



MAIN MENU



2439 Pacific Coast Highway

Lomita, CA 90717

 (310) 539 -2488

www.okaneumi.com

Appetizer



A1 **Edamame** \$5.50
Boiled Soybeans



A14 **Shishito Pepper** \$8.50
Pan Fried Japanese Shishito Peppers with Garlic and Chili Pepper Sauce



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



A15 **Chicken Karaage** \$8.50
Japanese Style Boneless Fried Chicken with Spicy Mayo and Lemon



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



A16 **Sesame Chicken Wings (5pcs)** \$10.50
Fried Marinated Chicken Wings in House Sesame BBQ Sauce



A4 **Seaweed Salad** \$7.00
Marinated Mixed Seaweed



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



A5 **Spicy Garlic Edamame** \$7.50
Boiled Soybeans with Garlic and Chili Pepper Sauce



A18 **Calamari Tempura** \$9.50
Lightly Fried Calamari, Served with House Lemon Sauce



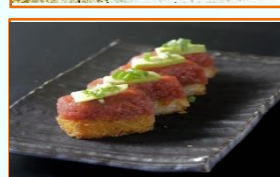
A6 **Miso Eggplant** \$6.50
Sauteed Japanese eggplant with miso glaze



A19 **Pork Bun Sliders (2pcs)** \$10.00
Pan Fried Pork Belly and assorted Vegetables on Steamed Buns with Eel and Mayo Sauce



A7 **Spicy Green Beans** \$7.50
Pan Fried Green Beans with Garlic, Chili Pepper Sauce and Sesame Seeds



A20 **Crispy Rice (4pcs)** \$10.50
Crispy Sushi Rice Topped with Spicy Tuna, Avocado, Sarashi Negi and House Ponzu Sauce



A8 **Tofu Nuggets (5pcs)** \$7.00
Fried Seasoning Tofu with House Lemon Sauce



A21 **Ika Geso Karaage** \$10.00
Fried Squid Legs with House Lemon Sauce



A9 **Enoki Butter** \$9.50
Sauteed Enoki Mushrooms



A22 **Heart Attack** \$10.50
Deep Fried Jalapeno Skin with Spicy Tuna and Cream Cheese Serviced Eel and Spicy Mayo Sauce



A10 **Shrimp Shumai** \$7.50
Steamed Shrimp Shumai with Soy Mustard Dressing



A23 **Baked Green Mussels (4pcs)** \$10.50
Baked Green Mussels with House Special Mayo Sauce



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



A24 **Baby Octopus (8pcs)** \$10.50
Deep Fried Baby Octopus with House Lemon Sauce



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



A25 **Soft Shell Crab Tempura** \$9.50
Deep Fried Soft Shell Crab Served with House Ponzu Sauce



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



A26 **Sashimi Sampler (8pcs)** \$22.50
Chef Choice 8 pcs Sashimi



Mustard Salmon Salad



Salmon Skin Salad



Avocado Salad



Salmon Tartare



Sashimi Salad



Mango Crab Salad



Mixed Tempura



Shrimp Tempura



Plain Udon



Beef Yaki Udon

Salads

SL1	Sunomono Salad	\$5.00
	Special Pickled Cucumber with Sweet Mini Pepper, Kaiware and Sesame Seeds	
SL2	House Salad	\$7.00
	Mixed Greens with House Dressing	
SL3	Seaweed Salad	\$7.00
	Fresh Seaweed with Yamagobo and Sesame Seeds	
SL4	Salmon Tartare	\$25.50
	Seaweed, chopped Salmon, Ikura & Quail Egg yolk with Special sauce	
SL5	Salmon Skin Salad	\$14.50
	Crispy Grilled Salmon Skin on Mixed Greens with Soy Mustard Dressing	
SL6	Avocado Salad	\$15.50
	Mixed Greens with Avocado and House Dressing	
SL7	Poke Salad	\$21.50
	Mixed Fresh Fish with Masago, Red Onion, Scallion with Soy Mustard Dressing	
SL8	Spicy Tuna Salad	\$23.50
	Spicy Tuna on Mixed Greens with House Dressing	
SL9	Mustard Salmon Salad	\$23.50
	Fresh Salmon on Mixed Greens with Soy Mustard Dressing	
SL10	Sashimi Salad	\$26.50
	Chef's Choice of Fresh Sashimi Slices on Mixed Greens with Soy Mustard Dressing	
SL11	Mango Crab Salad	\$26.50
	Blue Crab Meat and Fresh Mango with Mixed Greens with Special Sauce	

Tempura

T1	Vegetable Tempura	\$10.50
T2	Mushroom Tempura	\$14.50
T3	Mixed Tempura	\$14.50
T4	Shrimp Tempura (5pcs)	\$13.50
T5	Oyster Tempura (5pcs)	\$13.50

Noodle

N1	Plain Udon	\$12.00
N2	Potstickers Udon	\$14.50
N3	Chicken Udon	\$16.00
N4	Shrimp Tempura Udon	\$16.50
N5	Vegetable Yaki Udon	\$15.50
N6	Chicken Yaki Udon	\$17.50
N7	Beef Yaki Udon	\$19.50
N8	Seafood Yaki Udon	\$19.50
N9	Vegetable Yaki Soba	\$15.50
N10	Chicken Yaki Soba	\$17.50
N11	Beef Yaki Soba	\$19.50
N12	Seafood Yaki Soba	\$19.50

Soup

M1	Miso Soup (Small Bowl)	\$3.00
M2	Mushroom Miso Soup	\$10.50
M3	Seafood Miso Soup	\$14.50

Entree (Served with Miso Soup and White Rice)

E1	Chicken Teriyaki	\$17.95
	Grilled Chicken Thigh Served on Iron Flat with Teriyaki Sauce	
E2	Salmon Teriyaki	\$21.95
	Grilled Salmon Served with Teriyaki Sauce	



E1



E2

Entree (Served with Miso Soup and White Rice)

- | | | |
|------------|---|----------------|
| E3 | Steak Teriyaki
Grilled Steak Served on Iron Flat with Teriyaki Sauce | \$27.95 |
| E4 | Miso Salmon
Grilled Salmon with Miso Sauce | \$23.95 |
| E5 | Miso Black Cod
Grilled Miso Marinated Black Cod | \$29.95 |
| E6 | Chicken Katsu
Deep Fried Lightly Breaded Chicken Breast Served with Katsu Sauce | \$17.95 |
| E7 | Pork Katsu
Deep Fried Lightly Breaded Pork Served with Katsu Sauce | \$18.95 |
| E8 | Marinated Beef
Korean Style Marinated Beef Slices w/Vegetables & Sweet Potato Noodles | \$24.95 |
| E9 | Hamachi Kama
Grilled Yellowtail Collar Served with Ponzu Sauce | \$18.95 |
| E10 | Galbi
Grilled Korean Style BBQ Beef Ribs Served on Iron Flat with Teriyaki Sauce | \$35.95 |
| E11 | Tempura Dinner
Assorted Vegetable and Shrimp Tempura | \$19.95 |
| E12 | Sesame Chicken
Fried Boneless Chicken Pieces Coated w/Sesame, Sweet & Savory Sauce | \$18.50 |
| E13 | Fish Katsu
Deep Fried Lightly Breaded Tilapia Served with Katsu Sauce | \$17.95 |



Basic Roll (or Hand Roll)

- | | | | | | |
|------------|---|----------------|------------|--|----------------|
| B1 | Avocado Roll (5pcs)
In: Crab, Avocado, Cucumber | \$7.50 | B13 | Vegetable Roll (5pcs)
In: Cucumber, Kaiware, Gobo Lettuce, Avocado | \$8.50 |
| B2 | California Roll
In: Salmon, Avocado, Cream Cheese | \$7.00 | B14 | Pumpkin Roll (5pcs)
In: Salted, Steamed Pumpkin | \$7.00 |
| B3 | Cucumber Roll (5pcs) | \$5.00 | B15 | Pickled Radish (Oshinko) Roll (5pcs)
In: Pickled Japanese Radish | \$5.50 |
| B4 | Philadelphia Roll
In: Baked Salmon Skin, Gobo, Cucumber, Kaiware, Avocado | \$11.50 | B16 | Yellowtail Roll (5pcs)
In: Yellowtail | \$9.50 |
| B5 | Salmon Roll (5pcs) | \$9.50 | B17 | Salmon Avocado Roll (5pcs)
In: Salmon, Avocado | \$10.50 |
| B6 | Salmon Skin Roll (5pcs) | \$8.50 | B18 | Eel Avocado Roll (5pcs)
In: Fresh Water Eel, Avocado | \$11.50 |
| B7 | Spicy Crab Roll
In: Spicy Crab, Cucumber | \$7.50 | B19 | Philadelphia Tempura
Deep Fried Philadelphia Roll | \$13.50 |
| B8 | Spicy Salmon Roll (5pcs)
In: Spicy Salmon, Cucumber | \$9.00 | B20 | Spider Roll (5pcs)
In: Deep Fried Soft Shell Crab, Gobo Cucumber, Avocado, Kaiware | \$13.50 |
| B9 | Spicy Scallop Roll (5pcs)
In: Spicy Scallop, Cucumber, Gobo, Kaiware | \$10.50 | B21 | Mackerel (Saba) Roll (5pcs)
In: Specially Marinated Mackerel | \$9.50 |
| B10 | Spicy Tuna Roll
In: Spicy Tuna, Cucumber | \$8.50 | B22 | Deep Fried Spicy Tuna Roll
Deep Fried Spicy Tuna Roll | \$10.50 |
| B11 | Spicy Yellowtail Roll (5pcs)
In: Spicy Yellowtail, Cucumber | \$9.00 | B23 | Vegetable Temp Roll
In: Deep Fried Vegetables | \$11.00 |
| B12 | Tuna Roll (5pcs) | \$9.50 | | | |

Premium Roll



PR1 Alaskan Roll \$15.50
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 \$16.00
In: Crabmeat, Cucumber, Avocado
Out: Tuna, Salmon, Yellowtail,
Albacore, Boiled Shrimp,
Avocado



PR3 Crunch Roll \$12.50
In: Crabmeat, Cucumber, Avocado
Shrimp Tempura
Out: Crunch Flakes
With: Eel Sauce on the Top



PR11 Shrimp Tempura Roll \$12.00
In: Cucumber, Avocado,
Shrimp Tempura
With: Eel and Spicy Mayo on the Top



PR4 Dragon Roll \$16.00
In: Crabmeat, Cucumber, Avocado
Out: Eel, Avocado
With: Eel Sauce on the Top



PR12 Spicy Rainbow Roll \$17.50
In: Cucumber, Spicy Tuna
Out: Tuna, Salmon, Yellowtail,
Albacore, Boiled Shrimp,
Avocado



PR5 Energy Roll \$13.50
In: Crabmeat, Eel, Avocado
Out: Deep Fried (Seaweed Outside)
With: Eel Sauce, Spicy Mayo
on the Top



PR13 Tempura California Roll \$10.50
In: Crabmeat, Cucumber, Avocado
Out: Deep Fried
With: Eel and Spicy Mayo on the Top



PR6 Hawaiian Roll \$15.50
In: Crabmeat, Cucumber, Avocado
Out: Fresh Tuna, Avocado



PR14 Tuna Lover Roll \$17.50
In: Cucumber, Spicy Tuna
Out: Seared Tuna
With: Scallion and Ponzu Sauce
On the Top



PR7 Honey Salmon Roll (No Rice) \$15.50
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 \$17.00
In: Cucumber, Spicy Salmon
Out: Seared Salmon, Negi
With: Scallion and Soy Mustard on the
Top

Kid's Meal

Served with White Rice, Potstickers
and Orange Slices

- K1 Kid's Chicken Teriyaki \$10.50**
Grilled Chicken Served with Teriyaki Sauce
- K2 Kid's Chicken Katsu \$12.50**
Lightly Breaded Chicken Breast, Deep Fried and
Served with Katsu Sauce
- K3 Kid's Tonkatsu \$14.00**
Lightly Breaded Pork, Deep Fried and Served
with Katsu Sauce
- K4 Kid's Fish Katsu \$12.50**
Lightly Breaded Tilapia, Deep Fried and Served
with Katsu Sauce

Grab N Go Sets

Takeout Only

- Combo A \$43.99**
California Roll, Hot Night Roll, 6pcs Sashimi, Edamame,
A Can of Asahi Beer
- Combo B \$45.99**
Rainbow Roll, Spicy Tuna Roll, 6pcs Sashimi, Edamame
A Can of Asahi Beer
- Combo C \$47.99**
Tuna Roll, 5pcs Sushi, 6pcs Sashimi, Edamame, a Can of
Asahi Beer

Okane Specialty Roll



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



SR2 Baja Fresh Roll \$14.00
In: Spicy Crabmeat, Avocado, Red Onion, Cilantro
Out: Wrapped with Soy Paper
With: Ponzu Sauce on the Top



SR3 Baked Blue Crab Hand Roll \$16.50
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, Masago, Negi, Karware
Baked in Dynamite Sauce
With: Eel Sauce on the Top



SR5 Baked Salmon Roll \$16.50
In: Crabmeat, Cucumber, Avocado
Out: Salmon, Masago, Negi, Kaiware
Baked in Dynamite Sauce
With: Eel Sauce on the Top



SR6 Cucumber Special Roll (no rice) \$20.50
In: Tuna, Salmon, Yellowtail, Albacore, Shrimp, Avocado, Masago, Negi
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, Shrimp Tempura
Out: Wrapped with Lettuce & Soy Paper
With: Spicy Mayo on the Side



SR10 Rattle Snake Roll \$18.50
In: Crabmeat, Cucumber, Avocado, Shrimp Tempura
Out: Spicy Tuna, Eel
With: Eel Sauce on the Top



SR11 Sexy Roll \$17.00
In: Crabmeat, Cucumber, Avocado, Shrimp Tempura
Out: Mixture of Spicy Crabmeat, Salmon, Scallops
With: Ponzu Sauce on the Top



SR12 Spicy Albacore Tataki Roll \$17.50
In: Cucumber, Spicy Smashed Softshell Crab, Crabmeat
Out: Spicy Tuna, Albacore, Serrano Peppers
With: Spicy Garlic Ponzu on the Top



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



SR14 Spicy Lettuce Wrap Roll (no rice) \$16.00
In: Crabmeat, Spicy Tuna, Shrimp Tempura, Avocado
Out: Wrapped with Lettuce & Soy Paper
With: Eel, Spicy Mayo, Sriracha Sauce 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 \$18.50
In: Avocado, Spicy Tuna, Shrimp Tempura, Spicy Smashed Soft Shell Crab, Crab Meat, 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 \$17.50
In: Spicy smashed Softshell Crab, Crab Meat
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 On the Top



SR20 PCH Hand Roll \$16.00
In: Spicy Crabmeat, Salmon, Avocado, Shrimp Tempura
Out: Soy Paper
With: Crispy Onion, Truffle oil on the Top



SR21 Sunset Roll \$21.50
In: Avocado, Salmon, Blue Crab Meat, Serrano Peppers
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
Out: Wrapped with Soy Paper

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, Masago, Negi, 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, Negi, Masago
 With: Eel Sauce, Spicy Mayo on the Top

OK3 I.O.U. \$17.50

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

OK4 Tundra \$17.50

In: Crabmeat, Avocado, Tuna, Salmon, Masago
 Out: Soy Paper
 With: Eel Sauce, Spicy Mayo, Sriracha on the Side

OK5 Umi Fusion \$17.50

In: Cucumber, Spicy Tuna
 Out: Avocado, Albacore, Top: Crispy Onion Masago, Negi, 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
 With: Eel Sauce, Spicy Mayo on the Top

OK7 K-Dragon \$17.50

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

OK8 Gordon (6pcs) \$17.50

In: Crabmeat
 Out: Seared Albacore, Negi, Masago, Kaiware
 With: Eel Sauce, Soy Mustard, Spicy Mayo on the Top

Umi Special

US1 Salmon Lover Box \$32.99

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

US2 Tuna & Salmon Poke Bowl \$22.50

Tuna and Salmon over Bed of Sushi Rice

US3 Unadon \$28.99

Fresh Water Eel over Bed of Sushi Rice

US4 Umi Chirashi * \$43.99

Assortment of Sashimi over Bed of Sushi Rice

US5 Tuna & Maki \$28.99

7pcs Sushi + Tuna Roll

US6 Premium Sushi Omakase * \$49.99

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

US7 Sushi & Sashimi Omakase * \$78.99

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

US8 Sashimi Moriawase *

Small (14pcs): \$46.99, Medium (20pcs): \$65.99

Large (27pcs): \$86.99

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 (Ama Ebi)	M/P	M/P	M/P
5. Live Oyster		(Sashimi 6pcs)	M/P



US1



US2



US3



US4



US5



US6



US7



US8

*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	\$10.75	\$17.25
2. Ankimo (Monkfish Liver)	\$7.50	\$11.75	\$19.50
3. Albacore (bincho maguro)	\$6.75	\$9.25	\$14.50
4. Black Snapper (Kurodai)	\$7.50	\$10.75	\$17.25
5. Crab Stick (kanikama)	\$5.00	\$7.00	\$11.00
6. Escolar (waloo)	\$5.50	\$7.75	\$12.00
7. Fresh Water Eel (unagi)	\$7.50	\$10.75	\$17.25
8. Fried Tofu (inari)	\$5.00		
9. Japanese Red Snapper	\$8.50	\$11.75	\$18.75
10. Halibut (hirame)	\$8.50	\$11.75	\$18.75
11. Mackerel (saba)	\$6.00	\$8.00	\$12.75
12. Octopus (tako)	\$7.50	\$10.75	\$17.25
13. Salmon	\$6.75	\$9.25	\$14.50
14. Salmon Caviar (ikura)	\$7.50	\$10.75	
15. Sea Scallop (hotate-gai)	\$8.50	\$11.75	\$18.75
16. Seared Salmon	\$7.00	\$9.50	\$15.00
17. Seared Tuna	\$7.00	\$9.50	\$15.00
18. Spanish Mackerel (aji)	\$8.50	\$11.75	\$18.75
19. Shrimp (ebi)	\$5.00	\$7.00	\$11.00
20. Smelt Egg (masago)	\$5.00		
21. Snow Crab	\$8.50	\$11.75	\$18.75
22. Spicy Garlic Albacore	\$7.00	\$9.50	\$14.75
23. Spicy Garlic Tuna	\$7.00	\$9.50	\$14.75
24. Spicy Scallop	\$6.50		
25. Squid (ika)	\$5.50	\$7.25	\$11.00
26. Sweet Egg Omelet(tamago)	\$5.00	\$7.00	\$10.50
27. Tuna (maguro)	\$6.75	\$9.25	\$14.50
28. Yellowtail	\$7.25	\$9.75	\$15.25
29. Yellowtail Belly	\$8.25	\$11.25	\$17.75
30. Shrimp Boat	\$8.50		
31. Hokki (Surf) Clam	\$6.00	\$8.00	\$12.75

Signature Sashimi



SS1 Avocado Tartare \$14.50

Spicy Tuna Wrapped by Avocado with Spicy Mayo and Eel Sauce

SS2 Tuna with Garlic Chips \$18.50

Seared Tuna Sashimi Topped with Red Onion, Scallion, Garlic Chips, Served with Garlic Ponzu Sauce

SS3 Yuzu Salmon \$18.50

Salmon Sashimi Served with Yuzu Sauce & Yuzu Paste

SS4 Lemon Tako \$18.00

Thinly Sliced Octopus with Lemon, Served w/Ponzu Sauce

SS5 Yellowtail Jalapeno \$18.50

Yellowtail Sashimi Topped w/Jalapeno and Cilantro, Served w/Ponzu Sauce

SS6 Albacore w/Crispy Onion \$18.50

Albacore Sashimi Topped with Crispy Onion, Red Onion and Scallion Served with Soy Mustard

Signature Sashimi



SS7



SS8



SS9



SS10



SS11



SS12



SS13

SS7 Ankimo (Monkfish Liver) \$19.50

Monk fish Liver Served with Ponzu Sauce

SS8 Truffle Salmon \$19.00

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

SS9 Lemon Halibut \$19.00

Halibut Sashimi with Lemon Mayo and Yuzu Sauce

SS10 RoadHouse (6pcs) \$19.50

Crabmeat Topped w/Seared Salmon, Unagi, Red Onion and Masago with Eel and Spicy Mayo Sauce

SS11 Habanero Mango Salmon w/Goat Cheese \$21.50

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

SS12 Truffle Red Snapper \$19.50

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

SS13 Oyster Shooter \$11.50

Fresh Oyster Topped w/Green Onion, Masago, Quail Egg Yolk and Sliced Lemon with Ponzu and Sake

Desserts

- | | |
|---|---------------|
| D1 Plain Ice Cream (Green Tea, Vanilla, Strawberry) | \$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 Tiramisu Ice cream | \$7.50 |
| D6 Green Tea Cheese Cake | \$6.50 |
| D7 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 | \$14.99 |
| Katsu Box (Chicken or Pork) | \$16.99 |
| Spicy Sesame Chicken Box | \$16.99 |
| Salmon Kama Box* | \$15.99 |
| Fish Katsu Box (Tilapia) | \$16.99 |
| Galbi Box | \$23.99 |
| Marinated Beef Box | \$17.99 |
| Mixed Tempura Box | \$16.99 |
| Sushi Story (7pc Sushi + Tuna Roll) | \$24.99 |
| Sashimi Story (8pc Sashimi + Salmon Roll) | \$26.99 |
| Sushi & Sashimi Story (7pc Sushi + 6pc Sashimi) | \$30.99 |

* Items are subject to availability

Wine

	Glass	Bottle
House Chardonnay/ Cabernet/Merlot	\$6.00	\$21.00
Takara (plum wine)	\$7.00	
House Pinot Noir	\$7.00	\$23.00
Oyster Bay (sauvignon blanc)	\$11.00	\$35.00
Oyster Bay (pinot noir)	\$11.00	\$35.00
Kim Crawford (sauvignon blanc)	\$11.50	\$38.00
Coppola (cabernet)	\$11.50	\$38.00
Kendall-Jackson (Chardonnay)	\$11.50	\$38.00
Kendall-Jackson (sauvignon blanc)	\$11.50	\$38.00
Kendall-Jackson (Pinot Noir)	\$12.50	\$39.50

Beer

Sapporo/Kirin (1 Pint)	\$6.50
Asahi/Orion (1 Pint)	\$7.00
Sapporo/Kirin (Pitcher)	\$22.50
Asahi/Orion (Pitcher)	\$24.50
Sapporo/Asahi/Kirin Light (Small Bottle)	\$5.50
Sapporo/Asahi/ Ichiban Kirin/Kirin Light	\$8.00
Orion (Big Bottle)	\$9.00
Orion (Small Bottle)	\$6.00
Asahi Can (12 floz)	\$3.75

Sake

House Hot/Cold Sake		\$6.00
Ozeki Dry (Junmai)		(180ml) \$7.00
Otokoyama (Junmai)	(300ml) \$23.00	(720ml) \$54.00
Hakutsuru (Junmai Draft)		(300ml) \$12.50
Kikusui (Junmai Ginjo)	(300ml) \$19.50	(720ml) \$48.00
Kurosawa (Junmai Kimoto)		(300ml) \$24.00
Sho-Une (Junmai Dai Ginjo)		(300ml) \$29.50
Onikoroshi (Junmai Dai Ginjo)	(300ml) \$40.00	(720ml) \$83.00
Kubota Manjyu (Junmai Dai Ginjo)		(720ml) \$130.00
Kubota Hekijyu (Junmai Dai Ginjo)		(720ml) \$80.00
Soju (Chamisul-Original, Fresh, Peach, Grape, Strawberry, Plum, Grapefruit) (Saero)		(375ml) \$13.95
Sayuri (Nigori)		(300ml) \$18.00
Kurosawa (Nigori)		(300ml) \$17.50
Hana Awaka (Sparkling Sake) [Original/Peach/Yuzu/Berry]		(250ml) \$13.50
Ozeki (Nigori) [Strawberry/Pineapple]		(300ml) \$16.00
Kizakura (Junmai Dai Ginjo)		(500ml) \$30.00
Ozeki Platinum (Junmai Dai Ginjo)	(300ml) \$15.00	(720ml) \$35.00

Non-Alcoholic Drinks

Iced Green Tea	\$3.50
Iced Tea (Bottle, 547ml)	\$4.00
Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Fuji Water (500ml)	\$4.50
Sparkling Water (500ml)	\$4.50
Ramune (200ml, Original, Strawberry)	\$4.50
Orange Juice (450ml)	\$4.00
Apple Juice	\$4.00
Lemonade (473ml)	\$5.50
Root Beer	\$3.00