

oba

sushi · thai tapas

Beverages

.....Free refill

Hot organic green tea 1.95

Iced tea or Iced green tea 3.00

Soda 3.00
coke, diet coke, sprite, lemonade

.....No refill

Hot ginger tea 4.50

Thai iced tea or coffee 3.00
house blend with condense milk & topped with cream

Calpico 3.50
mango or strawberry flavor

Other drinks 4.25
apple juice
ramune (regular or strawberry)
cream soda (mango or melon)
perrier

Ice cream 2.95
green tea, vanilla, black sesame, mango or coconut

Mochi ice cream 5.25
pounded sticky rice ball with ice cream filling: green tea, vanilla, black sesame, strawberry, chocolate & mango

Tempura ice cream 5.50
green tea ice cream wrapped in cake & tempura; deep fried

Cheesecake tempura 5.75
green tea or mango or yuzu

Cedar brooks glass 8.50 / bottle 22.00
chardonnay, sauvignon blanc
pinot noir, merlot, cabernet sauvignon

Plum wine 8.50

Champagne 11.00

WARNING:

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

Cocktails

Thom-yum martini 9.50
house vodka; lime juice infused with lemongrass,
kaffir lime leaves & chili powder

Lychee martini 9.50
house rum; lychee juice served with lychee fruit

Martini 9.50
house vodka; up-charge for premium vodka or gin

Pretty in pink 9.50
house vodka; grand marnier, pineapple juice & pomegranate
syrup

Mango mojito 9.50
house rum; mango puree & mint leaves

Pomegranate mojito 9.50
house rum; pomegranate syrup & mint leaves

Gold margarita 12.75
gold tequila; triple sec, grand marnier & cointreau
(regular or strawberry)

Sweets

Spirits

WHISKEY

Jameson 12.00

Jack Daniels 12.00

Maker's Mark 13.00

Johnnie Black 13.00

J & B 12.

JAPANESE WHISKEY (limited availability)

Hibiki 13.50

Hakushu (12 years) 13.50

Nikka 15.00

Iwai 11.00

Kura 13.50

VODKA

Grey Goose 12.00

Tito's 12.00

Ketel One 12.00

TEQUILA

Cuervo Gold 10.00

Cazadores 12.00

GIN

Hendrick 13.00

Bombay 9.00

Sapphire 12.00

RUM

Bacardi 11.00

Wine

Beers

Sapporo small 6.00 / large 8.5
refreshing lager with a crisp, refined flavor & a clean finish

Sapporo lite 6.75
combines a great, balanced flavor with a lighter body & even smoother finish

Echigo koshihikari 7.75
niigata - a japanese pale ale made with koshihikari rice

Echigo red ale 8.75
amarillo hops for a pungent citrus nose, medium body

Echigo flying IPA 7.75
one of the first craft beer brewers; grapefruit, mandarin orange, citrusy, crisp, sessionable & light

Matcha IPA 9.50
brewed with green tea; hoppy & citrus entry, deep bitterness of IPA & short finish with refreshing green tea flavor

Golden ale 9.50
fresh hop aroma taste with a subtle sweetness of malt

Sansho ale 9.50
with nose of sage, papaya, pine forest, sancho peppercorns, floral & berry sweetness

Asahi select 6.75
crystal malt, aroma hops, lager yeast; three quality ingredient that yield this smooth, balanced & complex flavor; premium amber lager

Singha 7.95 (boon rawd brewery)
german lager beer brewed from the finest ingredients with 100% barley malt and saaz hops; full bodied and rich in taste, with strong hops character

Asahi super dry 7.95 (asahi brewing co., osaka)
a rare yeast, which not only yields outstanding fermentation but produces a complex aroma that results in sophisticated flavor, crispy dry taste

Red trolley ale 7.95 (karl strauss brewing co.)
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

Wolf pup IPA 7.95 (golden road brewing co.)
hoppy & refreshing highly drinkable with wildly aromatic tropical & citrus character

Orion 7.95 (orion brewing co., okinawa)
american style; brewed with japanese attention to detail & craftsmanship, light hop notes & a honey-like finish, rice flavor with a surprising amount of bitter hops

Belgian white 7.95 (fat tire)
belgian style white / witbier, brewed with fresh Seville orange peel, Indian coriander, grains of Paradise; refreshing and lighter bodied

Premium sake

Kubota "senju" honjozo +6.....12 glass / 22 bottle
full banana cream pie with spicy flavors of clove & nutmeg

Katsuyama Ken junmai ginjo 16.00 glass / 75.00 btl
gentle, clean nose & smooth drinkability; superb balance of slightly dry & mild acid tastes & well rounded after taste

Kikusui junmai ginjo +1..... 11.00 glass / 20.00 bottle
sweet aroma of rose & mandarin orange

Onikoroshi honjozo +10..... 11.00 glass / 20.00 bottle
dry brisk flavor; green apple, cinnamon & strawberry jam

Hojun zuiyo junmai shu +5.....19.00 bottle
the flavor of gentle rice UMAMI will hint mild & mellow sake; quite dry with a nice acidity level

Taisetsu junmai ginjo +3..... 11.00 glass / 20.00 bottle
floral & clean aroma with subtle flavors of black licorice, pine & pepper slowly-aged in unique Japanese igloos

Chobei junmai daiginjo +5..... 12.00 glass / 22.00 bottle
full body with a rich, fruity aroma

100 poems junmai ginjo +1.5..... 22.00 bottle
full-bodied with fruity aroma with well-balanced sweetness & acidity

Born gold junmai daiginjo +1.... 12.00 glass / 22.00 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..... 12.00 glass / 22.00 bottle
blood orange peel, jasmine & tart orange flavor

Kira honjozo +15..... 11.00 glass / 20.00 bottle
very dry sake with sharp, clean & refreshing taste

Nigori junmai -17..... 9.00 glass / 15.00 bottle
unfiltered sake that looks milky with sweet taste

House sake junmai +1..... 9.00 glass / 15.00 bottle
note of cherries & cloves in the finish; served cold or hot (bottle only for hot sake)

Sit, relax and enjoy.....

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On tap

Soup & salad

Miso soup 1.95

Brown rice 3.50

Rice or Sticky rice 2.75

Thom-yum soup 6.75
chicken breast or shrimp with mushroom, tomatoes & herbs afloat homemade citrus broth topped with cilantro

Coconut milk soup 6.75
chicken breast or shrimp with mushroom, tomatoes & herbs afloat coconut milk broth topped with cilantro

Wonton soup 6.95
homemade chicken & shrimp wonton with choy sum topped with cilantro & fried garlic

Green salad 4.25

Cucumber salad 3.00
thinly sliced, sesame seeds & vinaigrette dressing

Seaweed salad 3.75

Salmon skin salad 8.00
lettuce, cucumber, yamagobo, kaiware tossed with house dressing & sesame seeds

Sashimi salad 8.50
assorted fish, lettuce with house dressing & sesame seeds

Soft shell crab salad 7.50
drizzled with house spicy dressing

Chicken salad 7.50
lettuce, fried onion, crispy chips served with house dressing

Papaya salad 6.75 *'most flavorful spicy'*
green papaya, homemade tamarind sauce, green bean, garlic, thai chili, dry shrimp, tomato & peanuts

Poke salad.....onion, masago, seaweed & spring mixed

Oba poke 9.50

Tuna poke 9.50

Salmon-mango poke 9.50

..... **Noodle & Tofu**

Udon soup or soba soup 8.50

Cold udon or cold soba 7.75
served with green onion, wasabi; topped with seaweed nori

Garlic noodle 6.50

Cold tofu 6.25
topped with grated fresh ginger, green onion & bonito flakes

Fried tofu 6.95
lightly battered, fresh ginger, green onion & bonito flakes served afloat tempura sauce

Tofu fries 6.5

Small plates

Small plates

..... **Vegetables**

Edamame 4.50
boiled soy beans; sprinkled with sea salt

Siam edamame 5.50 *'try it spicy'*
sautéed with house garlic mix sauce

Garden roll 6.50
spring mix, soy tofu, mint, cilantro, carrot & cucumber wrapped with rice paper served with peanut sauce

Crispy roll 6.25
homemade roll stuffed with cabbage, mushroom, carrot, vermicelli noodle; deep fried

Eggplant miso 6.95
eggplant sautéed with homemade miso paste sauce

Eggplant delight 6.95 *'try it spicy'*
sautéed with garlic, chili, onion, basil & stir-fried sauce

Renkon chips 5.75

Sautéed pea sprouts 6.00
garlic, house sauce & bacon

Sautéed green beans 6.00
sautéed with chili oil paste

Sautéed gailan 6.00 *'try it spicy'*

Sautéed choy sum 6.00

Sautéed mushroom 6.00

Shishito 6.50
fried japanese pepper topped with sea salt & bonito flakes

Cold spinach 5.00
boiled & topped with bonito flakes

Oba fries 4.75
tossed with salt & house seasoning

Albacore sweet miso 14.50
seared; served with homemade sweet miso sauce

Blackened sashimi 14.50
salmon or tuna; seared with black pepper crust

Cajun tar-tar 14.50
seared with cajun powder; topped with fried onion & ponzu

Paradise sashimi 14.50
salmon served with fried onion & homemade paradise sauce

Carpaccio 14.50
salmon or tuna topped with parmesan cheese, capers & olive oil

Whitefish yuzu 14.50
thinly sliced whitefish topped with masago & yuzu

Yellowtail jalapeno 14.50
thinly sliced topped with yuzu & jalapeño

Oba sashimi

Tempura

Shrimp & vegetable 6.95

Shrimp 7.25

Vegetables 6.25

Popcorn shrimp 7.75
tossed with chili seasoning & nori

Small plates

.....Meat

Thai dumpling 6.95
homemade thai style; steamed; ground chicken & shrimp;
tossed with homemade sauce, green onion & masago

Chicken yakitori 6.50

Chicken sate 6.75
homemade coconut milk marinate; served with peanut sauce

Gyoza 6.50
pan-fried flour stuffed with ground chicken & vegetable

Kara-age 6.75

Oba wings 6.75
marinated with house blend seasoning & deep fried

Thai toast 6.75
baguette topped with seasoned ground chicken & shrimp;
deep fried drizzled with sweet sauce & pickled cucumber

Larb 6.95 'gluten free option' 'most flavorful spicy'
ground chicken, rice powder, red onion, mint, green onion,
cilantro & thai chili mixed with homemade citrus sauce

Siam sausage 7.75
homemade seasoned ground chicken & shrimp served with
fresh ginger & thai chili

Asian short rib 6.95
marinated short rib served with sautéed mushroom & onion

Sausage-bacon 8.75
grilled spicy japanese berkshire sausage wrapped with bacon

Heavenly pork 6.95
deep fried pork strips marinated in house-blend herbs sauce

Garlic spareribs 7.00

Crispy pork yum 6.95 'most flavorful spicy'
homemade crispy pork, red onion, green onion, cherry
tomato & cilantro; tossed with homemade citrus sauce

Beef kushiyaki 6.75
grilled marinated boneless short rib skewers

Thai asada 7.95 'most flavorful spicy'
grilled beef, red onion, cucumber, green onion, cilantro, &
cherry tomato tossed with homemade citrus sauce

Duck bao 6.25
flour bun stuffed with marinated duck meat & pickled
cucumber

Small plates

..... Seafood

Fried oyster 6.75 'limited order'
hama hama oyster coated with egg, flour, panko crumb

Miso cod 8.95

Yellowtail kama 12.50

Yum tuna 8.00
seared tuna, masago, fried onion & lettuce drizzled with
homemade citrus sauce

Crispy rice 6.95 brown rice +\$1.5
crispy fried sushi rice topped with spicy tuna or crab mixed;
drizzled with spicy mayo, sweet eel sauce & green onion

Spicy tuna crunch 6.95
crispy fried wonton skin stuffed with spicy tuna or crab mixed

Stuffed jalapeno or shishito 6.75
stuffed with spicy tuna or crab mixed; deep-fried with
tempura batter & drizzled with sweet eel sauce

Saba yaki 7.50

Shrimp roll 6.75
shrimp, spring mix, cucumber, mint, carrot & cilantro
wrapped with rice paper served with citrus dipping sauce

Shrimp cashew 7.95
crispy fried popcorn shrimp & cashew nuts tossed with
homemade cream sauce

Tamarind shrimp 7.95 'most flavorful spicy'
crispy fried popcorn shrimp, green beans, garlic, thai chili &
tomato tossed with homemade tamarind savory sauce

Salmon skewers 7.5
grilled; served with vegetables & drizzled with citrus sauce

Baked mussel 6.95
topped with spicy masago mayo mix & baked

Dynamite 10.25
bay scallop, shrimp, mushroom sautéed with spicy masago
mayo mix topped with green onion

Soft shell crab appetizer 6.95

Fried calamari 6.00

Three flavor calamari 6.75
crispy fried; tossed in sweet caramelized sauce topped with
wonton chips & green onion

Iidako kara-age 6.95
whole baby octopus lightly coated with flour & deep-fried

Ikageso kara-age 6.95
lightly floured & fried squid legs

Oba specialty rolls

..... popular

Paradise roll 15.00
inside - spicy tuna
top - albacore, avocado, house-made creamy paradise sauce,
green onion, hot sauce

Richie rich roll 15.50
inside - spicy tuna, jalapeño, yamagobo, sesame seeds
top - tuna, yellowtail, avocado, lemon rind, chili ponzu sauce

..... oba creations

Cajun roll 14.95
inside - crab mix, shrimp tempura,
top - cajun albacore, fried garlic, fried onion & ponzu

Langoustine roll 14.50
inside - california roll
top - langoustine, onion, mushroom, green onion, spicy mayo

Oba roll 13.50
inside - lettuce, yamagobo, jalapeño
top - oba leaves, marinated beef, house sweet sauce

Kumo roll 15.00
inside - blue crab, masago, crackers
top - ono, & red onion marinated with habanero-lemon juice

Red sea roll 14.75
inside - spicy scallop, bay shrimp & crab mix
top - tuna & house spicy citrus sauce

Popcorn shrimp roll 14.95
inside - popcorn shrimp tempura, jalapeño, spicy mayo
topped with sweet & spicy sauce

Passion roll 15.00
inside - mango
top - tuna, halibut, onion & house-made spicy ponzu sauce

Red roll 13.95
inside - shrimp tempura, avocado, masago, cucumber, sprouts
top - spicy tuna

Sunset roll 14.95
inside - avocado, masago, cream cheese
top - salmon

Sunshine roll 15.00
inside - crab mix, yamagobo, shrimp tempura
top - salmon, sweet spicy sauce, masago, green onion; baked

Volcano roll 14.00
inside - spicy tuna, yamagobo, avocado
top - spicy mayo sauce mixed with bay shrimp; baked

Oba specialty rolls

..... no rice

Dynamite roll 14.75
inside - mixed fish, crab mix, jalapeño
top - bay scallop, mixed with spicy sweet sauce, mushroom;
baked topped with habanero masago

Mango tango roll 14.50
salmon, kani, mango, ume paste, sprouts, oba leaves
wrapped with cucumber topped with house-made mango
sauce

Midori roll 14.50
shrimp tempura, spicy tuna, avocado, sprouts wrapped with
cucumber topped with wasabi masago

..... soy paper

Healthy roll 12.25
avocado, cucumber, yamagobo, takuan, sprouts, mango,
brown rice wrapped with soy paper

Lobster roll 16.25
lobster meat, asparagus and homemade sauce wrapped with
soy paper

Sakana roll 13.50
salmon, tuna, albacore, yellowtail, avocado wrapped with soy
paper & topped with green onion

..... classic

Crunchy shrimp roll 12.75
shrimp tempura, masago, avocado, cucumber, sprouts, rolled
with tempura crumbs & drizzled with sweet eel sauce

Dragon roll 15.00
inside - crab mix, masago, avocado
top - fresh water eel, avocado, sweet eel sauce

Rainbow roll 13.75
inside - crab mix, masago, avocado
top - tuna, salmon, halibut, yellowtail, shrimp & avocado

Caterpillar roll 13.95
inside - fresh water eel
top - avocado, sweet eel sauce

Shrimp tempura roll 12.50
shrimp tempura, avocado, masago, cucumber, sprouts

Soft shell crab roll 12.50
soft shell crab, avocado, masago, cucumber, sprouts

Tempura roll 10.00
choice of california or spicy tuna roll coated with tempura
batter & deep fried drizzled with sweet eel sauce

Consuming raw or undercooked seafood, shellfish or eggs
may pose a health risk to pregnant women and
if you have certain medical condition

BROWN RICE +\$2.95 per roll
wheat free soy sauce available upon request
all rolls contain sesame seeds

Entree

..... served with soup, salad & rice

Teriyaki 16.50
chicken breast or beef or salmon; served with white rice
(brown rice +1.95)

Tempura 16.50
shrimp & vegetables; served with white rice
(brown rice +1.95)

Teriyaki & tempura 16.95
chicken breast or beef or salmon topped with teriyaki sauce
with shrimp & vegetable tempura;
served with white rice (brown rice +1.95)

Short-rib & tempura 16.95
marinated short rib served with shrimp & vegetable tempura;
served with white rice (brown rice +1.95)

Chicken cutlet 16.75
chicken breast coated with egg, panko crumb & deep fried;
served with white rice (brown rice +1.95)

Vegetarian combination 16.00
vegetable tempura, tamago sushi, inari sushi & cucumber roll;
served with white rice (brown rice +1.95)

Donburi 16.50
chicken breast or beef or cutlet or vegetable with tofu
simmered in egg, onion & house sauce served over white rice
(brown rice +2.95)

Sukiyaki 16.50 (no miso soup)
chicken breast or beef or tofu simmered in broth with napa,
onion, fishcake, tofu, noodle, enoki & bamboo;
served with white rice (brown rice +1.95)

Nabeyaki udon 14.75 (no miso soup)
chicken breast, fishcake, spinach, green onion, tofu, shiitake
mushroom, bamboo shoot topped with shrimp tempura

Yakisoba 15.95
chicken breast or beef or shrimp; pan fried egg noodle,
cabbage, carrot, onion topped with bonito flakes

Cold soba and tempura 16.5
buckwheat soba, green onion, wasabi & topped with nori

Sushi or Sashimi combination 17.95
8 pieces of fish with choice of california or spicy tuna roll
sushi no bowl of rice (extra charge for brown rice)

Chirashi 17.95
assortment of fish, oboro, sweet shiitake mushroom, daikon
seaweed, tamago served over sushi rice (brown rice +2.95)

Premium chirashi 39.00
chefs premium selection, oboro, sweet shiitake mushroom,
daikon seaweed, tamago served over sushi rice
(brown rice +2.95)

Omakase dinner 35.00
seasonal fish (sushi & sashimi)

Unagi donburi 16.95
broiled fresh water eel with takuan, ginger & drizzled with
sweet eel sauce served over sushi rice (brown rice +2.95)

Entree

..... served with salad

Red curry 15.95 'gluten free option'
choice of sweet potato or kabocha with chicken breast or
shrimp or tofu (brisket +\$2)
house-made red curry, coconut milk, & basil; served with
jasmine rice (brown rice +1.95)

Green curry 15.95 'gluten free option'
chicken breast or shrimp or tofu or brisket +\$2
house-made green curry, coconut milk & eggplant;
served with jasmine rice (brown rice +1.95)

Yellow curry 15.95
chicken breast or shrimp or tofu
house-made yellow curry, coconut milk, red & yellow potato,
baby carrots, onion topped with fried shallots
served with jasmine rice (brown rice +1.95)

Noodles & Fried Rice

Monday through Saturday

..... served with salad

Padthai 15.95 'gluten free option'
traditional old school style; chicken breast or shrimp
pan-fried with egg, bean sprouts, chinese chives & peanuts

Pad z ew noodle 15.95 'gluten free option'
chicken breast or shrimp or tofu or brisket +2
pan-fried rice noodles with egg, gailan & homemade sauce

Kee mowl noodle 15.95 'most flavorful spicy'
chicken breast or shrimp or tofu or brisket +2
pan-fried rice noodles with egg, chili, basil, cherry tomato
sweet chili, onion & homemade sauce

Gangster noodle 15.95
pan-fried mung bean noodle, ground chicken, shrimp,
homemade citrus sauce, pieces of herbs, mushroom & spring
mix topped with cilantro, green onion & fried shallots

Chiangmai noodle 15.95 'most flavorful spicy'
egg noodle, bean sprouts, chicken breast in yellow curry
broth; topped with green onion, cilantro, fried shallots &
crispy chips

Brisket noodle soup 17.50 'most flavorful spicy'
rice noodle, bean sprouts, gailan, garlic oil, simmered
homemade beef broth; topped with green onion, cilantro,

House fried rice 15.95 'gluten free option'
chicken breast or shrimp or tofu (brisket +\$2)
gailan, egg, onion, cherry tomato topped with cilantro
(may contain shellfish essence) (brown rice +\$3.00)

Crab fried rice 17.50
crab meat, egg, onion, cherry tomato topped with cilantro
(may contain shellfish essence) (brown rice +\$3.00)

Lunch box

..... 11:30 am to 2:30 pm MONDAY - SATURDAY

..... dine-in served with soup & rice

..... substitute bowl of brown rice +\$1.95

Teriyaki & roll 9.95

chicken breast or beef or salmon

with california or spicy tuna roll; (extra charge for brown rice)

Tempura & roll 9.95

shrimp & vegetables tempura

with california or spicy tuna roll; (extra charge for brown rice)

Teriyaki & tempura 11.00

chicken breast or beef or salmon teriyaki served with shrimp & vegetable tempura

Chicken cutlet & roll 9.95

deep fried chicken breast coated with egg, panko crumb

with california or spicy tuna roll; (extra charge for brown rice)

Cold soba & roll 9.95

(no bowl of rice) buckwheat soba, topped with nori

with california or spicy tuna roll; (extra charge for brown rice)

Cold soba & tempura 11.00

(no bowl of rice) buckwheat soba, topped with nori served with shrimp & vegetable tempura

Donburi 11.00

chicken breast or cutlet or vegetable with tofu simmered in egg, onion & house-made broth served over rice

(extra charge for brown rice)

Vegetarian box 9.95

vegetable tempura served with cucumber roll

(extra charge for brown rice)

Poke don 11.50

choice - tuna or salmon mango or oba poke served with

spring mix and rice; (extra charge for brown rice)

Chirashi 11.50

assortment of fish, oboro, sweet shiitake mushroom, daikon seaweed, tamago served over sushi rice;

(brown rice \$2.75)

Sushi box 11.50

sushi no bowl of rice

5 pieces of fish & shellfish served with choice of california roll or spicy tuna roll; (extra charge for brown rice)

Sashimi box 11.50

5 pieces of fish served with spicy tuna sashimi served with rice

Lunch bowl

..... 11:30 am to 2:30 pm MONDAY - FRIDAY

..... served with salad & rice

..... substitute bowl of brown rice +\$1.95

Red curry 9.95 'gluten free option'

chicken breast or shrimp or tofu or fried tofu

house-made red curry, coconut milk, sweet potato or kabocha & basil;

Green curry 9.95 'gluten free option'

chicken breast or shrimp or tofu or fried tofu

house-made green curry, coconut milk & eggplant

Yellow curry 9.95

chicken breast or shrimp or tofu or fried tofu

house-made yellow curry, coconut milk, red & yellow potato, baby carrots, onion topped with fried shallots

Eggplant delight 9.95

chicken breast or shrimp or tofu or fried tofu

stir-fried garlic, eggplant, thai chili, onion & basil

Pad z ew noodle 11.00 'gluten free option'

chicken breast or shrimp or tofu or fried tofu

pan-fried rice noodles with egg, gailan & homemade sauce

Kee mowl noodle 11.00 'most flavorful spicy'

chicken breast or shrimp or tofu or fried tofu

pan-fried rice noodles with egg, chili, basil, cherry tomato sweet chili, onion & homemade sauce

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	Sushi	Sashimi	Roll	Handroll
Aji - spanish mackerel ***	6.00	14.00	7.00	7.00
Albacore - binnaga	5.95	14.00	6.95	6.95
Amaebi live - sweet shrimp ***	Market price	Market price	—	—
Anago - salt water eel	6.5	15.00	7.50	7.50
Ankimo - monkfish liver ***	5.95	14.00	—	6.95
Bay scallop - cooked	5.75	—	6.75	6.75
Blue crab	6.00	—	8.00	8.00
Engawa - halibut'f fin ***	6.50	—	—	—
Giant clam - mirugai ***	8.00	17.00	—	—
Habanero masago	5.95	—	—	6.95
Halibut - hirame	7.00	15.00	8.00	8.00
Ikura - salmon egg	5.95	14.00	—	6.95
Inari - tofu skin	5.00	—	6.00	6.00
Kanpachi - amberjack	6.25	14.00	7.25	7.25
Masago - smelt fish egg	5.00	9.00	—	6.00
Muki hotate - jumbo scallop ***	7.00	15.00	8.50	8.50
Natto - fermented soybean	5.25	12.00	6.25	6.25
Octopus - tako	5.50	12.00	6.50	6.50
Ono - cod	6.00	14.00	7.00	7.00
Pompano - butterfish ***	6.50	14.50	7.50	7.50
Saba - marinated japanese mackerel ***	6.00	14.00	7.00	7.00
Salmon	6.00	14.00	7.00	7.00
Shrimp - ebi	5.00	11.00	6.25	6.25
Snapper - tai	6.00	14.00	7.00	7.00
Squid - ika	6.00	14.00	7.00	7.00
Tamago - sweetened egg ***	5.00	11.00	6.00	6.00
Toro - fatty tuna ***	Market price	Market price	Market price	Market price
Tuna - maguro ***	5.95	14.00	6.95	6.95
Unagi - fresh water eel	5.95	14.00	6.95	6.95
Uni - sea urchin ***	8.00	19.00	—	—
Yellowtail - hamachi	6.00	14.00	7.00	7.00
Yellowtail belly ***	7.00	16.00	8.50	8.50

**** Limited order

BROWN RICE - \$1.95 per sushi order & +\$2.75 per roll or handroll; all rolls contain sesame seeds

.....Rolls or Handrolls

california 5.75

crab mix, mayo, masago, and avocado

spicy tuna 5.75

tuna, masago, mayo, spicy sauce, sesame seeds and kaiware

spicy scallop 5.75

bay scallop, masago, mayo, spicy sauce, and kaiware

salmon skin 6.00

cucumber, kaiware, and yamagobo

philadelphia 6.50

salmon, cream cheese, cucumber, and kaiware

teriyaki 6.50

chicken or salmon or beef topped with teriyaki sauce

vegetable 5.75

sweet shitake, cucumber, kaiware, yamagobo, and takuan

ume shiso 5.50

plum paste, shies leaves, cucumber

avocado and cucumber 5.50

avocado 5.50

sweet potato tempura 5.75

.....Seasonal

amaebi - live sweet shrimp

aoyagi - orange clam

awabi - abalone

ebodai - type of butterfish

hobo - red gunard

isaki - grunt

kamazui - barracuda

katsuo - bonito

kinmedai - golden eyes snapper

kisu - whiting fish

kodai - type of snapper

kohada - gizzard shad

kurodai - black sea bream

medai - type of snapper

.....Seasonal

mentaiko - cod egg

mizugako - live water octopus

ochapa tai - type of snapper

pompano - butterfish

seki saba - fresh mackerel

sawara - king mackerel

sayori - half beak / needlefish

sea trout

shima aji - striped jack

tairagai - jumbo scallop

takabe - yellow striped / butterfish

tobiko - flying fish egg

tobiuo - flying fish

wild salmon

BROWN RICE - \$1.95 per sushi order & +\$2.75 per roll or handroll; all rolls contain sesame seeds