

small PLATES

EDAMAME - 4

boiled Japanese soybeans tossed with sea salt

SEAWEED SALAD - 5

blended with sesame seeds and sesame oil

CHEESE WONTONS - 5.5

fresh basil, mozzarella and smoked gouda cheese wrapped in wonton and deep fried... drizzled with wasabi-honey

EGGPLANT WITH MISO SAUCE - 5

asian eggplant, sweet miso sauce, chili peppers

BEEF SPRING ROLL - 7

havarti cheese, spinach and ground beef, served with mustard-soy sauce

KIMCHI PORK - 7

thinly sliced pork sautéed with napa kimchi

FRIED OYSTERS - 7.5

panko breaded and deep fried, served with tonkatsu sauce and Japanese mayo

CRAB SHUMAI - 5

steamed crab filled dumplings, served with spinach vinaigrette, hot mustard and chili oil

PORK GYOZA - 5

steamed and pan fried pork pot stickers served with chili ponzu sauce

VEGETABLE TEMPURA - 6

assorted vegetables lightly battered and deep fried

SHRIMP TEMPURA - 7.5

shrimp and vegetables lightly battered and deep fried (SHRIMP ONLY - 9)

YAKITORI - 4

skewered chicken breast grilled and served with your choice of teriyaki sauce, salt or daikon chili sauce

STEAMED MUSSELS - 8

mussels steamed in sake with ginger and garlic

AGEDASHI TOFU - 4

deep fried tofu served in tempura sauce

KIMPIRA GOBO - 4

burdock cooked in sweet soy sauce with chili peppers

HAMACHI KAMA- 9

broiled hamachi collar, drizzled with teriyaki sauce (allow 20 min to cook)

OYSTER MUSHROOM- 8

oyster mushroom, asparagus, spinach and garlic sautéed together with soy-butter sauce

JAPANESE CARPACCIO

Thinly sliced sashimi topped with green onion and fresh ginger. Drizzled with hot sesame oil and soy sauce. Exquisite!

WHITE TUNA..... 12

RED TUNA..... 15

HAMACHI..... 16

COMBO..... 17

KUSHIKATSU

skewered, coated with panko and deep-fried. Served with hot mustard infused Japanese Worcestershire sauce (2 pc)

BEEF..... 5

CHICKEN 5

PORK..... 5

SALMON 5.5

SHRIMP..... 5

ONION..... 3

KABOCHA SQUASH 4

EGGPLANT 4

COMBO..... 11

(SHRIMP, BEEF, CHICKEN, SQUASH, ONION, EGGPLANT)

SIDE ITEMS

MISO SOUP OF THE DAY - 2

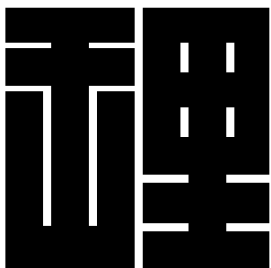
SALAD WITH GINGER DRESSING - 3

STEAMED RICE - 2

JAPANESE PICKLES - 3

NAPA KIMCHI - 3

DAIKON KIMCHI - 3



OKOSAMA [KIDS] MENU

OKOSAMA LUNCH - 6

chicken teriyaki, steamed rice, vegetable tempura and dessert

OKOSAMA DINNER - 6

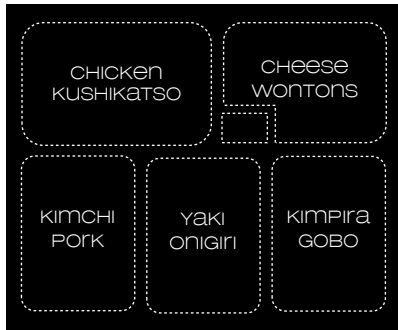
chicken katsu, edamame, rice and dessert

OKOSAMA UDON - 4

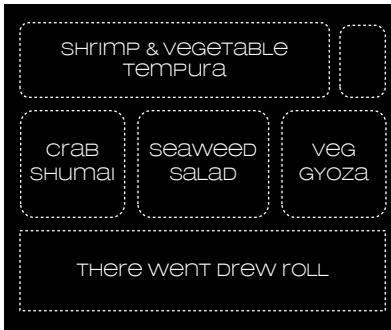
udon noodles without soup, edamame and dessert

BENTO BOX

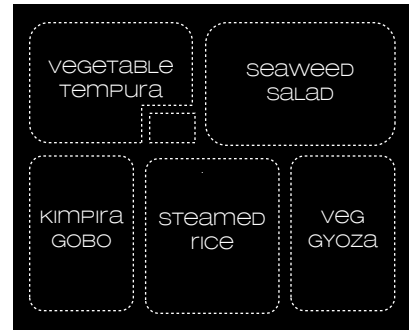
SERVED WITH SIDE SALAD WITH GINGER DRESSING AND MISO SOUP



MAIDO SPECIAL - 30



TEMPURA - 25



VEGETARIAN - 20

RICE & NOODLES

UNADON - 13

broiled eel and egg crepe over steamed rice

YAKI ONIGIRI - 3

grilled rice ball seasoned with mirin, soy, and sesame seeds

TEMPURA UDON OR SOBA - 13

shrimp and vegetable tempura, served with udon or soba (buckwheat) noodle soup*

- VEGETABLE TEMPURA ONLY..... 13
- SHRIMP TEMPURA ONLY..... 13
- NO TEMPURA..... 8

*Substitute green tea noodles \$1

ZARU SOBA - 13

buckwheat noodles served very cold with traditional sauce, grated ginger and scallions. Shrimp and vegetable tempura served on the side*

- VEGETABLE TEMPURA ONLY..... 13
- SHRIMP TEMPURA ONLY..... 13
- NO TEMPURA..... 8

*Substitute green tea noodles \$1

SALMON CHAZUKE - 7

grilled salmon over rice, served with green tea to pour over dish

VEGETABLE CHAZUKE - 6.5

assorted pickled vegetables over rice, served with green tea to pour over dish

NIGIRI SUSHI/SASHIMI

TAMAGO sweet egg omelet	3/4	UNAGI freshwater eel	5/6.5
SHIRO MAGURO white tuna	4/6	KANIKAMA crab stick	3/5
HAMACHI yellow tail	5/7	HOTATE jumbo scallop	4/6.5
MAGURO tuna	5/7	AMA EBI sweet shrimp GF	6/8
TAI red snapper	4/6	EBI jumbo tiger shrimp	3/5
TAKO octopus	4/5.5	SAKE salmon	4.5/6.5
IKA squid	4/5.5	TORO SAKE fatty salmon, lightly torched	5/6.5
SHIME SABA marinated mackerel	4/5.5		

20% Gratuity added to parties of 7 or more
 15% Gratuity added to any credit card receipt not left at the table
 Consuming raw foods may increase risk of food borne illness

COMBINATION PLATES

SASHIMI : A red tuna, salmon, red snapper - 11

SASHIMI : B hamachi, white tuna, salmon - 12

SASHIMI : C red tuna, hamachi, white tuna - 13

SASHIMI : D ama ebi, ika, tako, scallop - 17

SASHIMI : E red tuna, hamachi, salmon, white tuna, red snapper, scallop - 28

CHEF YU'S MADNESS - 50

red tuna, hamachi, salmon, white tuna, red snapper, saba, scallop, octopus, ika

TOKI'S FAVORITE - 16

shrimp tempura roll, ½ spicy crab, 1 piece of salmon nigiri, unagi nigiri, and tamago nigiri

JIM'S SPECIAL - 19

unagi sashimi, 1 piece of white tuna nigiri, hamachi nigiri, 2 pieces of red tuna nigiri

VEGETARIAN & VEGAN SUSHI

THE DRAGON REBORN - 8

cucumber, kanpyo, avocado inside/roasted yellow and red pepper outside

EMERALD ECSTASY - 9

roasted yellow pepper, roasted garlic inside/avocado outside

HARMONY - 8

daikon radish, shitake mushroom inside/roasted red pepper, avocado outside

TOFU KATSU ROLL - 7

deep fried panko breaded tofu inside, avocado slices outside

OYSTER MUSHROOM TEMPURA ROLL - 7

THE POPE - 8

roasted garlic, avocado and cream cheese inside, basil outside

MOJO ROLL - 7

cream cheese, shiitake, avocado... tempura fried

KING LOUIS - 7

fresh mozz cheese, mango and avocado inside/roasted red pepper and basil outside

TAMAGO ROLL - 4

sweet egg omelet

SUZIE Q - 6

garlic, basil, mozz cheese with tempura crunchy

CHA-CHA ROLL - 8

asparagus and jalapeno, yellow pepper and avocado outside

ITALIAN ROLL - 5

roasted red pepper, roasted garlic, avocado

INARI - 4

sweet tofu pockets filled with sushi rice and shitake mushrooms (2 pc)

HARLEY QUINN - 6

jalapenos, cucumber, avocado served over hot sauce

MANGO ROLL - 5

ROASTED RED PEPPER ROLL - 4

ROASTED YELLOW PEPPER ROLL - 4

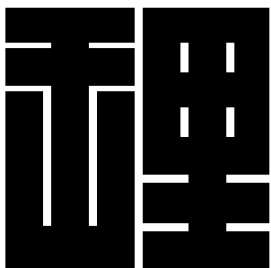
SHITAKE MUSHROOM ROLL - 4

SWEET TOFU ROLL - 3

AVOCADO ROLL - 5

CUCUMBER ROLL - 3

KANPYO ROLL - 3



AVOCADO - 4
ROASTED RED PEPPER - 3
ROASTED YELLOW PEPPER - 3

vegan nigiri

maki sushi

COOKED MAKI SUSHI

KING NEPTUNE - 13

grilled tuna inside/toro sake, jumbo scallop torched on outside. Drizzled with chili oil.

THE GREAT SERPENT - 14

unagi tempura inside/unagi, avocado outside

THE DRAGON KING'S DAUGHTER - 13

shrimp tempura inside/unagi, avocado outside

THE SCOTTISH GARDENER - 12

Osaka blue tuna inside/toro sake, white tuna torched outside

NANA'S EXCURSION - 10

chicken karaage inside/avocado outside

SPICY LOBSTER SALAD ROLL - 8

lobster mixed with spicy mayonnaise inside/avocado outside

DRAGON BREATHING FIRE - 8

Osaka blue tuna, roasted red pepper, scallions, spicy miso, sriracha

OSAKA BLUE ROLL - 7

slow cooked tuna with many flavors

FUTOMAKI - 8

crab meat, tamago, spinach, cucumber, avocado, kanpyo, sakura denbu, shitake mushroom

ITALIAN BAGEL ROLL - 8

grilled salmon, cream cheese, roasted red pepper, roasted garlic

SPICY GARLIC SHRIMP - 8

tiger shrimp, roasted garlic, scallion, and sriracha

LOLO ROLL - 13

shrimp tempura, spicy crab on the inside. Topped with tuna tataki and avocado. drizzled with spicy mayonnaise and ponzu

THE EX ROLL - 9

red snapper tempura, cream cheese, avocado on the inside. Topped with fried crab, spicy mayonnaise and eel sauce

CRUNCH ROLL - 9

spicy crab and tempura flakes on the inside. Topped with shrimp, drizzled with honey wasabi mayonnaise and eel sauce

ACE ROLL - 6

grilled salmon, cucumber, avocado

CALIFORNIA ROLL - 5

crab, cucumber, avocado

SPICY GRILLED TUNA ROLL - 7

grilled tuna, scallions, sriracha

SPICY GRILLED SALMON ROLL - 7

grilled salmon, scallions, sriracha

UNAGI ROLL - 7

freshwater eel with avocado or cucumber

SPICY CRAB ROLL - 5

SALMON SKIN - 4

GRILLED SALMON ROLL - 7

GRILLED TUNA ROLL - 7

FRIED MAKI SUSHI

SPIDER ROLL - 8

deep-fried soft shell crab, mixed greens, drizzled with eel sauce

YOSHI'S EVOLUTION - 8

unagi, crab, tamago, avocado, tempura battered, deep-fried

MIGRATING HIGHLANDER - 8

fried roll filled with salmon, roasted garlic, roasted red pepper, avocado, tempura battered, deep-fried, drizzled with chili oil

THERE WENT DREW - 8

fried roll filled with salmon, crab, cream cheese, avocado, tempura battered, deep-fried

FRIED OYSTER ROLL - 7

cooked roll filled with fried oysters, served with tonkatsu sauce

SHRIMP TEMPURA ROLL - 6

shrimp tempura, mixed greens, drizzled with eel sauce

SUSHI KATSU - 6

crab meat, avocado, roasted red pepper, breaded in panko, deep-fried

KATY-KATY BANG-BANG - 9

spicy garlic shrimp, bacon, cream cheese, tempura battered and deep fried. drizzled with spicy mayonnaise

RED SNAPPER TEMPURA - 5

maki sushi

UNCOOKED MAKI SUSHI

HEDONISM - 14

spicy tuna, avocado inside/unagi, hamachi outside

NIRVANA - 14

jumbo scallop, roasted yellow pepper inside, hamachi/avocado outside. Drizzled with truffle oil.

AMBROSIA - 12

jumbo scallop, avocado inside/red tuna, white tuna, hamachi outside

THE LOTUS UNFOLDING - 12

hamachi, avocado inside/unagi, roasted yellow pepper outside

THE HAWK - 12

spicy crab, salmon inside/white tuna, hamachi outside. Served over sriracha

THE JADE DRAGON - 13

red tuna inside/red tuna, avocado outside

THE RED DRAGON - 13

red tuna inside/red tuna, roasted red pepper outside

THE SON OF THE JADE DRAGON - 12

red tuna inside/salmon, avocado outside

ROMANCING THE DRAGON - 12

unagi, avocado inside/white tuna, roasted yellow pepper outside

CITRUS HEAT - 11

red tuna, jalapenos, sriracha inside/roasted red pepper, shaved lime outside. Drizzled with Japanese mayonnaise.

DRAGON CHASING SUNLIGHT - 12

salmon, tamago inside/salmon, roasted red pepper outside

ROMAN HOLIDAY - 12

Italian roll inside/red tuna, white tuna, avocado outside

BAGEL ROLL - 7

salmon, roasted garlic, cream cheese

NEMO'S REVENGE - 11

red snapper, octopus, roasted garlic, green onion, sriracha inside/avocado, roasted yellow pepper outside

BUIKE MONSTER - 9

roasted garlic, scallions, avocado, and white tuna. Drizzled with eel and chili sauce.

ROMANTIC JOURNEY - 9

mango, scallop, roasted red pepper wrapped in colorful soy sheet

SUNSHINE INFUSION - 8

yellow tail infused with orange and lemon zest, wrapped in colorful soy sheet

SERENDIPITY - 10

spicy crab, roasted garlic inside/uncooked salmon and avocado outside

RAINBOW ROLL - 12

California roll inside/salmon, red snapper, white tuna, and red tuna outside

NEGI HAMA - 7

hamachi and green onion

SABOR CON FUEGO - 8

spicy red tuna and fresh jalapenos, topped with sriracha

SALMON ROLL - 5

SPICY SALMON ROLL - 7

RED SNAPPER ROLL - 5

SPICY RED SNAPPER ROLL - 7

TUNA ROLL - 5

SPICY TUNA ROLL - 7

WHITE TUNA ROLL - 5

SPICY WHITE TUNA ROLL - 7

SPICY YELLOW TAIL ROLL - 8

SABA ROLL - 5

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MOCHI - 3

flavored ice cream encased in mocha (daily selections vary)

ICE CREAM ONE SCOOP - 2 / TWO SCOOPS - 3

green tea, red bean, plum wine, ginger, and vanilla

TAIYAKI ICE - 4

vanilla ice cream and sweet red beans encased in a light, fish shaped pastry

DESSERTS

