

OH BABY SUSHI

www.ohbabysushi.com * 2139 Roosevelt Ave, Redwood City, CA 94061 * 650. 366. 1688

Beverages

(☞ Most Popular Items)

Non Alcoholic Drinks:

Fresh Watermelon Juice ☞	4.95
Apple Juice	3.95
Guava Juice	3.95
Non Alcoholic Beer	4.95
Hot Green Tea (Genmaicha)	0.95
Shirley Temple	3.95
Regular Ice Tea (Fresh Brewed) (Choice of ___Sweet or ___Non Sweet)	2.95
Mango Ice Tea	3.95
Raspberry Ice Tea	3.95
Arnold Palmer	2.95
Lemonade	2.95
Mango Lemonade ☞	3.95
Strawberry Lemonade	3.95
Ramune ☞ (Japanese Marble Soda with Lychee, Strawberry, Melon or Orange Flavor)	2.95
Ice Cream Float	3.95
(Choice of Cook, Sprite, Root Beer)	2.95
Pellegrino Sparkling Water	2.95
Coke, Diet Coke, Sprite,	2.95
Root Beer	2.95
Milk	2.95

Beer:

Orion 633ml <Imported>	7.95
Light Lager with a Light Malt Nose	
Echigo ☞ 500ml <Imported>	7.95
Rice & Malt with Fresh & Rich Flavor	
Sapporo ☞	4.95(S)
Refined Bitterness to a Clear Finish	6.95(L)
Asahi	4.95(S)
Refreshing & Crispy	6.95(L)
Kirin	4.95(S)
Distinctive Rich Flavor, Smooth Finish	6.95(L)

Wine:

Pinot Grigio (Organic) 2016 • Monterey County	9/36
House Savignon blanc (Organic) 2016 • Chile	9/36
Savignon blanc 2016 • Stags Leap District, Napa	11/44
House Chardonnay 2015 • California	8/32
Chardonnay 2015 • Rutherford District, Napa	12/46
House Rosé (Organic)	8/32
House Cabernet Sauvignon 2015 • California	8/32
Kikkoman Plum Wine ☞ Alcohol 11.5% By Volume	8/32
Choya Plum Wine (+\$1/glass, +\$3/Bottle)	9/36
Alcohol 14% By Volume; Real Plum inside	

House Warm Sake (By Bottle) :

4.95/ Small
6.95/ Large

Sake Flights (Four 2 oz Cold Sake Taster)

18.95/Order

Category:	Honjozo 本醸造 (Regular/ Entry Level)	Junmai 純米酒 (Premium)	Ginjo 吟醸酒 (Super Premium)	Junmai Ginjo 純米吟醸酒 (Ultra Super)
Brand Name:	Karatamba 辛丹波	Otokoyama 男山	Kubota (Senju) 久保田千寿	Kikusui 菊水

Sweet (Flavored) Cocktail: (Served Cold) :

8.95/Glass

Love Paradise

Unfiltered, Creamy, Sweet Rice Wine with Guava Juice

Watermelon Mimosa

Fresh Made Watermelon Juice in House with Champagne

Guava Mimosa

Fresh Guava Juice with Champagne

Sweet (Flavored) Sake: (Served Cold)

Nigori (375 ml)

Unfiltered, Creamy, Sweet Rice Wine

Alcohol 15% By Volume

13.95/Bottle

6.95/Glass (6 oz)

Sake Pairing:

Dry Sake (Served Cold) Alcohol 15% ~ 16% By Volume

~~>_<~~ **Honjozo:** 本醸造 (Regular/ Entry Level)

Less Complex

Honjozo is Rice Sake that Rice Is Milled **30%** with **70%** of Each Grain Remaining; A Tad of Distilled Pure Alcohol is Added to Smoothen & Lighten the Flavor. (Adding Alcohol Does **NOT** Make a Sake Lower Grade.)

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|---|-----|----------------------------|
| 1. Genbei San No Oni “Koroshi” (180 ml)
Light Sweet; Dry Finish | 鬼 | 10.95/Bottle |
| 2. Karatamba (300 ml)
A Dry, Crisp Flavor that is Full Smooth, Light & Rich on the Palate | 辛丹波 | 13.95/Bottle
6.95/Glass |

~~>_<~~ **Junmai** 純米酒 (Premium)

Fuller Texture

Junmai is Premium Rice Sake that Rice is Milled **30%** with **70%** of Each Grain Remaining; Pure Rice Wine; **No Adding of Distilled Alcohol**; It Has A Richer Body and A Higher-Than-Average Acidity.

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|--|----|-----------------------------|
| 3. Organic Sake Hakatsuru (300 ml)
Dry & Light Bodied | 白鶴 | 13.95/Bottle |
| 4. Otokoyama (300 ml)
Mellow, Balanced, Smooth & Clean Finish Sweet Dry & Light, Mild Sweetness. | 男山 | 23.95/Bottle
12.95/Glass |
| (720 ml) | | 59.95/Bottle |

~~>_<~~ **Ginjo** 吟醸酒 (Super Premium)

Ginjo is Super Premium Rice Sake that Rice is Milled **40%** with **60%** of Each Grain Remaining. **A Tad of Distilled Pure Alcohol is Added** at the End of the Brewing Process to Enliven the Flavors & Aromas of the Sake.

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| 5. Kubota (Senju) (300 ml)
Clean & Smooth, Dry Crisp Light | 久保田千寿 | 29.95/Bottle
13.95/Glass |
| (720 ml) | | 59.95/Bottle |

~~>_<~~ **Junmai Ginjo** 純米吟醸酒 (Ultra Super)

Junmai Ginjo is Super Premium Rice Sake that Rice is Milled **40%** with **60%** of Each Grain Remaining. Pure Rice Wine; **No Adding of Distilled Alcohol**.

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|---|-----|------------------------------|
| 6. Hanano- mai 🍑 (300 ml)
White Peach Aroma, Smooth Dry | 花の舞 | 23.95/Bottle
59.95/Bottle |
| (720 ml) | | |
| 7. Kikusui (300 ml)
Sharp, Bright, Sweet Fruit Tones | 菊水 | 23.95/Bottle
12.95/Glass |
| (720 ml) | | 59.95/Bottle |

~~>_<~~ **Junmai Daiginjo** 純米大吟醸酒 (Ultra Super)

Junmai Daiginjo is Super Premium Rice Sake that Rice is Milled **50%** with **50%** of Each Grain Remaining. Pure Rice Wine; **No Adding of Distilled Alcohol**. Brewed with Very Highly Polished Rice & Labor Intensive Methods. The Pinnacle of the Brewers' Art.

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|--|-------|--------------|
| 8. Kubota (Manju) 🍷 (300 ml)
Light, Complex & Fragrant | 久保田万寿 | 59.95/Bottle |
|--|-------|--------------|

OH BABY SUSHI

----- Specialty Plates & Sides -----

(🔪 *Most Popular Items*)

(🌱 *Vegetarian*)

(! *Longer Preparation Time*)

Oyster Lovers (1) Raw Shigoku Oyster on Half Shell with Sea Urchin & Quail Egg	6.95
Raw Baby Oyster on Half Shell (Shigoku Oyster) (4 pcs) 11.95 / (8 pcs)	19.95
Hamachi Truffle 🍴 Fresh Raw Yellowtail with Jalapeno, Avocado, Truffle oil, Ponzu (No Rice)	16.95
First Kiss (2) Two Avocado Ball Wrapped with Imitation Crab Meat (Real Crab Meat +\$4) (No Rice)	10.95
Spicy Girl (2) Two Avocado Ball Wrapped with Spicy Tuna, Tempura Crunch on the Side (No Rice)	12.95
Sushi Taco (4 pcs) 🍴 - (Mild Spice) Seared Salmon & White Fish, Avocado, Jalapeno, Homemade Salsa Avocado on Crispy Seaweed Chips (No Rice)	16.95
Veggie Tacos (4 pcs) 🌱 🍴 (Mild Spice) - (No Rice)	11.95
Sweet Onions, Sweet Corns, Sweet Tofu Skin, Avocado, Jalapeno, Tomatoes, Japanese Homemade Egg Omelet on Crispy Seaweed Chips	
WAGYU Steak Truffle 🍴 (2 pcs) 16.95 / (5 pcs)	26.95
Carefully Sliced Certified 5A WAGYU Beef Rib Eye Steak From Japan , Lightly Seared to Med Rare	
Hawaiian Poki Plate- (Mild Spice) 🌱 Choice of 1. ____ Veggie Only (No Fish)	10.95
Avocado, English Cucumber, Seaweed Salad, Japanese Radish, Organic Spring Mix, Tempura Crunch, Crispy Seaweed Chips & Hawaiian Poki Sauce. Choice of 2. ____Raw Salmon or 3. ____Blue fin Tuna or 4. ____Hamachi	
Jalapeno Bomb (4) Deep Fried Stuffed with Spicy Tuna, Cream Cheese and Spicy Sauce	13.95
Spicy Cracker (4) Spicy Tuna, Jalapeno, Avocado, Tempura Crunch on Crispy Seaweed Chips	7.95
Agedashi Tofu 🌱 (VEGAN) Lightly Fried Tofu Served with Ginger & Seaweed	11.95
Gyoza (6) Pan Fried Japanese Pot Stickers Made with Chicken	6.95
Garlic Edamame 🌱 (VEGAN) Sauteed Soy Bean, Choice of Non Spicy, Mild, Medium, Spicy or Extra Spicy	6.95
Edamame 🌱 (VEGAN) Lightly Salted Boiled Soy Bean	3.95
Miso Soup 🌱 (VEGAN) Soy Bean Paste Soup with Soft Tofu, Scallions and Seaweed	1.95
Steamed Rice or (____Sushi Rice +\$1 / ____ Brown Rice +\$1)	1.95
Fresh Wasabi (Freshly Grated Wasabi Marinated with Soy Sauce)	2.95

----- Salad -----

- 🌱 Add ____ Chicken (+\$4)/ Add Rib Eye Steak ____ (+\$5) / Add Salmon ____ (+\$5):

Side Salad (Small) 🌱 Organic Spring Mix, Carrot, Iceberg Lettuce with Homemade Sesame Dressing	3.95
Garden Salad (Large) Avocado, English Cucumber, Tomatoes, Organic Spring Mix, Iceberg Lettuce	6.95
Wakame 🌱 (VEGAN) Japanese Seaweed Salad with Sesame Oil	5.95
Cucumber Seaweed Salad (VEGAN) Black Seaweed, Thinly Sliced English Cucumber with Ponzu	6.95

----- Sushi Roll with No Rice (6 pcs) -----

Kobe Beef Roll (!)	15.95
Hand Torched Organic American Kobe Beef (Medium Rare) Wrapped with Avocado & Asparagus Topped with Crunchy Onion Chips, Sweet Onion, Jalapenos, Scallions, Served with Garlic Ponzu & Truffle Oil	
Cutting Edge (Mild Spicy)	14.95
Raw Salmon, Spicy Tuna, White Fish, Avocado Wrapped in Spiral Cut English Cucumber, with Garlic Ponzu	
Mango Tango (A little Bit Sweet & Very Refreshing) (Substitute to Real Crab Meat +\$4)	13.95
Crab Meat, Mango Wrapped in Spiral Cut English Cucumber, Served with Mango Sauce	

----- Special Hand Roll -----

(Hand Roll is a Large Cone-Shaped Piece of Nori on the Outside and the Ingredients inside)

Oh Baby Hand Roll (!)	14.95
(Sea Urchin, Crispy Salmon Skin, English Cucumber, Shiso Leaves, Salmon Roe & Quail Egg)	
Deluxe Hand Roll (NEW)	16.95
(Sea Urchin, Chopped Blue Fin O Toro, Salmon Roe, Black Flying Fish Roe, Shiso Leaves, Freshly Grated Wasabi Marinated with Soy Sauce)	

----- **Nigiri & Sashimi** -----

*Nigiri: Slice of Fresh Fish Over Small Ball of Sushi Rice
Sushi Rice Can Be Substituted to Brown Rice (+\$1)

*Sashimi: Thin Slice of Fresh Fish (No Rice)

*One Order Nigiri has **TWO** pcs

	Nigiri	Sashimi	Sashimi
	2pcs	5 pcs	8 Pcs
Aji 🍣 (Wild Spanish Mackerel, Japan)	8.95	17.95	25.95
Amaebi(!) (Sweet Shrimp, with Edible Crispy Fried Shrimp Head)	9.95	N/A	N/A
Amaebi (Sweet Shrimp, with Shrimp Head Miso Soup)	12.95	N/A	N/A
Hamachi (Yellowtail)	5.95	12.95	18.95
Hamachi Toro 🍣 (Belly of Yellowtail)	7.95	16.95	23.95
Hokkaido Scallop 🍣 with Black Summer Truffle	9.95	N/A	N/A
Ikura (Marinated Salmon Roe) (+Quail Eggs, +\$1)	5.95	N/A	N/A
Kanpachi 🍣 (Baby Hamachi/ Hawaiian Amberjack)	8.95	17.95	25.95
Maguro (Ahi Tuna)	6.95	14.95	21.95
Kuro Dai (Wild Black Sea Bream)	7.95	16.95	23.95
Bin Toro (Albacore Belly, Canada) 🍣	7.95	15.95	23.95
Salmon (Thin Cut Raw Salmon) (+Seared on Top, +\$1)	5.95	12.95	18.95
Salmon Toro 🍣 (Thick Cut Salmon Belly) (Recommended +Seared on Top, +\$1)	7.95	16.95	23.95
Sun Shine Salmon Wrapped with Crab Meat (Real Crab+\$4), Spicy Scallop, Avocado	11.95	N/A	N/A
Sun Rise 🍣 4 pcs Raw Salmon Wrapped with Fish Eggs and Quail Egg	11.95	N/A	N/A
Blue Fin Tuna 🍣 (Lean Part of Blue Fin Tuna)	7.95	16.95	23.95
Blue Fin Chu Toro 🍣 (Belly of Tuna, Medium Fatty)	12.95	31.95	N/A
Blue Fin O Toro 🍣 (Belly of Tuna, Fattiest Part of the Fish)	14.95	36.95	N/A
Japan Tai (Japanese Snapper) 🍣	8.95	17.95	25.95
Tobiko (Fish Eggs) (+Quail Eggs, +\$1)	5.95	N/A	N/A
Uni 🍣 (Sea Urchin, Santa Barbara) (+Quail Eggs, +\$1)		Seasonal	
Unagi (BBQ Eel)	5.95	12.95	18.95
Walu 🍣 (Escolar; some ppl called it: Butter Fish)	5.95	12.95	18.95

----- **Rolls for Salmon Lover (8 pcs)** -----

49ers (No Sauce)	10.95
English Cucumber & Avocado Topped with Salmon & Lemon Slices (No Sauce)	
Warriors 🍣 (Substitute to Real Crab Meat +\$4)	13.95
Shrimp Tempura & Crab Meat Topped with Seared Fresh Salmon, Crunch Onion & the Chef's Special Sauce	
Double Salmon Roll (No Sauce)	13.95
Salmon, Jalapeno, Shiso Leaves, Lemon Topped with Salmon & Avocado (No Sauce)	
Mango Salmon Roll 🍣	14.95
Fresh Mango, Raw Salmon, Avocado Topped with Salmon, Mango, Mango Sauce & Spicy Mayo (Very Mild Spice)	
Salmon on Fire 🍣 - (Medium Spice) (Chef Recommend NOT To Order This Roll If You Want Salsa On the Side)	15.95
Shrimp Tempura & English Cucumber Topped with Salmon, Avocado, Jalapeno, Sweet Onion, homemade Salsa	

----- **Rolls for Tuna Lover (8 pcs)** -----

Oh Baby Roll 🍣	13.95
Ahi Tuna, Avocado Topped with Seared Fresh Salmon with the Chef's Special Sauce	
Mango Tuna Roll 🍣	15.95
Ahi tuna, Fresh Mango, Avocado Topped with Ahi Tuna, Mango & Mango Sauce	
Double Toro Roll 🍣 - (Mild Spice) (NEW) (No Sauce)	19.95
Salmon Toro & Fresh Mango, Avocado Topped with Blue Fin Chu Toro, Freshly Grated Wasabi Marinated with Soy Sauce (Chef Recommend NOT To Order This Roll If You Can't Eat Wasabi)	
Volcano 🍣 - (Medium Spice)	15.95
Spicy Tuna, Avocado, Mango Topped with Seared White Tuna, Jalapeno, Garlic Cream Sauce, the Chef's Special Sauce & Crispy Honey Walnut	
Angry Fish 🍣 - (Mild Spice)	14.95
Spicy Tuna & Avocado Topped with Seared Butter Fish, Crunch Onions & the Chef's Special Sauce	
Ferrari 🍣 - (Mild Spice) (Substitute to Real Crab Meat +\$4)	15.95
BBQ Eel & Fresh Mango Topped with Spicy Tuna, Ahi Tuna, Salmon, Avocado with Chef's Special Sauce, Crab Meat, Japanese Radish, Black Tobiko & Seaweed Salad on the Side	
Tuna on Fire 🍣 - (Medium Spice) (Chef Recommend NOT To Order This Roll If You Want Salsa On the Side)	16.95
Shrimp Tempura, English Cucumber Topped Ahi Tuna, Avocado, Jalapeno, Sweet Onion and homemade Salsa	

Fire Cracker – 🍴 (Medium Spice) Fried Spicy Tuna, Jalapeno, Cream Cheese with Scallion, Chili Pepper with the chef's Special Sauce	12.95
Woodside - (Mild Spice) Shrimp Tempura & English Cucumber Topped with Spicy Tuna, Seaweed Salad, the Chef's Special Sauce & Tempura Crunch	14.95
Grasshopper 🍴 - (Mild Spice) (Substitute to Real Crab Meat +\$4) Shrimp Tempura & Crab Meat Topped with Spicy Tuna, Avocado & Spicy Mayo	14.95
Princess Roll (6) Salmon, Tuna, White Fish & Avocado Wrapped in Soy Paper	11.95
Oyishi - (Mild Spice) Spicy Tuna & Shrimp Tempura Topped with BBQ Eel & the Chef's Special Sauce	13.95
Hot Mama – (Medium Spice) Deep Fried Soft Shell Crab & English Cucumber Topped with Spicy Tuna, Jalapeno with the Chef's Special Sauce	14.95

----- **Cooked Specialty Rolls (8 pcs)** -----

Heart Attack 🍴 (Substitute to Real Crab Meat +\$4) Crab Meat & Avocado Topped with Cooked Shrimp, BBQ Eel & Avocado, Seared with Sweet Garlic Cream Sauce, Unagi Sauce on Top	13.95
Dragon (Substitute to Real Crab Meat +\$4) Shrimp Tempura, Crab meat Topped with BBQ Eel, Avocado & Unagi Sauce	12.95
Lion King 🍴 (!) (Substitute to Real Crab Meat +\$4) Crab Meat, Avocado Topped with Salmon, Baked with Sweet Garlic Cream Sauce, Unagi Sauce on Top	12.95
Winter Wonderland 🍴 (Substitute to Real Crab Meat +\$3) Shrimp Tempura & Cucumber Topped with crab Meat, Tempura Crunch & the Chef's Special Sauce	13.95
Walnut Prawn 🍴 Shrimp Tempura Topped with Avocado, the Chef's Special Sauce & Crispy Honey Walnut	14.95
Godzilla Roll 🍴 (Substitute to Real Crab Meat +\$4) BBQ Eel & Avocado Topped with Crab Meat, Shrimp Tempura, the Chef's Special Sauce & Crunchy Cucumber	15.95

----- **Rolls for Scallop Lover (8 pcs)** -----

Snow White – (Mild Spice) Spicy Scallop & Avocado Topped with Butter Fish, Black Tobiko & Mild Spicy Hawaiian Poki Sauce	13.95
Scream & Shout - (Spicy) Spicy Tuna, Avocado, Topped with Snapper Tempura, Spicy Scallops, Fish Eggs with the Chef's Special Sauce	14.95
Romeo & Juliet 🍴 Salmon & Avocado Wrapped with Soy Paper Topped with Raw Hokkaido Scallop, Spicy Sauce & Spicy Mayo	14.95
Baked Baby Scallop Roll – 🍴 (!) (Fully Cooked) (Substitute to Real Crab Meat +\$4) Crab Meat & Avocado Topped with Hokkaido Scallop Baked with Sweet Garlic Cream Sauce, Unagi Sauce & Black Tobiko on Top	13.95

----- **Classic Rolls (6 pcs)** -----

(Besides Deep Fried CA Roll, Deep Fried Philly Roll & Rainbow Roll, any Classic Roll Can be Substitute to **Hand Roll**)
(Hand Roll is a Large Cone-Shaped Piece of Nori on the Outside and the Ingredients inside)

California Roll – (Cooked) Crab Meat & Avocado (Substitute to Real Crab Meat +\$4)	4.95
California Crunch 🍴 – (Cooked) (Substitute to Real Crab Meat +\$4) California Roll Topped with the chef's Special Sauce & Tempura Crunch	6.95
Deep Fried California 🍴 (8- 10 pcs) – (Cooked) (Substitute to Real Crab Meat +\$4) Deep Fried California Roll with Scallion & the Chef's Special Sauce	8.95
Salmon Roll with Choice of English Cucumber or Avocado	6.95
Spicy Salmon Roll with Choice of English Cucumber or Avocado	7.95
Wildfire Roll Spicy Salmon, English Cucumber, the Chef's Special Sauce topped with Tempura Crunch & Spicy Sauce	7.95
Philly Roll Salmon, Avocado & Cream Cheese	7.95
Deep Fried Philly Roll (8- 10 pcs) Deep Fried Philly Roll with Scallion & the Chef's Special Sauce	8.95
Tekka Maki Tuna Inside, Seaweed Outside, Very Small Roll 6 pcs	5.95
Tuna Roll with Choice of __English Cucumber or __Avocado, Rice Outside	7.95
Spicy Tuna Roll Spicy Tuna & English Cucumber (Mild Spice)	6.95
Spicy Tuna Crunch (Medium Spice)	8.95

Spicy Tuna & English Cucumber, the Chef's Special Sauce topped with Tempura Crunch & Spicy Sauce	
Super Dynamite Roll – (Mild Spice) – (This Roll is NOT Fully Cooked)	10.95
Deep Fried Spicy Tuna Roll with Scallion, Chili Pepper, Spicy Sauce & the Chef's Special Sauce	
Salmon Skin Roll – (Cooked)	7.95
Grilled Salmon Skin with Japanese Baby Carrot, Shiso Leave, Pickle Radish, English Cucumber & Unagi Sauce	
Spicy Scallop Roll Fish Eggs, Scallion, with Choice of __English Cucumber or __Avocado	7.95
Shrimp Tempura Roll – (Cooked) (Substitute to Real Crab Meat +\$4)	8.95
Shrimp Tempura, Crab Meat, English Cucumber, Avocado & Unagi Sauce	
Spider Roll – (Cooked) Deep Fried Soft Shell Crab, English Cucumber, Avocado & Unagi Sauce	9.95
Rock'n Roll – (Cooked) BBQ Eel & Avocado	6.95
Negi Hama Maki Yellowtail Belly & Scallion Inside, Seaweed Outside, Very Small Roll 6 p	7.95
Hamachi Roll with Choice of __English Cucumber or __Avocado, Rice Outside	7.95
Spicy Hamachi Roll 🍣 Yellowtail & Jalapeno, with Choice of __English Cucumber or __Avocado	8.95
Rainbow Roll (8 pcs) Crab Meat Topped with Assorted Raw Fish & Avocado (Real Crab Meat +\$3)	11.95
Spicy Rainbow Roll (8 pcs)	14.95
Shrimp Tempura, Spicy Tuna Topped with Assorted Raw Fish, Avocado Jalapeno & Spicy Sauce	

----- **Sushi Combo** -----

Served with Miso Soup & Side Salad

NO. 1 Combo (Substitute to Real Crab Meat +\$4)	19.95
6 pcs California Roll & 7 pcs Nigiri with Salmon, Tuna, Hamachi, Butter Fish, Albacore, Snapper & Suzuki	
NO. 2 Combo	18.95
6 pcs BBQ Eel & Avocado Roll, 2 pcs Seared Albacore with garlic Ponzu, 2 pcs Seared Butter Fish with Fresh Wasabi, & 2 pcs Seared Snapper with garlic Ponzu	
Omakase 10 pcs Nigiri 🍣 (!) Beautifully Presented Finest Fish of the Day	36.95

----- **Sashimi Combo** -----

Served with Miso Soup & Side Salad

Regular Chirashi Bowl ----- <i>(Regular Sashimi Tasting for 1 Person)</i> – (Over 15 pcs)	21.95
4 or More Different Kinds of Most Popular Raw Fish, Homemade Japanese Egg Omelet, Seaweed Salad, English Cucumber Over Sushi Rice	
Deluxe Chirashi Bowl 🍣 ----- <i>(Delexue Sashimi Tasting for 1 Person)</i> – (Over 15 pcs)	36.95
Sea Urchin, Hokkaido Scallops, Blue Shrimp, (Shrimp comes with Edible Crispy Fried Shrimp Head), Salmon Roe, Chef Choice Fresh Fish Belly of the Day, Different Kinds of Chef Choice Raw Fish, Homemade Japanese Egg Omelet, Seaweed Salad, English Cucumber Over Sushi Rice	

----- ♡ **Vegan Sushi Roll (Classic)** -----

Tamago Nigiri Homemade Japanese Omelet	4.95	Avocado Maki (Roll) (6)	4.95
Kappa Maki (Roll) (6) English Cucumber	4.95	Cucumber Avocado Roll (6)	5.95
Sweet Potato Tempura Roll (6)	6.95	Pumpkin Tempura Roll (6)	6.95
Broccoli Tempura Roll (6)	6.95	Veggie Hand Roll (Tempura Onion, Zucchini & Carrot)	5.95
Futo Maki (6) Japanese Homemade Omelet, Pickle Radish, Baby Carrot, Cucumber, Avocado & Seaweed Salad	8.95		
Cucumber Avocado Crunch (This Roll CAN be made Gluten Free)			7.95
Cucumber Avocado Roll Topped with the chef's Special Sauce & Tempura Crunch			

----- ♡ **Vegan Sushi Roll (Oh Baby Created)** -----

Big Daddy (8) – (Medium Spice) (NEW)	13.95
Tempura Pumpkin & Asparagus Topped with Spicy bean Curd, Crispy Lotus Root Chips, the Chef's Spicy Sauce	
Call Me Nuts Roll 🍣 (8) (This Roll CAN be made Gluten Free)	12.95
English Cucumber & Avocado Topped with Avocado, the Chef's Special Sauce & Crispy Honey Walnut	
Mango Secret Roll (8) – (A little Bit Sweet & Very Refreshing)	12.95
Sweet Potato Tempura & Avocado Topped with Fresh Mango & Homemade Japanese Salsa (Chef Recommend NOT To Order This Roll If You Would Like To Have Japanese Salsa On the Side)	
Mango Asparagus Roll (8) (This Roll CAN be made Gluten Free)	12.95
Asparagus Tempura & Avocado Topped with Fresh Mango & Mango Sauce	
Secret Love (8) – (Medium Spice) (NEW)	13.95
Spicy Bean Curd, Tempura Asparagus Topped with Avocado & the Chef's Spicy Sauce	

Spicy Veggie Roll 🍣 (8) – (Medium Spice)	12.95
Slightly Fried Jalapeno, English Cucumber, Avocado & Cream cheese with the Chef's Spicy Sauce & Chili Pepper	
Veggie Bomb (8) – (Medium Spice) (NEW)	13.95
Tempura Fried Roll with Spicy Bean Curd, Chili Pepper, Spicy Sauce & the Chef's Special Sauce	
Veggie Tempura Roll 🍣 (6)	8.95
Tempura Onion, Zucchini & Carrot Wrapped with Soy Paper	
Veggie Dragon Roll (8)	11.95
Asparagus Tempura Topped with Avocado & Eggplant	
Veggie on Fire 🍣 (8) – (Medium Spice)	13.95
Asparagus Tempura, Sweet corns, Tofu Skin & English Cucumber Topped with Avocado, Jalapeno, Homemade Salsa (Chef Recommend NOT To Order This Roll If You Want Salsa On the Side)	
Veggie Tiger Roll (8) (This Roll CAN be made Gluten Free)	13.95
Tempura Pumpkin & Asparagus Topped with Avocado, the Chef's Special Sauce & Crispy Honey Walnut	

----- Noodle Soup -----

*Udon: Thick Wheat Flour Noodle *Ramen: Thin Wheat Flour Noodle *Soba: Thin Buckwheat Noodle

Chef Recommend 1. Ramen better goes with Flavored Pork Broth 2. Udon better goes with Low Sodium Soy Sauce Broth
Soy Sauce Broth Can Be Substituted to Flavored Pork Broth (+\$2) or Spicy Pork Broth (\$2) – Choice of Mild, Medium or Spicy

– 🍷 Add ____ Kimchi (+\$3)/ Add 🍷 Veggies ____ (+\$3): Cabbage, Carrot, Zucchini & Broccoli

Tonkotsu Ramen 🍣	12.95
Flavored Pork Broth, 4 pcs Braised Pork, Organic Sweet Corn, Boiled Egg, Seaweed, Onion Crunch & Scallion	
Spicy Ramen 🍣 (Choice of ____Mild/____Medium/____Spicy/____Extra Spicy)	13.95
Spicy Pork Broth, 4 pcs Braised Pork, Organic Sweet Corn, Boiled Egg, Seaweed & Scallion	
Kimchi Ramen (Vegan) 🍷 (NEW) (Choice of ____Mild/____Medium/____Spicy/____Extra Spicy)	13.95
Flavored Low Sodium Soy Sauce Broth, Low Sodium Napa Kimchi, Cabbage, Carrot, Zucchini, Broccoli, Scallion & Seaweed Slices	
Tempura Udon +Spicy (+\$1) ____Mild/____Medium/____Spicy/____Extra Spicy	14.95
Flavored Low Sodium Soy Sauce Broth with Cabbage, Scallion, Seaweed Slices, Side of Tempura (Choice of 🍷 ____ Veggie Only/ ____ Mix Shrimp & Veggie Tempura/ ____ Shrimp Only Tempura 4 pcs +\$1)	
Veggie Udon +Spicy 🍣 (+\$1) ____Mild/____Medium/____Spicy/____Extra Spicy	12.95
Flavored Low Sodium Soy Sauce Broth, Cabbage, Carrot, Zucchini, Broccoli, Scallion & Seaweed Slices	
Spicy Chicken Skewer Ramen 🍣 (Choice of ____Mild/____Medium/____Spicy/____Extra Spicy)	14.95
Spicy Pork Broth, Chicken Skewers, Organic Sweet Corn, Boiled Egg, Seaweed Slices & Scallion	
Beef Udon +Spicy 🍣 (+\$1) ____Mild/____Medium/____Spicy/____Extra Spicy	14.95
Flavored Low Sodium Soy Sauce Broth with Thinly Sliced Beef, Sweet Onion, Cabbage, Scallion & Seaweed Slices	
Spicy Seafood Udon (Choice of ____Mild/____Medium/____Spicy/____Extra Spicy)	17.95
Spicy Pork Broth with Deep Fried Soft Shell Crab, Mussel, Shrimp, Calamari, Scallops, Salmon, Snapper with Boiled Egg, Corns, Seaweed Slices & Scallions	

----- 🍷 Pan Fried Noodles & Fried Rice -----

– 🍷 – Add Jalapeno ____ (+\$1)/ Add ____ Kimchi (+\$3)/ Add 🍷 Veggies ____ (+\$3): Cabbage, Carrot, Zucchini & Broccoli
– Add ____ Chicken (+\$4)/ ____ Add Thinly Sliced Beef (+\$4)/ ____ Add Braised Pork (+\$4)/ ____ Add Unagi (+\$8)

Veggie Yaki Udon 🍷	12.95
Cabbage, Carrot, Zucchini, Broccoli, Sweet Onion, Scallion & Seaweed Slices	
Egg Fried Rice or (Curry Egg Fried Rice +\$1) 🍷	11.95
Scramble Eggs, Sweet Onion, Scallion & Seaweed Slices	

----- 🍷 Curry -----

Served with Miso Soup, Small Salad & Steamed Rice,
Steamed Rice Can Be Substituted to Udon (+\$2), Ramen (+\$2) or Brown Rice (+\$1)

– Add ____ Chicken (+\$4)/ ____ Add Breaded Pork (+\$5)/ ____ Add Breaded Chicken (+\$5)

Curry Veggie 🍷 (Carrot, Zucchini, Broccoli, Sweet Onion, Potatoes, Sweet Potatoes & Seaweed Slices)	11.95
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----- **Donburi (Rice Bowl)** -----

Served with Miso Soup, Small Salad & Steamed Rice, Steamed Rice Can Be Substituted to Brown Rice (+\$1)

- Unagi Donburi** BBQ Eel, Seaweed Salad, Cucumber, Japanese Pickles **17.95**
- Oyako Donburi** 🍷 **12.95**
Eggs, Tender Juicy Marinated Chicken Bites, Carrot, Zucchini, Sweet Onion & Seaweed Slices
- Katsu Donburi** 🍷 (Choice of ____Breaded Chicken or ____Breaded Pork Cutlet), **13.95**
Eggs, Carrot, Zucchini, Sweet Onion & Seaweed Slices
- Niku Donburi** Eggs, Carrot, Zucchini, Seaweed Slices & Thinly Sliced Beef Marinated with Sweet Onion **13.95**

----- **Tempura & Teppanyaki** -----

Lunch Rice Plate Special Only Available on Lunch Hours

All Rice Plate Served with Miso Soup, Small Salad & Steamed Rice, Steamed Rice Can Be Substituted to Brown Rice (+\$1)
Small Plate **Doesn't** Come with Any Rice, Soup nor Salad; Small Plate Portion is Smaller Than Rice Plate

	Small Plate	Lunch Rice Plate	Dinner Rice Plate
Chicken Teriyaki Grilled Chicken with Teriyaki Sauce	6.95	11.95	13.95
Chicken Katsu or Tonkatsu Choice of Breaded Chicken or Breaded Pork Cutlet, Dipping Sauce on the Side	7.95	12.95	14.95
Hamachi Kama or Salmon Kama Choice of Grilled Yellow Tail Cheek or Grilled Salmon Cheek	10.95	12.95	13.95
Mix Tempura or Shrimp Tempura Mix Shrimp & Veggie or Shrimp Only	7.95	12.95	14.95
Veggie Tempura 🍷 Veggie Only (Mixed with Broccoli, Carrot, Zucchini, Potatoes & Sweet Potatoes)	6.95	9.95	12.95
Seafood Tempura Deep Fried Soft Shell Crab, Snapper (White Fish), Mix Shrimp & Veggie	14.95	16.95	17.95
Beef Short Ribs (Bone In) Grilled Marinated Japanese Style Beef Short Ribs with Sweet Seasoning	9.95	13.95	16.95
Rib Eye Teriyaki Grilled to Order Rib-Eye-Steak with Teriyaki Sauce	9.95	13.95	16.95
Salmon Teriyaki Grilled Salmon with Teriyaki Sauce	9.95	13.95	16.95

----- **Bento Box** -----

Served with Miso Soup, Small Salad & Steam Rice, Steam Rice Can Be Substituted to Brown Rice (+\$1)

Select **Two** of the Following Items – Lunch: 11.95 / Dinner: 13.95

Select **Three** of the Following Items – Lunch: 13.95 / Dinner: 16.95

Chicken Teriyaki	Chicken Katsu Breaded Chicken	Chicken Gyoza (4)
Mix Tempura Mix Shrimp & Veggie	Shrimp Tempura Shrimp Only	🍷 Veggie Tempura Veggie Only
Tonkatsu (Breaded Pork)	Salmon Teriyaki	🍷 Edamame Boiled Soy Bean
Beef Short Ribs (Bone In)	Rib Eye Teriyaki	🍷 Agedashi Tofu Lightly Fried Tofu
California Roll (6)	🍷 Steamed Veggie	🍷 Wakame Seaweed Salad
Spicy Tuna Roll (6)	🍷 Avocado Maki (Small Roll) (6)	🍷 Kappa Maki (Cucumber Roll) (6)
Nigiri 1 pc Salmon, 2 pc White Fish	Sashimi 1 pc Salmon, 2 pc White Fish	Sake Maki (Raw Salmon Roll) (6)

(。●●。)----- **Kid's Menu** -----(。●●。)

- Chicken Teriyaki Bowl** Grilled Chicken with Teriyaki Sauce & Steamed Rice **7.95**
- Chicken Katsu or Tonkatsu Bowl** **8.95**
Choice of ____Breaded Chicken or ____Breaded Pork Cutlet with Sauce on the Side & Steamed Rice
- Chicken Karaage Bowl** Tender Juicy Marinated Boneless Fried Chicken Bites Over Steamed Rice **10.95**
- Salmon Teriyaki Bowl** Grilled Salmon with Teriyaki Sauce & Steamed Rice **9.95**
- Cold Tofu Bowl** 🍷 Cold Tofu with Teriyaki Sauce & Steamed Rice **6.95**
- Plain Udon or Plain Ramen** 🍷 In Soy Sauce Broth (+\$2 substituted to Flavor Pork Broth) **7.95**
- Kid's Bento 1** Chicken Teriyaki, Avocado Roll (6 pcs) & Steamed Rice **9.95**
- Kid's Bento 2** Shrimp & Veggie Tempura, Cucumber Roll (6 pcs) & Steamed Rice

*Most of the Sushi Item Are Served Raw or Undercook.

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase the Risk of Food-Borne Illness.

*Please Notify Our Staff of Any Food Allergies as Some of Our Dishes May Contain Dairy & Nuts.

*Menu Items & Prices Are Subject to Change, Due to Availability & Market Price.

----- Dessert -----

Each Dessert Item Served with Sugar Powder, Whipped Cream and Chocolate Syrup

Tempura Cheesecake with Vanilla Ice Cream	6.95
Fried Banana Dream Boat with Vanilla Ice Cream	6.95
Tempura Green Tea (Fried) Ice Cream	6.95
Green Tea Cheesecake with Green Tea Ice Cream	6.95
Japanese Mochi Ice Cream (2 pcs) (Mochi: Sticky Rice Wrapped with ice Cream) (Choice of Strawberry, Mango, Chocolate and Green Tea Flavor), (You can Pick Two Flavors in One Order)	4.95
Scoop of Ice Cream (Choice of Vanilla or Green Tea Flavor)	2.95