



The Cultured Pearl

Where East Meets West... A Blend of Tradition and Taste!

Soups

Miso^{GF} broth, wakame, scallion, tofu

Cream of Crab thyme scented cream, crab, Old Bay

Salads

House^{GFV} greens, tomato, carrot, cucumber, ginger dressing, wonton crunch

Cultured greens, apple wood bacon, blue cheese, cranberry, pine nut, mandarin, creamy garlic dressing

Tuna & Avocado^{GF} sushi grade tuna, avocado, scallion, carrot, greens, ginger dressing

Seaweed Salad^V

Squid Salad

Poke Bowls

Tuna • Salmon • Tofu • Octopus

Edamame Bar

sautéed edamame

Simple^{GF} salt, butter

Karai^{GF} chili oil, garlic, salt, butter

Eastern Shore Old Bay, scallion, garlic, lemon, butter

Thai^{GF} Thai spice, herbs, ginger, garlic, chilies, lime, butter

Mexican Mexican spice, cilantro, tomato, jalapeno, lime, butter

Smokey^{GF} apple wood smoked sea salt, garlic, butter, miso aioli

Fire Salt^{GF} spicy seasoned salt, butter

Suppai^{GF} lemon pepper, garlic, salt, butter, fresh lemon

Traditional^{GFV} chilled, salt

Kid's Bento

All bento served with fresh orange & apple sauce

Ages
10 and
Under

Teriyaki Bento chicken teriyaki, steamed rice, edamame

Tempura Bento two tempura shrimp, tempura carrots, steamed rice

Tenders Bento chicken tenders, french fries

Sushi Bento California roll, crabstick sushi, edamame

Small Plates

Asian Street Noodles chilled, ramen, Vietnamese vinaigrette, herbs, chilies, onion, scallion, fried shallot, peanut, sesame seeds

Blistered Shishito Peppers^{GF} smoked salt, miso aioli, Vietnamese vinaigrette

Coconut Shrimp two colossal coconut tempura shrimp, spicy mango salsa, golden sriracha, fresh lime

Dumpling Duo both dumplings, steamed, sesame seeds, scallion, spicy soy dip

Ebi Shu Mai shrimp dumpling, steamed, sesame seeds, scallion, spicy soy dip

Gyoza pork dumpling, steamed, sesame seeds, scallion, spicy soy dip

Hamachi "Carpaccio" yellowtail, lime, black truffle oil, sea salt, black pepper, daikon

Hamachi Kama grilled yellowtail cheek, eel sauce, orange, scallion, sesame seeds

Korean Fried Cauliflower sweet Korean sauce, lemon

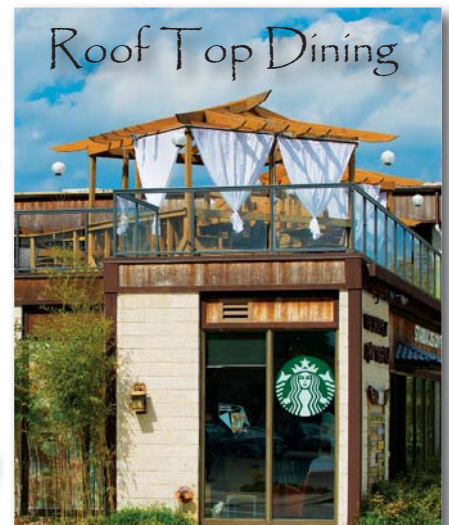
Oshinko Mori^{GFV} Japanese style, pickled vegetables, togarashi

Vegetable Tempura vegetables, sweet tamari dip

Under the gazebos
and walkways, our

Roof Top Deck
& Koi Pond

is the hot spot
in town for a
delicious dinner
during the sunset
or under the stars!



Named #8 Sushi Bar in America!
Voted "Best of Delaware" Since 1993!

Kitchen Entrees

Teriyaki Bowls^{GF} traditional presentation, rice, takuan, Asian vegetable medley, sesame seeds, house made teriyaki sauce
Japanese Noodle Bowls ramen or udon, bok choy, shiitake, scallion, dashi, sesame seeds
Simple^V · Tofu^V · Chicken^{GF} · Unaju · Tempura Shrimp · Shrimp^{GF} · Scallop^{GF} · Salmon^{GF} · Beef^{GF}

Sapporo Surf & Turf beef donburi, 2 piece tempura shrimp
Shrimp Tempura jumbo shrimp, tempura vegetables, rice, tempura dip
Korean BBQ flat iron, vegetable fried rice, kim chee, peanut, scallion, lime
Cashew Chicken^{GF} sweet, spicy, chicken, cashew, red bell, scallion, orange, garlic, ginger, fish sauce, cilantro, jasmine
Green Curry Chicken^{GF} spicy, Thai coconut curry, chicken, red onion, fish sauce, asparagus, kaffir lime, Thai basil, peanut, lime, jasmine
Yellow Curry Shrimp spicy, Thai coconut curry, shrimp, tomato, asparagus, golden raisin, cashew, kaffir lime, Thai basil, garlic, ginger, lime, jasmine, mango chutney
Seafood Pasta scallop, shrimp, jumbo lump crab, penne, basil, three cheese cream sauce, garlic, asparagus, oven roasted tomato, jalapeno cheese bread. Vegetable Only. Chicken.
The Grill^{GF} grilled, salmon; filet of beef, asparagus, rice, lemon, butter

Sushi Chef Plates

Sushi Starter^{GF} nigiri, tuna, salmon, shrimp, whitefish, mackerel, 3pc Tekka, 3pc Kappa, miso
Sashimi Flower Trio^{GF} sashimi "flowers", tuna, salmon, yellowtail, ponzu, miso
Sushi Combo nigiri, tuna, salmon, yellowtail, whitefish, octopus, eel, shrimp, mackerel, California, miso
Sashimi Combo sashimi, 18 pieces, chef choice, miso
Chirashi sashimi, 18 pieces, chef choice, seasoned rice, miso
Cultured Combo nigiri, 6 pieces, sashimi, 15 pieces, chef choice, Kappa, Tekka, miso

Sushi a la Carte

Inari^{VC} friend bean curd sushi
Squash^{VC} Kanpyo
Oshinko^{GFC} Takuan
Crabstick^{GFC} Kani Kama
Hen's Omelet^{GFC} Tamago
Shrimp^{GF} Ebi
Mackerel^{GFC} Saba
Spicy Tuna^{GF} Karai Maguro
Whitefish^{GF} Changes Daily
Squid Ika
Octopus^{GFC} Tako
Salmon^{GF} Sake
Arctic Surf Clam^{GFC} Hokkigai
Baby Octopus^C lidako
Eel (freshwater)^C Unagi
Tuna^{GF} Maguro
Smoked Salmon^{GFC}
Flying Fish Eggs^{GF} Tobiko natural, wasabi
Salmon Roe^{GF} Ikura
Yellowtail^{GF} Hamachi
Scallop^{GF} Hotate
Button Ebi^{GF}
Urchin Roe^{GF} Uni

Sushi, 2 pieces · Sashimi, 3 pieces+
 Add **Quail Egg^{GF}** · Add **Tobiko^{GF}** · Substitute **Rice Paper**

Robata Grill Menu!!!



Half Price Kid's Menu · 4-6 PM
 Daily Happy Hour · 4-6 PM
 At the Pearl Bar and Sushi Bar
 Live Music · Fridays

Signature Maki

Cultured Pearl^C tuna, scallop, avocado, cream cheese, tempura fried, cucumber, spicy mayo
Dragon California, eel drape, natural tobiko, eel sauce, sesame seeds
East of Maui^C coconut tempura shrimp, pineapple, avocado, lettuce, wasabi mayo
Firecracker^C tuna, salmon, tempura fried, spicy mayo, jalapeno, jumbo lump crab, sriracha
Godzilla^C two tempura shrimp, avocado, eel drape, cream cheese, eel sauce, togarashi, sesame seeds
Kanikari crab salad, yuzu mayo, scallion, wonton crisps, tobiko
Lemon Crab crab, asparagus, tempura fried, spicy mayo, scallion, natural tobiko, lemon
Rainbow^{GF} avocado, tuna, salmon, yellowtail, shrimp, whitefish, drape
Red Dragon^{GF} spicy tuna, avocado, tuna drape, nuta dressing, sesame seeds
Rehoboth^{GF} tuna, salmon, yellowtail, avocado drape, natural tobiko
Sea Monster^C eel, tempura shrimp, avocado, spicy mayo, baked, seaweed salad drape, eel sauce, tempura crunch, sesame seeds, wakame bonito flake nest
Shaggy^C whitefish, avocado, spicy mayo, baked, crab stick drape, eel sauce, tempura crunch, wasabi mayo, sesame seeds
Thai Heat whitefish, cilantro, jalapeno, seared tuna drape, fish sauce, lime, Japanese mayo, sriracha, sesame seeds



Maki

Asparagus^{GFV} asparagus
Avocado^{GFV} avocado
Delaware^V avocado, asparagus, cucumber, kanpyo, sesame seeds
Kanpyo^{VC} pickled squash
Kappa^{GFV} cucumber, sesame seeds
Mangocado^{GFV} mango, avocado, sriracha, sesame seeds
Oshinko^{GFV} takuan
Pi Natsu^{GFV} avocado, peanut, nuta dressing, scallion
Alaskan^{GF} salmon, avocado, sesame seeds
California^C crab stick, avocado, cucumber, sesame seeds
Crispy Calamari^C panko calamari, asparagus, spicy mayo
Crunchy^C eel, avocado, tempura crunch, spicy sesame seeds, eel sauce
D.C. Temaki^{GFC} crispy salmon skin, cucumber, scallion, sesame seeds, handroll
Dancing Eel^C eel, cucumber, sesame seeds, eel sauce
Dynamite^{GFC} tuna, salmon, spicy mayo, baked
Dynamite Lump^{GFC} tuna, salmon, spicy mayo, baked, jumbo lump crab
El Zorro^C tempura shrimp, seaweed salad, fresh chilies, Japanese mayo, sriracha
Fancy Fish^{GF} yellowtail, scallion
Futo Maki^C eel, crab stick, tamago, cucumber, shiitake, kanpyo
Hawaiian^{GF} spicy tuna, pineapple, cucumber, sesame seeds
Japan Bagel^{GFC} smoked salmon, cream cheese, scallion, sesame seeds
Jersey^{GF} yellowtail, avocado, spicy mayo, wasabi tobiko, sesame seeds
Kagoshima^{GF} yellowtail, tuna, avocado, wasabi tobiko, scallion, sesame seeds
Kazan tuna, avocado, tempura crunch, spicy mayo, habanero sauce, sesame seeds
Lump Cali^{GFC} crab, avocado, cucumber, sesame seeds
Maryland^{GFC} crab, cucumber, scallion, sesame seeds
Mexican tuna, tempura crunch, spicy mayo, sesame seeds
O.C.^C tempura shrimp, avocado, lettuce, spicy mayo
Philly^C crab stick, shrimp, cream cheese, scallion, sesame seeds
Seoul Roll^V asparagus, cucumber, carrot, takuan, gochujang
Spicy California california maki, spicy tuna drape, spicy mayo, tempura crunch, sesame seeds
Spicy Tuna^{GF} spicy tuna, cucumber, scallion, sesame seeds
Spider tempura softshell crab, avocado, cucumber, lettuce, natural tobiko, sesame seeds
Tekka^{GF} tuna
T-Shrimp^C tempura shrimp

C = Cooked



301 Rehoboth Avenue · Downtown Rehoboth Beach
 Reservations and Online Ordering www.culturedpearl.us
 302-227-8493 Front Desk · 302-227-4217 Carryout Ordering