



#ebisurestaurant

DINNER MENU

Monday Through Saturday
5:30 pm - 10:00 pm



@ebisujapanese



@ebisujapaneserestaurant

www.ebisurestaurant.com

APPETIZERS

EDAMAME
Soy beans with sea salt 7
Spicy garlic stir fry 9.5

AGÉ TOFU 7
Lightly fried tofu in tempura sauce

GYOZA 9
Minced pork and cabbage
pan fried dumplings (6 pieces)

SHUMAI 9
Shrimp steamed dumplings (6 pieces)

HARUMAKI 7.5 HOMEMADE
Fried spring rolls with vegetables (3 pieces)

YAKITORI 9.5
Grilled chicken skewers
with teriyaki sauce (3 pieces)

KAMA 15
Choice of baked salmon or
yellowtail collar with ponzu sauce

SPICY CALAMARI 13
Fried calamari tossed with spicy sauce

OSHINKO 7.5
Assorted Japanese pickles or kimchi

TAKO YAKI 9.5
Minced octopus and cabbage in a
Japanese hushpuppy with mayo
and tonkatsu sauce. Topped with
bonito flakes (6 pieces)

KANI-AGÉ 12
Softshell crab on a bed of
spring mix with ponzu sauce

KARA-AGÉ 13
Lightly fried garlic and ginger
soy marinated chicken thighs

TEMPURA APPETIZER 12
Choose one of the following:
- Chicken and Vegetables
- Shrimp and Vegetables
- Vegetables Only

JUMPING SHRIMP 12
Bite-sized crispy shrimp tossed
in a spicy mayo drizzle

NASU BITSASHI 12
Japanese braised eggplant
and zucchini

OKONOMIYAKI 15
Japanese savory pancake
served with vegetables

TATAKI 16
Seared tuna or beef
with a ponzu drizzle

GROUPEY FINGERS 16
Tempura fried grouper strips on
a bed of spring mix with an eel
sauce and honey lime drizzle

POKE CHIP 16
Tuna poke with wonton
chips on the side

HAMACHI JALAPEÑO 23
Fresh hamachi slices with
jalapeño and ponzu sauce

SASHIMI APPETIZER 15
Three Pieces each of tuna,
salmon, and whitefish (9 pieces)

WAGYU ROBATA 68
Thinly sliced A5 tenderloin with hot stone
CAUTION: Do not touch hot stone

PORK BUNS 9.5
Steamed pork and mushroom buns

SCALLOP CARPACCIO 25
Thinly sliced scallop dressed with olive oil,
sea salt, and lemon juice

SOUPS

MISO SOUP 3
Tofu, scallions, and seaweed

SUIMONO SOUP 4
Clear broth with mushrooms
and imitation crab

EBISU SOUP 7
Fish broth with seaweed,
scallions, and udon noodles

GYOZA SOUP 9
Fish broth with pork
dumplings and vegetables

SEAFOOD MISO SOUP 12
Miso broth with vegetables,
calamari, shrimp, scallop, and fish

NABEYAKI 19.5
Udon, egg, krabstick, shiitake, nappa
cabbage, and a shrimp tempura

TEMPURA UDON/SOBA 19.5
Krabstick, shiitake, nappa cabbage,
and a shrimp tempura.
Zaru soba/udon available.

RAMEN 18
Choice of Tonkotsu, Miso, or Shoyu.
Served with soft boiled egg, chashu,
bamboo shoots, wood ear mushrooms,
and scallions.

SALADS

HOUSE SALAD 6
Iceberg lettuce, carrots, red
cabbage, and romaine lettuce

SEAWEED SALAD 8
Wakame salad with sesame oil

SPICY SEAFOOD SALAD 14
Conch, octopus, and whitefish
in our house ponzu dressing

SASHIMI SALAD 25
CHEF'S CHOICE.
Assorted sashimi over mixed greens.
Served with house made onion dressing

SUNOMONO 14
Octopus, shrimp, conch, and
cucumbers in our house ponzu dressing

TUNA AVOCADO SALAD 13
Chopped ahi tuna, avocados, with a
honey lime dressing

SESAME CABBAGE 9
Garlic, salt, and sesame oil

ENTREES

Served with miso soup or house salad

RAINBOW STIR-FRY 23
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 21
Homemade teriyaki glazed chicken
served on a bed of rice with
steamed vegetables

TERIYAKI SALMON 28
Teriyaki glazed salmon with a side
of rice and steamed vegetables

HAWAIIAN AHI TUNA 28
Sesame crusted ahi tuna, cooked
rare then served with steamed
vegetables and rice

SUKIYAKI 28
Choice of chicken or beef with
clear noodles, nappa cabbage,
carrots, shiitake, tofu, and rice

KATSU 23
Fried chicken or pork cutlet with a side
of rice and traditional tonkatsu sauce

KATSU DON 26
Fried chicken or pork cutlet braised
with onions in a sweet and savory sauce
topped with eggs and served over rice

KATSU CURRY 23
Choice of chicken or pork cutlet
laid on a bed of rice with traditional
Japanese curry gravy on top

GYUDON 21
Simmered beef and onions
on a bed of rice

SHIITAKE NOODLES 21
Spaghetti noodles and shiitake
mushrooms in a creamy garlic sauce
(Add chicken or shrimp \$6)

YAKI UDON 21
Udon stir fried with mixed
vegetables in a soy based sauce
(Add chicken, shrimp, and steak \$6)

YAKI SOBA 21
Choice of egg or buckwheat
noodles stir fried with mixed
vegetables in a soy based sauce
(Add chicken, shrimp, and steak \$6)

TEMPURA DINNER 23
Choice of six pieces of chicken or
shrimp with six assorted vegetables.

JAPANESE GARLIC SHRIMP 27
Pan fried shrimp and garlic served
with broccoli, carrots, and rice

JAPANESE BIBIMBOP 28
BBQ beef bowl with bean sprouts, blanched
spinach, shredded carrots, and kimchee

Extra condiments will incur an additional charge.
An automatic gratuity charge will be added to your bill for parties of 5 or more.

Please inform your server of any food allergies or special dietary restrictions.
We proudly offer many vegetarian and vegan options.

SUSHI ROLLS

VEGETABLE 7

Cucumber, carrot, avocado, and asparagus

CALIFORNIA 8

Krabstick, avocado, and cucumber

J.B.SALMON 10

Cream cheese, and green onions

PGA 8

Salmon, red ginger, and asparagus topped with seaweed flakes

SHRIMP TEMPURA 8

Tempura shrimp, sesame seeds, and eel sauce

CARIBBEAN (6 Pcs) 10

Conch, mayo, and flying fish eggs

HAMACHI SCALLION (6 Pcs) 9

Yellowtail and green onions

SPICY TUNA 10

Spicy tuna, scallions, and flying fish eggs

DOUBLE FANTASY 11

Yellowtail, tuna, and scallions with flying fish eggs

LIGHT MY FIRE 11

Spicy salmon, tempura flakes, and flying fish eggs

DANCING EEL 14

California roll topped with eel and eel sauce

NARUTO MAKI (6 Pcs) 13

Salmon, krabstick, avocado, flying fish eggs, scallions, and cream cheese wrapped in cucumber

CALLE OCHO 14

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

AMERICAN IDOL 17

Tuna, scallions, cream cheese, krabstick, asparagus, and eel sauce, panko fried.

EVEREST 14

Tempura grouper, avocado, and mayo with coconut flakes

PAPER MOON 14

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

CRUNCHY SALMON 17

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

GAGA 15

Spicy shrimp, cream cheese, mango, avocado, and cucumber topped with colorful flying fish eggs

MAYFLOWER 16

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

NINJA 16

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

SALMON LOVERS 17

Spicy salmon, krabstick, and avocado topped with salmon and tempura flakes

HURRICANE 18

Baked conch, mushrooms, and onions in a garlic mayo, laid on a California roll topped with fish eggs and scallions

MIRACLE 18

Yellowtail, tuna, salmon, shrimp tempura, pickled jalapeño topped with flying fish eggs and coconut flakes

LOBSTER 28

Lobster, mushroom, and onion baked in a garlic mayo with fresh avocado and topped with flying fish eggs

TSUNAMI 25

Shrimp tempura, soft shell crab, avocado, cream cheese, and cucumber topped with torched salmon, eel sauce, honey lime sauce, flying fish eggs, and scallions

LOCAL FAVORITIES

BIRTHDAY 12

Shrimp tempura, eel, sesame seeds and eel sauce

SPIDER 13

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

EBISU 17

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

DRAGON ROLL 18

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

SPICY TUNA SANDWICH 17

Spicy tuna, scallions, flying fish eggs, and spicy mayo

HARAJUKU 20

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

RAINBOW 16

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

MAYBACH 25

Salmon, white tuna, cucumber, avocado, asparagus, krabstick, cream cheese, topped with eel, salmon, avocado, eel sauce, and honey lime sauce

B & B ROLL 23

Tuna, eel, avocado, cucumber, masago, and mayo. Topped with tuna, eel, avocado, and eel sauce.

HAWAIIAN ROLL 20

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

Extra condiments and substitutions will incur an additional charge.

SUSHI DINNERS

BOAT FOR 1 33

Chef's Assortment
7 Pieces Sushi and 9 Pieces Sashimi
With one tuna roll

BOAT FOR 2 POPULAR 65

Chef's Assortment
9 Pieces Sushi and 18 Pieces Sashimi
With one tuna roll and one birthday roll

BOAT FOR 3 98

Chef's Assortment
15 Pieces Sushi and 24 Pieces Sashimi
With one tuna roll, one birthday roll, and one spicy tuna sandwich

SASHIMI BOAT 35

Chef's Assortment
21 Pieces Assorted Sashimi

SUSHI OKE REGULAR 30

9 pieces nigiri with a traditional tuna roll

SUSHI OKE DELUXE 35

11 pieces nigiri with a spicy tuna roll

CHIRASHI 33

CHEF'S ASSORTMENT
Sashimi set on top on a bed of sushi rice

UNAGI DON 35

Baked BBQ eel served over rice with seaweed salad and cucumbers

TUNA OR SALMON DON 33

Choice of raw ahi tuna or salmon served over sushi rice.

POKE DON 30

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

OMAKASE (お任せ) Market Price

CHEF'S CHOICE

SIDES

WHITE RICE Steamed 3

BROWN RICE Steamed 4

SUSHI RICE 6

Vinegar mixed rice with seaweed salad and cucumbers on top

BEVERAGES

SOFT DRINKS 3.5

Coca-Cola, Diet Coke, Sprite, Club Soda, or Ginger Ale.
Root Beer, or Calpico 4

RAMUNE POPULAR JAPANESE SODA 4

Original, Strawberry, Orange, Melon, Grape, Lychee, Peach

BOTTLED WATER Fiji 6

SPARKLING WATER 4.5

APPLE JUICE 4

LEMONADE 4.5

ICED TEA Fresh-Brewed 4

SUPER GREEN TEA 7.5

Cold Green Tea (sweetened)

GREEN TEA Loose Leaf Tea 4.5

TRADITIONAL MATCHA TEA 5.5

BEER

BOTTLES

ASAHI 7

KIRIN ICHIBAN 7

KIRIN LIGHT 7

MUSASHINO 9

SAPPORO 8

SAPPORO LIGHT 7

BUD LIGHT 5

ST. PAULI (non-alcoholic) 6

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 8 Large 13

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.

KAGATOBI 300 ml 25

A well structured, clean sake that is simultaneously dry and rich, with a refreshing hint of cucumber.

SENNENJYU 300 ml 30

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

MAKIRI 300 ml 28

Clean and deep flavor. Sharp aftertaste with extra dryness. Perfect with sushi and other seafood dishes.

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 32

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