



The Cultured Pearl

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

Soup and Salad

- Miso Soup**^{GF} wakame, scallion and tofu
- Cream of Crab Soup** lump crab, Old Bay and thyme
- House Salad**^V greens, tomato, carrot and cucumber with ginger dressing and wonton crisps (Gluten free without wonton)
- Wasabi Crunch Salad**^V greens, tomato, cucumber, onion, chilies, herbs, wasabi dressing, peanut and fried shallot
- Tuna & Avocado Salad**^{GF} #1 tuna and avocado, greens, carrot, scallion and ginger dressing
- Thai Mango Salad**^{GF} mango, herbs, chilies, scallion, Thai dressing, toasted coconut and cashew
- Sunomono Salad**^{GF} assorted cooked fish with vegetables in sunomono dressing
- Poke** sushi rice, seaweed, sesame seeds and vegetables in poke sauce (regular or spicy); (Gluten free without seaweed salad); add Tofu; Salmon; Tuna
- Seaweed Salad**^V · **Squid Salad** · **Kim Chee** · **Oshinko Mori**^{GFV} · **Japanese-style pickled vegetables**
- Salad Add Ons**^{GF} Chicken (4oz) · Jump Shrimp Chilled (3) · Seared Tuna (3oz) · Jumbo Lump Crab (3oz)

Edamame Bar

- Traditional**^{GFV} served chilled and salted
- Simple**^{GF} with salt
- Eastern Shore**^{GF} Old Bay, garlic, lemon
- Karai**^{GF} chili oil, garlic, salt
- Smokey**^{GF} smoked salt, garlic, miso aioli
- Thai** Thai spice, ginger, garlic, chili, lime and toasted coconut

Kid's

- Teriyaki Bento** teriyaki chicken, edamame, rice
- Tempura Bento** two tempura shrimp, tempura carrot, rice
- Tenders Bento** crispy chicken tenders and fries
- Sushi Bento** California, crabstick sushi, edamame
- French Fries**

Ages
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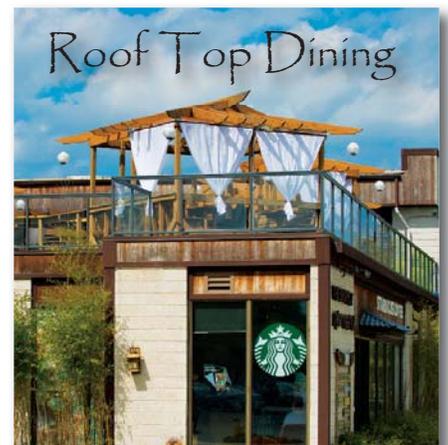
Small Plates

- Vegetable Tempura** assorted, lightly fried vegetables with sweet tempura dipping sauce
- Dumplings** five handmade, steamed dumplings with scallion, sesame seeds and spicy soy dip; add Ebi Shu Mai (shrimp), Gyoza (pork), Duo (3 of each)
- Korean Fried Cauliflower** lightly battered with Korean sauce, scallion, sesame seeds and lemon
- Sendai Shrimp Cocktail** five jumbo shrimp with wasabi cocktail sauce, lemon and togarashi
- Seared Tuna** sushi grade tuna with seaweed salad, spicy mayo, sesame seeds and scallion
- Carpaccio**^{GF} lime, truffle oil, sea salt and black pepper with your choice of Yellowtail or Octopus
- Vegetable Carpaccio**^{GFV} assorted vegetables with Japanese Pietro dressing

Noodles

- Ramen or Udon** house made dashi, shiitake, bok choy, scallion and sesame seeds add Chicken; Shrimp; Tempura Shrimp; Tofu
Make it "Pearl Style" with menma, egg, nori and aged miso
- Asian Street Noodles** chilled ramen, Vietnamese vinaigrette, onion, herbs, chilies, peanut, sesame seeds

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!

Entrees

- Teriyaki**^{GFV} Asian vegetable medley, steamed rice, takuan and sesame seeds with house made teriyaki sauce; add Beef; Chicken; Salmon; Shrimp; Tofu
- Shrimp Tempura** five jumbo shrimp, tempura vegetables, steamed rice, sesame seeds and sweet tempura dip
- Korean BBQ** marinated, grilled beef with shiso shallot butter, peanut, scallion and cilantro with fried rice and kim chee
- Bibimbap** traditional Korean hot stone dish with assorted vegetables set atop crunchy sesame rice topped with a fried egg and gochujang; add Beef; Chicken; Shrimp; Tofu^V
- Cashew Chicken**^{GF} sweet & spicy with cashew, red bell, scallion, orange, cilantro and toasted coconut jasmine rice
- Green Curry Beef**^{GF} spicy Thai coconut curry, red onion and asparagus with peanut and toasted coconut jasmine rice
- Yellow Curry Shrimp** spicy Thai coconut curry, tomato, asparagus, raisin, cashews with toasted coconut jasmine rice and mango chutney
- Pad Thai**^{GF} rice noodles stir-fried with tofu, egg and bean sprout in our house made Pad Thai sauce with peanut and cilantro; add Chicken · Shrimp · Tofu
- The Grill** tare brushed with a quinoa vegetable medley and lemon; add Chilean Sea Bass · Salmon · 12oz Angus NY Strip
- Sapporo Surf & Turf** grilled 12oz Angus NY strip paired with three jumbo tempura shrimp. Served with Asian vegetable medley, rice and Japanese BBQ sauce.

Chef Plates

- Sushi Starter**^{GFS} tuna, salmon, whitefish, shrimp and mackerel served with 3 pieces each of tekka and kappa maki
- Sashimi Sampler**^{GF} one piece each: tuna, salmon, yellowtail, whitefish, octopus and surf clam
- Sashimi Flower Trio**^{GF} sashimi "flowers" made of tuna, salmon and yellowtail, with scallion and ponzu sauce
- Vegetable Combo**^{VS} Seoul and Delaware rolls with 3 pieces of vegetable sushi
- Sushi Combo**^S tuna, salmon, yellowtail, eel, whitefish, octopus, shrimp and mackerel nigiri with a California roll
- Sashimi Combo**^S chef's choice 18 pieces sashimi artistically presented
- Chirashi**^S chef's choice 18 pieces sashimi artistically presented over sushi rice
- Cultured Combo**^S 6 pieces nigiri sushi and 15 pieces sashimi with a kappa and tekka maki

Sushi/Sashimi

- Inari**^{VC} friend bean curd
- Squash**^{VC} Kanpyo
- Oshinko**^{GFVC} Takuan
- Shrimp**^{GFC} Ebi
- Crabstick**^{GFC} Kani Kama
- Hen's Omelet**^{GFC} Tamago
- Mackerel**^{GFC} Saba
- Whitefish**^{GF} Changes Daily
- Arctic Surf Clam**^{GFC} Hokkigai
- Octopus**^{GFC} Tako
- Salmon**^{GF} Sake
- Baby Octopus**^C lidako
- Eel**^C Unagi
- Flying Fish Eggs**^{GF} Tobiko
natural or wasabi infused
- Tuna**^{GF} Maguro
- Smoked Salmon**^{GFC}
- Salmon Roe**^{GF} Ikura
- Yellowtail**^{GF} Hamachi
- Scallop**^{GF} Hotate



Sushi, 2 pieces · Sashimi, 3 pieces
Add **Tobiko**^{GF} to any roll · Add **Quail Egg**^{GF} · Sub **Rice Paper** on any roll

Signature Rolls

- Crispy Calamari**^{CS} panko calamari, asparagus, spicy mayo
- Cultured Pearl**^S scallop, tuna, avocado and cream cheese tempura'd with cucumber and spicy mayo
- Dragon**^S California roll draped with eel topped with eel sauce and tobiko
- Dynamite**^{GFC} tuna, salmon and spicy mayo baked
- Dynamite Lump**^{GFC} add jumbo lump crab to Dynamite
- East of Maui**^C coconut tempura shrimp, pineapple, lettuce, avocado and wasabi mayo
- El Zorro**^{CS} panko shrimp, chilies, seaweed salad with Japanese mayo and sriracha
- Firecracker**^{CS} tuna and salmon tempura fried roll topped with jalapeno, spicy mayo, jumbo lump crab and sriracha
- Godzilla**^{CS} a pair of tempura shrimp and avocado roll topped with eel, cream cheese, eel sauce and togarashi
- O.C.**^{CS} tempura shrimp, avocado, lettuce and spicy mayo
- Rainbow**^{GF} avocado draped with tuna, salmon, whitefish, yellowtail and shrimp
- Red Dragon**^{GFS} spicy tuna and avocado roll draped with fresh tuna and nuta dressing
- Rehoboth**^{GF} tuna, salmon and yellowtail roll draped with avocado and tobiko
- Sea Monster**^{CS} tempura shrimp, avocado draped with seaweed salad, spicy mayo, eel sauce and tempura crunch on a wakame, bonito flake nest
- Shaggy**^{CS} avocado roll draped with crabstick finished with spicy mayo, eel sauce, wasabi mayo and tempura crunch
- Spicy California**^S California with spicy tuna, spicy mayo and tempura crunch
- Spicy Panko Shrimp**^{CS} panko fried shrimp, jalapeno, long red hot chili, asparagus, spicy mayo
- Spider**^S tempura softshell crab, avocado, cucumber, lettuce, tobiko
- Thai Heat**^S whitefish, cilantro, jalapeno, with seared tuna, fish sauce, lime, mayo, sriracha

Sushi Rolls

- Asparagus**^{GFV}
- Avocado**^{GFV}
- Delaware**^{VS} avocado, cucumber, asparagus and kanpyo
- Kanpyo**^{VC} pickled squash
- Kappa**^{GFVS} cucumber
- Mangocado**^{GFVS} mango, avocado, sriracha
- Oshinko**^{GFV} takuan
- Pi Natsu**^{GFV} avocado roll topped with nuta dressing, peanut and scallion
- Seoul Roll**^V asparagus, cucumber, carrot, takuan and Korean gochujang



- Alaskan**^{GFS} salmon, avocado
- California**^{CS} crabstick, avocado and cucumber
- Crunchy Eel**^{CS} eel, avocado, eel sauce, tempura crunch
- D.C. Temaki**^{GFC} fried salmon skin, cucumber, scallion
- Dancing Eel**^{CS} eel and cucumber with eel sauce
- Fancy Fish**^{GF} yellowtail and scallion
- Hawaiian**^{GFS} spicy tuna, pineapple, cucumber
- Japan Bagel**^{GFC} smoked salmon, cream cheese, scallion
- Jersey**^{GFS} yellowtail, avocado and spicy mayo with wasabi tobiko
- Kagoshima**^{GFS} yellowtail, tuna, avocado with wasabi tobiko and scallion
- Kazan**^S tuna, avocado and spicy mayo with tempura crunch and habanero sauce
- Lump California**^{GFC} lump crab, avocado and cucumber
- Maryland**^{GFC} lump crab, cucumber and scallion
- Mexican**^S tuna, spicy mayo and tempura crunch
- Philly**^{CS} crabstick, shrimp, cream cheese, scallion
- Spicy Tuna**^{GFS} spicy tuna, cucumber, scallion
- Tekka**^{GF} tuna
- T-Shrimp**^C tempura shrimp

- C** Cooked Sushi Bar Item
GF Gluten Free
S Contains Sesame Seeds
V Vegan



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Reservations and Online Ordering www.culturedpearl.us