

# upstream

<b>Raw Bar</b>	
Oysters*	M/P
East Coast	
West Coast	
Middleneck Clams*	M/P
<b>Hamachi*</b>	12
Pickled Jalapeño & Yuzu Vinaigrette*	
<b>Spot Prawn*</b>	14
Chives & Citrus Vinaigrette	
<b>Big Eye Tuna *</b>	14
Marinated Tuna, Tomatoes, Pickled Onion & Soy Vinaigrette*	
<b>Starters</b>	
Edamame/Sea Salt	5
Shrimp & Lobster Spring Roll	10
Vietnamese Vinaigrette	
Sweet and Sour Calamari	13
Asian Slaw, Vietnamese Vinaigrette	
Kimchi Cucumber	6
Salt-Chili Cured Cucumber, Crispy Shallot	
Wagyu Flank Steak Nigiri*	16
Scallion Rice, Kimchi Relish, Crispy Ginger, Red Miso Aioli	
Oven Roasted Oysters	12
Country Ham, Leeks, Aioli, Scallion Bread Crumb	
Upstream Crab Cakes	15
Local Mizuna, Fennel, Lemon, Chili Aioli	
Shishito Peppers	12
Blistered Shishito Peppers, Sea Salt, Bonito Mayo	
Korean Fried Chicken Lettuce Wrap	14
Crispy Fried Chicken with Thai Chili Salt	
“The Rock” NY Strip*	12
Soy Ginger Marinade, Cooked Tableside	
Pan Roasted Mussels	14
Smoked Tomatoes, Sake, Roasted Garlic, Thai Basil, Lemon	

**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 (Limited Availability) Spicy Mayo	\$16
Shrimp Chimmichuri	\$6
Wagyu Skirt*	\$7
Filet	\$7
Chicken Breast <i>Shiso Marinated</i>	\$3
Chicken Thigh <i>Shiso Marinated</i>	\$4
Chicken Wing (Limited Availability) <i>Sea Salt</i>	\$4

\*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

<b>Specialty Rolls</b>	
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	
<b>Upstream Classics</b>	
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	

<b>Maki Rolls*</b>	
(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
<b>Sashimi/Nigiri (2 piece)*</b>	
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
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
<b>Sashimi Trio(Tuna/Salmon/White fish )</b>	26