

S E A S O N A L S P E C I A L S

F I R S T

Sex on the Bay Oysters | Elderflower Mignonette | New Brunswick, Canada | 3 ea* 

Steamed Pork Buns | Thornhill Farm Pork, Iceberg Lettuce, Hoisin, Spiced Mayonnaise | 10

C H E S T E R C O U N T Y A R T I S A N C H E E S E P L A T E

| Five Offerings Of Local Handcrafted Cheeses |

| Rated Best Cheese Plate in Philly by Philly Magazine 2014 |

Seven Sisters The Farm at Doe Run, PA | **Creamery Collection Batch #6** The Farm at Doe Run, PA |

Creamery Collection Batch #11 The Farm at Doe Run, PA | **Blow Horn** The Farm at Doe Run, PA |

Pepito Yellow Springs Farm, PA | Accompanied by Poached Quince | 19

| We are proud to partner with our neighboring farms! |

S U S H I R O L L S

Baby Banana Roll | Tempura Fried, Spicy Yellow Fin Tuna, Baby Banana, Papaya | 17*

Soft Shell Crab Roll | Avocado, Flying Fish Roe, Soy Wrap, Eel Sauce | 19

M A I N

Grilled Tea Smoked Salmon | Roasted Curry Cauliflower, Papadam | 28


Seared Viking Village Scallops | Ceviche Sauce, Meyer Lemon, Lemon Thyme from Nectar's Garden, Vialone Nano Rice | 29

Grilled Pineland Farms Natural Ribeye | Sunchoke Veloute, Crispy Brussels Sprouts | 38

Wok Soft Shell | Lemongrass, Tamarind, Thai Basil, Chilies | 29

Grilled Pork Chop | Thornhill Farm Mangalista Pork, Pickled Wild Ramps, Pickled Herb Beet Dumplings | 28

We Support Our Farmers and Fisherman | Birchrn Hills Farm, PA | True Leaf, PA |
| Cross Creek Farm, PA | Pineland Farms, ME | Oley Valley Growers, PA | Cleanfish.com |
| The Farm at Doe Run, PA | Viking Village, NJ | Yellow Spring Farms, PA | Thornhill Farm, VT |

 Indicates **Gluten Free** Items | *Indicates **Raw** Items |

| **Chef Patrick Feury** |

F I R S T

| Approach Love and Cooking with Reckless Abandon | Dalai Lama |

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- Dim Sum Bento for Two** | Vegetable Spring Roll, Edamame Dumplings, Chicken Curry Dumplings, Pork Dumplings | 20
- Seafood Bento for Two** | Lobster Dumplings, Tuna Tartare, Lobster Sliders with Bacon, Shrimp Spring Roll | 28*
- Sushi Bento for Two** | Spicy Tuna Roll, Maine Roll, Shrimp Tempura Roll, Yellow Fin Tuna Sushi, Wild Salmon Sushi | 32*

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- Chicken Curry Dumplings** | Spicy Red Curry Peanut Sauce | 8
- Pork Dumplings** | Thai Chilies, Shiitake Sauce | 10
- Vegetable Spring Roll** | Mango Sauce, Avocado Green Tomato Sauce | 9
- Edamame Dumplings** | Chanterelle Mushrooms, Asparagus, Herb Sauce | 11
- Branch Creek Baby Green Salad** | Crispy Goat Cheese, Nectar Vinaigrette | 11
- Crispy Calamari and Edamame** | Shallots, Chilies, Spicy Papaya Sauce, Tamarind Hoisin Sauce | 12
- Vietnamese Beef Tenderloin Petite Sandwiches** | Rosemary Potato Bread | 14
- Tuna Tartare** | Avocado, Organic Baby Greens, Wasabi Aioli, Soy Glaze | 14*
- Crispy Baby Octopus** | Spicy Seaweed Salad | 14
- Lobster Sliders** | Nova Scotia Lobster, House Smoked Bacon, Tomato | 16
- Roasted Foie Gras** | French Black Truffles, Sushi Rice, Poached Quince | 26 

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- Heirloom Tomato Lobster Bisque** | 12
- Shrimp Miso Soup** | Bok Choy, Scallion, Tofu | 8.5

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| Nectar Kindly Requests That Guests Refrain From Using Cell Phones While In The Dining Room |

| 20% Gratuity Will Be Added To Parties Of 6 Or More |

| We Kindly Request That Groups Of 6 Or More Do Not Ask For Separate Checks |

S U S H I

SUSHI ROLLS

- Tuna | 8.5* GF
- Spicy Tuna | 9* GF
- Spicy Salmon | 9* GF
- Yellowtail, Scallion | 10* GF
- Tuna, Avocado, Cucumber, Flying Fish Roe | 10.5* GF
- Salmon, Avocado | 10.5* GF
- Shrimp Tempura, Eel Sauce | 12.5
- Toro, Flying Fish Roe Soy Wrap | 17* GF
- Cucumber | 6.5 GF
- Crunchy Vegetable Tempura Soy Wrap | 8.5



SUSHI & SASHIMI

| Priced Per Piece |

- Spicy Tuna | 4* GF
- Tuna | 4.5* GF
- Black Bass | 4.5* GF
- Salmon | 4.5* GF
- Flying Fish Roe | 4.5* GF
- Salmon Caviar | 4.5* GF
- Shrimp | 5 GF
- Yellowtail | 5* GF
- Sea Urchin | 8* GF
- Day Boat Scallop | 6* GF
- Salmon Caviar, Quail Egg | 6* GF
- Flying Fish Roe, Quail Egg | 6*
- Bluefin Toro | 14*

SPECIALTY

ROLLS

- Sushi or Sashimi Appetizer | Tuna, Salmon, Bass, Scallop, Shrimp, House Tea Smoked Salmon | 18* GF
- Maine Roll | Peekytoe Maine Jonah Crab, Cucumber, Avocado | 16 GF
- Canapé Spicy Tuna, Spicy Salmon | Inside Avocado, Cucumber | 11* GF
- Yellowtail Two Ways | Outside Yellowtail, Inside Spicy Yellowtail, Avocado | 15* GF
- Eel Roll | Outside: Eel, Avocado, Inside: Peekytoe Crab, Cucumber | 19
- Nectar Soy Wrap Roll | Tuna, Black Bass, Salmon, Avocado, Flying Fish Roe, Spicy Mayo | 15* GF
- Seared Tuna Roll | Sesame Crusted Seared Tuna Outside, Spicy Salmon Inside, Crunch, Eel Sauce | 17*
- Tea Smoked Salmon | Spicy Peekytoe Crabmeat, Asparagus, Crunch | 16 *
- Mango Roll | Inside Shrimp Tempura; Outside, Sesame Seared Salmon, Mango, Eel Sauce, Spicy Mayo | 17*
- Chilled No Rice Sushi Roll | Tuna, Salmon, Black Bass, Avocado, Cucumber, Flying Fish Roe, Ponzu Sauce | 15* GF
- Canapé Spicy Yellowtail, Spicy Toro | Inside Avocado, Cucumber, Flying Fish Roe | 17* GF
- Inside Outside | Peeky Toe Crab Inside, Salmon, Tuna, Black Bass, Avocado Outside | 21* GF
- King Kong Roll | Grilled Filet Mignon, Nova Scotia Lobster Crusted with Sea Salt, Shiso, Cucumber, Flying Fish Roe | 23*

ENTRÉE

- Sushi Deluxe Entrée | Sea Urchin, Salmon Roe, Tuna, Salmon, Yellowtail, Shrimp, House Tea Smoked Salmon | 34* GF
- Sashimi Deluxe Entrée | Tuna, Salmon, Yellowtail, Bass, Scallop, Salmon Roe | 34* GF
- Sushi and Sashimi Combo | Sushi | Sea Urchin, Salmon Roe, Shrimp, Scallop, House Tea Smoked Salmon

| Sashimi | Tuna, Salmon, Yellowtail, Bass | 36* GF

GF Indicates Gluten Free Items | *Indicates Raw Items |

| Consuming Raw or Undercooked Items May Increase Your Risk of Food Borne Illness |

M A I N

- L A N D** **Crispy Chicken** | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tip | 18
- Thorn Hill Farm Moo Shu Pork** | Leeks, Shiitake, Bean Sprout, Sweet Pepper, Serrano Chilies, Pancake | 21
- Wok Chili Tenderloin of Beef** | Thai Basil, Chinese Broccoli Tip, Scallion, Chili Pepper | 29
- Grilled Filet Mignon** | Blue Cheese Potato Croquette, Spinach Blue Cheese Dumpling | 32
- Pineland Farms Natural Braised Short Ribs** | Yukon Gold Potato, Parsley, Maldon Sea Salt, Thai Chili Hollandaise | 29 ^{GF}
- S E A** **Hot Pot** | Shrimp, Striped Bass, Salmon, Scallop, Bok Choy, Water Chestnuts, Rice Noodle | 28 ^{GF}
- Roasted Black Sea Bass** | Asparagus, Oyster and Shiitake Mushroom, Summer Black Truffle Sauce | 28 ^{GF}
- Gulf Shrimp Red Curry** | Crispy Fried Chow Mein Noodle, Asparagus | 28
- L S A E N A D** **Wok Amish Chicken and Gulf Shrimp** | Vietnamese Lime Basil Sauce | 25 ^{GF}
- Sea Salt Crusted Shrimp, Scallop, Beef Tenderloin** | Zucchini, Asparagus, Windy Acres Chilies | 34

S H A R E

- N O O D L E S** **Nectar Lo Mein** | Smoked Wild Boar, Chinese Sausage, Baby Greens | 12.5
- Chicken Pad Thai** | Tofu, Peanut | 16
- Vegetarian Wild Mushroom Pad Thai** | Tofu, Peanut | 17 ^{GF}
- Shrimp Pad Thai** | Tofu, Peanut | 19
- Butter Poached Lobster Pad Thai** | Tofu, Peanut | 32 ^{GF}
- R I C E** **Nectar Vegetable Fried Rice** | Ginger Egg | 9.5
- Saffron Infused Basmati Fried Rice** | Light Curried Chicken | 9.5
- Pork and Chinese Sausage Fried Rice** | 9.5
- Lobster Fried Rice** | Fresh Yellow Corn, Red Pepper | 17 ^{GF}
- V E G** **Wok Windy Acres Baby Vegetables** | Garlic Sauce | 9.5
- Vegetarian Wok Tofu** | “Kung Pao” Style, Chilies, Baby Sweet Pepper | 12.5
- Chinese Eggplant** | Tofu, Baby Chinese Broccoli Tip, Black Bean Sauce | 13.5
- Crispy Brussels Sprouts** | Chilies | 9

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