



MAIN MENU



2439 Pacific Coast Highway

Torrance, CA 90717

 (310) 539 -2488

www.okaneumi.com

Appetizer



A1 Edamame \$5.50
Boiled Soybeans



A15 Shishito Pepper \$8.75
Pan Fried Japanese Shishito Peppers w/ Garlic & Chili Pepper Sauce



A2 Grilled Zucchini (7pcs) \$5.00
Grilled Zucchini w/ House Ponzu Sauce



A3 Sunomono Salad \$6.75
Pickled Cucumber Salad



A4 Salmon Kama ** \$12.95
Grilled Salmon Kama w/ Ponzu Sauce



A5 Spicy Garlic Edamame \$8.50
Boiled Soybeans w/ Garlic & Chili Pepper Sauce



A6 Miso Eggplant \$6.95
Sauteed Japanese Eggplant w/ Miso Glaze



A7 Spicy Green Beans \$8.25
Pan Fried Green Beans w/ Garlic, Chili Pepper Sauce & Sesame Seeds



A8 Tofu Nuggets (5pcs) \$7.50
Fried Seasoning Tofu w/ House Lemon Sauce



A9 Ebi Mushroom Half Ball \$9.75
Deep Fried Wrapped Ebi & Mushroom w/ iCrab Served Eel & Spicy Mayo Sauce



A10 Shrimp Shumai \$7.95
Steamed Shrimp Shumai w/ Soy Mustard Dressing



A11 Tofu Agedashi \$6.75
Fried Tofu Topped Sarashi Negi, Grinded Ginger & Carrots in Dashi Broth



A12 Japanese Potstickers (6pcs) \$7.25
Deep Fried or Steamed Pork Dumplings Served w/ House Ponzu Sauce



A13 Takoyaki \$7.50
Octopus, Battered and Fried w/ Tonkatsu Sauce, Special Mayo & Bonito Flakes



A14 Enoki Butter \$9.50
Sauteed Enoki w/ Butter



A16 Chicken Karaage \$8.75
Japanese Style Boneless Fried Chicken w/ Spicy Mayo & Lemon



A17 Sesame Chicken Wings (5pcs) \$10.75
Fried Marinated Chicken Wings in House Sesame BBQ Sauce



A18 Ebi iCrab Cake (6pcs) \$9.50
Deep Fried Ebi iCrab Cakes w/ House Lemon Sauce



A19 Calamari Tempura \$10.50
Lightly Fried Calamari, Served w/ House Lemon Sauce



A20 Corn Cheese \$8.50
Baked Corn w/ Cheese



A21 Crispy Rice (4pcs) \$11.00
Crispy Sushi Rice Topped with Spicy Tuna, Avocado, Sarashi Negi & House Ponzu Sauce or Spicy Mayo+Eel Sauce



A22 Ika Geso Karaage \$11.25
Fried Squid Legs w/ House Lemon Sauce



A23 Heart Attack \$10.75
Deep Fried Jalapeno Skin w/ Spicy Tuna & Cream Cheese Served w/ Eel & Spicy Mayo Sauce



A24 Baked Green Mussels (4pcs) \$11.50
Baked Green Mussels w/ Masago & House Special Mayo Sauce



A25 Tuna Nacho Salad \$13.95
Sliced Zuke Tuna w/ Fried Wonton & Avocado & Masago & Gobo & Kaiware & Spicy Garlic Ponzu Sauce



A26 Soft Shell Crab Tempura \$10.75
Deep Fried Soft Shell Crab Served w/ House Ponzu Sauce



A27 Seaweed Salad \$7.50
Fresh Seaweed w/ Gobo & Sesame Seeds



A28 Ebi Scallop Dynamite \$13.50
Shrimp, Scallop, Mushroom & Onion Baked w/ House Dynamite Sauce

**Items are subject to availability

Salads



SL1 House Salad \$7.50
Mixed Greens w/ House Dressing



SL2 Hokki (Surf) Clam Seaweed Salad \$13.75
Hokki (Surf) Clam & Fresh Seaweed w/ Yamagobo & Sesame Seeds

SL3 Salmon Skin Salad \$13.50
Crispy Grilled Salmon Skin on Mixed Greens w/ Soy Mustard Dressing

SL4 Avocado Salad \$16.50
Mixed Greens w/ Avocado & House Dressing

Salads



Chicken Salad



Mustard Salmon Salad



Sashimi Salad



Mango Crab Salad



Mixed Tempura



Shrimp Tempura



Plain Udon



Beef Yaki Udon



Shrimp Tempura Udon



Chicken Yaki Soba



Asari Soup

SL5	Chicken Salad Grilled Chicken Breast on Mixed Greens, Tomato, Avocado w/ House Dressing & Side of Spicy Mayo	\$16.95
SL6	Poke Salad Mixed Fresh Fish w/ Masago, Red Onion, Scallion served w/ Soy Mustard Dressing	\$21.50
SL7	Spicy Tuna Salad Spicy Tuna on Mixed Greens w/ House Dressing	\$23.50
SL8	Mustard Salmon Salad Fresh Salmon on Mixed Greens w/ Soy Mustard Dressing	\$23.50
SL9	Sashimi Salad Chef's Choice of Fresh Sashimi Slices on Mixed Greens w/ Soy Mustard Dressing	\$26.75
SL10	Mango Crab Salad Blue Crab Meat & Fresh Mango on top of Mixed Greens w/ Special Sauce	\$26.75

Tempura

T1	Vegetable Tempura	\$11.50
T2	Mushroom Tempura	\$13.50
T3	Mixed Tempura	\$15.00
T4	Shrimp Tempura (5pcs)	\$13.50

Noodle

N1	Plain Udon	\$12.50
N2	Potstickers Udon	\$15.50
N3	Chicken Udon	\$17.50
N4	Shrimp Tempura Udon	\$17.50
N5	Vegetable Yaki Udon	\$16.75
N6	Chicken Yaki Udon	\$18.50
N7	Beef Yaki Udon	\$20.50
N8	Seafood Yaki Udon	\$20.50
N9	Vegetable Yaki Soba	\$16.50
N10	Chicken Yaki Soba	\$18.50
N11	Beef Yaki Soba	\$20.50
N12	Seafood Yaki Soba	\$20.50

Soup

M1	Miso Soup (Small Bowl)	\$3.00
M2	Mushroom Miso Soup	\$10.50
M3	Seafood Miso Soup	\$14.75
M4	Asari (Short Neck) Clam Soup	\$14.75

Entree (Served w/ Miso Soup & White Rice)

E1	Chicken Teriyaki Grilled Chicken Thigh & Onions on Skillet w/ Teriyaki Sauce	\$19.50
E2	Salmon Teriyaki Grilled Salmon Served w/ House Salad & Teriyaki Sauce	\$23.95
E3	Steak Teriyaki Grilled Steak & Onions Served on Skillet w/ Teriyaki Sauce	\$28.95
E4	Miso Salmon Grilled Salmon w/ House Salad & Miso Sauce	\$25.25
E5	Miso Black Cod Grilled Miso Marinated Black Cod w/ House Salad & Miso Sauce	\$29.95
E6	Chicken Katsu Deep Fried Lightly Breaded Chicken Breast Served w/ House Salad & Katsu Sauce	\$19.75
E7	Pork Katsu Deep Fried Lightly Breaded Pork Served w/ House Salad & Katsu Sauce	\$19.95
E8	Marinated Beef Sauteed Beef Slices w/Vegetables & Sweet Potato Noodles on Skillet	\$25.95
E9	Hamachi Kama Grilled Yellowtail Collar Served w/ House Salad & Ponzu Sauce	\$18.95
E10	Galbi Grilled Korean Style BBQ Beef Ribs Served on Skillet	\$35.95



Entree (Served w/ Miso Soup & White Rice)

- E11 Tempura Dinner** **\$18.95**
Assorted Vegetables & Shrimp Tempura Served w/ House Salad, Tempura Sauce
- E12 Sesame Chicken** **\$19.50**
Sauteed Boneless Chicken Coated w/ Sesame Sauce Served w/ House Salad
- E13 Fish Katsu** **\$17.50**
Deep Fried Lightly Breaded White Fish Served w/ House Salad & Katsu Sauce
- E14 Beef Bowl** **\$16.00**
Sauteed Beef Slices, Onion, Cabbage, Carrot over Steamed Rice Bowl
- E15 Katsu Don (Chicken or Pork or Fish)** **\$16.75**
Simmering Katsu, Sliced Yellow/Green Onion Beaten w/ Eggs Topped Over Steamed Rice Bowl
- E16 Tuna Don (or Salmon)** **\$22.95**
Zuke Tuna (or Salmon) Slices & Nori over Steamed Rice Bowl Topped w/ Seaweed Salad, Green Onion, Serrano Pepper Served w/ Mixture of Wasabi, Soy Sauce, Ponzu Sauce
- E17 Shiro Saba (Mackerel)** **\$18.50**
Grilled Specially Marinated Mackerel Served w/ House Salad, Ponzu Sauce
- E18 Miso Saba (Mackerel)** **\$19.50**
Baked Miso Marinated Mackerel Served w/ House Salad, Ponzu Sauce



Basic Roll (or Hand Roll)

- | | |
|---|---|
| <ul style="list-style-type: none"> B1 Avocado Roll (5pcs) \$8.00 B2 California Roll \$8.50
In: iCrab, Avocado, Cucumber B3 Cucumber Roll (5pcs) \$6.00 B4 Philadelphia Roll \$13.50
In: Salmon, Avocado, Cream Cheese B5 Salmon Roll (5pcs) \$10.50 B6 Salmon Skin Roll (5pcs) \$8.50
In: Baked Salmon Skin, Gobo, Cucumber, Kaiware, Avocado B7 Spicy Crab Roll \$8.00
In: Spicy iCrab, Cucumber B8 Spicy Salmon Roll (5pcs) \$10.50
In: Spicy Salmon, Cucumber B9 Spicy Scallop Roll (5pcs) \$11.50
In: Spicy Scallop, Cucumber, Gobo, Kaiware B10 Spicy Tuna Roll \$10.00
In: Spicy Tuna, Cucumber B11 Spicy Yellowtail Roll (5pcs) \$10.50
In: Spicy Yellowtail, Cucumber B12 Tuna Roll (5pcs) \$10.50 B13 Korean Roll \$10.50
In: Inari, Julienne Carrot, Pickled Radish, (Oshinko), Tamago, Asparagus | <ul style="list-style-type: none"> B14 Vegetable Roll (5pcs) \$9.00
In: Cucumber, Kaiware, Asparagus, Lettuce, Avocado B15 Pumpkin Roll (5pcs) \$7.50
In: Marinated Steamed Pumpkin, Oshinko B16 Pickled Radish (Oshinko) Roll (5pcs) \$6.50
In: Pickled Japanese Radish B17 Yellowtail Roll (5pcs) \$11.00
In: Yellowtail B18 Salmon Avocado Roll (5pcs) \$11.50
In: Salmon, Avocado B19 Eel Avocado Roll (5pcs) \$13.50
In: Fresh Water Eel, Avocado B20 Tempura Philadelphia Roll (No Hand Roll) \$15.00
Deep Fried Philadelphia Roll B21 Spider Roll (5pcs) \$15.00
In: Deep Fried Soft Shell Crab, Cucumber, Avocado, Kaiware B22 Mackerel (Saba) Roll (5pcs) \$9.00
In: Specially Marinated Mackerel B23 Tempura Spicy Tuna Roll (NO Hand Roll) \$11.50
Deep Fried Spicy Tuna Roll B24 Vegetable Temp Roll (No Hand Roll) \$10.50
In: Deep Fried Vegetables |
|---|---|

Premium Roll



- PR1 Alaskan Roll** **\$16.50**
In: iCrab, Cucumber, Avocado
Out: Fresh Salmon



- PR2 Caterpillar Roll** **\$16.50**
In: Eel, Cucumber
Out: Avocado
With: Eel Sauce on the Top



- PR3 Crunch Roll** **\$13.50**
In: iCrab, Cucumber, Avocado
Shrimp Tempura
Out: Crunch Flakes
With: Eel Sauce on the Top



- PR12 Killer Shrimp Roll** **\$16.50**
In: iCrab, Cucumber, Avocado
Shrimp Tempura
Out: Boiled Shrimp, Avocado
With: Eel Sauce on the Top



- PR13 Rainbow Roll** **\$16.50**
In: iCrab, Cucumber, Avocado
Out: Tuna, Salmon, Yellowtail, Albacore, Boiled Shrimp, Avocado



- PR14 Shrimp Tempura Roll** **\$13.00**
In: Cucumber, Avocado, Asparagus, Shrimp Tempura
With: Eel & Spicy Mayo on the Top

Premium Roll



PR4 Dragon Roll \$17.00
In: iCrab, Cucumber, Avocado
Out: Eel, Avocado
With: Eel Sauce on Top



PR15 Spicy Rainbow Roll \$18.50
In: Cucumber, Spicy Tuna
Out: Tuna, Salmon, Yellowtail, Albacore, Boiled Shrimp, Avocado



PR5 Energy Roll \$14.50
In: iCrab, Eel, Avocado
Out: Deep Fried (Seaweed Outside)
With: Eel Sauce, Spicy Mayo on Top



PR16 Tempura California Roll \$10.50
In: iCrab, Cucumber, Avocado
Out: Deep Fried
With: Eel & Spicy Mayo Sauce on Top



PR6 Hawaiian Roll \$16.50
In: iCrab, Cucumber, Avocado
Out: Fresh Tuna, Avocado



PR17 Tuna Lover Roll \$18.50
In: Cucumber, Spicy Tuna
Out: Seared Tuna
With: Scallion & Ponzu Sauce On Top



PR7 Honey Salmon Roll (No Rice) \$16.50
In: iCrab, Fresh Salmon
Out: Deep Fried (Seaweed Outside)
With: Eel & Spicy Mayo Sauce on Top



PR18 Red Dragon Roll \$15.50
In: iCrab, Cucumber, Avocado
Out: Spicy Tuna
With: Eel Sauce on the Top



PR8 Hot Night Roll \$16.00
In: iCrab, Cucumber, Avocado, Shrimp Tempura
Out: Spicy Tuna, Crunch Flakes
With: Eel Sauce on the Top



PR19 Salmon Lover Roll \$18.00
In: Cucumber, Spicy Salmon
Out: Seared Salmon, Negi
With: Scallion & Soy Mustard on Top



PR9 Korean Rainbow Roll \$17.50
In: Inari, Cucumber, Pickled Radish (Oshinko), Tamago, Asparagus
Out: Tuna, Boiled Shrimp, Avocado
With Ponzu Sauce



PR20 Volcano Roll \$17.00
In: iCrab, Cucumber, Avocado, Sesame Seeds
Out: Spicy Tuna, Spicy Mayo, Serrano, Masago, Sriracha
With: Eel Sauce, Kaiware on Top



PR10 Heart Attack Roll \$17.50
In: Spicy icrab, Cream Cheese, Avocado, Serrano Pepper
Out: Spicy Tuna, Masago, Cilantro
With Eel Sauce & House Made Spicy Sauce



PR21 San Pedro Roll \$18.50
In: Spicy Tuna, Spicy Albacore, Asparagus, Pickled Radis (Oshinko)
Out: Albacore, Avocado, Crispy Garlic
With Soy Mustard



PR11 911 Roll \$14.00
In: Spicy Tuna
Out: Avocado, Serrano, Sriracha Sauce
With House Made Spicy Sauce



PR22 Burrito Roll (4pcs) \$16.50
In: Spicy iCrab, Albacore, Salmon, Avocado, Cucumber, Cilantro
Out: Soy Paper
With Spicy Mayo

Okane Specialty Roll



SR1 Hand Roll Trio \$19.50
In: California Handroll, Spicy Tuna Handroll, Crunch Handroll



SR6 Spicy Albacore Tataki Roll \$19.50
In: Spicy Softshell Crab, iCrab, Cucumber
Out: Spicy Tuna, Albacore, Serrano Peppers
With: Spicy Garlic Ponzu on the Top



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



SR7 Spicy Cucumber Roll (no rice) \$15.00
In: Spicy Tuna, Shrimp Tempura, Avocado
Out: Wrapped w/ Cucumber
With: Ponzu Sauce on Top



SR3 Baked Blue Crab Hand Roll \$17.50
In: Baked Blue Crab, Avocado, Lettuce, Gobo, Kaiware, Red Onion
Out: Wrapped w/ Soy Paper



SR8 Spicy Lettuce Wrap Roll (no rice) \$17.00
In: iCrab, Spicy Tuna, Shrimp Tempura, Avocado
Out: Wrapped w/ Lettuce & Soy Paper
With: Eel&Spicy Mayo&Sriracha Sauce



SR4 Baked Lobster Roll \$20.50
In: iCrab, Cucumber, Avocado
Out: Baby Lobster Meat, Masago, Negi, Kaiware
Baked in Dynamite Sauce
With: Eel Sauce on Top



SR9 Spicy Soft Shell Crab Hand Roll \$15.50
In: Avocado, Spicy Soft Shell Crab, Kaiware, Pickled Radish (Oshinko)
Out: Wrapped w/ Soy Paper



SR5 Baked Salmon Roll \$17.50
In: iCrab, Cucumber, Avocado
Out: Salmon, Masago, Negi, Kaiware
Baked in Dynamite Sauce
With: Eel Sauce on Top



SR10 Warm Springs \$19.00
In: Avocado, Spicy Tuna, Shrimp Tempura, Spicy Smashed Soft Shell Crab, iCrab, Cilantro
Out: Wrapped w/ Rice Paper
With: Eel&Spicy Mayo&Sriracha Sauce

Okane Specialty Roll



SR11 Cucumber Special Roll (no rice) \$19.75

In: Tuna, Salmon, Yellowtail, Albacore, Shrimp, Avocado, Masago, Negi
 Out: Wrapped w/ Cucumber
 With: Ponzu Sauce on Top



SR12 Dynamite Roll \$20.50

In: iCrab, Cucumber, Avocado
 Top: Sauteed Mushroom, Onion, Scallops, Shrimp
 With: Eel Sauce on Top



SR13 Half and Half Hand Roll (2pcs) \$16.50

In: iCrab, Avocado, Spicy Tuna, Shrimp Tempura
 Out: Wrapped with Soy Paper
 With: Eel, Spicy Mayo, Sriracha Sauce



SR14 Lettuce Wrap Roll (no rice) \$16.00

In: iCrab, Avocado, Shrimp Tempura
 Out: Wrapped with Lettuce & Soy Paper
 With: Spicy Mayo on Side



SR15 Rattle Snake Roll \$19.50

In: iCrab, Cucumber, Avocado, Shrimp Tempura
 Out: Spicy Tuna, Eel
 With: Eel Sauce on Top



SR16 Sexy Roll \$18.00

In: iCrab, Cucumber, Avocado, Shrimp Tempura
 Out: Mixture of Spicy iCrab, Salmon, Scallops
 With: Ponzu Sauce on Top



SR17 2439 Roll (no Rice) \$21.50

In: Blue Crab, Tuna, Salmon, Yellowtail, Albacore, Asparagus, Lemon Slices, Serrano
 Out: Avocado Wrapped w/ Soy Paper
 With: Ponzu Sauce



SR18 Yellowtail Cilantro Roll \$19.50

In: Cucumber, Yellowtail, Cilantro
 Out: Yellowtail, Serrano Pepper
 With: Ponzu Sauce on the Top



SR19 Hulk Roll \$18.50

In: Spicy Softshell Crab, iCrab
 Out: Avocado, Spicy Smashed Soft Shell Crab
 With: Sriracha on the Top, Eel Sauce



SR20 Habanero Salmon Roll \$19.00

In: iCrab, Cucumber, Avocado, Shrimp Tempura
 Out: Salmon
 With: Habanero Mayo On Top



SR21 PCH Hand Roll \$17.50

In: Blue Crab, Salmon, Avocado, Shrimp Tempura, Asparagus
 Out: Soy Paper
 With: Crispy Onion, Truffle oil on the Top



SR22 Sunset Roll \$22.00

In: Avocado, Salmon, Blue Crab, Serrano Peppers
 Out: Salmon, Lemon Slices
 With: Kaiware, Lemon Mayo on Top



SR23 Umi Hand Roll \$23.50

In: Cucumber, Chopped Bluefin Tuna, Blue Crab, Black Tobiko, Cilantro, Jalapeno, Green Onion
 Out: Wrapped w/ Soy Paper



SR24 Lotus on Fire \$20.00

In: Mixture of Spicy iCrab & Salmon & Scallops, Avocado, Cream Cheese. Then Fried
 Out: Spicy Tuna, Lotus Root
 With: Eel, House Spicy Sauce, Shichimi

Okane Chef's Special



OK1

OK1 Yellow Fever \$19.95

In: iCrab, Cucumber, Avocado, Shrimp Tempura
 Out: Yellowtail, Serrano Pepper, Crispy Onion, Masago, Negi, Kaiware
 With: Eel Sauce, Soy Mustard, Spicy Mayo on Top



OK2

OK2 Komodo \$20.95

In: Spicy iCrab, Cucumber, Spicy Softshell Crab
 Out: Avocado, Top: Lobster Tempura, Negi, Masago
 With: Eel Sauce, Spicy Mayo on Top



OK3

OK3 I.O.U \$18.00

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



OK4

OK4 Tundra \$18.50

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



OK5

OK5 Umi Fusion \$19.00

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



OK6

OK6 Spicy Eel Tempura \$19.25

In: iCrab, Cucumber, Avocado
 Out: Spicy Tuna, Eel Tempura
 With: Eel Sauce, Spicy Mayo on Top



OK7

OK7 K-Dragon \$18.00

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



OK8

OK8 Gordon (6pcs) \$18.00

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

Signature Sashimi



SS1 Avocado Tartare	\$15.50
Spicy Tuna Wrapped by Avocado w/ iCrab Sticker Tempura, Spicy Mayo & Eel Sauce	
SS2 Tuna w/ Garlic Chips	\$19.95
Seared Tuna Sashimi Topped w/ Red Onion, Scallion, Garlic Chips, Served w/ Garlic Ponzu Sauce	
SS3 Yuzu Salmon	\$19.95
Salmon Sashimi Served w/ Yuzu Sauce & Yuzu Paste	
SS4 Lemon Tako	\$19.50
Thinly Sliced Octopus w/ Lemon, Served w/Ponzu Sauce	
SS5 Yellowtail Jalapeno	\$20.50
Yellowtail Sashimi Topped w/Jalapeno & Cilantro, Served w/Ponzu Sauce	
SS6 Albacore w/ Crispy Onion	\$21.00
Albacore Sashimi Topped w/ Crispy Onion, Red Onion & Scallion Served w/ Soy Mustard	
SS7 Ankimo (Monkfish Liver)	\$16.75
Served w/ Seaweed Salad, Masago & Ponzu Sauce	
SS8 Truffle Salmon	\$20.50
Seared Salmon Sashimi Topped w/Truffle Oil, Sea Salt & Crispy Onion	
SS9 Lemon Halibut	\$21.50
Halibut Sashimi w/ Lemon Mayo & Yuzu Sauce	
SS10 Road House (6pcs)	\$21.75
iCrab Topped w/Seared Salmon, Unagi, Red Onion & Masago Served w/ Eel Sauce & Spicy Mayo	
SS11 Habanero Mango Salmon w/Goat Cheese	\$22.95
Salmon Sashimi Topped w/Avocado, Red Onion, Tomato, Cubed Mango, Goat Cheese & House Habanero Sauce	
SS12 Truffle Red Snapper	\$22.00
Thinly Sliced Red Snapper Topped w/ Truffle Oil, Sea Salt, Serrano Pepper & Greens	
SS13 Oyster Shooter	\$11.50
Fresh Oyster w/Green Onion, Masago, Quail Egg Yolk & Sliced Lemon w/ Ponzu Sauce & Sake	
SS14 Momiji-Oroshi Red Snapper	\$22.75
Kaiware & Shisho Wrapped w/ Red Snapper Topped w/ Sea Salt, Ponzu Sauce, Momiji-Oroshi, Tobiko & Rainbow Mix	
SS15 Hot Oil Hirame	\$21.50
Sliced Halibut Garnished /w Sea Salt, Green Onion, Ginger, Sriracha, Lemon Skin & Yuzu Sauce. Then Seared w/ Hot Grape Seed Oil	
SS16 Hot Oil Black Snapper	\$22.00
Sliced Black Snapper Garnished /w Sea Salt, Jalapeno, Masago, Ginger, Cilantro Sriracha, Then Seared w/ Hot Grape Seed Oil. Garnished w/ Rainbow Mix	
SS17 Yuzu Scallop	\$15.95
Sliced Scallops, Served w/ Lemon Skin, Yuzu Paste & Yuzu Sauce	
SS18 Momiji-Oroshi Hokki (Surf) Clam	\$18.75
Sliced Hokki (Surf) Clam Served w/ Garlic Ponzu Sauce, Momiji-Oroshi, Masago	

Kid's Meal

Served w/ White Rice, Potstickers and Orange Slices

K1 Kid's Chicken Teriyaki	\$11.50
Grilled Chicken Served w/ Teriyaki Sauce	
K2 Kid's Chicken Katsu	\$13.50
Lightly Breaded Chicken Breast, Deep Fried and Served w/ Katsu Sauce	
K3 Kid's Tonkatsu	\$14.00
Lightly Breaded Pork, Deep Fried and Served w/ Katsu Sauce	
K4 Kid's Fish Katsu	\$13.50
Lightly Breaded Tilapia, Deep Fried and Served w/ Katsu Sauce	

Premium Sushi Sashimi

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

Umi Special (Served w/ Miso Soup)



- US1 Salmon Lover Box** **\$34.99**
5pcs Salmon Sushi + 4pcs Salmon Sashimi + Salmon Roll
(Yellowtail: **\$37.99**, Tuna: **\$35.99**)
- US2 Tuna & Salmon Poke Bowl** **\$24.50**
Tuna & Salmon over Bed of Sushi Rice
- US3 Unadon** **\$28.99**
Fresh Water Eel over Bed of Sushi Rice
- US4 Umi Chirashi *** **\$43.99**
Assorted Sashimi over Bed of Sushi Rice
- US5 Tuna & Maki** Sushi(7pcs) + Tuna Roll (1) **\$31.99**
- US6 Premium Sushi Omakase *** **\$49.99**
Sushi(10pcs), Chef's Choice of Premium Selection of Fresh Fish
- US7 Sushi & Sashimi Omakase *** **\$78.99**
Sushi(10pcs) + Sashimi(10pcs) Chef's Choice of Premium Selection of Fresh Fish
- US8 Sashimi Moriawase ***
Small (14pcs): **\$46.99**, Medium (20pcs): **\$65.99** Large (27pcs): **\$86.99**

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

Okane Sushi Sets

(Served w/ Edamame & Miso Soup)



Set A (\$35.50)

Salmon Sushi (2pcs), Tuna Sushi (2pcs), Yellowtail Sushi (2pcs), Shrimp Sushi (1pc), Negi Toro HR, Blue Crab HR, Spicy Tuna HR

Set B (\$35.50)

Salmon Sushi (2pcs), Seared Albacore Sushi (2pcs), Tuna (1pc), Ikura Suchi (1pc), Masago Sushi (1pc), Negi Toro HR, Blue Crab HR, Spicy Tuna HR

Set C (\$39.25)

Blue Fin Tuna Sushi (1pc), Red Snapper Suchi (1pc), Black Snapper Sushi (1pc), Amberjack Sushi (1pc), Salmon Sushi (1pc), Yellowtail Sushi (1pc), Shrimp Sushi (1pc)
Negi Toro HR, Blue Crab HR, Spicy Tuna HR

Set D (\$43.00)

Blue Fin Tuna Sushi (1pc), Toro Sushi (1pc), Salmon Sushi (1pc), Amberjack Sushi (1pc), Yellowtail Sushi (1pc), Red Snapper (1pc), Halibut Sushi (1pc) Snow Crab HR, Blue Crab HR, Spicy Tuna HR

Items in Okane Sushi Sets May not be Substituted

Sushi & Sashimi

	Sushi (2pcs)	Sashimi (3pcs)	Sashimi (5pcs)
1. Amberjack (kanpachi)	\$7.50	\$10.50	\$17.00
2. Ankimo (Monkfish Liver) Sashimi w/Seaweed Salad, yamagobo, Masago & Ponzu Sauce	\$7.50	\$16.75	\$26.50
3. Seared Albacore (bincho maguro)	\$6.95	\$9.65	\$15.50
4. Japanese Black Snapper (Kurodai)	\$8.00	\$11.25	\$18.00
5. Crab Stick (kanikama)	\$5.00	\$6.75	\$10.60
6. Escolar (waloo)	\$6.00	\$8.25	\$13.00
7. Fresh Water Eel (unagi)	\$7.50	\$10.50	\$16.85
8. Fried Tofu (inari)	\$5.00		
9. Japanese Red Snapper	\$8.50	\$12.00	\$19.35
10. Halibut (hirame)	\$8.50	\$12.00	\$19.35
11. Mackerel (saba)	\$5.50	\$7.50	\$11.85
12. Octopus (tako)	\$7.50	\$10.50	\$16.85
13. Salmon	\$6.75	\$9.35	\$14.95
14. Salmon Belly	\$7.00	\$9.75	\$15.60
15. Salmon Caviar (ikura)	\$7.50	\$10.75	
16. Japanese Sea Scallop (hotate-gai)	\$8.25	\$11.60	\$18.50
17. Seared Salmon	\$7.00	\$9.75	\$15.60
18. Seared Tuna	\$7.00	\$9.75	\$15.60
19. Spanish Mackerel (aji)	\$8.50	\$12.00	\$19.35
20. Shrimp (ebi)	\$5.75	\$8.00	\$12.65
21. Smelt Egg (masago)	\$5.00		
22. Snow Crab	\$8.25	\$11.60	\$18.50
23. Spicy Garlic Albacore	\$7.00	\$9.75	\$15.60
24. Spicy Garlic Tuna	\$7.00	\$9.75	\$15.60
25. Spicy Scallop	\$6.50		
26. Squid (ika)	\$6.00	\$8.25	\$13.25
27. Sweet Egg Omelet (tamago)	\$5.00	\$6.75	\$10.60
28. Tuna (maguro)	\$6.75	\$9.35	\$14.95
29. Yellowtail	\$7.25	\$10.15	\$16.25
30. Yellowtail Belly	\$7.75	\$10.85	\$17.50
31. Shrimp Boat	\$8.50		
32. Hokki (Surf) Clam	\$6.00	\$8.25	\$13.25
33. Zuke Tuna (zuke salmon)	\$7.00	\$9.75	\$15.60

Desserts



D1 Plain Ice Cream (Green Tea/Vanilla/Strawberry)	\$3.50
D2 Mochi Ice Cream /3pcs Mango/Green Tea/Vanilla/Strawberry/Cookies & Cream	\$6.00
D3 Banana Tempura Ice Cream	\$7.00
D4 Tempura Green Tea Ice Cream	\$6.75
D5 Tiramisu Cake	\$8.25
D6 Green Tea Cheesecake	\$6.50
D7 Tempura Cheesecake	\$7.00

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
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)	\$6.75
Asahi/Orion (1 Pint)	\$7.25
Sapporo/Kirin (Pitcher)	\$24.25
Asahi/Orion (Pitcher)	\$26.25
Sapporo/Asahi/Kirin Light (Small Bottle)	\$5.75
Sapporo/Asahi/ Ichiban Kirin/Kirin Light (Big)	\$8.50
Orion (Big)	\$9.50
Orion (Small)	\$6.25
Asahi Can	\$4.25



Sake

House Hot/Cold Sake		\$7.00
Ozeki Dry (Junmai)		180ml \$8.50
Otokoyama (Junmai)	300ml \$21.50	720ml \$44.50
Hakutsuru (Junmai Draft)		300ml \$13.75
Kikusui (Junmai Ginjo)	300ml \$20.95	720ml \$49.50
Kurosawa (Junmai Kimoto)		300ml \$25.95
Sho-Une (Junmai Dai Ginjo)		300ml \$31.25
Onikoroshi (Junmai Dai Ginjo)	300ml \$41.00	720ml \$88.00
Kubota Manjyu (Junmai Dai Ginjo)		720ml 130.00
Kubota Hekijyu (Junmai Dai Ginjo)		720ml \$85.00
Soju (Chamisul-Original, Fresh, Peach, Grape, Strawberry, Plum, Grapefruit) (Saero)		375ml \$13.95
Sayuri (Nigori)		300ml \$19.00
Kurosawa (Nigori)		300ml \$17.50
Ozeki (Nigori) [Strawberry/Pineapple]		300ml \$18.25
Ozeki (Nigori) Yuzu		300ml \$20.95
Dassai 45 (Junmai Dai Ginjo)	300ml \$25.00	720ml \$66.75
Dassai 50 (Nigori)		375ml \$29.95
Tenbu (Junmai)		300ml \$23.50



Non-Alcoholic

Iced Green Tea	\$4.00
Iced Tea (Bottle, 547ml)	\$4.50
Coke/Diet Coke/Zero Sugar Coke/Sprite (12oz)	\$3.00
Fuji Water (500ml)	\$4.50
Sparkling Water (500ml)	\$4.50
Ramune (Original, Strawberry, 200ml)	\$4.50
Apple Juice (10oz)	\$4.50
Lemonade (473ml)	\$5.50
Root Beer (12oz)	\$4.00

