



EST. 2009

O's Creation

“O” SASHIMI SAMPLER 6pc / 12pc	25 / 49	JAPANESE A5 WAGYU STEAK (5 oz or 10 oz)	MP
HALIBUT W/ TRUFFLE OIL 5 pieces of fresh halibut sashimi with truffle oil, truffle paste, sea salt, and lemon juice	24	TORO FANTASY 5 pieces of fresh bluefin toro sashimi seared with Japanese salsa	34
RED SNAPPER W/ YUZU MISO 5 pieces of fresh red snapper sashimi with jalapeño, grated ginger and garlic, and yuzu miso	24	YUZU MISO BLACK COD 5 pieces of grilled black cod with sliced lemon, cherry tomato and yuzu miso dressing	24
SALMON W/ GARLIC PONZU 5 pieces of fresh salmon sashimi with ponzu sauce, garlic, spices, mustard dressing, chili pepper, and seaweed	22	SNAPPER W/ CRISPY GARLIC 5 pieces of fresh snapper sashimi seared with chili, garlic, and ponzu sauce	23
YELLOWTAIL W/ JALAPEÑO 5 pieces of fresh yellowtail sashimi with jalapeño and ponzu sauce	23	PEACH SCALLOP 5 pieces of fresh scallop with peach, plum sauce, and yuzu kosho	22
BLUEFIN TUNA W/ CRISPY ONION 5 pieces of fresh bluefin tuna sashimi seared with crispy onion, sesame, and ponzu sauce	24	LIVE OYSTER Fresh oysters with masago, green onion, ponzu sauce, and a touch of tabasco	MP
PREMIUM CHIRASHI	52	A5 WAGYU FRIED RICE	48
POKE NACHO	26	CRISPY UNAGI	26

Omakase

SUSHI OMAKASE	110	Minimum 2 Orders
PREMIUM OMAKASE	165	Minimum 2 Orders
CUSTOM OMAKASE	300	And UP Per Person

“Leave it to the Chefs”-- Our chefs construct a series of fresh tastings using their unique style and creativity and with the finest ingredients and today’s freshest fish.

*Omakase must be ordered 90 mins before closing.
No substitutions allowed.

Salad

SEAWEED SALAD	7
MIXED GREEN SALAD	12
CUCUMBER SALAD	7
TOFU SALAD	12
GRILLED CHICKEN SALAD	23
GRILLED SALMON SALAD	24
SHORT RIBS SALAD	28
SALMON SKIN SALAD	18
SASHIMI SALAD	28

Appetizer

EDAMAME / GARLIC EDAMAME	6 / 8
MIXED / SHRIMP TEMPURA	14 / 16
VEGETABLE TEMPURA	10
CRISPY RICE W/SPICY TUNA	15
ROCK SHRIMP TEMPURA	18
SHISHITO PEPPER	10
SOFTSHELL CRAB	19
POTSTICKERS (VEGE/CHICKEN)	10
AGEDASHI TOFU	10

Noodle

SEAFOOD NABEYAKI UDON	28
CHICKEN AND SHRIMP TEMPURA UDON	25
COLD SOBA W/ SHRIMP TEMPURA	21
YAKISOBA (ADD \$5 FOR CHICKEN OR SHRIMP)	20
Seafood	
MISO CHILEAN SEABASS	28
SEABASS THREE WAY	34
GRILLED YELLOWTAIL COLLAR	24

Meat

JAPANESE A5 WAGYU STEAK (5 oz or 10 oz)	MP
PRIME BONELESS SHORT RIB	28
CHICKEN TERIYAKI	20
SEAFOOD DYNAMITE	26
BAKED LOBSTER TAIL	28
SALMON TERIYAKI	23

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness in some individuals. Please inform our servers if you have any food allergies or special dietary needs.

Signature Cut Roll

BBQ EEL	23
Shrimp Tempura Roll topped with Fresh Water Eel, Masago, and Eel Sauce	
B.T.S.T.	23
Spicy Tuna Roll topped with Seared Bluefin Tuna, White Onion, Green Onion, and Garlic Ponzu Sauce	
CATERPILLAR	22
CA Roll with Fresh Water Eel inside, topped with Avocado, Masago, and Eel Sauce	
CRUNCH RED DRAGON	23
Shrimp Tempura Roll topped with Spicy Tuna, Masago, Crispy and Green Onions, Spicy Mayo, and Eel Sauce	
LOBSTER OR SCALLOP ROLL--BAKED	28
CA Roll (Soy Paper) with Lobster or Scallop, sauteed Onions, Mushroom, Asparagus, Masago, Dynamite and Eel Sauce	
LOBSTER ROLL--TEMPURA	28
CA Roll (Soy Paper) with Lobster Tempura, Masago and Eel Sauce	
“O”	26
Bluefin Tuna, Yellowtail, Salmon, Blue Crab, Avocado, Asparagus wrapped in Cucumber, topped with Caviar and Yuzu Ponzu Sauce	
RAINBOW	23
CA Roll topped with assorted Chef Choice Fish	

Sushi 2 PC / Sashimi 3 PC

WAGYU A5 BEEF	MP	MP
UNI	MP	MP
AJI (Spanish Mackerel)	12	18
BLUEFIN TORO	MP	MP
BLUEFIN TUNA	12	18
YELLOWTAIL BELLY	13	19.5
YELLOWTAIL	10	15
GOLDEN EYE SNAPPER	MP	MP
RED SNAPPER	10	15
BLACK SNAPPER	10	15
HALIBUT	11	16.5
BLACK COD	10	15
KING SALMON	12	18
SALMON BELLY	12	18
SALMON	10	15
SWEET SHRIMP	14	21
SHRIMP	8	12
SCALLOP	10	15
MONKFISH LIVER	12	18
FRESH WATER EEL	10	15
SQUID	8	12
OCTOPUS	9	13.5
SALMON EGG	11	16.5
TORO SABA	12	18

RAINBOW SPIDER	26
CA Roll with Soft Shell Crab inside, topped with assorted Chef Choice Fish with Masago and Eel Sauce	
ROCK SHRIMP	22
Spicy Tuna Roll wrapped in Soy Paper, topped with Crispy Shrimp, Spicy Mayo, and Ponzu Sauce	
SALMON LEMON	22
Avocado, Cucumber, Asparagus Roll, topped with Salmon, Sliced Lemon, Pickled Wasabi and Ponzu Sauce.	
SASHIMI	26
Bluefin Tuna, Yellowtail, Salmon, Blue Crab, Avocado, Asparagus wrapped in Soy Paper, topped with Caviar and Yuzu Ponzu sauce	
SEARED YELLOWTAIL	23
Spicy Tuna Roll topped with Seared Yellowtail, Jalapeño and Garlic Ponzu Sauce	
SECRET GARDEN	23
Vegetable Roll topped with Seared Snapper, Ikura, Chili, Crispy Garlic, Sea Salt, Yuzu Miso and Lemon Ponzu Sauce	
SEXY LAGUNA	22
Spicy Tuna Roll topped with Salmon, Caviar, Pickled Wasabi and Ponzu Sauce	
SEARED SASHIMI w/ Shrimp Tempura	24
Shrimp Tempura Roll topped with Bluefin Tuna or Salmon, Masago, Crispy and Green Onions, Garlic Ponzu, and Eel Sauce	

Basic Roll	(Cut / Hand)	
CALIFORNIA	10	8
BLUEFIN TUNA	14	12
SPICY TUNA	12	10
SHRIMP TEMPURA	12	11
YELLOWTAIL	14	10
SCALLOP	15	10
SALMON	12	8
SALMON SKIN	10	8
VEGETABLE	8	7
PHILADELPHIA	12	8
SOFTSHELL CRAB	16	13
NEGI TORO	16	13
BLUE CRAB	20	13
JAPANESE BURRITO	15	N/A

Side

WHITE RICE	2.5
BROWN RICE	3
MISO SOUP	4
MISO SOUP W/ MIXED MUSHROOMS	7
SAUTÉED VEGETABLES	10

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