

upstream

Maki Rolls*

(six pieces, hand rolls available on request)

Cucumber	5
Avocado	6
Oshinko(japanese pickles)	7
Maguro(akami)	7.5
Negu Toro(fatty tuna/scallion)	8
Spicy Tuna	7.5
Spicy Octopus	7.5
Hamachi	7
Negi Hamachi(scallion)	7.5
Salmon(scottish)	6.5
Tempura Shrimp	6
Unagi(eel)	8
King Crab California	12

Sashimi/Nigiri (2 piece)*

Maguro (tuna)	
Akami (Lean)	7/8
Chu Toro (medium fat)	10/11
Otoro (Fatty, limited availability)	14/15
Salmon	
Sake (scottish)	5/6
Zuke(soy marinated)	6/7
White Fish	
Hamachi (pacific yellowtail)	6/7
Kampachi(amber jack)	7/8
Shrimp	
Botan Ebi(sweet shrimp)	9/10
Unagi	7/8
Fish Roe	
Orange Tobiko(flying fish)	5/6
Wasabi Tobiko	5/6
Ikura(soy marinated salmon)	5/6

Specialty Rolls

Upstream* 14
soy marinated salmon, crispy shrimp
cucumber, wasabi mayo

Tuna/Octo* 18
spicy octopus topped with tuna tartare
sweet soy glaze

Hamachi Hamachi* 16
hamachi tartare, seared hamachi
jalapeno-onion relish

Angry King Crab* (2 pieces) 8
baked king crab gratin

Crispy Unagi Katsu 16
panko crusted, with eel and avocado,
housemade eel sauce

Upstream Classics

Spicy Tuna Roll Crunch* 12
chopped tuna, scallion, avocado,
eel sauce & spicy aioli

Super Crunch Roll* 16
shrimp, avocado, tuna, scallions,
crab, tempura crunch, & spicy aioli

Snap, Crackle & Pop Roll* 15
spicy tuna, avocado, mango,
rice crunch, eel sauce & spicy aioli

Dragon Roll 13
bbq eel, crunchy shrimp,
avocado & asparagus

Robata

Robata is an ancient style of Japanese cooking with skewers over an open flame with a binchōtan (oak charcoal) grill. Upstream features an array of robata style skewers

Pearl Onion \$3

Shishito Pepper \$3

Asparagus \$3

King Crab \$16
Spicy Mayo

Shrimp \$6
Chimmichuri

Wagyu Skirt* \$7

Wagyu Ribeye* \$18

Filet \$7

Lamb Chop* \$9

Chicken Breast \$3
Shiso Marinated

Chicken Thigh \$4
Shiso Marinated

Chicken Wing \$4
Sea Salt

*this item is served using raw or undercooked ingredients please be advised that consuming raw or undercooked meats,poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

M/P

M/P

12

14

14

10

5

6

8

6

13

14

16

14

12

12

14

12

14

Raw Bar	
Oysters*	M/P
East Coast	
West Coast	
Middleneck Clams*	M/P
Hamachi	12
pickled jalapeño and yuzu vinaigrette*	
Spot Prawn*	14
chives and citrus vinaigrette	
Big Eye Tuna Escabeche *	14
tomatoes, pickled onion and soy vinaigrette*	
Ceviche Oysters *	10
Cucumber Juice and Crispy Garlic	
Starters	
Edamame/Sea Salt	5
Kimchi Cucumber	6
Salt-Chili Cured Cucumber, Duck Crackling	
Kato's Tofu	8
Pickled Shimeji Mushrooms	
Miso Soup	6
House Made Tofu, Seaweed	
Sweet and Sour Calamari	13
Asian Slaw, Wasabi Vinaigrette	
Crab Croquettes	14
Green Curry Puree, Lemon Aioli, Baby Greens	
Seabass Cartoccio	16
Eggplant, Shitake Mushroom, Soy Butter Sauce	
Scallop Motoyaki(Baked)	14
Lemon Miso, Scallion Crust	
Chicken Karaage	12
(Japanese Fried Chicken) Shishito Paste	
"The Rock" NY Strip*	12
Soy Ginger Marinade, Cooked Tableside	
Mussels(steamed)	14
Coconut Broth, Lemongrass	