



Dinner Menu 2018

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	14
marinated tuna, tomatoes, pickled onion and soy vinaigrette	
Ceviche Oysters *	10
Cucumber Juice and Crispy Garlic	

Starters

Edamame/Sea Salt	5
Bibb Salad	10
Watermelon Radish, Pea Shoots, Croutons Sherry Vinaigrette	
Green Papaya Salad	12
Duck Confit, Thai Basil, Vietnamese Vinaigrette	
Mizuna Salad	10
Carrot Citrus Dressing, Crispy Burdock	
Kimchi Cucumber	6
Salt-Chili Cured Cucumber, Duck Crackling	
Kato's Tofu	8
House-Made Tofu, Ginger, Pickled Shimeji Mushrooms	
Miso Soup	6
House Made Tofu, Seaweed	
Shrimp & Lobster Spring Roll	10
Fried Shrimp and Lobster Filled Spring Roll Vietnamese Vinaigrette	
Sweet and Sour Calamari	13
Asian Slaw, Vietnamese Vinaigrette	
Crab Croquettes	14
Green Curry Puree, Lemon Aioli, Baby Greens	
Mussels (steamed)	14
Coconut Broth, Lemongrass	
Shishito Peppers	12
Blistered Shishito Peppers, Sea Salt and Bonito Mayo	
Shrimp/Foie Gras Dumpling	12
Radish, Pea Shoot	
Seared Wagyu Beef *	14
Ginger Scallion Salad & Ponzu, served chilled	
Crispy Quail	12
Crispy Fried Quail and Thai Chili Salt	
"The Rock" NY Strip*	12
Soy Ginger Marinade, Cooked Tableside	

Upstream

Salmon*	22
Scottish Salmon, Parsnip Puree, Red Curry Beurre Blanc	
Seabass	39
Banana Leaf Wrapped, Tomato Chutney, Lump Crab, Mango-Papaya Salad, Peanuts	
Halibut	28
Broiled Halibut, Black Garlic Jus, Curried Potatoes	
Sake Marinated Seabass	39
Lobster Dumplings, Bok Choi, Shiitake, Shiso Mirin Broth	
Angry NC Catfish	24
Crispy Catfish Filet served with Spicy Sichuan Bean Sauce (Choice of Side)	
"KFC" (Krispy Fish Catch)	35
Served whole/Lettuce wrap (Serves 2 - 4 Guests)	
King Crab Risotto	28
Carolina Gold Rice, King Crab, Corn Pudding Black Truffle, XO Sauce	

Land

Springer Mtn Chicken	22
Woodoven Roasted, Maitake Mushroom, Poached Farm Egg	
Duck*	30
"Peking Style" Roasted Half Duck, Mango Chutney Hoisin Sauce	
Dry Aged Angus Ribeye*	42
Smoked Beets, Puffed Rice, Cumin Yogurt	
Wagyu Skirt Steak*	32
Hot Savoy Cabbage and Glazed Shitaki Mushrooms	

Sides

Steamed White Rice	4
Shallot Fried Rice	5
Glazed Brussel Sprouts	9
with Scallion and Ginger	
Tomato Samball Roasted Cauliflower	9
5 Spice Mushroom and Onions	9
Soy Glaze	

Sweets

Warm Doughnuts	8
Chocolate Filled with Green Tea Semifreddo	
Upstream Panna Cotta	8
Soy Milk, Yuzu Curd	
Chocolate Indulgence	8
Chocolate Tart, Oreo Crust, Banana Rum Caramel	
Strawberry Sorbet	8
Strawberry Jelly, Freeze Dried Strawberry, Strawberry Puree	
Coffee Ice Cream	8
Hazelnut-Espresso Cookie, Espresso Caramel	
Peach Vanilla Ice	8
Thai Chili Poached Peaches, Marscapone Mousse	

*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.