, miso-mustard aioli	
KOREAN RIBS	14
slow cooked baby back ribs tossed in hoisin BBQ sauce, sesame seeds, cilantro	
CRISPY CHICKEN WINGS 🍗	12
lightly battered chicken wings tossed choice of sauce (triple "s", sriracha honey, garlic-lime)	
ASPARAGUS FRIES	14
tempura battered asparagus served with truffle aioli dipping sauce	
YARMOUTH OYSTERS TEMPURA	15
1/2 dozen Yarmouth Oyster Farms lightly fried, served with horseradish aioli.	
LOBSTER RANGOONS	15
lobster, cream cheese-stuffed wontons served with a mambo sauce	

HOTATE KAI YAKI	16
Seared local scallops over braised pork belly, napa cabbage, spicy hoison drizzle	
BEEF KUSHI YAKI	12
Grilled beef skewers in a Korean tamari-plum marinade	
SOFT SHELL CRAB KARAGE	13
Fried soft shell crab, cabbage-jalapeno salad, red peppers, ginger and garlic sauce	
CRAB CAKE	13
House made crab cake with local crab meat on top of a cabbage-jalapeno salad, red pepper hoison sauce, crispy potato strings and herb oil	

Main Dishes

CHICKEN KATSU	18
Lightly battered and fried, served with white rice, gravy	
KOBE BEEF BURGER	18
6 oz American Kobe burger on a brioche bun, house made pickles, truffle aioli, togarashi fries <i>add cheese \$2 • egg \$2 • pork belly \$3 • asian slaw \$2</i>	
CHATHAM PAD THAI 🍜	18
rice noodles in a spicy peanut sauce with egg, mushrooms, broccoli, carrots & mung bean sprouts <i>add lobster MP • steak \$13 • shrimp \$8 • chicken \$4 • tofu \$0</i> <i>*mild option available</i>	
SESAME SEARED TUNA	27
Sesame crusted seared tuna with sautéed broccolini, white rice, house made daikon and onion pickles.	
GRILLED SALMON	25
Grilled salmon with a miso puree, white rice, fennel arugula salad, ginger dressing	
TUNA POKE BOWL	23
Chopped fresh tuna, pickled jalapenos and beets, crispy potato noodles, shallot chips, white rice and garlic-wasabi sauce.	
MISO CAPE SHARK	14
Local dogfish filet marinated in miso plated over cauliflower puree, parsley oil, spring greens and cherry tomatoes	
PAN SEARED SKATE	23
Baked local skate with pea puree, broccolini, ginger garlic red pepper sauce and sunflower shoots.	
BRAISED BONE-IN SHORT RIBS	28
Braised beef short rib with pearl onions, mushrooms, butternut squash and wine poached pears	
ANDORU STEAK	29
8oz Certified Angus filet, garlic mashed potatoes, grilled asparagus, mushrooms and red pepper hoison drizzle <i>• add lobster MP</i>	

SIDE DISHES

SIDE OF VEGETABLES \$6	NAAN BREAD \$2
FRENCH FRIES \$5	HOUSE SALAD \$6
SIDE OF RICE \$3	ASIAN SLAW \$3

Menu Subject to Change

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Specialty Rolls (RAW)

*RED SOX	18
tuna, cucumber, avocado & crab surimi topped with fresh tuna sashimi, avocado, spicy mayo & unagi sauce	
*DYNAMITE	18
spicy yellowtail, crab surimi, cucumber & avocado topped with tempura crumbs, spicy tuna & sriracha	
*ROLL 513	19
tuna, salmon, white fish, cucumber & avocado topped with tobiko, unagi sauce, spicy mayo & tempura crumbs	
ALASKAN	17
spicy salmon, crab surimi, cucumber & avocado topped with seared salmon & chef's special sauce	
TORO JALAPENO	21
spicy tuna & cucumber topped with torched toro, jalapeno, tobiko & mustard soy sauce	
CAPE COD MONSTER	18
spicy tuna & cucumber topped with torched yellowtail, unagi sauce, spicy mayo, tobiko, scallions & lime slices	
BLUEFIN	17
spicy tuna & cucumber topped with tuna sashimi, mango, tempura crumbs & mango sauce	
*SURF & TURF	21
shrimp tempura, crab, avocado & cucumber, topped with seared kobe beef drizzled with eel sauce, spicy mayo & sweet chili sauce	
TUNA CRUNCH	12
Tuna & avocado topped with tempura crumbs & thai chili sauce	
CHATHAM'S SUNSET	16
spicy scallop with tempura crumbs, topped with tobiko & mango	
OLYMPIC	17
Spicy salmon and avocado topped with seared tuna tempura flakes & wasabi aioli	
RAINBOW	16
Crab, cucumber & avocado topped with assorted fish	
NEGI TORO	18
toro & scallion topped with fresh wasabi, drizzled with mango sauce	
HAPPY GIRL ROLL	17
spicy tuna & cucumber topped with salmon & yellowtail sashimi, jalapeno & sriracha	

Special Rolls (COOKED)

TORNADO	19
shrimp tempura, crab & avocado wrapped in soy paper, covered with fried potato strings, drizzled with unagi sauce and spicy mayo	
SHAGGY DOG	16
shrimp tempura & avocado topped with crab surimi, drizzled with unagi sauce, spicy mayo & balsamic reduction	
VOLCANO	18
avocado, cucumber & crab topped with a baked spicy mayo scallop mix, drizzled with unagi sauce, scallions and tobiko	
TIGER EYE	12
salmon, jalapeno & cream cheese, deep fried and topped with unagi sauce	
DRAGON	15
avocado, cucumber & crab topped with BBQ eel, avocado & unagi sauce	
SCORPION	16
California roll topped with steamed shrimp and mango	
LOBSTER	17
local steamed lobster, spicy mayo, cucumber, topped with tobiko	
*PATRIOTS	20
steamed shrimp, avocado, cucumber & crab topped with lobster, spicy mayo, unagi sauce & tobiko	
CATERPILLAR	18
crab, cucumber & avocado topped with avocado, unagi sauce & tempura crumbs	

Combination Sushi Sashimi Dinner

CHEF'S CHOICE NIGIRI 10 pc nigiri	36
CHEF'S CHOICE SASHIMI 15 pc sashimi	50
CHIRASHI assorted sliced fish with rice	29
YELLOWFIN DINNER 5 pc nigiri & 9 pc sashimi	49
BIG EYE DINNER 8 pc nigiri & 15 pc sashimi	73
LOVE BOAT	150
tuna roll, cucumber roll, California roll, 2 special roll – 15 pc nigiri & 21 pc sashimi	

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Nigiri and Sashimi a la Carte

nigiri 2 pc per order | sashimi 3 pc per order

HANDROLLS AVAILABLE PRICED AS NIGIRI

	nigiri	sashimi
MAGURO (tuna)	8	11
SAKE (salmon)	7	10
TAMAGO (egg omelette)	4	6
TAKO (octopus)	7	10
HOTATE (scallop)	9	12
EBI (cooked shrimp)	6	8
AMA EBI (sweet shrimp)	9	12
SHIROMI (white fish)	6	9
SABA (mackerel)	6	9
HAMACHI (yellowtail)	8	11
TOBIKO (flying fish roe)	6	9
IKURA (salmon roe)	8	11
UNI (sea urchin)	8	11
UNAGI (eel)	8	11
TORO (fatty tuna)	mp	mp
IKA (squid)	6	9
INARI (tofu skin)	4	6
SHIITAKE (mushroom)	4	6
KANIKAMA (crab stick)	5	7
HOKIGAI (surf clam)	6	9

Traditional Sushi Rolls

SPICY ROLL 🍣	9
choice of tuna, salmon or yellowtail add rainbow sashimi \$5	
SPICY SCALLOP 🍣	11
Add rainbow sashimi \$5	
CALIFORNIA MAKI	10
crab, cucumber, avocado, tobiko	
PHILLY	10
salmon, cream cheese & cucumber	
SPIDER	13
fried soft shell crab, avocado, cucumber, tobiko, eel sauce	
EEL & CUCUMBER ROLL	8
TUNA & AVOCADO	10
SHRIMP TEMPURA	10

Hoso Maki Rolls (seaweed on the outside)

TEKKA MAKI (TUNA)	8
SAKE MAKI (SALMON)	8
NEGI HAMACHI (YELLOWTAIL & SCALLION)	8
KAPPA MAKI (CUCUMBER ROLL)	5
AVOCADO ROLL	6
VEGI ROLL 5 Japanese pickles with asparagus	7
TRIPLE A apple, avocado, asparagus	8

Consider Bluefins for your next event

- Private functions
- On and Off-site catering
 - Rehearsal Dinners
 - Holiday Parties
 - Platters for pick up

Platter #1 \$100.00

3 California Roll
3 Spicy tuna roll
2 caterpillar roll
1 Red Sox roll
1 Tuna Roll

Platter # 2 \$145.00

2 California roll
2 Spicy tuna roll
1 Red Sox Roll
1 Roll 513

4pcs Maguro/4pcs Sake/4pcs Hamachi/ 4pcs shiromi/ 2pcs Eel /2pcs Ebi

Platter # 3 \$195.00

2 Rainbow Roll
2 Red Sox Roll
2 Caterpillar roll
3 California Roll
2 Bluefin roll
3 spicy tuna Roll
1 Surf and Turf Roll

Platter #4 \$250.00

2 California roll
2 Spicy Tuna roll
2 Redsox roll
2 caterpillar roll
1 Rainbow roll
1 Bluefin roll
1 Roll 513 roll
6 pcs Maguro/6 pcs Sake/
6pcs Hamachi/4pcs Toro/
4pcs Eel/4Pcs Shrimp/
4 pcs shiromi/ 2pcs hotate

Appetizers and Salads

Ribs (36pc) feeds 8-10 people \$75

Wings feeds 8-10 people

\$60

Salads

Bib with ginger vin feeds 8-10 people \$25

Wakame feeds 8-10 people \$30

Squid feeds 8-10 people \$30

Use this menu as a guide and consult our manager for more information. Prix fixe menus available for larger parties.

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