


Salads & Soups

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| 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 |
| KALE SALAD | 8 |
| Curly kale, lemon ginger vinaigrette, pangritata and sesame seeds | |
| BEET BLUE CHEESE SALAD (GF) | 13 |
| Roasted red and golden beets, blue cheese, baby arugula, balsamic vinaigrette. | |
| SMASHED CUCUMBER SALAD | 7 |
| Cucumbers, black chinese vinegar, sesame oil | |

Hot Starters

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| EDAMAME | 7 |
| BLISTERED SHISHITO PEPPERS | 11 |
| drizzled with teriyaki, sweet chili sauce, sesame | |
| WILD CAPE COD MUSSELS | 15 |
| Red curry, coconut milk, scallions, naan bread. | |
| HOTATE KAI YAKI | 14 |
| Seared local scallops over braised pork belly, Asian slaw, spicy hoison drizzle | |
| CRISPY SWEET THAI SHRIMP | 14 |
| tempura shrimp tossed in a sweet Thai chili sauce | |
| LETTUCE CUPS (GF) | 13 |
| Grilled pork belly, pickled cucumber, carrot and daikon slaw, bib lettuce, mustard seed sauce | |
| KOREAN RIBS | 15 |
| slow cooked baby back ribs tossed in hoisin BBQ sauce, sesame seeds, cilantro | |
| ASPARAGUS FRIES | 14 |
| tempura battered asparagus served with truffle aioli dipping sauce, togarashi | |
| DECONSTRUCTED LOBSTER RANGOONS | 18 |
| Warm lobster, scallions, cream cheese served with crispy wonton chips | |
| BEEF KUSHI YAKI (GF) | 14 |
| Grilled beef skewers in a Korean BBQ marinade with Asian slaw | |
| CHICKEN YAKIDORY  | |
| Grilled chicken skewers, pickles, Korean Chili sauce | 10 |
| LOBSTER BITES | 20 |
| Tempura lobster pieces served with a roasted garlic lemon aioli. | |

Main Dishes

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| WAGYU BEEF BURGER | 16 |
| 8 oz American Wagyu burger on a brioche bun, house made wasabi pickles, truffle aioli, togarashi fries add cheese \$2 • egg \$2 • pork belly \$3 • asian slaw \$2 | |
| CHATHAM PAD THAI  | 18 |
| rice noodles in a spicy peanut sauce with egg, mushrooms, broccoli, carrots & mung bean sprouts. *Add lobster MP • steak \$13 • shrimp \$8 • chicken \$4 • tofu \$2 *mild option available | |
| CHICKEN TERIYAKI | 20 |
| Marinated chicken breast finished with house made teriyaki sauce served with rice and vegetables | |
| GRILLED SALMON | 28 |
| Grilled salmon, ginger cauliflower rice, Sichuan bok choy and lemon puree | |
| SESAME SEARED TUNA | 30 |
| Tamari marinated sesame crusted seared tuna with braised Chinese broccoli, rice, wasabi ginger sauce | |
| GRILLED SWORDFISH | 28 |
| Served with rice, Asian spinach and a garlic edamame puree | |
| ANDORU STEAK | 31 |
| 8oz Certified Angus filet, confit sweet potato wedges, Asian spinach, shiitake bacon, red pepper hoison drizzle | |
| DAILY CATCH | MP |
| Fresh selections daily. Please ask your server | |




SIDE DISHES

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| SIDE OF VEGETABLES \$6 | NAAN BREAD \$3 |
| FRENCH FRIES \$5 | BLACK RICE \$6 |
| SIDE OF RICE \$4 | ASIAN SLAW \$3 |
| GINGER CAULIFLOWER RICE \$6 | |

Cold Starters

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| OYSTERS ON THE HALF SHELL | 17 |
| Half dozen, lemon, cocktail sauce or mignonette | |
| 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 | |

Specialty Rolls (RAW)

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| *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, crab surimi, 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  | 22 |
| 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 | 18 |
| spicy tuna & cucumber topped with tuna sashimi, mango, tempura crumbs & mango sauce | |
| TUNA CRUNCH | 13 |
| Tuna & avocado topped with tempura crumbs & thai chili sauce | |
| CHATHAM'S SUNSET | 17 |
| spicy scallop with tempura crumbs, topped with tobiko & mango | |
| RAINBOW | 16 |
| Crab, cucumber & avocado topped with assorted fish | |
| NEGI TORO | 19 |
| toro & scallion topped with fresh wasabi, drizzled with mango sauce | |
| HAPPY GIRL ROLL  | 18 |
| spicy tuna & cucumber topped with salmon & yellowtail sashimi, jalapeno & sriracha | |

Special Rolls (COOKED)

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| 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 | 21 |
| 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 | |
| *SURF & TURF | 22 |
| shrimp tempura, crab, avocado & cucumber, topped with seared kobe beef drizzled with eel sauce, spicy mayo & sweet chili sauce. | |
| HAWAIIAN ROLL | 18 |
| Tempura fried shrimp, mango, cucumber, lettuce, avocado, soy paper, topped with pineapple salsa | |
| ANGRY DRAGON | 20 |
| Shrimp tempura, avocado and spicy tuna topped with spicy crab surimi | |

* 10-piece Roll 

Combination Sushi Sashimi Dinner

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| 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 pcs nigiri & 21 pcs Sashimi. | |

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) | 10 | 13 |
| EBI (cooked shrimp) | 6 | 8 |
| AMA EBI (sweet shrimp) | 10 | 13 |
| SHIROMI (white fish) | 6 | 9 |
| SABA (mackerel) | 7 | 10 |
| HAMACHI (yellowtail) | 8 | 11 |
| TOBIKO (flying fish roe) | 7 | 10 |
| IKURA (salmon roe) | 8 | 11 |
| UNI (sea urchin) | 9 | 12 |
| 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

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| 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)

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| 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 | 8 |
| TRIPLE A apple, avocado, asparagus | 8 |

- 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 \$90
Chicken and Beef Skewer Platter \$75

Salads

Family Size Kale Salad \$30
Wakame feeds 8-10 people \$40
Squid feeds 8-10 people \$50

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

Consider Bluefins for your next event

Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness. Please notify your server if someone in your party has a food allergy.