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## STARTERS

CRISPY MOO SHU DUCK  
bean sprouts, scallions, orange, hoisin sauce 12.

SCALLOP CRABCAKE  
plum tomato tomatillo puree, tartar sauce 12.

LOBSTER SUMMER ROLL  
lobster meat, cherry leaf, red bell pepper 12.

GRILLED ASPARAGUS TIPS  
lemon sabayon, salmon roe 9.

TYO FRIED CHICKEN  
asian vegetable salad 12.

EDAMAME  
steamed soy beans, sea salt 7.

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## SOUPS / SALADS / SANDWICHES

CARROT COCONUT SOUP  
crispy chick peas, reduced coconut milk 9.

MISO SOUP  
little neck clams, wakame, scallions 8.

ORGANIC GARDEN GREENS  
roasted beets, goat cheese, yuzu vinaigrette, pistachio 9.

TUNA SALAD  
ginger onion vinaigrette 17.

CAESAR SALAD  
crispy Romaine, classic Caesar dressing, walnut 12.

LOBSTER 'BLT' SANDWICH  
avocado, pancetta, arugula, wasabi, brioche 22.

AMERICAN WAGYU BEEF BURGER  
caramelized onion, lettuce, tomato 20.

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## SUSHI KITCHEN

SUSHI ROLLS 6 pieces

SALMON ROLL  
salmon, avocado 12.

CALIFORNIA STYLE ROLL  
Maryland crab, avocado, cucumber 13.

SPICY TUNA ROLL  
tuna, cucumber, special spicy sauce 12.

RAINBOW ROLL  
our daily special roll 20.

CHERRY BLOSSOM ROLL  
spicy tuna, beet rice, crunchy tempura 15.

CRUNCHY SHRIMP ROLL  
shrimp, crunchy tempura batter, cucumber 13.

HARMONY LOBSTER ROLL  
lobster, avocado, tobiko 20.

GARDEN ROLL  
asparagus, avocado, sweet squash, Romaine 12.

YELLOWTAIL ROLL  
yellowtail, scallion 13.

NIGIRI SUSHI OR SASHIMI 2 pieces

UNAGI, fresh water eel 7.

HAMACHI, yellowtail 7.

EBI, shrimp 6.

MAGURO, tuna 7.

UNI, sea urchin 10.

TORO, fatty tuna belly 14.

IKURA, salmon caviar 7.

TOBIKO, flying fish roe 6.

AMAEBI, sweet shrimp 7.

SALMON, 7.

TAKO, octopus 7.

TORO SPECIAL, yuzu sauce 22.

TODAY'S SPECIAL (depending on arrival)

TUNA AND AVOCADO TARTAR, cucumber, radish, soy dashi 16.

SPICY TUNA PIZZA, spicy tuna, tobiko, sweet onions, scallions on tempura rice 18.

MARYLAND CRAB PIZZA, avocado, tobiko, scallions, sweet onions on tempura rice 18.

SASHIMI APPETIZER (fresh arrival fish) 12.

MOZU SUSHI, 11 pieces 25.

SUSHI AND SASHIMI COMBINATION 28.

Please note that there are increased risks associated with the consumption of raw or undercooked food items.

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## ENTREES

### BLACK COD

mijiki, baby spinach, pickled young ginger 25.

### CRISPY WILD SALMON

fingerling potatoes, Brussels sprouts, haricots verts 22.

### BLACK SEA BASS

bok choy, string beans, snow pea sprouts, aromatic lemongrass broth 24.

### KIMCHEE SEAFOOD

tuna, clams, scallop, broccolini, kimchee broth 23.

### CORNISH GAME HEN

lentil, caramelized oxtail confit 25.

### BRAISED PORK BELLY

sweet potato puree, baby onions, goat cheese polenta 24.

### LIGHT MUSHROOM RISOTTO

tempura mushroom, parmesan cheese 19.

### PASTA AL CEPPO

cherry tomato sauce, parmesan cheese, lime leaf 19.

### VEGETABLE FRIED BARLEY

portobello mushroom, beets, baby squash, bell pepper, teriyaki sauce 19.

### AUSTRALIAN KOBE STYLE STRIP LOIN

eight ounces, Australian Kobe beef, premium marbling,  
Yukon gold potato, shitake mushrooms, and beef jus 45.

### ELYSIAN FIELDS FARM LAMB LOIN

humanely raised, all naturally fed, Elysian Fields Farm, Pennsylvania, US  
celeriac root puree, Napa cabbage, mushrooms, almonds, Stilton jus 45.

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## BENTO BOX

### CHEF'S SUSHI BENTO

crunchy shrimp roll, yellowtail ceviche maguro  
and salmon nigiri, harmony lobster roll,  
sushi pizza, 3 pieces sashimi  
35.

### CHEF'S VEGETARIAN BENTO

riceless and sushi vegetable roll  
carrot coconut soup, fried barley,  
pasta al ceppo,  
organic garden greens  
30.

### CHEF'S INSPIRATION BENTO

chef's daily inspiration of sushi,  
carrot coconut soup,  
black cod with young ginger,  
wagyu strip loin with young spinach,  
scallop crabcake,  
organic garden greens  
35.

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## ON THE SIDE

HARICOTS VERTS, 6.  
JAPANESE RICE, 6.

MASHED POTATOES, 6.  
BABY BOK CHOY, seasoned soy sauce 6.