

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

## F I R S T

**Fire River Oysters** | Elderflower Mignonette | New Brunswick, Canada | 3 ea\* 

**Steamed Pork Buns** | Iceberg Lettuce, Hoisin, Spiced Mayonnaise | 10

**Peking Duck Spring Roll** | Leeks, Scallion, Quince Sauce | 12

**Pork Dumplings** | Thai Chilies, Shiitake Sauce | 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 |

**Cloud Nine** Yellow Springs Farm, PA | **Blow Horn** The Farm At Doe Run, PA |

**Black Diamond** Yellow Springs, PA | **Birchrún Bleu** Birchrún Hills Farm, PA |

**Seven Sisters** The Farm at Doe Run, 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\*

**Go Nova! Nova Roll** | Avocado, Cucumber, Spicy Salmon Inside, Smoked Salmon Outside | 15

**Spider Roll** | Tempura Soft Shelled Crab, Cucumber, Flying Fish Roe | 18

## M A I N


**Grilled Tea Smoked Salmon** | Crispy Potato, Brussels Sprouts, Leek, Curry | 28

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

**Grilled Pineland Farms Natural Ribeye** | Wild Mushrooms, and Fingerling Potatoes | 38

**Wok Softshell** | Lemongrass, Tamarind, Thai Basil, Chilies | 29

**We Support Our Farmers and Fisherman** | | Birchrún 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 |

 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

**Vegetable Spring Roll** | Mango Sauce, Avocado Green Tomato Sauce | 9

**Edamame Dumplings** | Chanterelle Mushrooms, Asparagus, Herb Sauce | 9.5

**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 | 12

**Tuna Tartare** | Avocado, Organic Baby Greens, Wasabi Aioli, Soy Glaze | 13\*

**Grilled Calamari Salad** | Chorizo Sausage, Parmesan, Frisée, Arugula, Lemon Vinaigrette | 11.5

**Crispy Baby Octopus** | Spicy Seaweed Salad | 13


**Lobster Sliders** | Nova Scotia Lobster, House Smoked Bacon, Tomato | 15

**Roasted Foie Gras** | French Black Truffles, Sushi Rice, Poached Quince | 26 

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**Kennett Square Mushroom Soup** | Crispy Goat Cheese | 8

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

SUSHI & SASHIMI

- | Priced Per Piece |
- Spicy Tuna | 4\* <sup>GF</sup>
- Tuna | 4.5\* <sup>GF</sup>
- Striped Bass | 4.5\* <sup>GF</sup>
- Salmon | 4.5\* <sup>GF</sup>
- Flying Fish Roe | 4.5\* <sup>GF</sup>
- Salmon Caviar | 4.5\* <sup>GF</sup>
- Shrimp | 5 <sup>GF</sup>
- Yellowtail | 5\* <sup>GF</sup>
- Sea Urchin | 8\* <sup>GF</sup>
- Day Boat Scallop | 6\* <sup>GF</sup>
- Salmon Caviar, Quail Egg | 6\* <sup>GF</sup>
- 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\* <sup>GF</sup>
  - Maine Roll | Peekytoe Maine Jonah Crab, Cucumber, Avocado | 16 <sup>GF</sup>
  - Canapé Spicy Tuna, Spicy Salmon | Inside Avocado, Cucumber | 11\* <sup>GF</sup>
  - Yellowtail Two Ways | Outside Yellowtail, Inside Spicy Yellowtail, Avocado | 15\* <sup>GF</sup>
  - Eel Roll | Outside: Eel, Avocado, Inside: Peekytoe Crab, Cucumber | 19
  - Nectar Soy Wrap Roll | Tuna, Striped Bass, Salmon, Avocado, Flying Fish Roe, Spicy Mayo | 15\* <sup>GF</sup>
  - 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, Striped Bass, Avocado, Cucumber, Flying Fish Roe, Ponzu Sauce | 15\* <sup>GF</sup>
  - Canapé Spicy Yellowtail, Spicy Toro | Inside Avocado, Cucumber, Flying fish Roe | 17\* <sup>GF</sup>
  - Inside Outside | Peeky Toe Crab Inside, Salmon, Tuna, Striped Bass, Avocado Outside | 21\* <sup>GF</sup>
  - King Kong Roll | Grilled Filet Mignon, Nova Scotia Lobster Crusted with Sea Salt, Shiso, Cucumber, Flying Fish Roe | 23\*
- Sushi Deluxe Entrée** | Sea Urchin, Salmon Roe, Tuna, Salmon, Yellowtail, Shrimp, House Tea Smoked Salmon | 34\* <sup>GF</sup>
- Sashimi Deluxe Entrée** | Tuna, Salmon, Yellowtail, Bass, Scallop, Salmon Roe | 34\* <sup>GF</sup>
- Sushi and Sashimi Combo | Sushi** | Sea Urchin, Salmon Roe, Shrimp, Scallop, House Tea Smoked Salmon
- | **Sashimi** | Tuna, Salmon, Yellowtail, Bass | 36\* <sup>GF</sup>


<sup>GF</sup> Indicates **Gluten Free** Items | \*Indicates **Raw** Items |

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




ENTRÉE

# M A I N


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- Crispy Chicken** | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tip | 18
- Moo Shu Pork** | Leeks, Shiitake, Bean Sprout, Sweet Pepper, Serrano Chilies, Cucumber Salad, Pancake | 20
- Wok Chili Tenderloin of Beef** | Thai Basil, Chinese Broccoli Tip, Scallion, Chili Pepper | 28
- 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 

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- Hot Pot** | Shrimp, Striped Bass, Salmon, Scallop, Bok Choy, Water Chestnuts, Rice Noodle | 28 
- Wok Lobster** | Local Corn Fried Rice, Bok Choy, Thai Basil | 37 
- Roasted Striped Bass** | Asparagus, Oyster and Shiitake Mushroom, Summer Black Truffle Sauce | 28 

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- Wok Amish Chicken and Gulf Shrimp** | Vietnamese Lime Basil Sauce | 24 
- Sea Salt Crusted Shrimp, Scallop, Beef Tenderloin** | Zucchini, Asparagus, Windy Acres Chilies | 34

# S H A R E

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- Nectar Lo Mein** | Smoked Wild Boar, Chinese Sausage, Baby Greens | 12.5
- Chicken Red Curry** | Crispy Fried Chow Mein Noodle, Asparagus | 17
- Chicken Pad Thai** | Tofu, Peanut | 16 
- Vegetarian Wild Mushroom Pad Thai** | Tofu, Peanut | 17
- Shrimp Pad Thai** | Tofu, Peanut | 19 
- Butter Poached Lobster Pad Thai** | Tofu, Peanut | 29 

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- 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 

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- 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