

<b>Raw Bar</b>	
Oysters*	M/P
East Coast	
West Coast	
Middleneck Clams*	M/P
<b>Yellowtail*</b>	10
Persimmon, Thai Chili, Barrel Aged Shoyu	
<b>Ahi Tuna*</b>	12
Avocado, Ponzu, Pickled Onion, Wasabi	
<b>Starters</b>	
Edamame/Sea Salt	5
Kimchi Cucumber	6
Salt-Chili Cured Cucumber, Crispy Shallot	
<b>South Carolina Shrimp*</b>	12
Cooked Tableside	
Soy Ginger Marinated, Yuzu Mayo, Chiles, Bibb	
<b>Oven Roasted Oysters</b>	12
Country Ham, Leeks, Aioli, Scallion Bread Crumb	
<b>Upstream Crab Cakes</b>	15
Local Mizuna, Fennel, Lemon, Chili Aioli	
<b>Shishito Peppers</b>	12
Blistered Shishito Peppers, Sea Salt, Bonito Mayo	
<b>Korean Fried Chicken Lettuce Wrap</b>	14
Springer Mtn. Chicken, Korean BBQ Bibb Lettuce	
<b>Bay Scallop &amp; Smoked Bacon Egg Rolls</b>	12
Shaved Scallion and Radish Salad, Ponzu	
<b>Pan Roasted Mussels</b>	14
Smoked Tomatoes, Sake, Roasted Garlic, Thai Basil, Lemon	
<b>Sweet and Sour Calamari</b>	13
Asian Slaw, Vietnamese Vinaigrette	

# upstream

## 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*

Shishito Pepper	\$3
Cherry Tomato	\$4
Mitake Mushroom	\$6
Shrimp Chimmichuri	\$6
Pork Belly	\$5
Chicken Breast Shiso Marinated	\$3
Chicken Thigh Shiso Marinated	\$4
Wagyu Flank Steak Sea Salt, Sansho Pepper	\$10

## Upstream Classics

Spicy Tuna Crunch Roll* chopped tuna, avocado & eel sauce	12
Super Crunch Roll* shrimp, avocado, tuna, scallions, crab, tempura crunch, & spicy aioli	16
Snap, Crackle & Pop Roll* spicy tuna, avocado, mango, rice crunch, eel sauce & spicy aioli	15
Dragon Roll bbq eel, crunchy shrimp, avocado & asparagus	14

## Specialty Rolls

Upstream* soy marinated salmon, crispy shrimp cucumber, wasabi mayo	14
Cucumber Roll* tuna, salmon, red pepper, wakame, avocado ponzu sauce	16
Flaming Roll* crab, mango, red pepper, herb mayo sweet & spicy glaze, sliced jalapeno	14
Rainbow Roll* crab, cucumber, tuna, salmon avocado, masago	18
Tuna Tataki* mango, asparagus, avocado, masago tempura shrimp	16
Warm Blue Crab* (2 pieces) baked blue crab gratin	8
Surf and Turf* wagyu flank, tempura shrimp, asparagus cucumber, spicy sauce, kimchi	16
Firecracker Roll* tempura shrimp, red pepper, mango cucumber, spicy tuna, sriracha eel sauce	16
Spicy Salmon* mango, masago, scallion aioli	12
California Roll* crab, avocado, cucumber masago	12

## Maki Rolls\*

(six pieces, hand rolls available on request)

Cucumber	5
Avocado	6
Maguro(akami)	7.5
Spicy Tuna	7.5
Negi Hamachi(scallion)	7.5
Salmon(scottish)	6.5
Tempura Shrimp	6
Unagi(eel)	8

## Sashimi/Nigiri (2 piece)\*

Maguro (tuna)	
Tataki	7/8
Akami (Lean)	7/8
Salmon	
Sake (scottish)	5/6
Zuke(soy marinated)	6/7
White Fish	
Hamachi (pacific yellowtail)	6/7
Unagi (eel)	7/8
Fish Roe	
Orange Tobiko(flying fish)	--/6
Wasabi Tobiko	--/6

**Sashimi Trio**(Tuna/Salmon/White fish ) 26

## Hand Rolls

Tuna/avocado	9
Salmon/cucumber	8
Eel/Cucumber	9
Tempura Shrimp	8

\*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