

# "O" Creation

## "O" SIGNATURE SASHIMI SAMPLER

6 kinds of sashimi with house special sauce

6pc 26 / 12pc 52

## JAPANESE A5 WAGYU STEAK<sup>(10oz)</sup>

MP

### HALIBUT SASHIMI w/ TRUFFLE OIL 24

5 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

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

### SALMON SASHIMI w/ GARLIC PONZU 23

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

### BLUEFIN TUNA w/ CRISPY ONION 25

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

### PEACH SCALLOP 20

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

### WILD CAUGHT MISO CHILEAN SEABASS 32

Served on iron skillet

### ALBACORE / W CRISPY GARLIC 23

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

### YELLOWTAIL SASHIMI w/ JALAPENO 23

5 pieces yellowtail with jalapeno and ponzu sauce

### TORO FANTASY 35

5 pieces of seared bluefin toro sashimi with Japanese salsa

### LIVE OYSTER MP

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

### PREMIUM CHIRASHI 55

Chef Choice Fish over rice

### 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** 6 / 8  
枝豆 / ガーリック枝豆

**MIXED / SHRIMP TEMPURA** 15 / 18  
ミックス天ぷら

**VEGETABLE TEMPURA** 12  
野菜の天ぷら

**SHISHITO PEPPER** 11  
ししとう

**SOFTSHELL CRAB** 21  
ソフトシェルクラブ

**CRISPY RICE WITH SPICY TUNA** 15  
揚げ酢飯 スパイシーツナのせ

**ROCK SHRIMP TEMPURA** 18  
エビ天ぷら クリーミーソース掛け

**POT STICKERS (Vege/ Chicken)** 12  
野菜餃子

**COLD/ AGEDASHI TOFU** 8 / 12  
冷奴 / 揚げ出し豆腐

**BAKED MUSSELS** 18  
焼きムール貝

**BRUSSEL SPROUTS** 9  
芽キャベツ

## Salad

**SEAWEED SALAD** 7  
海藻サラダ

**MIX GREEN SALAD** 12  
グリーンサラダ

**TOFU SALAD** 12  
豆腐サラダ

**GRILLED SALMON SALAD** 24  
サーモンスキンサラダ

**JIDORI CHICKEN SALAD** 23  
グリル地鶏チキンサラダ

**WAGYU STEAK SALAD (US)** 28  
グリル和牛ステーキサラダ

**SALMON SKIN SALAD** 19  
サーモンスキンサラダ

**SASHIMI SALAD** 28  
お刺身サラダ

**POKE SALAD** 25  
ポケサラダ

# Sushi / Sashimi

	Sushi	Sashimi		Sushi	Sashimi
<b>WAGYU BEEF GRADE 5</b> 和牛 A5等級	MP	MP	<b>ALBACORE</b> ビンナガ	10	20
<b>UNI</b> ウニ	MP	MP	<b>SALMON BELLY</b> トロサーモン	11	22
<b>AJI (Spanish Mackerel)</b> アジ	MP	MP	<b>SALMON</b> サーモン	10	20
<b>BLUEFIN TORO</b> 本マグロ大トロ	MP	MP	<b>SWEET SHRIMP</b> 甘エビ	MP	MP
<b>BLUEFIN TUNA</b> 本マグロ	12	24	<b>SHRIMP</b> エビ	8	16
<b>YELLOWTAIL BELLY</b> トロハマチ	13	26	<b>SCALLOP</b> ホタテ	10	20
<b>YELLOWTAIL</b> ハマチ	10	20	<b>MONK FISH LIVER</b> あん肝	12	24
<b>TAMAGO</b> たまご	6	12	<b>FRESH WATER EEL</b> ウナギ	10	20
<b>RED SNAPPER</b> 鯛	10	20	<b>SQUID</b> イカ	9	18
<b>BLACK SNAPPER</b> 黒鯛	9	18	<b>OCTOPUS</b> タコ	9	18
<b>HALIBUT</b> ヒラメ	11	22	<b>SALMON EGG</b> イクラ	10	20
<b>BLACK COD</b> エンガワ	10	20	<b>KANPACHI</b> カンパチ	10	20

## Meat

### JAPANESE A5 WAGYU STEAK (10oz) MP

日本のA5和牛ステーキ

### US KOBE STEAK (GOLD GRADE) (8oz) 48

US神戸ステーキ

### PRIME BONELESS SHORT RIB 30

特上カルビ

### US WAGYU STEAK TERIYAKI (8oz) 32

US和牛ステーキ照焼き

### JIDORI CHICKEN TERIYAKI (10oz) 25

地鶏チキン 照焼き

## Rice

### WHITE RICE 3

白米

### WAGYU BEEF FRIED RICE 48

和牛の炒飯

### JIDORI CHICKEN FRIED RICE 23

チキン

## Seafood

### WILD CAUGHT MISO CHILEAN SEABASS 32

天然チリアンシーバス味噌漬け

### 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

### SEAFOOD DYNAMITE 26

(Baked Lobster, Shrimp and Scallop)

シーフードダイナマイト

### BAKED LOBSTER TAIL 28

(Baked Lobster Tail with Masago)

ロブスターテールのオープン焼き

### GRILLED YELLOWTAIL COLLAR 23

ハマチかまのグリル焼き

### UNI / OYSTER SHOOTER MP

### SHRIMP (w/ Quail Egg) 14

## Basic Roll

	Cut	Hand
CALIFORNIA	10	9
BLUEFIN TUNA	15	13
SPICY TUNA	12	10
SHRIMP TEMPUR	14	11
YELLOWTAIL	14	12
SCALLOP	13	11
SALMON	13	11
SALMON SKIN	10	9
VEGETABLE	9	8
PHILADELPHIA	13	10
SOFTSHELL CRAB	18	15
NEGI TORO	18	15
BLUE CRAB	18	15
JAPANESE BURRITO	16	NA
SHRIMP ASPARAGUS	10	8
TIGER	22	NA

## Noodle

SEAFOOD NABEYAKI UDON	28
“O”特製海鮮鍋焼きうどん	
CHICKEN AND SHRIMP TEMPURA UDON	24
鍋焼きうどん	
COLD SOBA WITH SHRIMP TEMPURA	22
冷やし天ぷらそば	
YAKISOBA (Add \$5 for Chicken/Shrimp)	20
焼きそば(チキン追加 +\$5)	
TONKOTSU RAMEN	22
豚骨ラーメン	
MISO OR SPICY MISO RAMEN	22
味噌 / スパイシーラーメン	

## Side

MISO SOUP	4
味噌汁	
MISO SOUP w / MIXED MUSHROOMS	7
ミックスきのこの味噌汁	
Sautéed Vegetable	10
野菜のソテー	

# Specialty Roll

## CRISPY LOBSTER

CA Roll with Lobster Tempura, Masago and Eel Sauce

26

## CRUNCH RED DRAGON

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

24

## BAKED LOBSTER / SCALLOP

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

26

## SEARED YELLOWTAIL

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

24

## “O”

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

25

## SECRET GARDEN

Vegetable Roll topped with Albacore, Ikura, Chili Crispy Garlic, Sea Salt, Yuzu Miso and Lemon Ponzu Sauce

24

## SASHIMI

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

28

## ROCK SHRIMP

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

23

## RAINBOW SPIDER

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

28

## SEXY LAGUNA

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

22

## SEARED SASHIMI w/ Shrimp Tempura

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

25

## SALMON LEMON

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

22

## B.T.S.T

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

25

## BBQ EEL

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

24

## RAINBOW

CA Roll topped with assorted Chef Choice Fish

25

## CATERPILLAR

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

23



**"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.**



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