

# LUNCH SPECIALS

Mon. - Fri. 11:00AM- 3:00PM (Except Holidays)

## SUSHI BAR Served with miso soup or salad

- |   |              |  |              |
|---|--------------|--|--------------|
| <b>Any 2 Rolls</b><br>Selections of any maki rolls from # 1-- # 32  | <b>11.50</b> | <b>Any 3 Rolls</b><br>Selections of any maki rolls from # 1-- # 32                   | <b>15.95</b> |
| 1. <b>Poke Bowl (fresh fish)</b><br>Sushi rice bowl topped with your choice of fresh salmon, tuna or spicy tuna with avocado, cucumber, seaweed salad, fish roe, sesame seeds | <b>14.75</b> | 4. <b>Sushi Assortment</b><br>Assorted 5 pieces nigiri sushi and California roll     | <b>14.50</b> |
| 2. <b>Sashimi Assortment</b><br>Chef's choice, 9 pieces raw fish  | <b>17.00</b> | 5. <b>Una Jyu</b><br>Grilled fresh water eel served over a bed of rice and eel sauce | <b>14.50</b> |
| 3. <b>Sashimi and Sushi Assortment</b><br>Assorted 4 pieces sushi, sliced 5 pieces sashimi and California roll  | <b>18.50</b> |  |              |



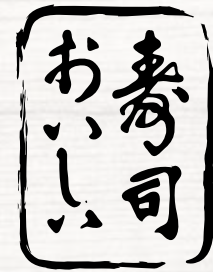
## LUNCH BENTO BOX Served with miso soup or salad, white rice

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|---|--------------|---|--------------|
| 1. <b>Chicken Teriyaki Box</b><br>Chicken teriyaki with shrimp shumai and California roll or 4pcs spicy tuna roll | <b>13.95</b> | 5. <b>Tempura and Sushi Box</b><br>Assorted tempura, 4 pieces of nigiri sushi and California roll or 4pcs spicy tuna roll | <b>15.50</b> |
| 2. <b>Salmon Teriyaki Box</b><br>Salmon teriyaki with shrimp shumai and California roll or 4pcs spicy tuna roll   | <b>15.95</b> | 6. <b>Vegetarian Box</b><br>Vegetable tempura, assorted 4 pieces of veg. nigiri and veg roll                              | <b>13.95</b> |
| 3. <b>Shrimp Teriyaki Box</b><br>Shrimp teriyaki with shrimp shumai and California roll or 4pcs spicy tuna roll   | <b>14.95</b> | 7. <b>Tonkatsu Box</b><br>Ponko-breaded fried pork loin, shrimp shumai, and spring roll (veg)                             | <b>14.75</b> |
| 4. <b>Tempura &amp; Sashimi Box</b><br>Assorted tempura, 5 pieces of sashimi, and rice                            | <b>14.50</b> | 8. <b>Chicken Katsu Box</b><br>Ponko-breaded fried chicken breasts, shrimp shumai, and spring roll (veg)                  | <b>14.50</b> |

## KITCHEN LUNCH SPECIAL Served with miso soup or salad


- |  |              |   |              |
|--|--------------|---|--------------|
| 1. <b>Nabe Mono Udon</b><br>Japanese noodle soup with seafood, chicken, vegetables, egg and shrimp tempura in bonito broth | <b>14.95</b> | 4. <b>Japanese Style Fried Rice</b><br>Choice of chicken, vegetable, and shrimp, scallion   | <b>12.50</b> |
| 2. <b>Yakisoba</b><br>Stir fried Japanese soba noodles with the choice of vegetable, shrimp or chicken                     | <b>12.75</b> | 5. <b>Salmon Fried Rice</b><br>Japanese fried rice w. fresh salmon, scallion  | <b>13.95</b> |
| 3. <b>Yaki Udon</b><br>Japanese stir fried noodle with the choice of vegetables, shrimp or chicken                         | <b>13.50</b> | 6. <b>Oishii Ramen</b><br>Tonkotsu salt flavor w. chashu, stir fried bean sprout, onion, corn w. pork, egg, fish nori & black garlic oil and scallion | <b>14.50</b> |

Extra sauce for \$0.5 (Eel sauce / Spicy Mayo / Yum Yum Sauce). Substitution for brown rice or soy paper for \$1.



SUSHI OISHII


## SAKE

	Small	Large
 Hot Sake	6.00	9.50
House Cold Sake	6.00	9.50



### Hakushika Snow Beauty Junmai Nigori Bottle 19.00

(Unfiltered Sake)  
It is smooth, bold, and full body taste with a sharp finish. "No! It's not a milk, it's Nigori Sake!"


 Hakushka Junmai Daiginjo	28.00
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From Hyogo Prefecture, gentle and great fragrance with delicate fruity sweetness that rolls down very smoothly  
"Gold Medal Winner" Monde Selestion, 2006



### Ryo (Junmai Ginjo) Bottle 22.00

From Tottori Prefecture, smooth and crisp with a refreshingly light citrus scent is a perfect companion to your favorite sushi. "Summer Breeze"


 Bunraku	33.00
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(Nihonjin No Wasuremono ) 300ml  
Forgotten Japanese "spirit" Yamahai Junmai, Layered, Espressive, Light & Smooth



### Hakushka Junmai Ginjo 19.50

From Hyogo Prefecture, velvet, harmonious, extremely smooth and very rich favor with hint of exquisite Gianjo fragrance  
"Gold Medal Winner" Monde Selestion, 1998

 Hakushka Namacho	11.00
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(Fresh and Light) Bottle 11.00  
(Junmai Namachozou) This sake is light, mild, and very smooth with a hint of sweetness at the finish

## PLUM WINE

Kobai Gekkeikan, California	7.50	23.00
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## WHITE WINE

Pinot Grigio Mezzacorona, Italy	8.95	26.00
Chardonnay Folie A Deux, CA	9.75	30.00
Riesling Clean Slate Riesling, Germany	8.75	26.00
Sauvignon Blanc Sterling, NAPA, CA	11.00	34.00

## RED WINE

Pinot Noir Smoking loon pinot noir, California	8.95	26.00
Cabernet Sauvignon Clos du Bois, CA	9.50	28.00
Merlot Clos du Bois CA	9.50	28.00
Syrah The One CA	14.00	46.00
Reserve The One CA	11.00	36.00

Lodi, California, USA 100% Syrah 15 %, ABV 750 ml  
A hint of red plum and rosemary. ruby colored syrah from Lodi opens with a black raspberry bouquet and blueberry, medium bodied, balanced and juicy! The finish is dry and its moderate tannins stick around for a little while.



## DESSERT

<b>Crispy Banana</b>	8.50
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Deep-fried banana with Vanilla and Dark Chocolate Sauce

<b>Honey Cube</b>	9.95
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Fresh seasonal fruit and ice cream with honey and vanilla sauce in baked butter toast

<b>Fried Cheesecake</b>	7.95
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Lightly Batter-Fried Cheesecake topped with vanilla and chocolate syrup

<b>Ice Cream</b>	4.75
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Green tea / Vanilla

<b>Mochi Ice Cream</b>	5.00
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Japanese rice cake filled with flavored ice cream) Green Tea / Mango / Red Bean / Strawberry / Vanilla

<b>Cheesecake</b>	6.00
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Original Cheesecake with light cream

<b>Ice Cream Tempura</b>	8.75
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Lightly Batter-Fried Vanilla Ice Cream



## NOODLE AND FRIED RICE

- |   |  |
|---|--|
| 1. <b>Steam Udon</b> <b>5.50</b><br>Steam plain Japanese rice noodle  | 6. <b>Salmon Fried Rice</b> <b>14.75</b><br>Japanese fried rice w. fresh salmon, scallion  |
| 2. <b>Yakisoba</b> <b>13.50</b><br>Stir fried Japanese soba noodles with the choice of vegetable, shrimp or chicken                     | 7. <b>Oishii Ramen</b> <b>15.50</b><br>Tonkotsu salt flavor w. chashu, stir fried bean sprout, onion, corn w. pork, egg, fish nori & black garlic oil and scallion |
| 3. <b>Yaki Udon</b> <b>14.50</b><br>Japanese stir fried noodle with the choice of vegetables, shrimp or chicken                         | <b>White Rice</b> <b>2.75</b>  |
| 4. <b>Nabe Mono Udon</b> <b>16.50</b><br>Japanese noodle soup with seafood, chicken, vegetables, egg and shrimp tempura in bonito broth | <b>Sushi Rice</b> <b>2.95</b>  |
| 5. <b>Japanese Style Fried Rice</b> <b>12.95</b><br>Choice of chicken, vegetable, and shrimp, scallion                                  | <b>Brown Rice</b> <b>3.25</b>  |



## BEER

- |                                  |              |           |      |
|----------------------------------|--------------|-----------|------|
|                                  | Small/ Large |           |      |
| Kirin Light                      | 6.00         | Heineken  | 6.00 |
| Kirin Ichiban (Sm)6.00/(Lg) 8.00 |              | Tsing Tao | 6.00 |
| Sapporo (Sm)6.00/(Lg) 9.75       |              | Corona    | 6.00 |
| Asahi                            | 5.75         |           |      |

## SOFT DRINKS (free refill for all kind of soda)

- |                      |      |                              |      |
|----------------------|------|------------------------------|------|
| Apple Juice          | 3.00 | Diet Coke                    | 2.50 |
| Cranberry Juice      | 3.00 | Sprite                       | 2.50 |
| Orange Juice         | 3.00 | Ginger Ale                   | 2.50 |
| Genmai Tea           | 1.95 | Lemonade                     | 2.50 |
| Brown Rice Green Tea |      | Marble Soda                  | 4.50 |
| Iced Tea             | 2.75 | Original & Strawberry Flavor |      |
| Iced Green Team      | 2.95 | Shirley Temple               | 3.95 |
| Coke                 | 2.50 |                              |      |

## COCKTAILS

- |   |       |                               |       |
|---|-------|-------------------------------|-------|
|   | Glass |                               | Glass |
| Mai Tai                                       | 9.50  | Apple Tini                    | 9.50  |
| A sweet tropical fruity drunk                 |       | An apple flavored martini     |       |
| Zombie  | 9.50  | Martini                       | 9.50  |
| A powerful mixture of our finest rums         |       | A refreshing cocktail martini |       |
| Lychee Martini                                | 9.50  | Gin Tonic/ Vodka Tonic        | 9.50  |
| A sweet martini with a touch of lychee flavor |       | An old style tonic drink      |       |
| Sake Tini                                     | 9.50  |                               |       |
| A classic martini with a Japanese twist       |       |                               |       |

## SPARKING

- |                        |              |
|------------------------|--------------|
| Perrier Water (Bottle) | 4.25/ Bottle |
|------------------------|--------------|





## KITCHEN APPETIZERS

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|-----|---|-------|
| 1.  | <b>Age Tofu</b><br>Batter-fried tofu tempura in dry bonito tempura sauce                          | 8.50  |
| 2.  | <b>Baked Mussels</b><br>Mussels baked in a creamy tobiko sauce                                    | 8.50  |
| 3.  | <b>Edamame</b><br>Fresh soy beans w. sea salt   | 6.00  |
| 4.  | <b>Gyoza</b><br>Pan fried pork dumplings served w. vinegar sauce (6 pcs)                          | 7.75  |
| 5.  | <b>Vegetable Gyoza</b><br>Pan fried veggie dumplings served w. vinegar sauce                      | 7.50  |
| 6.  | <b>Spring Roll (Vegetable)</b> (2 pcs)  | 4.25  |
| 7.  | <b>Shumai</b><br>Steamed shrimp dumplings served w. vinegar sauce                                 | 5.50  |
| 8.  | <b>Wasabi Shumai</b><br>Wasabi flavored steamed pork dumplings                                    | 5.50  |
| 9.  | <b>Hamachi Kama</b><br>Grilled yellowtail jaw   | 16.00 |
| 10. | <b>Crispy Calamari</b><br>Deep fried sliced squid, top w. tobiko & scallion, served w. spicy mayo | 12.50 |
| 11. | <b>Goo Goo Goo</b><br>Grilled seasoned goose liver w. fried tofu & seaweed sprinkles              | 18.00 |
| 12. | <b>Vegetables Tempura (A)</b>   | 7.95  |
| 13. | <b>Shrimp Vegetable Tempura (A)</b>   | 8.95  |
| 14. | <b>Soft Shell Crab Tempura (A)</b>  | 12.75 |
| 15. | <b>Takoyaki</b><br>Fried octopus dumpling with takoyaki sauce, japanese mayonnaise, bonito flakes | 8.50  |



## TEMPURA ENTRÉE & KATSU

Served with miso soup, salad and rice

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|----|--|-------|
| 1. | <b>Chicken Tempura</b><br>Batter-fried chicken and assorted vegetables                             | 16.95 |
| 2. | <b>Ebi Assorted Tempura</b><br>Batter-fried shrimp and assorted vegetables                         | 19.50 |
| 3. | <b>Ebi Tempura</b><br>Eight pieces of batter-fried shrimps   | 21.00 |
| 4. | <b>Seafood Tempura</b><br>Batter-fried shrimp, scallops, fish, kani stick, and assorted vegetables | 27.00 |
| 5. | <b>Vegetable Tempura</b><br>Batter-fried assorted vegetables                                       | 15.95 |
| 6. | <b>Tonkatsu</b><br>Ponko-breaded fried pork loin with tonkatsu sauce                               | 16.95 |
| 7. | <b>Chicken Katsu</b><br>Ponko-breaded fried chicken breasts with tonkatsu sauce                    | 16.95 |



TEMPURA ENTRÉE & KATSU



## KITCHEN ENTREE

### SKEWER

1. **Chicken Yakitori** **6.00**  
Grilled chicken skewer and scallion served with garlic soy sauce
2. **Scallop Yakitori** **9.50**  
Grilled scallop skewer and scallion served with garlic soy sauce
3. **Shrimp Yakitori** **9.50**  
Grilled shrimp skewer and scallion served with garlic soy sauce
4. **Beef Yakitori** **9.50**  
Beef skewer and scallion served with garlic soy sauce
5. **Vegetable Yakitori** **5.75**  
Grilled fresh vegetable skewer served with garlic soy sauce
6. **Lamb Chops (2 pcs)** **12.95**  
Grilled lamb with garlic soy sauce

### GRILLED ENTREE

Served with miso soup, salad and rice

1. **Chicken Teriyaki** **17.95**  
Grilled chicken in teriyaki sauce
2. **Beef (Rib Eye) Teriyaki** **26.95**  
Grilled rib eye steak in teriyaki sauce
3. **Lamb Teriyaki** **26.95**  
Grilled rack of lamb with scallion in teriyaki sauce
5. **Salmon Teriyaki** **24.95**  
Grilled fresh salmon in teriyaki sauce
6. **Shrimp Teriyaki** **22.50**  
Grilled shrimp in teriyaki sauce
7. **Seafood Teriyaki** **28.75**  
Grilled fresh white tuna, scallops, shrimps, and salmon
8. **Vegetable Teriyaki** **16.95**  
Grilled fresh vegetable in teriyaki sauce
9. **KushiYoki Combo** **29.50**  
Grilled chicken, beef, shrimp, and scallop on skewers with teriyaki sauce
10. **Grilled Squid** **18.75**  
Grilled squid in teriyaki sauce

## SUSHI BAR APPETIZERS

1. **Salmon Tartare** **13.50**  
Diced salmon and avocado in spicy sesame sauce, topped with caviar
2. **Tuna Tartare** **13.95**  
Diced tuna and avocado in spicy sesame sauce, topped with caviar
3. **Sexy Jalapeno (4 pcs)** **9.95**  
Deep fried jalapeno filled with spicy tuna, cream cheese & seaweed salad
4. **Baby Scallop** **11.00**  
6 pcs baby scallops top with chef sauce
5. **Sunomono** **10.75**  
Seafood and sliced cucumbers in vinegar sauce
6. **Takosu** **10.75**  
Octopus in rice vinegar sauce
7. **Sashimi Appetizer** **11.95**  
6 pieces of salmon, tuna, white tuna
8. **Crunch Tuna Bite (5 pcs)** **8.50**  
Spicy crunch tuna, spicy mayo
9. **Crispy Spicy Tuna Roll** **11.00**  
Deep fried. Inside: spicy tuna and avocado. Outside: scallion, spicy mayo and wasabi mayo
10. **Screaming Salmon (8 pcs)** **13.95**  
Thin slices of seared salmon in ponzu sauce, sriracha sauce and chili peper on top
11. **Yellow Pino (6 pcs)** **13.50**  
Sliced yellowtail, jalapeno and cucumber with special sauce
12. **Crispy Tuna Dumplings (4 pcs)** **8.50**



**Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

## SOUPS & SALADS

1. **Miso Soup** 3.00  
Soy bean soup w. tofu, seaweed & scallions
2. **Clam Miso Soup** 6.50  
Soy bean soup with clams & scallions
3. **Clam and Seaweed Soup** 7.50  
Clam & seaweed in clear bonito broth
4. **Seafood Soup** 8.50  
Fresh seafood simmered in a dry bonito stock based soup
5. **Oishii Classic Salad** 3.00  
Lettuce, carrots, onions and cucumbers topped w. our special vinaigrette house dressing
6. **Seaweed Salad** 6.50  
Assorted seaweed tossed in sesame dressing
7. **Avocado Salad** 6.50  
Avocado in mustard & soy dressing
8. **Trio Salad** 7.50  
Three of our most popular salads, kani, calamari & seaweed
9. **Calamari Salad** 6.95  
Sliced steamed squid w. vegetables tossed in sesame dressing
10. **Kani Salad** 6.00  
Kani stick & cucumbers in ponzu sauce
11. **Sashimi Salad** 12.75  
Salmon, tuna, white tuna, kani & garden green salad w. mustard & soy dressing
12. **Mango Shrimp Salad** 9.95  
Garden green salad w. mango and shrimp in mango coulis w. chef's special dressing



## SUSHI & SASHIMI A LA CARTE

Nigiri Sushi (prepared fish on top of rice, 2 pieces per order)

Sashimi (fresh raw fish sliced into thin pieces, 2 pieces per order)

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|--|--|
| 1. <b>Fresh Salmon</b> 6.95<br>(Sake)                  | 15. <b>Spicy Scallop*</b> 7.50               |
| 2. <b>Fresh Tuna</b> 7.50<br>(Maguro)                  | 16. <b>Goose Liver*</b> 13.50<br>(Foie Gras) |
| 3. <b>Salmon Belly</b> 8.50<br>(Salmon toro)           | 17. <b>Egg Omelet</b> 4.25<br>(Tamago)       |
| 4. <b>Smoked Salmon</b> 7.25                           | 18. <b>Sweet Tofu Skin</b> 4.25<br>(Inari)   |
| 5. <b>Yellowtail</b> 7.75<br>(Hamachi)                 | 19. <b>Squid*</b> 4.95<br>(Ika)              |
| 6. <b>Water Eel</b> 7.50<br>☀️                         | 20. <b>Crab Stick</b> 3.75<br>(Kani)         |
| 7. <b>Super White Tuna</b> 5.75<br>(Shiro Maguro)      | 21. <b>Mackerel</b> 5.50<br>(Saba)           |
| 8. <b>Rock Fish</b> 6.00                               | 22. <b>Salmon Roe*</b> 5.50<br>(Ikura)       |
| 9. <b>Spot Prawn*</b> 9.95<br>(with fried shrimp head) | 23. <b>Smelt Fish Roe*</b> 5.50<br>(Masago)  |
| 10. <b>Shrimp</b> (Ebi) ☀️ 5.25                        | 24. <b>Chu-Toro</b> MKP<br>(Mid Fatty Tuna)  |
| 11. <b>Sweet Shrimp*</b> 6.75<br>(Ama Ebi)             | 25. <b>O-Toro</b> MKP<br>(Fatty Tuna)        |
| 12. <b>Surf Clam</b> 5.25<br>(Hokkigai)                | 26. <b>Sea Urchin*</b> MKP<br>(Uni)          |
| 13. <b>Octopus</b> 5.50<br>(Tako)                      |  |
| 14. <b>Scallop</b> 7.00<br>(Hotate)                    |  |

Add Quail Egg \$1.50/each piece

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

## SUSHI ENTREES

(Served with miso soup, house salad and rice)

1. **Chirashi Sushi** **23.95**  
Bowl of seasoned rice topped with an assortment of sliced raw fish
2. **Sake Don (12 pcs)** **25.00**  
Bowl of seasoned rice topped with sliced raw salmon
3. **Tekka Don (12 pcs)** **27.00**  
Bowl of seasoned rice topped with sliced raw tuna
4. **Una Don** **18.95**  
Grilled fresh water eel served with tomago, Japanese pickles, rice and sweet eel sauce
5. **Spicy Tuna Don** **19.95**  
Bowl of seasoned rice topped with spicy raw tuna
6. **Spicy Salmon Don** **18.95**  
Bowl of seasoned rice topped with spicy raw salmon
7. **Sushi Deluxe** **24.95**  
9 pieces sushi and 1 spicy tuna roll
8. **Sushi Regular** **19.95**  
7 pieces sushi and 1 California roll
9. **Sushi & Sashimi Regular** **33.95**  
6 pieces sushi and 9 pieces sashimi with sliced raw fish and sushi combo
10. **Sashimi Regular** **24.50**  
10 pieces sliced raw fish
11. **Sashimi Deluxe** **34.95**  
15 pieces of assorted salmon, tuna, and yellow tail fish of the day
12. **Vegetarian Sushi** **17.50**  
One vegetable roll and 6 pieces of chef's choice veg. nigari

Eel Sauce +0.50

Spicy Mayo +0.50

## PARTY PLATTERS

1. **Sushi & Sashimi Tray** **68.00**  
38 assorted pieces includes: 10 pieces nigiri, 12 pieces sashimi, 1 tuna avocado roll, and 1 golden roll
2. **Oishii Sushi Boat** **93.00**  
56 assorted pieces includes: 26 pieces of assorted nigiri, 1 tuna roll, 1 shrimp tempura roll, 1 California roll & 1 crazy eel roll
3. **Sushi & Sashimi Platter** **113.00**  
62 assorted pieces includes: 15 pieces nigiri, 23 pieces sashimi, 1 salmon avocado roll, 1 spicy tuna roll and 1 lotus roll

## MAKI ROLLS & HAND ROLLS

8 pcs for maki roll / 1 pc for hand roll (Substitution for brown rice \$1.00, soy paper \$1.00)

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|--|--|
| 1. <b>Alaska Roll</b> <b>7.50</b><br>Salmon, cucumber, avocado                       | 17. <b>Salmon Roll (6 pcs)</b> <b>6.25</b>   |
| 2. <b>AAC Roll</b> <b>6.25</b><br>Avocado, asparagus, cucumber                       | 18. <b>Salmon Avocado Roll</b> <b>7.50</b>   |
| 3. <b>Asparagus Roll</b> <b>5.50</b>   | 19. <b>Salmon Skin Roll</b> 🍷 <b>6.50</b><br>Baked salmon skin, cucumber, eel sauce      |
| 4. <b>Avocado Roll</b> <b>6.00</b>   | 20. <b>Shrimp Roll (6 pcs)</b> 🍷 <b>6.95</b><br>Steamed tiger shrimp                     |
| 5. <b>Boston Roll</b> 🍷 <b>7.00</b><br>Shrimp, cucumber, avocado                     | 21. <b>Shrimp Tempura Roll</b> 🍷 <b>7.95</b><br>Shrimp tempura, cucumber, masago         |
| 6. <b>California Roll</b> 🍷 <b>5.95</b><br>Kani stick, cucumber & avocado            | 22. <b>Spicy Tuna Roll</b> 🌶️ <b>7.50</b><br>Spicy tuna, crunchy                         |
| 7. <b>Chicken Tempura Roll</b> 🍷 <b>6.25</b><br>Chicken tempura, cucumber, eel sauce | 23. <b>Spicy Salmon Roll</b> 🌶️ <b>7.25</b><br>Spicy salmon, crunchy                     |
| 8. <b>Cucumber Roll (6 pcs)</b> <b>4.95</b>  | 24. <b>Sweet Potato Tempura Roll</b> 🍷 <b>5.95</b>                                       |
| 9. <b>Cucumber Avocado Roll</b> <b>5.75</b>  | 25. <b>Super White Tuna Roll</b> <b>7.25</b>   |
| 10. <b>Double Salmon Roll</b> <b>7.95</b><br>Fresh salmon & smoked salmon            | 26. <b>Tuna Roll (6 pcs)</b> <b>7.25</b><br>Fresh tuna                                   |
| 11. <b>Eel cucumber Roll</b> 🍷 <b>7.50</b><br>Eel cucumber                           | 27. <b>Tuna Avocado Roll</b> <b>7.95</b><br>Fresh Tuna, avocado                          |
| 12. <b>Eel Avocado Roll</b> 🍷 <b>7.95</b><br>Water eel, avocado                      | 28. <b>Vegetable Roll</b> <b>6.25</b><br>Pickle squash, avocado, cucumber                |
| 13. <b>Japanese Pickle Squash Roll</b> <b>5.00</b>                                   | 29. <b>White Fish Tempura Roll</b> 🍷 <b>7.25</b><br>White fish tempura, scallion, masago |
| 14. <b>Maryland Roll</b> 🍷 <b>6.75</b><br>Kani mixed with mayo, avocado              | 30. <b>Yellowtail Scallion Roll</b> <b>7.50</b><br>Yellowtail, scallion                  |
| 15. <b>Kani Roll (6 pcs)</b> 🍷 <b>4.95</b>   | 31. <b>Spicy California Roll</b> <b>6.50</b>   |
| 16. <b>Philadelphia Roll</b> 🍷 <b>7.75</b><br>Smoked salmon, cream cheese, cucumber  | 32. <b>Jalapeno Hamachi Roll</b> <b>7.75</b><br>Yellowtail, jalapeno pepper              |

## SUPER MAKI ROLL (Substitution for brown rice \$1.00)

1. **King Crab California Roll** 🍷 **12.50**  
Real king crab meat cucumber, avocado, scallion, masago
2. **Soft Shell Crab Roll** 🍷 **12.25**  
Batter-fried soft shell crab, scallion, lettuce, masago, eel sauce
3. **Spicy Scallop Roll** 🌶️ **9.95**  
Spicy scallop & scallion
4. **Jumbo Crab California Roll** **11.75**
5. **Pepper Tuna Avocado Roll** **9.25**  
Pepper tuna & avocado
6. **Futo Maki Roll (6 pcs)** **8.25**  
Tamago, pickle squash, kani, cucumber, avocado
7. **Forae Salmon Tempura Roll (5 pcs)** **9.95**  
Crispy salmon, avocado, brown sauce and spicy mayo sauce

🌶️ Spicy

🍷 Cooked

## SPECIAL ROLL

(Substitution for brown rice \$1.00, soy paper \$1.00) (8 pieces per order)

- |   |   |
|---|---|
| 1. <b>Alaskan Beauty Roll</b> 🍣 13.95<br>Spicy salmon and tempura flakes inside, topped with salmon, chili pepper and spicy mayo sauce  | 11. <b>Fantasy Roll</b> 🍣 16.95<br>Salmon, tuna, shrimp, white tuna, avocado, and crab stick, wrapped in rice paper, served with sriracha sauce, spicy mayo sauce, wasabi mayo sauce, nuta sauce, tobiko and scallion |
| 2. <b>Angel Roll</b> 🍣 15.25<br>Pepper tuna and cucumber, topped with avocado, spicy crunchy salmon, spicy mayo, tobiko & yumi sauce inside                                   | 12. <b>Green Spring Roll</b> 13.95<br>Cucumber, crab meat stick and super white tuna, topped with yellowtail and sliced lime  |
| 3. <b>Angry Bird Roll (10 pcs)</b> 🍣 18.85<br>Shrimp tempura, spicy tuna and papaya, wrapped with soy paper, topped with spicy kani, tobiko and yumi sauce, spicy mayo on top | 13. <b>Golden Roll</b> 🍣 14.95<br>Shrimp tempura, topped with eel, avocado, and eel sauce   |
| 4. <b>Bridal Veil Roll</b> 🍣 17.95<br>Crunch spicy lobster, tobiko and tuna wrapped in rice paper served with Japanese pesto on side  | 14. <b>Golden Tuna Roll</b> 🍣 15.95<br>Spicy tuna, crunch, and cucumber, topped with pepper tuna, avocado, tobiko, and spicy mayo sauce   |
| 5. <b>Crystal Roll (6 pcs)</b> 12.95<br>Cream cheese, tobiko, seaweed, shrimp tempura, kani, mayo, wrap with soy paper  | 15. <b>Green Caterpillar Roll</b> 🍣 11.95<br>Spicy crunchy tuna, topped with avocado, spicy mayo and masago   |
| 6. <b>Crazy Eel Roll</b> 🍣 14.25<br>Spicy tuna topped with eel and scallion   | 16. <b>Godzilla Roll</b> 16.50<br>Spicy tuna, yellowtail, white fish and avocado, lightly batter-fried and topped with spicy sauce  |
| 7. <b>Cherry Blossom Roll</b> 🍣 13.75<br>California roll topped with spicy tuna and crispy ki, brown sauce, spicy mayo sauce  | 17. <b>Koi Roll</b> 🍣 17.00<br>Salmon and super white tuna inside, topped with salmon, white fish, and ikura, served with Japanese pesto  |
| 8. <b>Crunchy Fire Roll</b> 🍣 14.75<br>Shrimp tempura, avocado and masago topped with spicy tuna, spicy sauce and crunchy   | 18. <b>Kimono Roll</b> 🍣 17.75<br>Spicy tuna, salmon, yellowtail, white fish, cucumber, and avocado, topped with eel and black & red tobiko   |
| 9. <b>Crispy Lobster Roll (6 pcs)</b> 14.50<br>Crab stick wrapped with turikate, crispy, topped with lobster salad, tobiko, eel sauce and spicy mayo                          | 19. <b>Lobster Roll</b> 🍣 27.00<br>King crab meat and cucumber, topped with a whole lobster tail, spicy mayo sauce and red & green tobiko   |
| 10. <b>Dragon Roll</b> 13.95<br>Eel and cucumber, topped with avocado, eel sauce and masago   | 20. <b>Lotus Roll</b> 🍣 17.95<br>Jumbo lump crab meat, shrimp tempura, seaweed salad, masago and tempura flakes, wrapped with kombu paper, served with spicy mayo sauce   |



## SPECIAL ROLL

(Substitution for brown rice \$1.00, soy paper \$1.00) (8 pieces per order)

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|--|---|
| 21. <b>Lovers Roll</b> 🍣 13.95<br>Avocado and crunch, topped with tuna, salmon, chili pepper plus spicy mayo and yumi sauce  | 31. <b>Tango Roll</b> 🍣 18.00<br>King crab meat, shrimp & avocado, lightly batter-fried, topped w. sriracha sauce   |
| 22. <b>Oishii Roll (6 pcs)</b> 13.75<br>Tuna, salmon, yellowtail, avocado, masago, scallions   | 32. <b>Tiger Roll (10 pcs)</b> 🍣 17.95<br>Shrimp tempura, masago, mango, wrapped w. soy paper, topped w. avocado, crawfish salad & spicy mango sauce      |
| 23. <b>Osaka Roll</b> 🍣 12.95<br>California roll topped with baked, diced salmon, spicy sauce, crunchy and masago  | 33. <b>Tokyo Roll</b> 🍣 14.75<br>Spicy tuna, yellowtail, white fish and cucumber, topped w. salmon, tuna, white fish, tempura flakes & wasabi mayo sauce  |
| 24. <b>Rainbow Roll</b> 13.95<br>Kani and cucumber, topped with tuna, salmon, white fish, shrimp, and avocado  | 34. <b>Fancy Roll</b> 14.95<br>Shrimp tempura, spicy tuna and cucumber insipped with tempura red snapper, brown sauce, scallion, spicy sauce              |
| 25. <b>Rainbow Naruto Roll (6 pcs)</b> 14.75<br>Salmon, tuna, whitefish, kani, yellowtail, avocado, masago, wrapped in cucumber with ponzu sauce                       | 35. <b>Volcano Roll</b> 🍣 12.95<br>Baked roll w. spicy tuna, salmon, tobiko & scallions, topped w. spicy mayo sauce, eel sauce & sriracha sauce           |
| 26. <b>Salmon Twins Roll</b> 14.50<br>Asparagus, Japanese pickle squash, topped with fresh salmon and sear salmon with honey mustard sauce, scallions and black caviar | 36. <b>X'Mas Tree Roll</b> 18.95<br>Crispy crab stick and avocado, topped with jumbo lump crab meat, seaweed salad, red tobiko, and Japanese tartar sauce |
| 27. <b>Sapporo Roll (10 pcs)</b> 🍣 18.50<br>Spicy crunchy salmon, tuna, yellowtail, white fish, avocado, wrapped w. soy paper, topped w. sriracha sauce                | 37. <b>Yuki Maki Roll</b> 🍣 14.75<br>Yellowtail, white fish & avocado, topped w. salmon & spicy mayo sauce  |
| 28. <b>Sakura Roll (6 pcs)</b> 13.50<br>Salmon, avocado and mango, wrapped w. soy bean paper & topped w. tobiko, served w. yumi sauce                                  | 38. <b>Yellow Hornet Roll</b> 🍣 15.50<br>Shrimp tempura and avocado inside, topped with mango, eel, wasabi mayo sauce, and eel sauce                      |
| 29. <b>Snow Mountain Roll</b> 🍣 18.75<br>Shrimp tempura, cucumber and tobiko, topped w. jumbo lump crab meat, served w. Japanese tartar sauce                          | 39. <b>Super Fair Gras Roll</b> 🍣 28.75<br>Inside with goose liver and avocado. Top with tobiko, scallop sauce and spicy mayo sauce                       |
| 30. <b>Sweetheart Roll</b> 🍣 16.00<br>A special heart shaped roll w. spicy tuna & avocado, topped w. tuna, spicy mayo, sriracha sauce                                  |   |

