

# vegetables

edamame --- *boiled Japanese soybeans tossed with sea salt...served cold* - 4

kimpira gobo --- *burdock, a carrot style root vegetable, is stewed in sweet soy sauce with chili peppers and then topped with shichimi (seven chili pepper powder)... one of the most popular home cooking dishes in Japanese cuisine* - 4

hiyayakko --- *cold tofu in ice water served with seasoned soy sauce, ginger and scallions* - 5

vegetable tempura --- *assorted vegetables lightly battered and deep fried* - 6  
*(mix grated daikon and ginger into the tempura sauce for extra flavor)*

avocado tempura --- *delicious green avocado, tempura style* - 5  
*(mix grated daikon and ginger into the tempura sauce for extra flavor)*

agedashi mochi or tofu --- *deep fried tofu or mochi (soft rice cake) served in tempura sauce* - 4<sup>50</sup>

sushi croquettes --- *panko breaded and fried potato cakes, infused with wasabi, soy sauce and gari (pickled ginger)* - 3<sup>75</sup>

eggplant with miso sauce --- *fried asian eggplant sautéed with sweet miso sauce and chili peppers* - 5

seaweed salad --- *assorted seaweeds blended with sesame seeds and sesame oil dressing* - 5

vegetable gyoza --- *fried vegetable filled dumplings served with chili ponzu sauce* - 4

jalapeno peppers --- *tempura sushi style fresh jalapeno and cream cheese served with sweet chili sauce* - 5

# meats

chicken karaage --- *tender dark meat chicken marinated in sake and soy sauce, then deep fried...succulent - 5<sup>50</sup>*

pork gyoza --- *homemade pork dumplings, pan fried with sesame oil and served with chili ponzu sauce - 5*

ginger pork --- *thin sliced pork marinated in ginger sauce and then sautéed to perfection - 6*

kimchi pork --- *thin sliced pork sautéed with kimchi...a very popular izakaya dish in Japan - 6<sup>50</sup>*

chili chicken --- *tender chicken breast grilled until moist and tasty, served with a chili infused grated daikon ponzu sauce - 7*

orange teriyaki chicken --- *luscious dark meat chicken grilled with oranges and teriyaki sauce...served over steamed rice - 8*

havarti & beef spring roll --- *havarti cheese, spinach & beef inside a spring roll...fried & served with mustard infused soy sauce - 7*

# seafood

**fried oysters** --- *fresh oysters breaded with panko and deep fried...served with tonkatsu sauce and Japanese mayonnaise - 7*

**shrimp tempura** --- *jumbo shrimp and assorted vegetables, lightly battered and deep fried - 7<sup>50</sup>*  
*(mix grated daikon and ginger into the tempura sauce for extra flavor)*

**tuna sashimi with avocado** --- *cubed uncooked tuna and avocado are flash marinated in a wasabi infused soy sauce, then served on a bed of crunchy daikon radish - 16*

**Japanese carpaccio** --- *thin sliced yellowfin tuna, white tuna or yellowtail hamachi topped with green onions and fresh ginger...then drizzled with hot sesame oil and drops of soy sauce...exquisite*

**white tuna** --- 11   **red tuna** --- 14   **hamachi** --- 15   **combo** (all three fish) --- 16

**wasabi salmon** --- *grilled salmon topped with a wasabi cream sauce - 8<sup>50</sup>*

**crab cream croquettes** --- *crab meat blended with a rich cream sauce...breaded with panko and fried...served with tonkatsu sauce and Japanese mayonnaise - 3<sup>75</sup>*

**crab shumai** --- *crab filled dumplings, steamed and served with a spinach vinaigrette, hot mustard and chili oil - 5*

**sashimi spring roll** - *field greens, cucumber, avocado, salmon and white and red tunas rolled in rice paper... served with ginger sauce, ponzu and sweet chili sauce - 8*

**tako-yaki** --- *grilled wheat cakes molded into a ball w/ octopus, green onion & pickled ginger inside. served with tonkatsu sauce and seaweed shakes. this is "THE" Osaka food - 5*

**ika sansai** --- *smoked squid salad with mountain vegetables - 6*

# kushikatsu

Very popular at sake bars in Japan, kushikatsu is basically anything skewered, coated with panko and then deep fried. Ours is served with a hot mustard infused Japanese Worcestershire sauce for dipping...  
each individual order comes with two sticks.

combo --- shrimp, beef, chicken, kabocha, onion and eggplant --- 10<sup>50</sup>

shrimp --- 4<sup>50</sup> salmon --- 5 beef --- 4<sup>50</sup> pork --- 4<sup>50</sup> chicken --- 4<sup>50</sup>  
kabocha squash --- 3<sup>50</sup> asian eggplant --- 3<sup>50</sup> onion --- 3

# rice and noodles

unadon --- broiled eel and egg crêpe over steamed rice...served with miso soup of the day - 13

salmon chazuke --- grilled salmon over steamed rice, served with green tea on the side for pouring  
over the rice and salmon - 6<sup>50</sup>

vegetable chazuke - assorted pickled vegetables and shiso sprouts over steamed rice...  
served with green tea - 6

yaki onigiri --- grilled rice ball...the rice is seasoned with mirin (sweet rice wine vinegar), soy  
sauce and crushed sesame seeds...grilled to order and served with Japanese  
pickles...you won't believe how good it is - 3<sup>50</sup>

beef yaki-onigiri - beef sautéed w/ Korean BBQ sauce mixed with steamed rice and grilled  
with sesame oil - 4<sup>50</sup>

tempura udon or soba --- shrimp and vegetable tempura, served with udon or soba (buckwheat)  
noodle soup - 13

zaru soba --- buckwheat noodles served very cold with traditional dipping sauce, grated ginger and  
scallions...shrimp and vegetable tempura on the side - 13

ADD \$1<sup>00</sup> TO SUBSTITUTE GREEN TEA SOBA NOODLES

# bento box combinations

served with miso soup of the day, green salad and Japanese pickles  
no substitution

chicken lovers --- *chicken teriyaki, chicken kushikatsu, chicken karaage, kimpira gobo and steamed rice - 19*

tempura --- *shrimp and vegetable tempura, salmon teriyaki, kimpira gobo, fried vegetable gyoza and a there went Drew roll - 24*

Maido special --- *ginger pork, shrimp and vegetable tempura, wasabi salmon, crab shumai, seaweed salad and steamed rice - 29*

## options for children

okosama lunch --- *chicken teriyaki, crab cream croquette, rice ball and dessert - 6*

okosama dinner --- *shrimp and vegetable tempura, chicken karaage, rice ball and dessert - 6<sup>50</sup>*

okosama sushi --- *shrimp nigiri, ace hand roll, inari, chicken karaage and dessert - 9<sup>50</sup>*

okosama udon --- *udon noodles served hot (not a soup) - 3*

## desserts

ice cream scoops --- choice of green tea, ginger, plum wine, red bean or vanilla

two scoops --- 3<sup>50</sup>

one scoop --- 2

mochi ice --- flavored ice cream encased in mochi, your choice of green tea, mango, strawberry, or red bean (daily selections may vary) --- 3

taiyaki ice --- vanilla ice cream and sweet red beans encased in a light, fish shaped pastry --- 3<sup>25</sup>

maki ice --- vanilla ice cream and mangos rolled in a colorful soy wrapper...sliced into 8 pieces and served like sushi (looks like sushi, tastes like dessert) --- 3<sup>75</sup>

## side dishes

steamed rice --- 1<sup>75</sup>

*(we cook all our rice in small batches to insure maximum freshness)*

miso soup of the day --- 2

green salad --- 3

Japanese pickles --- 2<sup>75</sup>

dressing/sauce --- .75

Kimchi (nappa cabbage) --- 3

daikon kimchi --- 3

gari (pickled ginger) --- 1<sup>50</sup>

## beverages

coke, diet coke, sprite --- 2

iced tea --- 2

hot tea --- 2

(ASK YOUR SERVER FOR HOT TEA OPTIONS)

# sushi

## nigiri sushi

ama ebi (*sweet shrimp*) - 6<sup>50</sup> hamachi (*yellowtail*) - 5 maguro (*tuna*) - 5  
unagi (*freshwater eel*) - 4<sup>50</sup> toro sake (*fatty salmon, lightly torched*) - 5  
shiro maguro (*white tuna*) - 4 hotate (*jumbo scallop*) - 4 ebi (*jumbo tiger shrimp*) - 4  
sake (*salmon*) - 4<sup>50</sup> torigai (*arctic surf clam*) - 3<sup>50</sup> tai (*red snapper*) - 3<sup>50</sup>  
tako (*octopus*) - 3<sup>50</sup> ika (*squid*) - 3<sup>50</sup> saba (*marinated mackerel*) - 4  
kani (*crab fish cake*) - 3 tamago (*sweet omelet*) - 3<sup>50</sup>

## uncooked maki-sushi

hedonism - *spicy tuna & avocado inside...unagi & hamachi outside* - 14  
nirvana - *jumbo scallop & roasted yellow pepper inside...hamachi & avocado outside, then drizzled with truffle oil* - 13  
ambrosia - *jumbo scallop & avocado inside...red tuna, white tuna & hamachi outside* - 12  
the lotus unfolding - *hamachi & avocado inside...unagi & roasted yellow pepper outside* - 12  
the hawk - *fiery drizzle underneath...spicy crab & salmon inside...hamachi & white tuna outside* - 12  
the jade dragon - *tuna roll inside...tuna & avocado outside* - 13  
the red dragon - *tuna roll inside...tuna & roasted red pepper outside* - 13  
the son of the jade dragon - *tuna roll inside...salmon & avocado outside* - 12  
romancing the dragon - *unagi & avocado inside...white tuna & roasted yellow pepper outside* - 12  
citrus heat - *jalapeños, red tuna & hot sauce chopped together inside...roasted red pepper & shaved limes outside...  
drizzled with Japanese mayonnaise* - 11  
dragon chasing sunlight - *salmon & tamago inside...salmon & roasted red pepper outside* - 11  
roman holiday - *Italian roll inside...red tuna, white tuna & avocado outside* - 12  
serendipity - *spicy crab & roasted garlic inside...salmon & avocado outside* - 10  
nemo's revenge - *tai, octopus, roasted garlic, green onion & hot sauce inside...avocado & roasted yellow pepper outside* - 10  
the buike-monster - *white tuna, roasted garlic, avocado & green onion inside...drizzled with eel & chili sauces* - 8<sup>50</sup>  
the romantic journey - *mango, scallop & roasted red pepper wrapped in a colorful soy sheet* - 9  
sunshine infusion - *yellow tail infused with orange & lemon zest, then wrapped in a colorful soy sheet...very refreshing* - 8  
bagel roll - *salmon, cream cheese & garlic* - 6  
negi hama - *hamachi and green onion* - 6  
spicy yellow tail roll - 7  
tuna roll - 5  
white tuna roll - 5  
salmon roll - 5  
red snapper roll - 4  
spicy tuna roll - 6<sup>50</sup>  
spicy white tuna roll - 6  
spicy salmon roll - 6  
spicy red snapper roll - 5

## fried maki-sushi

spider roll - *deep fried soft shell crab* - 8  
Yoshi's evolution - *tempura style...w/unagi, avocado, tamago & crab meat* - 8  
the migrating highlander - *tempura style...w/salmon, roasted garlic, roasted red pepper & avocado...drizzled w/ chili oil* - 8  
there went Drew - *tempura style...w/crab meat, salmon, cream cheese & avocado* - 8  
fried oyster roll - *fresh oysters, panko breaded and fried* - 7  
sushi katsu - *crab meat, avocado & roasted red pepper...breaded in panko, skewered and fried* - 6  
shrimp tempura roll - 5<sup>50</sup>

## cooked maki-sushi

- King Neptune – *grilled tuna inside...toro salmon & jumbo scallop torched over the outside...drizzled with chili oil* – 13  
the great serpent – *unagi tempura inside...unagi & avocado outside* – 13  
the dragon king's daughter – *shrimp tempura inside...unagi & avocado outside* – 12  
the Scottish gardner – *Osaka blue inside...toro sake & white tuna torched over the outside* – 11  
Nana's excursion – *chicken karaage inside...avocado over the outside* – 10  
spicy lobster salad roll – *lobster mixed with spicy mayonnaise inside...avocado outside* – 8  
dragon breathing fire – *Osaka blue with roasted red peppers, scallions, spicy miso & a fiery hot sauce* – 8  
Osaka blue – *slow cooked tuna with many flavors...delicious* – 7  
futomaki – *crab meat, tamago, spinach, cucumber, avocado, kanpyo, sakura denbu & shiitake mushroom* – 8  
Italian bagel roll – *grilled salmon, cream cheese, roasted red pepper & roasted garlic* – 7  
spicy garlic shrimp – *jumbo tiger shrimp, roasted garlic, scallions & chili sauce* – 7  
Ace roll (invented by Mr. Ace Ross) – *grilled salmon, cucumber & avocado* – 6  
spicy grilled tuna roll – *grilled tuna topped with scallions and chili sauce* – 6<sup>50</sup>  
unagi (freshwater eel) with avocado or cucumber – 6<sup>50</sup>  
spicy grilled salmon roll – *grilled salmon topped with scallions & chili sauce* – 6<sup>50</sup>  
grilled salmon roll – 6  
California roll – *crab meat, avocado & cucumber* – 4<sup>50</sup>  
spicy crab roll – 4<sup>50</sup>  
tamago – *home made sweet omelet* – 4

## veggie nigiri

- avocado – 3<sup>50</sup> roasted yellow pepper – 3 roasted red pepper – 3

## veggie maki-sushi

- the dragon reborn – *cucumber, kanpyo & avocado inside...roasted yellow & red peppers outside* – 8  
emerald ecstasy – *roasted yellow pepper & roasted garlic inside...avocado outside* – 9  
harmony – *daikon radish & shiitake mushroom inside...roasted red pepper & avocado outside* – 8  
mango roll – *mango wrapped in a colorful soy sheet* – 5  
Italian roll – *roasted red pepper, roasted garlic & avocado* – 4<sup>50</sup>  
kimchi roll – 4  
inari – *sweet tofu pockets filled with sushi rice & shiitake mushrooms...2pc* – 3<sup>50</sup>  
roasted yellow pepper roll – 4  
roasted red pepper roll – 4  
avocado roll – 4<sup>50</sup>  
shitake mushroom roll – 4<sup>50</sup>  
cucumber roll – 3  
kanpyo roll – 3  
sweet tofu roll – 3

## sushi combinations

- Loki's Favorite – *shrimp tempura roll & 1/2 a spicy crab roll w/ 3 pieces of nigiri...(salmon, unagi & tamago) miso soup* – 15  
Jim's Special – *unagi sashimi w/ 4 pieces of nigiri...(white tuna, 2 hamachi & 2 red tuna) miso soup* – 18

- extra ginger – .50  
substitute soy wrapper for nori – .75

# sashimi

hamachi - 6 maguro - 6 unagi - 6 hotate - 5<sup>75</sup> shiro maguro - 5<sup>50</sup> toro sake - 5<sup>50</sup>  
torigai - 5 sake - 4<sup>50</sup> tai - 4<sup>25</sup> tako - 3<sup>75</sup> ika - 3<sup>75</sup> saba - 3<sup>75</sup>

sashimi combo A - tuna, salmon & red snapper - 10

sashimi combo B - hamachi, white tuna & salmon - 11

sashimi combo C - tuna, hamachi & white tuna - 12

sashimi combo D - ama ebi, ika, tako, torigai & scallop - 16

sashimi combo E - tuna, hamachi, salmon, white tuna, red snapper & scallop - 22

Chef Yu's madness - (tuna, hamachi, salmon, white tuna, red snapper, saba, scallop, torigai, ama ebi, octopus & ika) - 35

## sashimi revolution

a little different from the traditional sashimi slices...please pick  
three (3) sauces and one (1) vegetable

vegetables --- shredded daikon radish, cucumbers, avocado,  
green onion, roasted red pepper & roasted yellow pepper

sauces --- gari-mayo, sesame aioli, avocado wasabi sauce, spicy soy sauce,  
yamasa organic soy sauce, Japanese mayonnaise & tamari soy sauce

combo F - tuna, salmon, red snapper - 15

combo G - tuna, salmon, hamachi - 18

combo H - hamachi, white tuna, red snapper - 17

combo I - tuna, salmon, hamachi, white tuna - 25

## extra for your sushi and sashimi

extra ginger - .50

substitute soy wrapper for nori - .75

gari-mayo, avocado wasabi, sesame aioli, or tamari - 1<sup>50</sup>

yamasa organic soy sauce, Japanese mayonnaise or  
spicy soy sauce - 1