



APPETIZERS

- EDAMAME**
Soy beans with sea salt **7**
Spicy garlic stir fry **9.5**
- AGÉ TOFU 7.5**
Lightly fried tofu in tempura sauce
- GYOZA 9.5**
Minced pork and cabbage pan fried dumplings (6 pieces)
- SHUMAI 9.5**
Shrimp steamed dumplings (6 pieces)
- HARUMAKI 8**
Fried spring rolls with vegetables (3 pieces)
- YAKITORI 10**
Grilled chicken skewers with teriyaki sauce (3 pieces)
- KAMA 10 (salmon)/16 (yellowtail)**
Choice of baked salmon or yellowtail collar with ponzu sauce
- SPICY CALAMARI 14**
Fried calamari tossed with spicy sauce
- OSHINKO 8**
Burdock root +takuwan or kimchi
- TAKOYAKI 10 LOCAL FAVORITE**
Minced octopus and cabbage in a Japanese hushpuppy with mayo and tonkatsu sauce. Topped with bonito flakes (6 pieces)
- KANI-AGÉ 13**
Softshell crab on a bed of spring mix with ponzu sauce
- KARAAGÉ 14**
Lightly fried garlic and ginger soy marinated chicken thighs

TEMPURA APPETIZER 13

Choose one of the following:
- Chicken and Vegetables
- Shrimp and Vegetables
- Vegetables Only

JUMPING SHRIMP 13

Bite-sized crispy shrimp tossed in a spicy mayo drizzle

NASU BITASHI 12

Japanese braised eggplant and zucchini

OKONOMIYAKI 16

Japanese savory pancake served with vegetables

TUNA TATAKI 17

Seared tuna with a ponzu drizzle

GROUPEY FINGERS 17 LOCAL FAVORITE

Tempura fried grouper strips on a bed of spring mix with an eel sauce and honey lime drizzle

POKE CHIP 17

Tuna poke with wonton chips on the side

HAMACHI JALAPEÑO 24

Fresh hamachi slices with jalapeño and ponzu sauce

SASHIMI APPETIZER 16

Fresh chef assorted sashimi (9 pieces)

WAGYU ROBATA 75 NEW

Thinly sliced A5 tenderloin with hot stone
CAUTION: DO NOT touch hot stone

PORK BUNS 10

Steamed pork and mushroom buns

CHARRED KUROBUTA 25 NEW

Kurobuta sausages with potato fries (8 pieces)

SOUPS

MISO SOUP 3.5

Tofu, scallions, and seaweed

SUIMONO SOUP 4.5

Clear broth with mushrooms and imitation crab

EBISU SOUP 8

Fish broth with seaweed, scallions, and udon noodles

GYOZA SOUP 10

Fish broth with pork dumplings and vegetables

SALADS

HOUSE SALAD 6.5

Iceberg lettuce, carrots, red cabbage, and romaine lettuce

SEAWEED SALAD 8.5

Wakame salad with sesame oil

SPICY SEAFOOD SALAD 16

Conch, octopus, and assorted fish in our house ponzu dressing

SIDES

WHITE RICE Steamed 3.5

BROWN RICE Steamed 4.5

SUSHI RICE 8

Vinegar mixed rice with seaweed salad and cucumbers on top

SEAFOOD MISO SOUP 13

Miso broth with vegetables calamari, shrimp, and fish

NABEYAKI 20

Udon, egg, crabstick, shiitake, nappa cabbage, and a shrimp tempura

TEMPURA UDON/SOBA 20

Krabstick, shiitake, nappa cabbage and a shrimp tempura
Zaru soba/udon available. **NEW**

RAMEN 19

Choice of Tonkotsu, Miso, or Shoyu. Served with soft boiled egg, chashu, bamboo shoots, wood ear mushrooms, and scallions

SUINOMONO 15

Octopus, shrimp, conch, and cucumbers in our house ponzu dressing

TUNA AVOCADO SALAD 14

Chopped ahi tuna, avocados, with a honey lime dressing

SESAME CABBAGE 10

Garlic, salt, and sesame oil

SASHIMI SALAD 26

CHEF'S CHOICE.
Assorted sashimi over mixed greens. Served with roasted garlic and house made onion dressing.

ENTREES

Served with miso soup or house salad

RAINBOW STIR-FRY 24

Choice of chicken, shrimp or tofu with nappa cabbage, broccoli, celery, zucchini, bell peppers, and eggplant sautéed in a garlic soy base sauce and rice

YAKITORI DON 22

Homemade teriyaki glazed chicken served on a bed of rice with steamed vegetables

TERIYAKI SALMON 29

Teriyaki glazed salmon with a side of rice and steamed vegetables

HAWAIIAN AHI TUNA 29

Sesame crusted ahi tuna, cooked rare and served with steamed vegetables and rice

SUKIYAKI 29

Choice of chicken or beef with clear noodles, nappa cabbage, carrots, shiitake, tofu, and rice

KATSU 24

Fried chicken or pork cutlet with a side of rice and traditional tonkatsu sauce

KATSU DON 27

Fried chicken or pork cutlet braised with onions in a sweet and savory sauce topped with eggs and served over rice

KATSU CURRY 25

Choice of chicken or pork cutlet laid on a bed of rice with traditional Japanese curry gravy on top

GYUDON 22

Simmered beef and onions on a bed of rice

SHIITAKE NOODLES 22

Spaghetti noodles and shiitake mushrooms in a creamy garlic sauce (Add chicken or shrimp \$7)

YAKI UDON 22

Udon stir fried with mixed vegetables in a soy based sauce (Add chicken, shrimp, or steak \$7)

YAKI SOBA 22

Choice of egg or buckwheat noodles stir fried with mixed vegetables in a soy based sauce (Add chicken, shrimp, or steak \$7)

TEMPURA DINNER 24

Choice of six pieces of chicken or shrimp with six assorted vegetables

JAPANESE GARLIC SHRIMP 28

Pan fried shrimp and garlic served with broccoli, carrots, and rice

JAPANESE PEPPER STEAK 25 NEW

Rare beef, corn, butter, rice, garlic chips, Japanese steak sauce and scallions cooked on a sizzling skillet

CAUTION: DO NOT touch hot skillet!

SUSHI ROLLS

VEGETABLE 8
Cucumber, carrot, avocado, asparagus, and kampyo

CALIFORNIA 9
Krabstick, avocado, and cucumber

J.B.SALMON 11
Salmon, cream cheese, and green onions

PGA 9
Salmon, red ginger, and asparagus topped with seaweed flakes

SHRIMP TEMPURA 9
Tempura shrimp, sesame seeds, and eel sauce

CARIBBEAN (6 Pcs) 15
Conch, mayo, and masago

HAMACHI SCALLION (6 Pcs) 10
Yellowtail and scallions

SPICY TUNA 11
Spicy tuna, scallions, and masago

DOUBLE FANTASY 12
Yellowtail, tuna, and scallions with masago

LIGHT MY FIRE 12
Spicy salmon, tempura flakes, and masago

DANCING EEL 15
California roll topped with eel and eel sauce

NARUTO MAKI (6 Pcs) 16
Salmon, krabstick, avocado, masago, scallions, and cream cheese wrapped in cucumber

CALLE OCHO 15
Shrimp tempura, cream cheese, avocado, and krabstick topped with plantains and eel sauce

AMERICAN IDOL 18
Tuna, scallions, cream cheese, krabstick, asparagus, and eel sauce, panko fried

EVEREST 15
Tempura grouper, avocado, and mayo with coconut flakes

PAPER MOON 15
Shrimp tempura, krabstick, mayo, avocado, scallions, topped with tempura flakes and eel sauce

CRUNCHY SALMON 18
Lightly fried salmon, cream cheese, and scallions topped with eel sauce and honey lime sauce

GAGA 16
Spicy shrimp, cream cheese, mango, avocado, and cucumber topped with colorful masago

MAYFLOWER 17
Tempura salmon, cream cheese, and scallion, topped with spicy krab, wonton chips, and eel sauce

NINJA 17
Shrimp tempura, pickled jalapeño, cream cheese, avocado, spicy mayo topped with tempura flakes and eel sauce

SALMON LOVERS 18
Spicy salmon, krabstick, and avocado topped with salmon and tempura flakes

HURRICANE 23
Baked conch, mushrooms, and onions in a garlic mayo, laid on a California roll topped with masago and scallions

MIRACLE 19
Yellowtail, tuna, salmon, shrimp tempura, pickled jalapeño topped with masago and coconut flakes

LOBSTER 32
Lobster, mushroom, and onion baked in a garlic mayo with fresh avocado and topped with masago

TSUNAMI 26
Shrimp tempura, soft shell crab, avocado, cream cheese, and cucumber topped with torched salmon, eel sauce, honey lime sauce, masago, and scallions

LOCAL FAVORITIES

BIRTHDAY 13
Shrimp tempura, eel, sesame seeds and eel sauce

SPIDER 14
Soft-shell crab, asparagus, cucumber, sesame seeds and eel sauce

EBISU 18
Shrimp tempura, tamago, seaweed salad, asparagus, eel, cucumber, avocado, krabstick

DRAGON ROLL 19
Shrimp tempura, eel, cream cheese, and cucumber topped with avocado and eel sauce

SPICY TUNA SANDWICH 18
Spicy tuna, scallions, masago, and spicy mayo

HARAJUKU 21
Shrimp tempura, spicy tuna, avocado, cream cheese layered on top with eel, avocados, eel sauce, and honey lime sauce

RAINBOW 17
Tuna, salmon, white fish, and avocado layered on top of a California roll

MAYBACH 26
Tuna, salmon, whitefish, cucumber, avocado, asparagus, krabstick, cream cheese, topped with eel, salmon, avocado, eel sauce, and honey lime sauce

B & B ROLL 24
Tuna, eel, avocado, cucumber, masago, and mayo. Topped with tuna, eel, avocado, and eel sauce.

HAWAIIAN ROLL 21
Coconut shrimp, pineapple, avocado, and cream cheese roll. Panko fried and topped with macadamia nuts and eel sauce.

CHEF'S ASSORTED DINNERS

BOAT FOR 1 35
7 Pieces Sushi + 9 Pieces Sashimi with one tuna roll

BOAT FOR 2 POPULAR 67
9 Pieces Sushi + 18 Pieces Sashimi with one tuna roll and one birthday roll

BOAT FOR 3 100
15 Pieces Sushi + 24 Pieces Sashimi with one tuna roll, one birthday roll, and one spicy tuna lovers roll

SASHIMI PLATTER 37
21 Pieces Assorted Sashimi

SUSHI OKE REGULAR 32
9 pieces nigiri + traditional tuna roll

SUSHI OKE DELUXE 37
11 pieces nigiri + spicy tuna roll

SUSHI OKE PREMIUM 120
10 piece nigiri set from Japanese Special Fish Board + Premium Handroll

CHIRASHI 35
Sashimi set on top on a bed of sushi rice

CHIRASHI PREMIUM 95
Sashimi set from Special Fish Board

UNAGI DON 37
Baked BBQ eel served over rice with seaweed salad and cucumber

TUNA OR SALMON DON 35
Choice of raw ahi tuna or salmon served over sushi rice.

POKE DON 32
Choice of tuna or salmon. Served with homemade poke sauce and garnished with crunchy tempura flakes, avocado, seaweed salad, and cucumber krabsalad over a bowl of white rice.

BLUEFIN SAMPLER 80
Akami, zuke, chu-toro, toro, and o-toro + torotaku hand roll.

BEVERAGES

SOFT DRINKS 4

Coca-Cola, Diet Coke, Sprite, Club Soda, or Ginger Ale.
Root Beer **45**

Calpico **65**

RAMUNE POPULAR JAPANESE SODA 5
Original, Strawberry, Orange, Melon, Grape, Lychee, Peach

BOTTLED WATER (Fiji) 7

SPARKLING WATER 45

APPLE JUICE 5

LEMONADE 5

ICED TEA (Fresh-Brewed) 45

SUPER GREEN TEA 8
Cold Green Tea (sweetened)

GREEN TEA (Loose Leaf Tea) 5

TRADITIONAL MATCHA TEA 6

BEER

BOTTLES

ASAHI **7**
KIRIN ICHIBAN **7**
KIRIN LIGHT **7**
MUSASHINO **9**
SAPPORO **8**
SAPPORO LIGHT **7**
SAPPORO (LG. CAN) **9**
ST. PAULI (non-alcoholic) **6**
BUD LIGHT **5**

DRAFT

ASAHI **7**
SAPPORO **7**

WINE

BY THE GLASS 8.5
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, and Plum Wine

SAKE

HOUSE HOT SAKE
Small **9** Large **14**

OZEKI DRY 375 ml 15
Dry sake with a refreshing fruity flavor and tastes best when served chilled.

SNOW BEAUTY 300 ml 18
Velvety in texture with a fragrance of freshly steamed rice. Creamy with a mild sweetness. Deliciously unique.

SENNENJYU 300 ml 30
Delicious mix of watermelon, banana, and sweet rice on the nose. Ripe strawberry and banana flavors

OTOKOYAMA 300 ml 27

This sake packs a dry, full-bodied taste with hints of dark plum/black cherry. Perfect flavor for pairing with Japanese sushi/sashimi.

HATSUMAGO 300 ml 30
Light, smooth, crisp and clean finish. Great palate cleanser. The smooth, clean characteristics of this Junmai sake's taste and aroma are not very common.

MU 300 ml 41
This fruity, dry Junmai Daiginjo has a delicate and brilliantly aromatic character. The aroma of green apples and Asian pear with a hint of resin complements its smooth and refreshing taste.

Please ask your server for our current selection of larger size sake bottles.

DESSERTS

Tempura Cheesecake | Tempura Banana
Tempura Ice Cream | Ice Cream | Mochi Ice Cream
Daifuku | Tofu Donut | Chestnut Cake

(CHECK OUT OUR DAILY FISH BOARD)

Extra condiments and substitutions will incur an additional charge.