

Blue Pearl

SMALL PLATES & BITES

CRISPY SPICY SHRIMP

Creamy Chili-Yuzu Aioli,
Shaved Scallion 17

FRIED CALAMARI

Fried Cherry Peppers,
Piquillo Pepper Romesco 16

CHILI GARLIC EDAMAME

Szechuan Chili Oil, Crispy Garlic,
Yuzu Salt 9

LAMB CHOPS

Togarashi, Pistachio Ajo Verde,
Pickled Cherries 18

SHISHITO PEPPERS

Blistered Shishito Peppers,
Maple & Gochujang Honey,
Crispy Quinoa 9

SATAYS

1 Skewer each, Aromatic Marinade,
Spicy Cashew Bechamel

Chicken-4 Beef-5 Pork Belly-4.5

MISO CAESAR

Romaine Hearts, Crispy Wonton,
Parmigiano-Reggiano,
Lemon-Miso Caesar Dressing 14

NEW ENGLAND

LOBSTER ROLL 9 pp

Shallot, Celery, Lemon-Tarragon Aioli

RAW BAR

BLUE POINT OYSTERS (6PC) 15

SHRIMP COCKTAIL (3PC) 16

LITTLE NECK CLAMS (6PC) 11

YELLOWTAIL CRUDO

Tangerine Aguachile, Pickled Cherries,
Crushed Pistachio 16

CRISPY RICE (4 per Order)

SPICY TUNA 14

SPICY SALMON 14

SPICY YELLOWTAIL 15

PINEAPPLE TERIYAKI SHRIMP 16

SUSHI

TUNA ROLL

Tuna Tartare, Szechuan Chili Aioli,
Avocado, Crispy Quinoa 13

SALMON & AVOCADO ROLL

Ora King Salmon, Avocado,
Saffron-Mustard Aioli, Crispy Shallots 13

YELLOWTAIL ROLL

Pineapple, Jalapeño, Kimchi Aioli 14

SOCIAL HOUR

Bar Only | Wednesday-Friday 5pm-7pm

MARTINIS & COCKTAILS

BLACK MAGIC

DBL Espresso, El Tesoro Reposado,
Black Sesame, Coconut Cream 11

FLOWERS IN FRANCE

Lavender Infused Vanilla Vodka,
Chambord, Pineapple 11

MOTHER OF PEARL

Vanilla Infused Vodka, Lychee, Sake,
Lemon, Luster Dust 11

SAKE SANGRIA

Apricot & Blackberry Brandy, Plum Wine,
Peach Schnapps, Lychee 10

BANG BANG MARGARITA

El Tesoro Reposado, Cointreau, Japanese Chili
Yuzu, Lime 11

PINK PINEAPPLE G&T

Roku Gin, Pink Grapefruit, Pink Pineapple,
Pink Peppercorn, Tonic 11

DRAGON FRUIT SOUR

Toki Japanese Whisky, Dragon Fruit Purée,
Fresh Squeezed Lemon 11

TOKYO TEA OLD FASHIONED

Toki Whisky, Earl Grey Syrup,
Grapefruit Bitters, Burnt Orange 12

BEER

Michelob Ultra 5 **Asahi** 5
Sapporo 5 **Corona** 5

SAKE

Glass (120 ml) | Carafe (300 ml)

BAN RYU (HOT), EIKO FUJI -/15

BAN RYU (COLD), EIKO FUJI 6/15

BUBBLY COCKTAILS 10

STRAWBERRY LYCHEE

Strawberry Lychee Purée, Vanilla Vodka,
Sparkling Rosé

RASPBERRY LIMONCELLO

Chambord, Limoncello, Sparkling Rosé

BLACKBERRY ELDERFLOWER

Blackberry, St. Germain, Champagne

WINE & SPARKLING

PINOT GRIGIO, TORRESELLA 8

RIESLING, DR. KONSTANTINE FRANK 9

SAUVIGNON BLANC, FLIGHT SONG 8

CHARDONNAY, JUGGERNAUT 10

ROSÉ, MOUTON CADET 9

PINOT NOIR, HAHN 9

MALBEC, NORTON 10

CABERNET, SMITH & HOOK 10

PROSECCO, LUCA PARETTI 9

CAVA BRUT ROSÉ, SEGURA VIUDAS 9

MOCKTAILS 7

MAKE ME BLUSH MOJITO

Watermelon, Yuzu, Fresh Squeezed Lime,
Muddled Mint, Agave, Sparkling Water

HEAT WAVE

Chili Lime, Agave, Ginger & Mango

ROSES IN BLOOM

Pineapple, Acai, Rose Water, Fresh
Squeezed Lemon

KALUGA CAVIAR

Buttered Petite Toast, Buckwheat Blinis,

Hard Boiled Egg, Pickled Shallot,

Chive Creme Fraiche 99