SUSHI & SASHIMI

Amberjack / *kanpachi*: *sushi (2pc): $7.50*
sashimi (3pc): $10.50 // (5pc): $15.00

Ankimo: *sushi (2pc): $8.50*
sashimi (3pc): $10.50 // (5pc): $16.00

Albacore / *bincho maguro*: *sushi (2pc): $5.50*
sashimi (3pc): $6.50 // (5pc): $10.00

Black Snapper / *kurodai*: *sushi (2pc): $7.50*
sashimi (3pc): $10.50 // (5pc): $15.00

Crabstick: *sushi (2pc): $4.00*
sashimi (3pc): $6.00 // (5pc): $9.50

Escolar / *ono*: *sushi (2pc): $5.00*
sashimi (3pc): $6.50 // (5pc): $10.00

Fried Tofu / *inari*: *sushi (2pc): $4.50*

Freshwater Eel / *unagi*: *sushi (2pc): $7.50*
sashimi (3pc): $11.50 // (5pc): $14.50

Japanese Red Snapper: *sushi (2pc): $8.50*
sashimi (3pc): $11.50 // (5pc): $16.50

Mackerel / *saba*: *sushi (2pc): $6.00*
sashimi (3pc): $8.50 // (5pc): $13.00

Octopus / *tako*: *sushi (2pc): $6.00*
sashimi (3pc): $7.50 // (5pc): $11.00

Salmon: *sushi (2pc): $5.75*
sashimi (3pc): $6.95 // (5pc): $10.95

Salmon Caviar/ *ikura*: *sushi (2pc): $7.00*
sashimi: $11.50

Sea Scallop / *hotate*: *sushi (2pc): $7.50*
sashimi (3pc): $10.00 // (5pc): $15.00

Seared Salmon: *sushi (2pc): $6.00*
sashimi (3pc): $7.50 // (5pc): $11.50

Seared Tuna: *sushi (2pc): $6.50*
sashimi (3pc): $8.50 // (5pc): $12.00

Spanish Mackerel / *aji*: *sushi (2pc): $8.50*
sashimi (3pc): $10.50 // (5pc): $13.00

Shrimp / *ebi*: *sushi (2pc): $5.00*
sashimi (3pc): $6.00 // (5pc): $9.50

Smelt Egg / *masago*: *sushi (2pc): $5.00*

Snow Crab: *sushi (2pc): $6.50*
sashimi (3pc): $8.50 // (5pc): $14.00

Spicy Garlic Albacore: *sushi (2pc): $5.50*
sashimi (3pc): $7.50 // (5pc): $11.00

Spicy Garlic Tuna: *sushi (2pc): $6.50*
sashimi (3pc): $8.50 // (5pc): $12.00

Spicy Scallop: *sushi (2pc): $6.00*

Squid / *ika*: *sushi (2pc): $5.50*
sashimi (3pc): $7.00 // (5pc): $10.50

Sweet Egg Omelet / *tamago*: *sushi (2pc): $5.00*
sashimi (3pc): $7.00 // (5pc): $10.50

Tuna / *maguro*: *sushi (2pc): $6.50*
sashimi (3pc): $8.50 // (5pc): $12.00

Yellowtail / *hamachi*: *sushi (2pc): $6.50*
sashimi (3pc): $8.50 // (5pc): $13.50

Yellowtail Belly: *sushi (2pc): $7.50*
sashimi (3pc): $10.50 // (5pc): $14.50

PREMIUM SUSHI & SASHIMI

Fatty Tuna / *toro*: *sushi (2pc): market price*
sashimi (3pc)&(5pc): market price

Bluefin: *sushi (2pc): market price*
sashimi (3pc)&(5pc): market price

Sea Urchin / *uni*: *sushi (2pc): market price*
sashimi (3pc)&(5pc): market price

Live Sweet Shrimp: *sushi (2pc): market price*
sashimi (3pc)&(5pc): market price

Halibut: *sushi (2pc): market price*
sashimi (3pc)&(5pc): market price

Japanese Oyster: *sashimi (6pc): market price*

GRAB & GO SET

(TAKEOUT ONLY)

Combo A: $25.99
california roll, hot night roll, 6pc sashimi, edamame,
a can of asahi or a bottle of Ozeki Dry sake

Combo B: $26.99
rainbow roll, spicy tuna roll, 6pc sashimi, edamame,
a can of asahi or a bottle of Ozeki Dry sake

Combo C: $29.99
5pc sushi, 6pc sashimi, tuna roll, edamame,
a can of asahi or a bottle of Ozeki Dry sake

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Delicate Japanese Cuisine

2439 Pacific Coast Highway
Lomita, CA 90717

(310) 539-2488

www.okaneumi.com

PREMIUM ROLL

Alaskan Roll: $12.00
inside: crabmeat, cucumber, avocado // outside: salmon

Caterpillar Roll: $13.50
inside: eel, cucumber // outside: avocado

Crunch Roll: $11.50
inside: crabmeat, cucumber, avocado, shrimp tempura
outside: crunch flakes

Dragon Roll: $13.00
inside: crabmeat, cucumber, avocado
outside: eel, avocado

Energy Roll: $10.00
inside: crabmeat, eel, avocado // outside: deep fried

Hawaiian Roll: $13.00
inside: crabmeat, cucumber, avocado
outside: tuna, avocado

Honey Salmon Roll (no rice): $12.00
inside: crabmeat, avocado, salmon // outside: deep fried

Hot Night Roll: $13.00
inside: crabmeat, cucumber, avocado, shrimp tempura
outside: spicy tuna, crunch flakes

Killer Shrimp Roll: $13.00
inside: crabmeat, cucumber, avocado, shrimp tempura
outside: boiled shrimp, avocado

Rainbow Roll: $13.00
inside: crabmeat, cucumber, avocado
outside: tuna, salmon, yellowtail, albacore, shrimp

Shrimp Tempura Roll: $10.50
inside: shrimp tempura, cucumber, avocado

Spicy Rainbow Roll: $13.50
inside: spicy tuna, cucumber
outside: tuna, salmon, yellowtail, albacore, shrimp

Tempura California Roll: $10.50
inside: crabmeat, cucumber, avocado
outside: deep fried

Tuna Lover Roll: $13.50
inside: spicy tuna, cucumber // outside: seared tuna

Red Dragon Roll: $12.50
inside: crabmeat, avocado, cucumber
outside: spicy tuna

Salmon Lover Roll: $13.50
inside: spicy salmon, avocado // outside: seared salmon

OKANE SPECIALTY ROLL

Handroll Trio: $15.50
california handroll, spicy tuna handroll, crunch handroll

Baja Fresh Roll: $13.50
inside: spicy crab, avocado, red onion, cilantro
outside: soy paper

Baked Blue Crab Handroll: $12.50
inside: baked blue crab, cucumber, avocado, gobo, radish sprouts // outside: soy paper

Baked Lobster Roll: $16.50
inside: crabmeat, cucumber, avocado
outside: baby lobster meat, cheese, smelt egg

Baked Salmon Roll: $13.50
inside: crabmeat, cucumber, avocado
outside: salmon, cheese, smelt egg

Cucumber Special Roll (no rice): $15.50
inside: tuna, salmon, yellowtail, albacore, shrimp, avocado, radish sprouts // outside: cucumber

Dynamite Roll: $15.50
inside: crabmeat, cucumber, avocado
outside: seafood dynamite

Half & Half Handroll (2pc): $13.50
inside: spicy tuna, crabmeat, avocado, shrimp tempura
outside: soy paper

Lettuce Wrap Roll (no rice): $13.50
inside: lettuce, crabmeat, avocado, radish sprouts, shrimp tempura // outside: soy paper

Rattlesnake Roll: $15.00
inside: crabmeat, cucumber, avocado, shrimp tempura
outside: spicy tuna, eel

Sexy Roll: $13.50
inside: crabmeat, cucumber, avocado, shrimp tempura
outside: mixture of crabmeat, salmon, scallops

Spicy Albacore Tataki Roll: $13.50
inside: softshell crab (smashed), cucumber
outside: spicy tuna, albacore, serrano pepper

Spicy Cucumber Roll (no rice): $12.00
inside: spicy tuna, shrimp tempura // outside: cucumber

Spicy Lettuce Wrap Roll (no rice): $15.00
inside: lettuce, crabmeat, spicy tuna, shrimp tempura
outside: soy paper

Spicy Softshell Crab Handroll: $12.50
inside: spicy softshell crab, cucumber, avocado, gobo, radish sprouts // outside: soy paper

Warm Springs: $17.00
inside: spicy tuna, softshell crab, avocado, cilantro, shrimp tempura // outside: rice paper

Yellowtail Cilantro Roll $15.50
inside: yellowtail, cucumber, cilantro
outside: yellowtail, serrano pepper

Hulk Roll $15.00
inside: softshell crab (smashed)
outside: avocado, softshell crab (smashed)

Habanero Salmon Roll $17.00
inside: crabmeat, cucumber, avocado, shrimp tempura
outside: salmon, habanero mayo

PCH Handroll $15.00
inside: spicy crabmeat, salmon, avocado, crispy onion shrimp tempura // outside: soy paper, truffle oil

Sunset Roll: $20.00
inside: snow crab, avocado, salmon, jalapeno
outside: salmon, lemon slices

Umi Handroll $20.00
inside: chopped bluefin tuna, sea urchin, black caviar, cilantro, jalapeno, green onion, radish sprouts, cucumber

LUNCH SPECIAL

(served with miso soup and salad. no substitution.
11:30am-2pm (Mon-Fri, no holiday))

Chicken Teriyaki Box: $11.99

Katsu Box (chicken or pork): $13.95

Spicy Sesame Chicken Box: $11.99

Salmon Kama Box: $11.99

Galbi Box: $20.95

Marinated Beef Box: $13.99

Mixed Tempura Box: $12.99

Sushi Story: $16.99
7pc sushi, tuna roll

Sashimi Story: $18.99
8pc sashimi, salmon roll

Sushi & Sashimi Story: $22.99
7pc sushi, 6pc sashimi

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SIGNATURE SASHIMI

Avocado Tartar: $12.50
spicy tuna wrapped with avocado

Tuna with Garlic Chips: $15.50
seared tuna sashimi topped with red onion, scallion, and garlic chips; served with garlic ponzu

Yuzu Salmon: $15.50
salmon sashimi served with yuzu sauce, sesame oil, and sesame seeds

Lemon Tako: $15.50
thinly sliced octopus with lemon, served with ponzu

Yellowtail Jalapeno: $15.50
yellowtail sashimi topped with jalapeno and cilantro; served with ponzu

Albacore with Crispy Onion: $15.50
albacore sashimi topped with deep-fried onion, scallion, and smelt egg; served with mustard soy

Ankimo: $15.50
monk fish liver served with ponzu

Truffle Salmon: $18.00
seared salmon sashimi topped with truffle oil, sea salt, and crispy onion

Lemon Halibut: $18.00
halibut sashimi topped with cilantro and jalapeno with lemon dressing

Road House (6pc): $17.00
crabmeat topped with seared salmon, freshwater eel, smelt egg, and scallion; served with eel sauce, spicy mayo, and soy mustard

Gordon (6pc): $17.00
crabmeat topped with seared albacore, smelt egg, scallion and radish sprouts; served with eel sauce, spicy mayo, and soy mustard

Habanero Mango Salmon with Goat Cheese: $18.00
salmon sashimi topped with avocado, red onion, tomato, cubed mango, goat cheese, and house habanero sauce

Truffle Red Snapper: $18.00
thinly sliced red snapper sashimi topped with truffle oil, sea salt, serrano peppers, and organic greens

Oyster Shooter: $10.50

UMI SPECIAL

Salmon Lover Box: $25.99
5pc salmon sushi + 6pc salmon sashimi + salmon roll

Tuna & Salmon Poki Bowl: $16.99

Unadon: $24.99

Baja Chirashi: $29.99

Umi Chirashi: $35.99

Tuna & Maki: $24.99
7pc sushi + tuna roll

Premium Sushi Omakase (10pc): $37.99

Sushi & Sashimi Omakase (20pc): $55.99
10pc sushi + 10pc sashimi

Sashimi Moriawase:
Small (14pc): $31.99
Medium (20pc): $44.99
Large (27pc): $59.99

OKANE CHEF SPECIAL

Yellow Fever: $16.50
inside: crabmeat, cucumber, avocado, shrimp tempura
outside: yellowtail, serrano pepper, crispy onion, radish sprouts, smelt egg

Komodo: $17.00
inside: spicy softshell crab, spicy crabmeat, cucumber
outside: lotster tempura, avocado, smelt egg, green onion, radish sprouts

IOU: $15.50
inside: crabmeat, shrimp tempura, avocado
outside: tuna, salmon, yellowtail, albacore, shrimp

Tundra: $14.00
inside: crabmeat, smelt egg, tuna, salmon, avocado, radish sprouts // outside: soy paper

Umi Fusion: $15.00
inside: spicy tuna, cucumber
outside: albacore, avocado, smelt egg, crispy onion, radish sprouts

Spicy Eel Tempura: $15.00
inside: crabmeat, cucumber, avocado
outside: spicy tuna, eel tempura

K-Dragon: $15.00
inside: crabmeat, cucumber, avocado
outside: eel, crabstick

BASIC ROLL/HANDROLL

Avocado Roll: $5.00

California Roll: $5.50

Cucumber Roll: $5.00

Philadelphia Roll: $8.00
inside: cream cheese, salmon, avocado

Salmon Roll: $6.00

Salmon Skin Roll: $7.50
inside: salmon skin, gobo, cucumber, radish sprouts, avocado, bonito

Spicy Crab Roll: $6.50
inside: spicy crab, cucumber

Spicy Salmon Roll: $6.50
inside: spicy salmon, cucumber

Spicy Scallop Roll: $7.50
inside: spicy scallop, cucumber, gobo, radish sprouts

Spicy Tuna Roll: $6.50
inside: spicy tuna, cucumber

Spicy Yellowtail Roll: $7.00
inside: spicy yellowtail, cucumber

Tuna Roll: $6.50

Vegetable Roll (5pc): $7.50
inside: cucumber, radish sprouts, gobo, lettuce, avocado

Pumpkin Roll: $5.50
inside: salted boiled pumpkin

Pickled Radish (Oshingko) Roll: $5.00
inside: yellow pickled radish

Yellowtail Roll: $7.00
inside: yellowtail, green onion

Salmon Avocado Roll: $6.50

Eel Avocado Roll: $8.00

Deep Fried Philadelphia Roll: $10.50

Spider Roll: $12.50
inside: spider, gobo, cucumber, avocado, radish sprouts

Mackerel (Saba) Roll: $11.50
inside: saba, green onion, sesame seeds

Deep Fried Spicy Tuna Roll: $12.50

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APPETIZERS

Edamame: $5.00

Grilled Zucchini (7pc): $4.50

Sunomono Salad: $5.00

Seaweed Salad: $5.50

Spicy Garlic Edamame: $6.00

Miso Eggplant: $5.50
sauteed Japanese eggplant with miso glaze

Spicy Green Beans: $6.50

Tofu Nugget (5pc): $6.50

Enoki Butter: $6.50

Shrimp Shumai: $6.50

Tofu Agedashi (4pc): $6.50
fried tofu in Dashi broth

Postickers (5pc): $6.50
deep-fired or steamed pork dumplings

Takoyaki (5pc): $7.00

Shishito Pepper: $7.50

Chicken Karaage: $7.50

Sesame Chicken Wings (5pc): $8.00

Crab Cake (6pc): $8.00

Salmon Kama: $9.00

Calamari Tempura: $8.50

Pork Bun Sliders (2pc): $9.00

Crispy Rice (4pc): $9.00
crispy sushi rice topped with spicy tuna, avocado, scallion, and ponzu

Ika Geso Karaage: $9.50

Heart Attack: $9.50
deep-fried jalapeno skin with spicy tuna & cream cheese

Baked Green Mussels (4pc): $9.75

Baby Octopus: $10.00

Dynamite with Chips: $15.00

SALAD

House Salad: $7.00

Salmon Skin Salad: $13.00

Avocado Salad: $13.00

Poki Salad: $13.50

Spicy Tuna Salad: $15.00

Mustard Salmon Salad: $15.00

Sashimi Salad: $17.00

Mango Crab Salad: $18.00

NOODLE

Plain Udon: $10.00

Potstickers Udon: $12.00

Shrimp Tempura Udon: $12.95

Vegetable Yaki Udon: $12.50

Chicken Yaki Udon: $13.50

Beef Yaki Udon: $14.50

Seafood Yaki Udon: $15.50

Vegetable Yaki Soba: $12.50

Chicken Yaki Soba: $13.50

Beef Yaki Soba: $14.50

Seafood Yaki Soba: $15.50

SOUP

Miso Soup (small bowl): $3.00

Mushroom Miso Soup: $10.00

Seafood Miso Soup: $13.00

SIDE

White Rice: $2.50 **Sushi Rice**: $3.50

Brown Rice: $3.50 **Fresh Wasabi**: $2.00

Soy Paper (per sheet): $1.50

ENTREE

(served with white rice and miso soup)

Chicken Teriyaki: $14.95

Salmon Teriyaki: $17.95

Steak Teriyaki: $18.95

Miso Salmon: $17.95
pan-fried salmon with miso sauce

Miso Black Cod: $25.95
miso marinated black cod

Chicken Katsu: $15.95
deep-fried breaded chicken breast

Pork Katsu: $15.95
deep-fried breaded pork

Marinated Beef: $18.95
Korean style marinated beef slices with vegetables and sweet potato noodles

Hamachi Kama: $15.95
grilled yellowtail collar

Galbi: $25.95
Korean style BBQ ribs

Tempura Dinner: $17.95
assorted Vegetable and Shrimp Tempura

Sesame Chicken: $14.95
fried boneless chicken pieces coated with sweet and savory sauce

TEMPURA

Vegetable Tempura: $7.50

Mushroom Tempura: $8.50

Mixed Tempura: $9.50

Shrimp Tempura: $10.50

Oyster Tempura: $9.50

KID'S MEAL

(served with white rice, potstickers, and orange slices)

Kid's Chicken Teriyaki: $8.00

Kid's Chicken Katsu: $8.50

Kid's Tonkatsu: $8.50

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BEER

Sapporo / Asahi / Kirin / Orion Draft (1 pint): $6.50

Sapporo / Asahi / Kirin / Orion Pitcher: $21.00

Sapporo / Asahi / Kirin / Orion Small Bottle: $4.50

Sapporo / Asahi / Kirin / Kirin Light / Orion Big Bottle: $7.00

Asahi Can (12 fl oz): $2.99

Asahi Black Small Bottle (11.3 fl oz): $5.95

Kawaba Snow Weizen (11.16 fl oz): $9.50
wheat beer, refreshing and smooth with crisp finish

Kawaba (11.16 fl oz): $9.50
amber ale, malty with a well-rounded flavor

SAKE

House Hot/Cold Sake: $6.00

Ozeki Dry (*junmai*): $5.00 (180ml)

Otokoyama (*junmai*): $23.00 (300ml) / $54.00 (720ml) / $105.00 (1.8L)

Hakutsuru (*junmai ginjo*): $15.00 (300ml)

Kikusui (*junmai ginjo*): $18.00 (300ml) / $47.00 (720ml)

Kurosawa (*junmai kimoto*): $20.00 (300ml) / $38.00 (720ml) / $85 (1.8L)

Sho-Une (*junmai dai ginjo*): $25.00 (300ml)

Onikoroshi (*junmai dai ginjo*): $80.00 (720ml)

Kubota Manju (*junmai dai ginjo*): $130.00 (720ml)

Chamisul (*soju*): $12.50 (375ml)

Iichiko (*soju*): $45.00 (750ml)

Moonstone (*nigori*): $15.00 (300ml)

Sayuri (*nigori*): $15.00 (300ml)

Kurosawa (*nigori*): $20.00 (300ml)

Hana Awaka (*sparkling sake*): $13.50 (250ml)

Zipang Mango (*sparkling sake*): $18.00 (250ml)

WINE

House Chardonnay / Cabernet / Merlot: (G) $5.50 (B) $18.00

House Pinot Noir: (G) $6.00 (B) $19.00

Castle Rock *(chardonnay)*: (G) $7.00 (B) $21.00

Oyster Bay *(pinot noir)*: (G) $9.00 (B) $29.00

Oyster Bay *(Sauvignon blanc)*: (G) $9.00 (B) $29.00

Kim Crawford *(Sauvignon blanc)*: (G) $11.00 (B) $38.00

Coppola *(cabernet)*: (G) $9.50 (B) $31.00

Takara *(plum wine)*: (G) $7.00

NON-ALCOHOLIC DRINKS

Canned Soda: $2.50
coke, diet coke, sprite, lemonade, root beer

Iced Green Tea: $2.50

Apple Juice: $3.00

Orange Juice: $3.00

Ramune: $3.00
original or strawberry flavor

Sparkling Water Big Bottle: $7.95

Fiji Water Small Bottle: $3.95

DESSERTS

Mochi Ice Cream: $6.00
pick 3pc from Mango, Strawberry, Cookies & Cream, Vanilla, Green Tea

Plain Ice Cream: $3.50

Tempura Green Tea Ice Cream: $6.50

Banana Tempura Green Tea Ice Cream: $7.00

Tiramisu Cake: $7.50

Green Tea Cheese Cake: $6.50

Tempura Cheese Cake: $7.00

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