



Omakase

Sushi

Omakase

150

Per Person
Minimum 2 orders

Premium

Omakase

200

Per Person
Minimum 2 orders

**Custom*

Omakase

350 & up

Per Person
Minimum 4 orders
*Pre Order Only

"Leave it to the Chefs"

– Our chefs construct a series of fresh tastings using their unique style, creativity and decades of Japanese fine dining experience with the finest ingredients and today's freshest fish.



Omakase orders must be placed at least 90 mins before closing; no substitution allowed

"O" Creation

"O" SIGNATURE SASHIMI SAMPLER

6 kinds of sashimi with house special sauce

6pc 27 / 12pc 53

JAPANESE A5 WAGYU STEAK (10oz)

MP

HALIBUT SASHIMI w/ TRUFFLE OIL 27

6 pieces of fresh halibut, with truffle oil, truffle paste, and a touch of sea salt and lemon juice

RED SNAPPER SASHIMI w/ YUZU MISO 23

6 pieces of red snapper with jalapeno, grated ginger/garlic, and yuzu miso

SALMON SASHIMI w/ GARLIC PONZU 24

6 pieces of salmon sashimi with ponzu sauce, garlic, spice, mustard dressing, chili pepper, and seaweed

BLUEFIN TUNA w/ CRISPY ONION 27

6 pieces of seared bluefin tuna with crispy onion, sesame, and ponzu sauce

PEACH SCALLOP 23

6 pieces of scallop with peach, plum sauce, and yuzu kosho

WILD CAUGHT MISO CHILEAN SEABASS 32

Served on iron skillet

SNAPPER /W CRISPY GARLIC 26

6 pieces of seared snapper with chili, garlic, and ponzu sauce

YELLOWTAIL SASHIMI w/ JALAPENO 26

6 pieces yellowtail with jalapeno and ponzu sauce

TORO FANTASY 38

6 pieces of seared bluefin toro sashimi with Japanese salsa

LIVE OYSTER 28

Fresh oysters with masago, green onion, ponzu sauce and a touch of tobasco

PREMIUM CHIRASHI 58

Assorted fresh fish of the day including Bluefin Tuna, Bluefin Toro, Salmon, Hokkaido Scallop, Yellowtail, Snapper, Sea Urchin, Wild Caught Blue Crab, Monk Fish Liver, Sweet Shrimp, Salmon Egg, and Special Imported Fish

SEAFOOD NABEYAKI UDON 28

Udon noodle soup with salmon, sweet shrimps, scallops, mussels, shiitake and white shimeji mushrooms, tofu, cabbage, green onions, and fish cake

Appetizer

EDAMAME / GARLIC EDAMAME 枝豆 / ガーリック枝豆	6 / 8
MIXED / SHRIMP TEMPURA ミックス天ぷら	15 / 18
VEGETABLE TEMPURA 野菜の天ぷら	12
SHISHITO PEPPER ししとう	12
SOFTSHELL CRAB ソフトシェルクラブ	21
CRISPY RICE WITH SPICY TUNA 揚げ酢飯 スパイシーツナのせ	15
ROCK SHRIMP TEMPURA エビ天ぷら クリーミーソース掛け	21
POT STICKERS (Vege/ Chicken) 野菜餃子	12
AGEDASHI TOFU 揚げ出し豆腐	12

Salad

SEAWEED SALAD 海藻サラダ	7
MIX GREEN SALAD グリーンサラダ	12
CUCUMBER SALAD キュウリのサラダ	7
TOFU SALAD 豆腐サラダ	12
JIDORI CHICKEN SALAD グリル地鶏チキンサラダ	23
WAGYU STEAK SALAD (US) グリル和牛ステーキサラダ	28
SALMON SKIN SALAD サーモンスキンサラダ	20
SASHIMI SALAD お刺身サラダ	28

Sushi / Sashimi

	Sushi	Sashimi		Sushi	Sashimi
WAGYU BEEF GRADE 5 和牛 A5等級	MP	MP	KING SALMON キングサーモン	12	24
UNI ウニ	MP	MP	SALMON BELLY トロサーモン	11	22
AJI (Spanish Mackerel) アジ	MP	MP	SALMON サーモン	9	18
BLUEFIN TORO 本マグロ大トロ	MP	MP	SWEET SHRIMP 甘エビ	14	28
BLUEFIN TUNA 本マグロ	12	24	SHRIMP エビ	9	18
YELLOWTAIL BELLY トロハマチ	13	26	SCALLOP ホタテ	10	20
YELLOWTAIL ハマチ	10	20	MONK FISH LIVER あん肝	12	24
GOLDEN EYE SNAPPER キンメダイ	14	28	FRESH WATER EEL ウナギ	10	20
RED SNAPPER 鯛	10	20	SQUID イカ	9	18
BLACK SNAPPER 黒鯛	10	20	OCTOPUS タコ	9	18
HALIBUT ヒラメ	11	22	SALMON EGG イクラ	11	22
BLACK COD エンガワ	10	20	MACKEREL サバ	9	18

Meat

JAPANESE A5 WAGYU STEAK (10oz)

日本のA5和牛ステーキ

US KOBE STEAK (GOLD GRADE) (8oz)

US神戸ステーキ

PRIME BONELESS SHORT RIB

特上カルビ

US WAGYU STEAK TERIYAKI (8oz)

US和牛ステーキ照焼き

JIDORI CHICKEN TERIYAKI (10oz)

地鶏チキン 照焼き

Rice

WHITE RICE

白米

BROWN RICE

玄米

WAGYU BEEF FRIED RICE

和牛の炒飯

Seafood

MP WILD CAUGHT MISO CHILEAN SEABASS 32

天然チリアンシーバス味噌漬け

48 WILD CAUGHT SEABASS THREE WAY 38

(Grilled, Baked, and Tempura Style)

天然チリアンシーバスの三種盛り

30 SEAFOOD DYNAMITE 26

(Baked Lobster, Shrimp and Scallop)

シーフードダイナマイト

32 BAKED LOBSTER TAIL 28

(Baked Lobster Tail with Masago)

ロブスターテールのオープン焼き

25 GRILLED YELLOWTAIL COLLAR 23

ハマチかまのグリル焼き

Side

3 MISO SOUP 4

味噌汁

4 MISO SOUP w / MIXED MUSHROOMS 7

ミックスきのこの味噌汁

48 Sautéed Vegetable 10

野菜のソテー

Basic Roll

Noodle

	Cut	Hand		
CALIFORNIA	10	9	SEAFOOD NABEYAKI UDON	28
BLUEFIN TUNA	15	12	“O”特製海鮮鍋焼きうどん	
SPICY TUNA	12	10	CHICKEN AND SHRIMP TEMPURA UDON	24
SHRIMP TEMPUR	14	11	鍋焼きうどん	
YELLOWTAIL	14	10	COLD SOBA WITH SHRIMP TEMPURA	22
SCALLOP	15	10	冷やし天ぷらそば	
SALMON	12	9	YAKISOBA (Add \$5 for Chicken/Shrimp)	20
SALMON SKIN	10	9	焼きそば(チキン追加 +\$5)	
VEGETABLE	8	7		
PHILADELPHIA	13	10		
SOFTSHELL CRAB	18	14		
NEGI TORO	18	15		
BLUE CRAB	23	14		
JAPANESE BURRITO	16	NA		

Specialty Roll

CRISPY LOBSTER

CA Roll (Soy Paper) with Lobster Tempura, Masago and Eel Sauce

BAKED LOBSTER / SCALLOP

CA Roll (Soy Paper) w/ Scallops or Lobster, Sautéed Onions, Mushrooms, Asparagus, Masago, Dynamite Sauce, and Eel Sauce

“O”

Bluefin Tuna, Yellowtail, Salmon, Blue Crab, Avocado, Asparagus Roll wrapped in Cucumber, topped with Caviar and Yuzu Ponzu

SASHIMI

Bluefin Tuna, Yellowtail, Salmon, Blue Crab, Avocado, Asparagus Roll wrapped in Soy Paper, topped with Caviar and Yuzu Ponzu

RAINBOW SPIDER

CA Roll with Soft Shell Crab inside, topped with assorted Chef Choice Fish with Masago and Eel Sauce

SEARED SASHIMI w/ Shrimp Tempura

Shrimp Tempura Roll topped with Bluefin Tuna or Salmon, Masago, Crispy Onions, Green Onions, Garlic Ponzu, Eel Sauce

B.T.S.T

Spicy Tuna Roll topped with Seared Bluefin Tuna, White Onions, Green Onions, and Garlic Ponzu Sauce

RAINBOW

CA Roll topped with assorted Chef Choice Fish

28

CRUNCH RED DRAGON

Shrimp Tempura Roll topped with Spicy Tuna, Masago, Crispy and Green Onions, Spicy Mayo, and Eel Sauce

28

SEARED YELLOWTAIL

Spicy Tuna Roll topped with Seared Yellowtail, Jalapeños and Garlic Ponzu Sauce

27

SECRET GARDEN

Vegetable Roll topped with Seared Snapper, Ikura, Chili Crisp Garlic, Sea Salt, Yuzu Miso and Lemon Ponzu Sauce

27

BBQ EEL

Shrimp Tempura Roll topped with Fresh Water Eel, Masago, and Eel Sauce

28

CATERPILLAR

CA Roll with Fresh Water Eel inside, topped with Avocado, Masago, and Eel Sauce

25

ROCK SHRIMP

Spicy Tuna Roll wrapped in Soy Paper, topped with Crispy Shrimp, Spicy Mayo, and Ponzu Sauce

25

SEXY LAGUNA

Spicy Tuna Roll topped with Salmon, Caviar, Pickled Wasabi and Ponzu Sauce

25

SALMON LEMON

Avocado, Cucumber, Asparagus Roll, topped with Salmon, Sliced Lemons, Pickled Wasabi and Ponzu Sauce

24

24

24

24

23

23

22

22



Try our "Omakase"-- In Japanese, Omakase means "leave it to the chefs," which allows the chef to use his unique style and creativity to come up with a tasting menu using the finest ingredients and today's freshest fish. It is the ultimate Japanese dining experience at "O".

"O" Signature Sashimi Sampler is a good way to start your adventure. It introduces 6 of the most popular fusion sashimi plates including Halibut with truffle oil and truffle paste, Scallop with Peach, Yellowtail with Jalapeno, Tuna with Crispy Onion, White Fish with Spicy Garlic, and Salmon with Special House Ponzu.

O proudly serves Japanese A5 Wagyu. A5 is the highest grade given through the strict standards of Japanese Meat Grading Association. To earn the prestigious A5 grade, beef must rank high on the Beef Marbling Score (BMS), Beef Color Standard (BCS) and Beef Fat Standard (BFS). It must also exhibit exceptional firmness and texture. Japanese A5 Wagyu steaks are some of the finest you'll find anywhere.

There is something for everyone! Try a few of our most popular dishes: Seafood Dynamite, The Wild Caught Miso Chilean Seabass, and Seafood Nabeyaki Udon.