



EST.2009

## O's Creation

<b>"O" SASHIMI SAMPLER</b> 6pC / 12pC	25 / 50	<b>TORO FANTASY</b> 5 pieces of fresh bluefin toro sashimi seared with Japanese salsa	34
<b>HALIBUT W/ TRUFFLE OIL</b> 5 pieces of fresh halibut sashimi with truffle oil, truffle paste, sea salt, and lemon juice	24	<b>ALBACORE W/ CRISPY GARLIC</b> 5 pieces of fresh seared albacore sashimi with chili, garlic, and ponzu sauce	23
<b>RED SNAPPER W/ YUZU MISO</b> 5 pieces of fresh red snapper sashimi with jalapeño, grated ginger and garlic, and yuzu miso	23	<b>PEACH SCALLOP</b> 5 pieces of fresh scallop with peach, plum sauce, and yuzu kosho	20
<b>SALMON W/ GARLIC PONZU</b> 5 pieces of fresh salmon sashimi with ponzu sauce, garlic, spices, mustard dressing, chili pepper, and seaweed	22	<b>LIVE OYSTER</b> Fresh oysters with masago, green onion, ponzu sauce, and a touch of tabasco	MP
<b>YELLOWTAIL W/ JALAPENO</b> 5 pieces of fresh yellowtail sashimi with jalapeño and ponzu sauce	23	<b>PREMIUM CHIRASHI</b>	55
<b>BLUEFIN TUNA W/ CRISPY ONION</b> 5 pieces of fresh bluefin tuna sashimi seared with crispy onion, sesame, and ponzu sauce	24	<b>SHRIMP BOAT</b> 2 piece shrimp sushi with kani kama, topped with quail egg, masago, green onion and tabasco sauce	14

## Appetizer

<b>EDAMAME/GARLIC EDAMAME</b>	6 / 8
<b>MIXED / SHRIMP TEMPURA</b>	14 / 16
<b>VEGETABLE TEMPURA</b>	10
<b>BRUSSEL SPROUTS</b>	9
<b>BAKED MUSSELS</b>	18
<b>CRISPY RICE W/SPICY TUNA</b>	15
<b>ROCK SHRIMP TEMPURA</b>	18
<b>SHISHITO PEPPER</b>	10
<b>SOFTSHELL CRAB</b>	19
<b>POTSTICKERS (VEGE/CHICKEN)</b>	10
<b>AGEDASHI TOFU</b>	10

## Salad

<b>SEAWEED SALAD</b>	7
<b>MIXED GREEN SALAD</b>	12
<b>CUCUMBER SALAD</b>	7
<b>TOFU SALAD</b>	12
<b>GRILLED CHICKEN SALAD</b>	20
<b>GRILLED SALMON SALAD</b>	22
<b>GRILLED RIBEYE STEAK SALAD</b>	23
<b>SALMON SKIN SALAD</b>	18
<b>SASHIMI SALAD</b>	28
<b>POKE SALAD</b>	25

## Rice

<b>WHITE RICE</b>	3
<b>A5 WAGYU FRIED RICE</b>	48
<b>CHICKEN FRIED RICE</b>	19
<b>SIDE</b>	
<b>MISO SOUP</b>	4
<b>MISO SOUP W/ MUSHROOM</b>	7
<b>SAUTEED VEGGIES</b>	10

## Noodle

<b>SEAFOOD NABEYAKI UDON</b>	28
<b>CHICKEN AND SHRIMP TEMPURA UDON</b>	24
<b>TONKOTSU RAMEN</b>	22
<b>MISO OR SPICY MISO RAMEN</b>	22
<b>COLD SOBA W/ SHRIMP TEMPURA</b>	21
<b>YAKISOBA (ADD \$5 FOR CHICKEN OR SHRIMP)</b>	20

## Meat

<b>JAPANESE A5 WAGYU STEAK (10 oz)</b>	165
<b>PRIME BONELESS SHORT RIB</b>	28
<b>RIBEYE STEAK TERIYAKI</b>	25
<b>CHICKEN TERIYAKI</b>	20

## Seafood

<b>MISO CHILEAN SEABASS</b>	28	<b>SEAFOOD DYNAMITE</b>	26
<b>SEABASS THREE WAY</b>	34	<b>BAKED LOBSTER TAIL</b>	28
<b>GRILLED YELLOWTAIL COLLAR</b>	23	<b>SALMON TERIYAKI</b>	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

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

## Sushi 2 PC / Sashimi 5 PC

<b>WAGYU A5 BEEF</b>	21	42 (4pc)
<b>UNI (Japan)</b>	20	40 (4pc)
<b>UNI (Santa Barbara)</b>	18	36 (4pc)
<b>AJI (Spanish Mackerel)</b>	10	20
<b>ALBACORE</b>	10	20
<b>BLUEFIN (O TORO)</b>	20	40
<b>BLUEFIN (CHU TORO)</b>	18	36
<b>BLUEFIN TUNA</b>	12	24
<b>YELLOWTAIL BELLY</b>	11	22
<b>YELLOWTAIL</b>	10	20
<b>KANPACHI</b>	10	20
<b>RED SNAPPER</b>	10	20
<b>BLACK SNAPPER</b>	10	20
<b>HALIBUT</b>	10	20
<b>BLACK COD</b>	11	22
<b>SALMON BELLY</b>	11	22
<b>SALMON</b>	10	20
<b>SWEET SHRIMP</b>	13	26 (4pc)
<b>SHRIMP</b>	8	16
<b>SCALLOP</b>	10	20
<b>MONKFISH LIVER</b>	12	24 (4pc)
<b>FRESH WATER EEL</b>	10	20
<b>SQUID</b>	9	18
<b>OCTOPUS</b>	9	18
<b>SALMON EGG</b>	11	22
<b>SHRIMP BOAT</b>	14	N/A
<b>TAMAGO</b>	6	12

<b>RAINBOW SPIDER</b>	26
CA Roll with Soft Shell Crab inside, topped with assorted Chef Choice Fish with Masago and Eel Sauce	
<b>ROCK SHRIMP</b>	22
Spicy Tuna Roll wrapped in Soy Paper, topped with Crispy Shrimp, Spicy Mayo, and Ponzu Sauce	
<b>SALMON LEMON</b>	22
Avocado, Cucumber, Asparagus Roll, topped with Salmon, Sliced Lemons, Pickled Wasabi and Ponzu Sauce.	
<b>SASHIMI</b>	28
Bluefin Tuna, Yellowtail, Salmon, Blue Crab, Avocado, Asparagus wrapped in Soy Paper, topped with Caviar and Yuzu Ponzu sauce	
<b>SEARED YELLOWTAIL</b>	23
Spicy Tuna Roll topped with Seared Yellowtail, Jalapenos and Garlic Ponzu Sauce	
<b>SECRET GARDEN</b>	23
Vegetable Roll topped with Seared Albacore, Ikura, Chili, Crispy Garlic, Sea Salt, Yuzu Miso and Lemon Ponzu Sauce	
<b>SEXY LAGUNA</b>	22
Spicy Tuna Roll topped with Salmon, Caviar, Pickled Wasabi and Ponzu Sauce	
<b>SEARED SASHIMI w/ Shrimp Tempura</b>	23
Shrimp Tempura Roll topped with Bluefin Tuna, Albacore or Salmon, Masago, Crispy and Green Onions, Garlic Ponzu, and Eel Sauce	
<b>TIGER ROLL</b>	22
Shrimp Tempura Roll topped with Shrimp, Spicy Mayo and Eel Sauce	

## Basic Roll (Cut or Hand)

<b>CALIFORNIA</b>	10	8
<b>BLUEFIN TUNA</b>	14	12
<b>SPICY TUNA</b>	12	10
<b>SHRIMP TEMPURA</b>	12	11
<b>YELLOWTAIL</b>	14	10
<b>SCALLOP</b>	13	10
<b>SALMON</b>	12	10
<b>SALMON SKIN</b>	10	8
<b>VEGETABLE</b>	8	7
<b>PHILADELPHIA</b>	12	10
<b>SOFTSHELL CRAB</b>	18	13
<b>NEGI TORO</b>	16	13
<b>BLUE CRAB</b>	18	15
<b>JAPANESE BURRITO</b>	15	N/A
<b>SHRIMP ASPARAGUS</b>	10	8