



MAIN MENU



**2439 Pacific Coast Highway
Lomita, CA 90717**

 (310) 539 -2488

www.okaneumi.com

Appetizer



A1 **Edamame** \$5.00
Boiled Soybeans



A2 **Grilled Zucchini (7pcs)** \$4.50
Grilled Zucchini with House Ponzu Sauce



A3 **Sunomono Salad** \$5.00
Pickled Cucumber Salad



A4 **Seaweed Salad** \$5.50
Marinated Mixed Seaweed



A5 **Spicy Garlic Edamame** \$6.00
Boiled Soybeans with Garlic and Chili Pepper Sauce



A6 **MiSo Eggplant** \$6.00
Sauteed Japanese eggplant with miso glaze



A7 **Spicy Green Bean** \$7.00
Pan Fried Green Beans with Garlic, Chili Pepper Sauce and Sesame Seeds



A8 **Tofu Nuggets (5pcs)** \$6.50
Fried Seasoning Tofu with House Lemon Sauce



A9 **Enoki Butter** \$8.50
Sauteed Enoki Mushrooms



A10 **Shrimp Shumai** \$7.00
Steamed Shrimp Shumai with Soy Mustard Dressing



A11 **Tofu Agedashi** \$6.50
Fried Tofu Topped Sarashi Negi, Grinded Ginger and Carot in Dashi Broth



A12 **Potsticker (5pcs)** \$6.50
Deep Fried or Steamed Pork Dumplings Served with House Ponzu Sauce



A13 **Takoyaki** \$7.00
Octopus, Battered and Fried with Tonkatsu Sauce, Spicial Mayo and Bonito Flakes



A14 **Shishito Pepper** \$8.00
Pan Fried Japanese Shishito Pepper with Garlic and Chili Pepper Sauce



A15 **Chicken Karaage** \$7.50
Japanese Style Boneless Fried Chicken with Spicy Mayo and Lemon



A16 **Sesame Chicken Wings (5pcs)** \$9.50
Fried Marinating Chicken Wings in House Sesame BBQ Sauce



A17 **Crab Cake (6pcs)** \$8.00
Deep Fried Crab Cakes with House Lemon Sauce



A18 **Salmon Kama** \$9.00
Baked Salmon Collar Served with House Ponzu Sauce



A19 **Calamari Tempura** \$9.00
Lightly Fried Calamari, Served with House Lemon Sauce



A20 **Pork Bun Sliders (2pcs)** \$9.00
Pan Fried Pork Belly and assorted Vegetable on Steamed Buns with Eel and Mayo Sauce



A21 **Crispy Rice (4pcs)** \$9.00
Crispy Sushi Rice Topped with Spicy Tuna, Avocado, Sarashi Negi and House Ponzu Sauce



A22 **Ika Geso Karaage** \$9.50
Fried Squid Legs with House Lemon Sauce



A23 **Heart Attack** \$9.50
Deep Fried Jalapeno Skin with Spicy Tuna and Cream Cheese Serviced Eel and Spicy Mayo Sauce



A24 **Baked Green Mussels (4pcs)** \$9.75
Baked Green Mussels with House Special Mayo Sauce



A25 **Baby Octopus (8pcs)** \$10.00
Deep Fried Baby Octopus with House Lemon Sauce



A26 **Soft Shell Crab Tempura** \$9.50
Deep Fried Soft Shell Crab Served with House Ponzu Sauce



A27 **Sashimi Sampler (8pcs)** \$21.50
Chef Choice 8 pcs Sashimi



Mustard Salmon Salad



Sunomono Salad



Sashimi Salad



Mango Crab Salad



Mixed Tempura



Shrimp Tempura



Plain Udon



Beef Yaki Udon



Seafood Yaki Soba



Miso Soup

Salads

SL1	Sunomono Salad	\$5.00
	Special Pickled Cucumber with Sweet Mini Pepper, Kaiware and Sesame Seeds	
SL2	Seaweed Salad	\$5.50
	Fresh Seaweed with Yamagobo and Sesame Seeds	
SL3	House Salad	\$7.00
	Mixed Greens with House Dressing	
SL4	Salmon Skin Salad	\$14.00
	Crispy Grilled Salmon Skin on Mixed Green with Soy Mustard Dressing	
SL5	Avocado Salad	\$15.50
	Mixed Greens with Avocado and House Dressing	
SL6	Poki Salad	\$15.50
	Mixed Fresh Fish with Masago, Red Onion, Scallion with Soy Mustard Dressing	
SL7	Spicy Tuna Salad	\$16.00
	Spicy Tuna on Mixed Greens with House Dressing	
SL8	Mustard Salmon Salad	\$18.00
	Fresh Salmon on Mixed Green with Soy Mustard Dressing	
SL9	Sashimi Salad	\$20.50
	Chef Choice of Fresh Sashimi Slices on Mixed Greens with Soy Mustard Dressing	
SL10	Mango Crab Salad	\$21.50
	Blue Crab Meat and Fresh Mango with Mixed Greens with Special Sause	

Tempura

T1	Vegetable Tempura	\$9.50
T2	Mushroom Tempura	\$10.50
T3	Mixed Tempura	\$12.00
T4	Shrimp Tempura (5pcs)	\$12.50
T5	Oyster Tempura	\$12.50

Noodle

N1	Plain Udon	\$11.00
N2	Potstickers Udon	\$13.50
N3	Chicken Udon	\$14.95
N4	Shrimp Tempura Udon	\$14.95
N5	Vegetable Yaki Udon	\$14.50
N6	Chicken Yaki Udon	\$15.50
N7	Beef Yaki Udon	\$17.50
N8	Seafood Yaki Udon	\$17.50
N9	Vegetable Yaki Soba	\$14.50
N10	Chicken Yaki Soba	\$16.50
N11	Beef Yaki Soba	\$17.50
N12	Seafood Yaki Soba	\$17.50

Soup

M1	Miso Soup (Small Bowl)	\$3.00
M2	Mushroom Miso Soup	\$10.00
M3	Seafood Miso Soup	\$13.00

Entree

(Served with Miso Soup and White Rice)

- E1

Chicken Teriyaki

Grilled Chicken Thigh Served with Teriyaki Sauce

E2

Salmon Teriyaki

Grilled Salmon Served with Teriyaki Sauce

E3

Steak Teriyaki

Grilled Flat Iron Steak Served with Teriyaki Sauce

E4

Miso Salmon

Grilled Salmon with Miso Sauce

E5

Miso Black Cod

Grilled Miso Marinated Black Cod

E6

Chicken Katsu

Deep Fried Lightly Breaded Chicken Breast Served with Katsu Sauce

E7

Pork Katsu

Deep Fried Lightly Breaded Pork Served with Katsu Sauce

E8

Marinated Beef

Korean Style Marinated Beef Slices w/Vegetables & Sweet Potato Noodle

E9

Hamachi Kama

Grilled Yellowtail Collar Served with Ponzu Sauce

E10

Galbi

Korean Style BBQ Ribs

E11

Tempura Dinner

Assorted Vegetable and Shrimp Tempura

E12

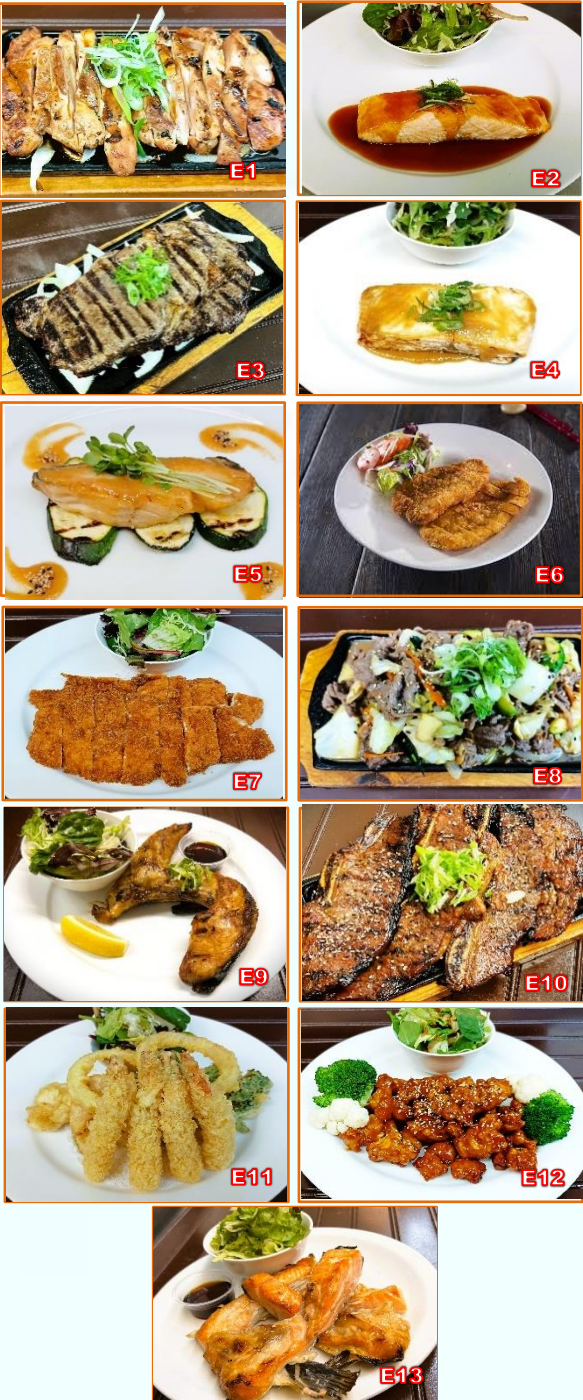
Sesame Chicken

Fried Boneless Chicken Pieces Coated w/Sesame, Sweet & Savory Sauce

E13

Salmon Kama Dinner

Baked Salmon Collar Served with House Ponzu Sauce



Basic Roll

(or Hand Roll)

- B1

Avocado Roll

\$7.50

B2

California Roll

In: Crab, Avocado, Cucumber

\$6.50

B3

Cucumber Roll

\$5.00

B4

Philadelphia Roll

In: Salmon, Avocado, Cream Cheese

\$10.00

B5

Salmon Roll

\$7.50

B6

Salmon Skin Roll

In: Baked Salmon Skin, Gobo, Cucumber, Kaiware, Avocado, Bonito

\$7.50

B7

Spicy Crab Roll

In: Spicy Crab, Avocado, Cucumber

\$6.50

B8

Spicy Salmon Roll

In: Spicy Salmon, Cucumber

\$8.00

B9

Spicy Scallop Roll

In: Spicy Scallop, Cucumber, Gobo, Kaiware

\$9.50

B10

Spicy Tuna Roll

In: Spicy Tuna, Cucumber

\$7.50

B11

Spicy Yellowtail Roll

In: Spicy Yellowtail, Cucumber

\$8.00

B12

Tuna Roll

\$7.50
- B13

Vegetable Roll (5pcs)

In: Cucumber, Kaiware, Gobo Lettuce, Avocado

\$8.00

B14

Pumpkin Roll

In: Salted, Steamed Pumpkin

\$6.00

B15

Pickled Radish (Oshinko) Roll

In: Pickled Japanese Radish

\$5.50

B16

Yellowtail Roll

In: Yellowtail

\$8.00

B17

Salmon Avocado Roll

In: Salmon, Avocado

\$9.50

B18

Eel Avocado Roll

In: Fresh Water Eel, Avocado

\$10.50

B19

Philadelphia Tempura

Deep Fried Philadelphia Roll

\$12.50

B20

Spider Roll

In: Deep Fried Soft Shell Crab, Gobo Cucumber, Avocado, Kaiware

\$13.50

B21

Mackerel (Saba) Roll

In: Specially Marinated Mackerel

\$11.50

B22

Deep Fried Spicy Tuna Roll

Deep Fried Spicy Tuna Roll

\$12.50

Premium Roll



PR1 Alaskan Roll \$14.50
In: Crabmeat, Cucumber, Avocado
Out: Fresh Salmon



PR9 Killer Shrimp Roll \$15.50
In: Crabmeat, Cucumber, Avocado
Shrimp Tempura
Out: Boiled Shrimp, Avocado
With: Eel Sauce on the Top



PR2 Caterpillar Roll \$15.50
In: Eel, Cucumber
Out: Avocado
With: Eel Sauce on the Top



PR10 Rainbow Roll \$15.50
In: Crabmeat, Cucumber, Avocado
Out: Tuna, Salmon, Yellowtail,
Albacore, Boiled Shrimp



PR3 Crunch Roll \$12.00
In: Crabmeat, Cucumber, Avocado
Shrimp Tempura
Out: Crunch Flakes
With: Eel Sauce on the Top



PR11 Shrimp Tempura Roll \$11.50
In: Cucumber, Avocado,
Shrimp Tempura
With: Eel and Spicy Mayo on the Top



PR4 Dragon Roll \$15.50
In: Crabmeat, Cucumber, Avocado
Out: Eel, Avocado
With: Eel Sauce on the Top



PR12 Spicy Rainbow Roll \$16.00
In: Cucumber, Spicy Tuna
Out: Tuna, Salmon, Yellowtail,
Albacore, Boiled Shrimp



PR5 Energy Roll \$12.00
In: Crabmeat, Eel, Avocado
Out: Deep Fried (Seaweed Outside)
With: Eel Sauce, Spicy Mayo
on the Top



PR13 Tempura California Roll \$11.50
In: Crabmeat, Cucumber, Avocado
Out: Deep Fried
With: Eel and Spicy Mayo on the Top



PR6 Hawaiian Roll \$15.00
In: Crabmeat, Cucumber, Avocado
Out: Fresh Tuna, Avocado



PR14 Tuna Lover Roll \$16.50
In: Cucumber, Spicy Tuna
Out: Seared Tuna
With: Scallion and Ponzu Sauce
On the Top



PR7 Honey Salmon Roll (No Rice) \$14.50
In: Crabmeat, Fresh Salmon
Out: Deep Fried (Seaweed Outside)
With: Eel and Spicy Mayo on the Top



PR15 Red Dragon Roll \$14.00
In: Crabmeat, Cucumber, Avocado
Out: Spicy Tuna
With: Eel Sauce on the Top



PR8 Hot Night Roll \$15.00
In: Crabmeat, Cucumber,
Avocado, Shrimp Tempura
Out: Spicy Tuna, Crunch Flakes
With: Eel Sauce on the Top



PR16 Salmon Lover Roll \$16.50
In: Avocado, Spicy Salmon
Out: Seared Salmon
With: Soy Mustard on the Top

Kid's Meal

Served with White Rice, Potstickers
and Orange Slices

- K1 Kid's Chicken Teriyaki

\$9.00

Grilled Chicken Served with Teriyaki Sauce
- K2 Kid's Chicken Katsu

\$9.50

Lightly Breaded Chicken Breast, Deep Fried
And Served with Katsu Sauce
- K3 Kid's Tonkatsu

\$9.50

Lightly Breaded Pork, Deep Fried and Served
With Katsu Sauce

Grab N Go Sets

Takeout Only

- Combo A

\$36.99

California Roll, Hot Night Roll, 6pcs Sashimi, Edamame,
A Can of Asahi Beer or a Bottle of Ozeki Dry Sake
- Combo B

\$37.99

Rainbow Roll, Spicy Tuna Roll, 6pcs Sashimi, Edamame
A Can of Asahi Beer or a Bottle of Ozeki Dry Sake
- Combo C

\$40.99

Tuna Roll, 5pcs Sushi, 6pcs Sashimi, Edamame, a Can of
Asahi Beer or a bottle of Ozeki Dry Sake

Okane Specialty Roll



SR1 Hand Roll Trio \$18.00
In: California Handroll, Spicy Tuna Handroll, Crunch Handroll



SR2 Baja Fresh Roll \$15.00
In: Spicy Crabmeat, Avocado, Red Onion, Cilantro
Out: Wrapped with Soy Paper
With: Ponzu Sauce on the Top



SR3 Baked Blue Crab Hand Roll \$15.50
In: Baked Blue Crab, Avocado, Lettuce, Gobo, Kaiware, Red Onion
Out: Wrapped with Soy Paper



SR4 Baked Lobster Roll \$19.50
In: Crabmeat, Cucumber, Avocado
Out: Baby Lobster Meat, Cheese, Smelt Egg
Baked in Dynamite Sauce
With: Eel Sauce on the Top



SR5 Baked Salmon Roll \$16.00
In: Crabmeat, Cucumber, Avocado
Out: Salmon, Cheese, Smelt Egg
Baked in Dynamite Sauce
With: Eel Sauce on the Top



SR6 Cucumber Special Roll (no rice) \$18.50
In: Tuna, Salmon, Yellowtail, Albacore, Shrimp, Avocado, Kaiware
Out: Wrapped with Cucumber
With: Ponzu Sauce on the Top



SR7 Dynamite Roll \$19.50
In: Crabmeat, Cucumber, Avocado
Top: Sautéed Mushroom, Onion, Scallops, Shrimp
With: Eel Sauce on the Top



SR8 Half and Half Hand Roll (2pcs) \$15.50
In: Crabmeat, Avocado, Spicy Tuna, Shrimp Tempura
Out: Wrapped with Soy Paper
With: Eel, Spicy Mayo, Sriracha Sauce on the Side



SR9 Lettuce Wrap Roll (no rice) \$15.00
In: Crabmeat, Avocado, Radish Sprouts, Shrimp Tempura
Out: Wrapped with Lettuce & Soy Paper
With: Spicy Mayo on the Side



SR10 Rattle Snake Roll \$18.00
In: Crabmeat, Cucumber, Avocado Shrimp Tempura
Out: Spicy Tuna, Eel
With: Eel Sauce on the Top



SR11 Sexy Roll \$16.50
In: Crabmeat, Cucumber, Avocado Shrimp Tempura
Out: Mixture of Spicy Crabmeat, Salmon, Scallops
With: Ponzu Sauce on the Top



SR12 Spicy Albacore Tataki Roll \$16.50
In: Cucumber, Spicy Smashed Softshell Crab
Out: Spicy Tuna, Albacore, Serrano Pepper



SR13 Spicy Cucumber Roll (no rice) \$14.00
In: Spicy Tuna, Shrimp Tempura
Out: Wrapped with Cucumber
With: Ponzu Sauce on the Top



SR14 Spicy Lettuce Wrap Roll (no rice) \$17.00
In: Crabmeat, Spicy Tuna Shrimp Tempura, Avocado, Kaiware
Out: Wrapped with Lettuce & Soy Paper
With: Spicy Mayo on the Side



SR15 Spicy Soft Shell Crab Hand Roll \$14.50
In: Cucumber, Avocado, Spicy Soft Shell Crab, Kaiware, Gobo
Out: Wrapped with Soy Paper



SR16 Warm Springs \$19.00
In: Avocado, Spicy Tuna, Shrimp Tempura, Spicy Smashed Soft Shell Crab, Cilantro
Out: Wrapped with Rice Paper
With: Eel, Spicy Mayo, Sriracha Sauce on the Side



SR17 Yellowtail Cilantro Roll \$18.50
In: Cucumber, Yellowtail, Cilantro
Out: Yellowtail, Serrano Pepper
With: Ponzu Sauce on the Top



SR18 Hulk Roll \$18.00
In: Spicy Softshell Crab (smashed)
Out: Avocado, Spicy Smashed Soft Shell Crab
With: Sriracha on the Top, Eel Sauce on the Side



SR19 Habanero Salmon Roll \$18.00
In: Crabmeat, Cucumber, Avocado, Shrimp Tempura
Out: Salmon
With: Habanero Mayo, Kaiware on the Top



SR20 PCH Hand Roll \$17.00
In: Spicy Crabmeat, Salmon, Avocado, Crispy Onion, Shrimp Tempura
Out: Soy Paper
With: Crispy Onion, Kaiware, Truffle oil on the Top



SR21 Sunset Roll \$21.50
In: Avocado, Salmon, Blue Crab Meat, Jalapeno
Out: Salmon, Lemon Slices
With: Kaiware, Lemon Mayo on the Top



SR22 Umi Hand Roll \$24.50
In: Cucumber, Chopped Bluefin Tuna, Sea Urchin, Black Tobiko, Cilantro, Jalapeno, Green Onion, Kaiware

Okane Chef's Special



OK1



OK2



OK3



OK4



OK5



OK6



OK7



OK8

OK1 Yellow Fever \$19.50

In: Crabmeat, Cucumber, Avocado, Shrimp Tempura
Out: Yellowtail, Top: Serrano Pepper, Crispy Onion, Smelt Egg, Kaiware
With: Eel Sauce, Soy Mustard, Spicy Mayo on the Top

OK2 Komodo \$20.00

In: Spicy Crabmeat, Cucumber, Spicy Softshell Crab
Out: Avocado, Top: Lobster Tempura, Green Onion, Smelt Egg
With: Eel Sauce, Spicy Mayo on the Top

OK3 Iou \$17.50

In: Crabmeat, Avocado, Shrimp Tempura
Out: Tuna, Salmon, Yellowtail, Albacore, Shrimp
With: Ponzu Sauce on the Top

OK4 Tundra \$16.00

In: Crabmeat, Avocado, Tuna, Salmon, Smelt Egg, Karware
Out: Soy Paper
With: Eel Sauce, Soy Mustard, Spicy Mayo on the Side

OK5 Umi Fusion \$17.00

In: Cucumber, Spicy Tuna
Out: Avocado, Albacore, Top: Crispy Onion, Smelt Egg, Kaiware
With: Eel Sauce, Soy Mustard, Spicy Mayo on the Top

OK6 Spicy Eel Tempura \$18.50

In: Crabmeat, Cucumber, Avocado
Out: Spicy Tuna, Eel Tempura, Green Onion, Smelt Egg
With: Eel Sauce, Spicy Mayo on the Top

OK7 K-Dragon \$18.00

In: Crabmeat, Cucumber, Avocado
Out: Eel, Crabsticks
With: Eel Sauce on the Top

OK8 Gordon (6pcs) \$17.50

In: Crabmeat
Out: Seared Albacore, Green Onion, Smelt Egg, Kaiware
With: Eel Sauce, Soy Mustard, Spicy Mayo on the Top

Umi Special

US1 Salmon Lover Box \$30.99

5pcs Salmon Sushi + 6pcs Salmon Sashimi + Salmon Roll

US2 Tuna & Salmon Poke Bowl \$19.99

Tuna and Salmon over Bed of Sushi Rice

US3 Unadon \$28.99

Fresh Water Eel over Bed of Sushi Rice

US4 Umi Chirashi \$41.99

Assortment of Sashimi over Bed of Sushi Rice

US5 Tuna & Maki \$28.99

7pcs Sushi + Tuna Roll

US6 Premium Sushi Omakase * \$38.99

10 pcs Sushi, Chef Choice of Premium Selection of Fresh Fish

US7 Sushi & Sashimi Omakase * \$66.99

10pcs Sushi, 10pcs Sashimi Chef Choice of Premium Selection of Fresh Fish

US8 Sashimi Moriawase *

Small (14pcs): \$41.99, Medium (20pcs): \$57.99
Large (27pcs): \$75.99

Premium Sushi Sashimi

	Sushi (2pcs)	Sashimi (3pcs)	Sashimi (5pcs)
1. Fatty Tuna (toro)	M/P	M/P	M/P
2. Blue Fin Tuna	M/P	M/P	M/P
3. Sea Urchin (Uni)	M/P	M/P	M/P
4. Shrimp (AmaEbi)	M/P	M/P	M/P
5. Live Oyster		(Sashimi 6pcs)	M/P



US1



US2



US3



US4



US7



US8



US5



US6

*Items in Omakase and Moriawase may be different from those in the pictures above. They will depend on Chef's discretions.

Sushi & Sashimi

	Sushi (2pcs)	Sashimi (3pcs)	Sashimi (5pcs)
1. Amberjack (kanpachi)	\$7.50	\$10.50	\$15.50
2. Ankimo	\$7.50	\$10.50	\$15.50
3. Albacore (bincho maguro)	\$6.25	\$8.50	\$13.50
4. Black Snapper (Kurodai)	\$7.50	\$10.50	\$15.50
5. Crab Stick (kanikama)	\$4.00	\$5.50	\$8.50
6. Escolar (waloo)	\$5.00	\$6.50	\$10.50
7. Fresh Water Eel (unagi)	\$7.50	\$10.50	\$15.50
8. Fried Tofu (inari)	\$4.50		
9. Japanese Red Snapper	\$8.50	\$11.50	\$18.00
10. Halibut (hirame)	\$8.00	\$11.00	\$17.50
11. Mackerel (saba)	\$6.00	\$8.00	\$13.00
12. Octopus (tako)	\$6.50	\$8.50	\$14.00
13. Salmon	\$6.25	\$8.25	\$13.50
14. Salmon Caviar (ikura)	\$8.00	\$11.00	
15. Sea Scallop (hotate-gai)	\$8.00	\$11.00	\$17.50
16. Seared Salmon	\$6.25	\$8.25	\$13.50
17. Seared Tuna	\$6.50	\$8.50	\$14.00
18. Spanish Mackerel (aji)	\$8.50	\$11.50	\$18.00
19. Shrimp (ebi)	\$5.00	\$6.50	\$9.50
20. Smelt Egg (masago)	\$5.00		
21. Snow Crab	\$8.50	\$11.50	\$18.00
22. Spicy Garlic Albacore	\$6.25	\$8.50	\$13.50
23. Spicy Garlic Tuna	\$6.75	\$8.75	\$12.25
24. Spicy Scallop	\$6.00		
25. Squid (ika)	\$5.50	\$7.00	\$10.50
26. Sweet Egg Omelet(tamago)	\$5.00	\$7.00	\$10.50
27. Tuna (maguro)	\$6.75	\$8.75	\$14.50
28. Yellowtail	\$7.50	\$10.50	\$15.50
29. Yellowtail Belly	\$8.50	\$11.50	\$18.00

Signature Sashimi



SS1 Avocado Tartar \$13.50
Spicy Tuna Wrapped with Avocado

SS2 Tuna with Garlic Chips \$16.00
Seared Tuna Sashimi Topped with Red Onion, Scallion, Garlic Chips, Served with Garlic Ponzu Sauce



SS3 Yuzu Salmon \$17.00
Salmon Sashimi Served with Yuzu, Sesame Oil and Sesame Seeds

SS4 Lemon Tako \$16.00
Thinly Sliced Octopus with Lemon, Served w/Ponzu Sauce



SS5 Yellowtail Jalapeno \$17.50
Yellowtail Sashimi Topped w/Jalapeno and Cilantro, Served w/Ponzu Sauce

SS6 Albacore w/Crispy Onion \$17.50
Albacore Sashimi Topped with Deep-Fried Onion, Scallion and Smelt Egg, Served with Soy Mustard

Signature Sashimi



- SS7 Ankimo**

Monk fish Liver Served with Ponzu Sauce

\$15.50
- SS8 Truffle Salmon**

Seared Salmon Sashimi Topped w/Truffle oil, Sea Salt and Crispy Onion

\$19.00
- SS9 Lemon Halibut**

Halibut Sashimi Topped w/Cilantro and Jalapeno w/Lemon Dressing

\$19.00
- SS10 RoadHouse (6pcs)**

Crabmeat Topped w/Seared Salmon, Fresh water Eel and Smelt Egg

\$19.50
- SS11 Habanero Mango Salmon w/Goat Cheesse**

Salmon Sashimi Topped w/Avocado, Red Onion, Tomato, Cubed Mango, Goat Cheese and House Habanero Sauce

\$20.00
- SS12 Truffle Red Snapper**

Thinly Sliced Red Snapper Sashimi Topped w/Truffle oil, Sea Salt, Serrano Pepper and Organic Greens

\$19.00
- SS13 Oyster Shooter**

Fresh Oysters Topped w/Sliced Lemon Red Onion and Cilantro, Served with Spicy Ponzu Sauce

\$10.50

Desserts

- D1 Plain Ice Cream**

\$3.50
- D2 Mochi Ice Cream /3pcs**

Mango, Green Tea, Vanilla, Strawberry, Cookies and Cream

\$6.00
- D3 Banana Tempura Ice Cream**

\$7.00
- D4 Tempura Green Tea Ice Cream**

\$6.50
- D5 Green Tea Ice Cream**

\$7.50
- D6 Tiramisu Cake**

\$6.50
- D7 Green Tea Cheese Cake**

\$7.00
- D8 Tempura Cheese Cake**

\$7.00



Lunch Special

Served with Miso Soup and Salad
11:30am ~ 3pm Monday ~ Friday, No Holiday, No Substitution

- Chicken Teriyaki Box**

\$12.99
- Katsu Box (Chicken or Pork)**

\$14.99
- Spicy Sesame Chicken Box**

\$14.99
- Salmon Kama Box**

\$12.99
- Galbi Box**

\$23.99
- Marinated Beef Box**

\$15.99
- Mixed Tempura Box**

\$14.99
- Sushi Story(7pc Sushi + Tuna Roll)**

\$21.99
- Sashimi Story (8pc Sashimi + Salmon Roll)**

\$23.99
- Sushi & Sashimi Story (7pc Sushi + 6pc Sashimi)**

\$27.99

Wine

	Glass	Bottle
House Chaddonay/ Cabernet/Merlot	\$5.50	\$18.00
Takara (plum wine)	\$7.00	
House Pinot Noir	\$6.00	\$19.00
Oyster Bay (sauvignon blanc)	\$9.00	\$29.00
Oyster Bay (pinot noir)	\$11.00	\$35.00
Kim Crawford (sauvignon blanc)	\$11.50	\$38.00
Coppola (cabernet)	\$11.50	\$38.00
Kendall-Jackson (sauvignon blanc)	\$11.50	\$38.00
Kendall-Jackson (Pinot Noir)	\$11.50	\$38.00

Beer

Sapporo/Asahi/Kirin/Orion (1 Pint)	\$6.50
Sapporo/Asahi/Kirin/Orion (Pitcher)	\$21.00
Sapporo/Asahi/Kirin Light/ Orion (Small Bottle)	\$4.50
Sapporo/Asahi/Kirin/Kirin Light/ Orion (Big Bottle)	\$7.00
Asahi Can (12 floz)	\$2.99

Sake

House Hot/Cold Sake		\$6.00
Ozeki Dry (Junmai)	(180ml)	\$5.50
Otokoyama (Junmai)	(300ml)	\$23.00 (720ml) \$54.00
Hakutsuru (Junmai Draft)		(300ml) \$11.50
Kikusui (Junmai Ginjo)	(300ml)	\$18.00 (720ml) \$47.00
Kurosawa (Junmai Kimoto)	(300ml)	\$20.00 (720ml) \$38.00
Sho-Une (Junmai Dai Ginjo)		(300ml) \$25.00
Onikoroshi (Junmai Dai Ginjo)	(300ml)	\$38.00 (720ml) \$80.00
Kubota Manju (Junmai Dai Ginjo)		(720ml) \$130.00
Chamisul (Soju)		(375ml) \$12.50
Ichiko (Soju)		(750ml) \$45.00
Sayuri (Nigori)		(300ml) \$15.00
Kurosawa (Nigori)		(300ml) \$20.00
Hana Awaka (Sparkling Sake) [Original/Peach/Yuzu/Berry]		(250ml) \$13.50
Ozeki (Nigori) [Strawberry/Pineapple]		(300ml) \$16.00
Kizakura (Junmai Dai Ginjo)		(500ml) \$35.00

Non-Alcoholic Drinks

Iced Green Tea	\$3.00
Iced Tea (Bottle)	\$4.00
Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Fuji Water (Small Bottle)	\$3.95
Fuji Water (Large Bottle)	\$6.00
Sparkling Water (Small Bottle)	\$4.25
Sparkling Water (Large Bottle)	\$7.95
Ramune (Original)	\$3.50
Ramune (Strawberry)	\$3.50
Orange Juice	\$4.00
Lemonade	\$4.00
Root Beer	\$3.00