

OBA Sushi is your dining room away from home. We are dedicated to providing traditional and contemporary Japanese dishes with attentive service. We offer traditional sushi and sashimi including special seasonal fishes; entrees; classic and specialty rolls; and lunch specials. Our menu includes a wide selection of izakaya - small dishes similar to Spanish tapas - meant to be shared. We prepare our own sauces. We offer Asahi on tap as well as unique Japanese bottled beers with a changing selection of premium sake. Most of the staff have known each other and have worked together for many, many years at various restaurants. We welcome you to our family.

Sit, relax and enjoy.....

beverage

hot green tea 1.5

soda 2.75

*coke, diet coke, sprite, lemonade
(free refill)*

iced tea or iced green tea 2.75

(free refill)

hot ginger tea 3.5

(no refill)

bottled drinks 3.5

(no refill)

apple juice

ramune (regular or strawberry)

melon cream soda

mango cream soda

perrier

sweet

ice cream 2.75

green tea, vanilla, black sesame & mango sherbet

mochi ice cream 4.95

*green tea, vanilla, black sesame, strawberry
chocolate & mango; (3 pieces mix & match)*

tempura ice cream 4.75

green tea ice cream wrapped in cake & tempura

wine - soju

cedar brooks glass 7.5 / bottle 18.

*chardonnay, sauvignon blanc,
pinot noir, merlot, cabernet sauvignon*

plum wine (glass only) 7.5

champagne 10.

ginrei shiro soju 15. (200 ml)

*brewed carefully using only the cleanest waters
& the most delicious rice, the mash is distilled and
fermented in very low temperatures using ginjo yeast; giving
the final product an elegant, floral aroma & easy to drink*

cocktails

thom-yum martini 8.

vodka infused with lemongrass, kiffir lime leaves, lime juice

lychee martini 8.

soju & lychee juice

martini 8.

vodka; premium vodka or gin +\$4

kāfae martini 8.

vodka, rumchata, thai coffee,

pretty in pink 8.

vodka, grand marnier, pineapple & pomegranate

mango mojito 8.

rum, mango syrup & mint leaves

pomegranate mojito 8.

rum, pomegranate syrup & mint leaves

gold margarita 10.

*regular or strawberry; gold tequila, triple sec, grand marnier,
& cointreau*

champagne cocktail 10.

strawberry or mango puree

apple cider 10.

whiskey, triple sec & apple juice

spirits

WHISKY

jameson

fireball

jack daniels

maker's mark

johnnie walker black

GIN

hendrick

bombay

sapphire

TEQUILA

jose cuervo

cazadores anejo

VODKA

grey goose

tito's

ketel one

RUM

barcadi

beer

sapporo small 5.75 / large 7.5
traditional sapporo methodology, uses 2 row barley

sapporo lite 6.25
European saaz hops & an exceptional clean finish

echigo koshihikari 9.5
niigata - a japanese pale ale lager, made with koshihikari rice

echigo red ale 8.5
amarillo hop for a pungent citrus nose, medium body

orion 9.5
okinawa - refreshing beer, brewed with hallertaurer hops

kinshachi golden ale 9.5
fresh hop aroma taste, has a subtle sweetness of the malt

japanese sansho ale 9.5
with nose of sage, papaya & pine forest, sancho peppercorns, floral & berry sweetness rather heat or spice

on tap

wolf pup session ipa (golden road brewing)
hoppy & refreshing highly drinkable with wildly aromatic tropical & citrus character

phoenix vienna lager (coachella valley brewing)
brewed with german pilsner, vienna, carapils malts & locally grown medjoul dates; crisp flavor with notes of toffee, dates, figs

renegade blonde ale (iron fist brewing)
malty flavor with a refreshing bitter finish, not unlike a lager; with age it develops a mild, fruity character

red trolley ale (karl strauss brewing)
this multi award winning beer is brewed with a half-ton of caramelized malts for a deep copper color & toffee flavor; mix of hops are added for balance, hints of raisins & currant

Due to the drought,
we would like to do our part.
Water and/or refills
will be served upon request.
Thank you for understanding

premium sake

kubota "senju" honjozo +6..... **11 glass / 21 bottle**
full banana cream pie with spicy flavors of clove & nutmeg

kanchiku junmai daiginjo +3..... **11 glass / 21 bottle**
crafted over many centuries; it is brewed in low temperatures, the sake is sweet, fruity and smooth; full bodied, rich and offer a nice clean finish

kikusui junmai ginjo +1..... **9 glass / 17 bottle**
sweet aroma of rose & mandarin orange

onikoroshi honjozo +10..... **10 glass / 19 bottle**
dry brisk flavor; green apple, cinnamon & strawberry jam

hojun zuiyo junmai shu +5..... **18 bottle**
the flavor of gentle rice UMAMI will hint mild & mellow sake; quite dry with a nice acidity level

tamano hikari junmai ginjo +3..... **13 glass / 24 bottle**
the unique nuances of this glorious sake come from, among other things, the use of Bizen Omachi rice. The ancient rice strain is not commonly used for sake and lends this exquisite junmai daiginjo

taisetsu junmai ginjo +3..... **9 glass / 17 bottle**
floral & clean aroma with subtle flavors of black licorice, pine & pepper slowly-aged in unique Japanese igloos

chobei junmai daiginjo +5..... **11 glass / 21 bottle**
full body with a rich, fruity aroma

100 poems junmai ginjo +1.5..... **21 bottle**
full-bodied with fruity aroma with well-balanced sweetness & acidity

born gold junmai daiginjo +1..... **11 glass / 21 bottle**
an elegant note comprised of green apple, sweet rice, plum skin & peach aromas; layers of smooth & even fruit tones from grapes & pears to apple sauce & a hint of citrus

dassai junmai ginjo +4..... **11 glass / 21 bottle**
junmai ginjo +4; blood orange peel, jasmine & tart orange flavor

kira honjozo +15..... **10 glass / 19 bottle**
very dry sake with sharp, clean & refreshing taste

nigori junmai -17..... **8 glass / 14 bottle**
unfiltered sake that looks milky with sweet taste

house sake junmai +1..... **8 glass / 14 bottle**
note of cherries & cloves in the finish; served cold or hot (bottle only for hot sake)

WARNING: Drinking DISTILLED SPIRITS, BEER, COOLERS, WINE and other ALCOHOLIC BEVERAGES may increase cancer risk and during pregnancy, can cause birth defects

sides & salads

- mixed brown rice** 2.75
- miso soup** 1.5
with tofu, seaweed, green onion
- green salad** 3.5
- cucumber salad** 2.5
thinly sliced, sesame seeds with vinaigrette dressing
- seaweed salad** 3.5
lettuce topped with seasoned seaweed
- crispy chicken salad** 6.95
fried onion, crispy chips, lettuce with house dressing
- salmon skin salad** 6.95
lettuce, cucumber, yamagobo & sesame seeds

- sashimi salad** 8.
mixed fish with green salad & house dressing
- soft shell crab salad** 7.
green salad with fried soft shell crab; house spicy dressing

.....**poke salad**
onion, masago, seaweed & spring mixed

- oba poke** 8.
mixed fish tossed with house spicy ponzu dressing
- tuna poke** 8.
tossed with house ponzu dressing
- salmon-mango poke** 8.
tossed with house wasabi dressing

sashimi

- albacore sweet miso** 13.5
seared albacore served with housemade sweet miso sauce
- blacken sashimi** 13.5
*salmon **OR** tuna sashimi; seared with black pepper crust*
- cajun tar-tar** 13.5
seared cajun albacore, topped with fried onion & sprinkled with cajun powder & ponzu sauce
- paradise sashimi** 13.5
salmon, crispy fried onion & housemade paradise sauce
- salmon carpaccio** 13.5
salmon with parmesan cheese, capers & olive oil
- tuna garlic soy sauce** 13.5
tuna served with garlic infused soy sauce
- whitefish with yuzu** 13.5
thin sliced whitefish topped with masago & yuzu
- yellowtail jalapeño** 13.5
thin sliced yellowtail topped with yuzu & jalapeño

izakaya

-**seafood**
- miso cod** 7.75
cod marinated with housemade miso paste; grilled
- yellowtail kama** 11.5
- crispy rice spicy tuna or crab mixed** 6.25
*brown rice +1.5
crispy fried sushi rice topped with spicy tuna or crab mixed; drizzled with green onion, spicy mayo & eel sauce*
- spicy tuna crunch** 5.85
fried wonton skins stuffed with spicy tuna
- stuffed shishito or jalapeño** 6.25
*stuffed with spicy tuna **or** crab mix & tempura; drizzled with eel sauce*
- saba yaki** 7.
norway saba; broiled mackerel with mirin & soy sauce
- crab cake** 12.5
crab meat, green onion, masago, avocado & crackers
- soft shell crab** 6.75
lightly floured, fried served with ponzu sauce
- bacon wrapped scallop** 6.25
- dynamite** 8.5
scallop, shrimp, mushroom, spicy masago-mayo & green onion
- fried calamari** 5.75
lightly floured, soy sauce & deep fried
- iidako kara-age** 5.95
deep fried whole baby octopus
- ikageso kara-age** 5.95
lightly floured & fried squid legs
- grilled calamari** 8.25
with teriyaki sauce
- takoyaki** 5.85
deep fried battered octopus; sauce & bonito flakes
- baked mussels** 5.75
topped with spicy masago-mayo sauce
- fried oysters** 6.
hama hama oyster; egg, panko crumb & deep fried

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izakaya

.....vegetables

- edamame** 3.95
boiled soy beans sprinkled with salt
- crispy spring roll** 5.75
cabbage, mushroom, carrot, glass noodle; deep fried
- eggplant miso** 6.75
sautéed japanese eggplant with house miso sauce
- okonomiyaki** 6.
cabbage, flour & bacon topped with sauce & bonito flakes
- renkon chips** 5.
thinly sliced lotus root chips; sprinkled with sea salt
- sautéed pea sprouts** 5.95
sesame oil, fresh garlic, house sautéed sauce & bacon
- sautéed string beans** 5.95
sautéed with sweet chili paste
- sautéed mushroom** 5.95
assorted mushroom house sautéed sauce
- shishito** 5.75
japanese pepper topped with salt & bonito flakes
- oba fries** 3.95
sprinkled with chili seasoning
- cold spinach** 4.5
boiled & topped with bonito flakes
- sweet potato fries** 4.5
lightly sprinkled with house seasoning

izakaya

.....tempura

- vegetable tempura** 5.85
- shrimp & vegetable tempura** 6.
- shrimp tempura** 6.95
- popcorn shrimp tempura** 6.75
sprinkled with chili powder
- spicy kurobuta tempura** 6.5
- stuffed oba leaves tempura** 6.5
stuffed with house special spicy tuna mix

izakaya

.....meat

- chicken yakitori** 5.95
grilled chicken breast & green onion topped with teriyaki sauce
- coconut chicken** 5.95
chicken breast marinated with coconut milk & curry paste
- gyoza** 5.85
ground chicken & vegetable wrapped in flour & pan fried
- kara-age** 6.
chicken breast seasoned with soy sauce, flour & deep fried
- oba wings** 6.
marinated with house blend seasoning; deep fried
- asian short rib** 6.5
marinated served with sautéed onion & mushroom
- beef kushiyaki** 5.95
grilled marinated short rib
- bacon wrapped sausage** 7.
spicy japanese berkshire sausage wrapped with bacon

izakaya

.....noodles & tofu

- udon soup** 7.75
udon simmered in house broth
- udon with lobster sauce** 8.
udon sautéed with housemade lobster sauce
- cold soba or cold udon** 6.75
served with green onion, wasabi; topped with nori
- cold tofu** 6.
topped with fresh ginger, green onion & bonito flakes
- fried tofu** 6.25
lightly battered tofu, fresh ginger, green onion & bonito flakes afloat tempura sauce
- tofu skewers** 5.95
grilled firm tofu & green onion served with peanut sauce
- tofu steak** 7.5
lightly floured tofu topped with housemade egg mixture, green onion & bonito flakes

oba speciality rolls

cajun roll 13.75

inside - crab mix, shrimp tempura, chili sauce
top - cajun albacore, fried garlic, fried onion, ponzu

langoustine roll 13.75

inside - california roll
top - langoustine, onion, mushroom, green onion, spicy mayo

oba roll 12.50

inside - lettuce, yamagobo, jalapeño
top - oba leaves, marinated beef, house sauce

kumo roll 14.5

inside - blue crab mix, masago, crackers;
top - ono, & red onion marinated with habanero-lemon

popcorn shrimp roll 13.5

inside - popcorn shrimp tempura, jalapeño, spicy mayo
topped with sweet & spicy sauce

passion roll 15.

inside - mango
top - tuna, halibut, raw onion & house spicy sauce

red roll 13.75

shrimp tempura, avocado, masago, cucumber, sprout
top - spicy tuna;

red sea roll 14.25

inside - spicy scallop, bay shrimp & crab mix
top - tuna & house spicy-it sauce

sunset roll 13.75

inside - avocado, masago, cream cheese
top - salmon

sunshine roll 14.5

inside - crab mix, yamagobo, shrimp tempura
top - salmon, TNT sauce, masago, green onion & baked

volcano roll 13.25

inside - spicy tuna, yamagobo, avocado
top - spicy mixed bay shrimp & mayo; baked

classic rolls

crunchy shrimp roll 12.

shrimp tempura, masago, avocado, cucumber, sprouts
rolled with tempura crumbs & sweet sauce

dragon roll 14.95

inside - crab mix, masago & avocado roll
top - avocado & fresh water eel & eel sauce

rainbow roll 12.95

inside - crab mix & massage
top - tuna, salmon, halibut, yellowtail, shrimp & avocado

oba speciality rolls

.....popular

paradise roll 14.

inside - spicy tuna
top - albacore, avocado, house sauce, green onion

richie rich roll 14.95

inside - spicy tuna, jalapeño, sweet sauce, yamagobo
top - tuna, yellowtail, avocado, lemon rind, chili & ponzu

.....soy paper

healthy roll 11.

avocado, cucumber, yamagobo, takuan, sprouts, mango,
brown rice wrapped with soy paper

lobster roll 16.

lobster meat, asparagus, creamy yuzu sauce
wrapped with soy paper

sakana roll 12.25

inside - salmon, tuna, albacore, yellowtail, avocado,
green onion wrapped with soy paper

chimpanzee roll 11.

inside - unagi, banana tempura; soy paper

.....no rice

dynamite roll 14.

inside - mixed fish & crab mix, jalapeño;
top - bay scallop mixed with TNT sauce, mushroom, baked;
topped with habanero masago

mango tango roll 13.5

salmon, kani, mango, ume paste, sprouts & oba
mango sauce & wrapped with cucumber

midori roll 13.5

shrimp tempura, spicy tuna, avocado, sprouts,
wrapped with cucumber; wasabi masago

classic rolls

caterpillar roll 13.5

inside - fresh water eel; top - avocado & eel sauce

shrimp tempura roll 11.5

shrimp tempura, masago, avocado, cucumber, sprouts

soft shell crab roll 11.5

soft shell crab, masago, avocado, cucumber, sprouts

tempura roll 9.

inside - california roll or spicy tuna roll

brown rice +2.75 per roll
wheat free soy sauce available upon request

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certain medical conditions

entree

*served with soup, salad & rice
substitute bowl of brown rice +1.75*

teriyaki 13.85
chicken or beef or salmon

tempura 13.85
shrimp & vegetable

teriyaki & tempura 15.
*chicken or beef or salmon teriyaki with
shrimp & vegetable tempura*

short rib & tempura 15.95
grilled short rib & shrimp & vegetable tempura

chicken cutlet 15.
deep fried breaded chicken breast

chef's special 14.
served with sautéed vegetables

vegetarian combination 14.75
tempura; tamago & inari sushi & cucumber roll

donburi 13.85
*brown rice +2.75
chicken or beef or chicken cutlet or vegetable with tofu;
egg & onion simmered in house sauce served over rice*

sukiyaki 15.
*no miso soup
beef or chicken, nappa, onion, fishcake, tofu, noodle,
enoki mushroom, bamboo shoot simmered broth*

nabeyaki udon 12.
*no bowl of rice & miso soup
fish cake, chicken, spinach, green onion, tofu
shiitake mushroom, bamboo shoot & shrimp tempura*

yakisoba 13.5
*chicken (beef or shrimp +2.5), no rice
pan fried; cabbage, carrot, onion &
bonito flakes*

sushi or sashimi combination 17.
*sushi no bowl of rice; 8 pieces mixed fish & shellfish
with california or spicy tuna roll (brown rice extra)*

omakase dinner (chef's choice) 30.
seasonal fish; sushi & sashimi

chirashi 17.
*brown rice +2.75
mixed sashimi, oboro, sweet shiitake, seaweed,
shredded daikon, tamago served over rice*

unagi donburi 16.5
*brown rice +2.75
broiled fresh water eel served over rice with takuan &
drizzled with eel sauce*

lunch box

*11:30 am - 2:30 pm
served with soup, salad & rice
substitute bowl of brown rice +1.75*

teriyaki & roll box 9.
*chicken or beef or salmon
with california or spicy tuna roll*

tempura & roll box 9.
*shrimp & vegetable
with california or spicy tuna roll*

teriyaki & tempura box 10.5
*chicken or beef or salmon
with shrimp & vegetable tempura*

chicken cutlet & roll box 9.
*breaded chicken breast
with california or spicy tuna roll*

chef's special & roll box 9.
with california or spicy tuna roll

short rib & roll box 9.
*marinated short rib
with california or spicy tuna roll*

cold soba & roll 9.
*no bowl of rice
buckwheat soba with california or spicy tuna roll*

vegetarian box 9.
vegetable tempura with cucumber roll

chirashi 11.
*brown rice +2.75
mixed sashimi, soboro, sweet shiitake, seaweed,
takuan, daikon, tamago served over sushi rice*

sushi & roll box 10.5
*no bowl of rice, brown rice extra
5 pieces of sushi with california or spicy tuna roll*

sashimi box 10.5
5 pieces of sashimi with spicy tuna sashimi

wheat free soy sauce available upon request

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eggs may pose a health risk, especially to pregnant
women and especially if you have certain medical
conditions*