# No Cash # Accepted

**Non-Alcoholic Drinks**
- **Hot Green Tea**: Genmaicha, Lemon Grass, Toasted Brown Rice 0.95
- **Watermelon Juice** (Fresh Squeezed) / 5.95
- **Guava Juice** / 5.95
- **Ice Tea** (Sweet / Non-Sweet, Fresh Brewed) / 5.95
- **Raspberry/Mango Ice Tea** (Made in House) / 5.95
- **Arnold Palmer** (Fresh Made in House) / 5.95
- **Lemonade** / 4.95
- **Mango Lemonade / Strawberry Lemonade** / 5.95
- **Guava Black Tea Lemonade** / 5.95
- **Ramune** (Japanese Marble Soda, Choice of Strawberry, Peach, Lychee, Orange Flavor) / 5.95
- **Sparkling Water (Pellegrino)** (750 ml) / 4.95
- **Coke, Diet Coke, Sprite, Root Beer** / 3.95

**Wine**

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>(6 oz / Bottle)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Chardonnay</strong> (Crisp) 2019 • California</td>
<td>12/40</td>
</tr>
<tr>
<td><strong>Chardonnay</strong> (Buttery) 2019 • Bargetto, Santa Cruz</td>
<td>15/50</td>
</tr>
<tr>
<td><strong>House Sauvignon Blanc</strong> 2020 • Monterey</td>
<td>12/44</td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong> (Organic) 2020 • Monterey County</td>
<td>12/40</td>
</tr>
<tr>
<td><strong>France Rosé</strong> 2020 • Rhône Valley, France</td>
<td>13/46</td>
</tr>
<tr>
<td><strong>House Cabernet Sauvignon</strong> 2020 • California</td>
<td>12/N/A</td>
</tr>
</tbody>
</table>

**Beer**

<table>
<thead>
<tr>
<th>Beer Description</th>
<th>(Samll)</th>
<th>(Large)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kirin</strong></td>
<td>12oz / 6.95; 20.3oz / 9.95</td>
<td>Distinctive Rich Flavor, Smooth Finish</td>
</tr>
<tr>
<td><strong>Sapporo</strong></td>
<td>12oz / 6.95; 20.3oz / 9.95</td>
<td>Refined Bitterness to a Clear Finish</td>
</tr>
<tr>
<td><strong>Asahi</strong></td>
<td>12oz / 6.95; 20.3oz / 9.95</td>
<td>Refreshing &amp; Crispy</td>
</tr>
<tr>
<td><strong>Red Ale (Echigo Brand)</strong> 11.15oz / 7.95 &lt;IMPORTED&gt;</td>
<td>Premium Ale Complex &amp; Refreshing with a Refined Aroma</td>
<td></td>
</tr>
<tr>
<td><strong>Echigo (Koshinikari)</strong> 17oz / 9.95 &lt;IMPORTED&gt;</td>
<td>Premium Rice Lager with Fresh &amp; Rich Flavor</td>
<td></td>
</tr>
</tbody>
</table>

**Dry Sake** (Japanese Rice Wine) (4oz / 10 oz)
- **House Warm Sake** (by bottle) / 5.95/ 9.95

**Sake Pairing**
- **Dry Sake (Served Cold)**
  - Alcohol 15% – 16% By Volume

**— JUNMAI —**
- **(Premium) "Fuller Texture"**
  - Junmai is Premium Rice Sake that Rice is Milled 30% with 70% of Each Grain Remaining; Pure Rice Wine; No Adding of Distilled Alcohol; It Has A Richer Body and A Higher-Than-Average Acidity.
  - **Otokoyama** (300 ml) 29.95/Bottle
    - Mellow, Balanced, Smooth & (720 ml) 59.95/Bottle

**— GINJO —**
- **(Super Premium)**
  - Ginjo is Super Premium Rice Sake that Rice is Milled 40% with 60% of Each Grain Remaining; A Tad of Distilled Pure Alcohol is Added at the End of the Brewing Process to Enliven the Flavors & Aromas of the Sake.
  - **Kubota** (300 ml) 29.95/Bottle
    - Clean & Smooth, Dry Crisp Light (720 ml) 59.95/Bottle

**— JUNMAI GINJO —**
- **(Ultra-Super)**
  - Junmai Ginjo is Super Premium Rice Sake that Rice is Milled 40% with 60% of Each Grain Remaining. Pure Rice Wine; No Adding of Distilled Alcohol.
  - **Hanano Mai** (300 ml) 29.95/Bottle
    - White Peach Aroma, Smooth Dry (720 ml) 59.95/Bottle
  - **Kikusui** (300 ml) 29.95/Bottle
    - Sharp, Bright, Sweet Fruit Tones (720 ml) 59.95/Bottle

**— GOLD JUNMAI DAIGINJO —**
- Kamotsuru “Gold Flake” (180 ml) 18.95/ Bottle

**Creamy Sweet Sake**
- **Nigori** Alcohol 15% By Volume
  - Unfiltered, Creamy, Sweet Rice Wine 16.95/Bottle (12.7 oz)
-- Specialty Plates For the Table --

**Hamachi Truffle** (5 pcs) Fresh Raw Yellowtail with Jalapeno, Avocado, Truffle oil, Ponzu / 19.95

**Sushi Taco** (4 pcs) - (Mild Spice) Seared Salmon & White Fish, Avocado, Jalapeno, Homemade Salsa Crispy Seaweed Chips / 19.95

**Spicy Cracker** (4 pcs) (No Rice) Spicy Tuna, Jalapeno, Avocado, Tempura Crunch on Crispy Seaweed Chips / 16.95

**Seared Salmon Toro** (Thick Cut Raw Salmon Belly Lightly Seared to Rare, Ponzu, Fresh Grated Wasabi. (2 pcs) / 10.95 (5 pcs) / 23.95

-- Bites --

**Spicy Girl** (No Rice) Two Avocado Ball Wrapped with Spicy Sauce. Side Salad (No Rice) / 16.95

**First Kiss** (No Rice) Two Avocado Ball Wrapped with Imitation Crab Meat (Real Crab Meat +$6) / 19.95

**Jalapeno Bomb** (4 pcs) (No Rice) Deep Fried Jalapeno Stuffed with Cream Cheese, Spicy Sauce (Choice of Spicy Tuna or Imitation Crab or Real Crab Meat +$6, or Spicy Bean Curd VEG) / 12.95

**Gyoza** Fried Japanese Chicken Pot Sticker / 9.95

**Agedashi Tofu** Lightly Fried Tofu Served with Seaweed & Ginger / 9.95

**Garlic Edamame** Sautéed Organic Soybean, Choice of Non-Spicy, Mild, Medium, Spicy or Extra Spicy / 9.95 V GF

**Veggie V or Shrimp or Mix Tempura** Veggie Only or Shrimp Only or Mix Shrimp & Veggie / 10.95

**Vegan Sushi-- 8 pc (Oh Baby Created) / 16.95

**Veggie Taco** (4 pcs) - (Mild Spice) Sweet Onions, Sweet Corns, Sweet Tofu Skin, Avocado, Jalapeno, Tomatoes on Crispy Seaweed Chips. V

**Veggie on Fire Roll** (8 pcs) – (Medium Spice) Tempura Asparagus, Sweet corns, Tofu Skin & English Cucumber Topped with Avocado, Jalapeno, Homemade Salsa, Chef’s Spicy Sauce. V

**Big Daddy Roll** – (Medium Spice) Tempura Pumpkin & Asparagus Topped with Spicy bean Curd, Crispy Lotus Root Chips, the Chef’s Spicy Sauce V

**Call Me Nuts Roll** English Cucumber & Avocado Topped with Organic Avocado, the Chef’s Special Sauce & Homemade Crispy Walnut V

**Mango Asparagus Roll** Asparagus & Avocado Topped with Fresh Organic Mango & Mango Sauce V

**Veggie Bomb Roll** (Medium Spice) Tempura Fried Roll with Spicy Bean Curd, Chili Pepper, & Chef’s Special Spicy Sauce V

**Veggie Tiger Roll** Tempura Pumpkin & Asparagus Topped with Avocado, the Chef’s Special Sauce & Homemade Crispy Walnut. V

-- Must Try --

**Spicy Veggie Roll** (8 pcs) – (Medium Spice) Slightly Fried Jalapeno, English Cucumber, Avocado & Cream Cheese with the Chef’s Spicy Sauce & Chili Pepper. VEG

**Classic Vegetarian Sushi**

**Tamago Nigiri** Homemade Japanese Omelet. / 5.95 VEG

**Avocado Maki** (Roll) (6 pcs). / 5.95 V GF

**Cucumber Avocado Crunch** (8) Cucumber Avocado Roll Topped with chef’s Special Sauce & Tempura Crunch. / 9.95

**Pumpkin Tempura Roll** (6 pcs) / 9.95 V

**Broccoli Tempura Roll** (6 pcs) / 9.95 V

-- Salads -- / 8.95

**Wakame** Japanese Seaweed Salad with Sesame Oil V

**Side Salad** Organic Spring Mix, Raddish, Iceberg Lettuce with Fresh House Made Salad Dressing V GF

-- Sides --

**Edamame** Lightly Salted Boiled Soy Bean with Sea Salt. / 6.95 V GF

**Miso Soup** Soy Bean Paste Soup with Soft Tofu, Scallions and Seaweed. / 2.95 V

**Steamed Rice /Sushi Rice/ Brown Rice** / 2.95 V

**Fresh Wasabi** (Freshly Grated Wasabi Marinated with Soy Sauce). / 4.95 V

Kabocha is a Japanese Winter Squash That Is Commonly translated as ‘Pumpkin’ in Japan.

V Vegan VEG Vegetarian GF Gluten Frees
**OH BABY SUSHI**

EST. 2014

- 2139 Roosevelt Ave, Redwood City, CA 94061 •
- 650. 366. 1688 •
- www.ohbabysusushi.com •
- # No Cash Accepted #

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**-- Nigiri & Sashimi --**

- **Nigiri:** Slice of Fresh Fish Over Small Ball of Sushi Rice
- **Sashimi:** Thin Slice of Fresh Fish (No Rice)
- **Sushi Rice** Can Be Substituted to Brown Rice (+$1)
- **One Order Nigiri has TWO pcs**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Amaebi</strong> (Wild Spotted Shrimp, with Edible Crispy Fried Shrimp Head)</td>
<td>12.95</td>
</tr>
<tr>
<td><strong>Hamachi</strong> (Yellowtail)</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Hamachi Toro</strong> (Belly of Yellowtail)</td>
<td>10.95/ 23.95</td>
</tr>
<tr>
<td><strong>Hokkaido Scallop</strong> (Premium Quality Scallop from Hokkaido Japan, Served with White Summer Truffle Sauce)</td>
<td>9.95/ 19.95</td>
</tr>
<tr>
<td><strong>Ikura</strong> (Marinated Salmon Roe) (+Quail Eggs, +$1)</td>
<td>6.95/ 14.95</td>
</tr>
<tr>
<td><strong>Kanpachi</strong> (Baby Hamachi/ Hawaiian Amberjack)</td>
<td>9.95/ 19.95</td>
</tr>
<tr>
<td><strong>Kuro Dai</strong> (Black Sea Bream)</td>
<td>9.95/ 19.95</td>
</tr>
<tr>
<td><strong>Salmon</strong> (Thin Cut Raw Salmon)</td>
<td>10.95/ 23.95</td>
</tr>
<tr>
<td><strong>Seared Salmon Toro</strong> (Thick Cut Raw Salmon Belly Lightly Seared to Rare, Ponzu, Fresh Grated Wasabi)</td>
<td>10.95/ 23.95</td>
</tr>
<tr>
<td><strong>Blue Fin Tuna</strong> (Lean Part of Tuna)</td>
<td>10.95/ 23.95</td>
</tr>
<tr>
<td><strong>Blue Fin Chu Toro</strong> (Belly of Tuna, Medium Fatty)</td>
<td>14.95/ 34.95</td>
</tr>
<tr>
<td><strong>Blue Fin O Toro</strong> (Belly of Tuna, Fattiest Part of the Fish)</td>
<td>21.95/ 41.95</td>
</tr>
</tbody>
</table>

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**-- Sushi Combo --**

Served with Miso Soup & Side Salad

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NO. 1 Combo</strong> (Substitute to Real Crab Meat +$6) (6 pcs) California Roll &amp; 7 pcs Nigiri with Salmon, Tuna, Hamachi, Walu, Kanpachi, Kurodai, &amp; Negi Hama Ikura</td>
<td>38.95</td>
</tr>
<tr>
<td><strong>Omakase 10 pcs Nigiri</strong> (Beautifully Presented Chef Selection Finest Fish of the Day)</td>
<td>49.95</td>
</tr>
</tbody>
</table>

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**-- Rolls for Hamachi Lover --**

**Spicy Hamachi (6 pcs)** Yellowtail & Jalapeno, with Choice of English Cucumber or Avocado. /14.95

**Perfect (8 pcs) (No Sauce)** Hamachi & Fresh Mango, Avocado Topped with Hamachi, Freshly Grated Wasabi Marinated with Soy Sauce (Chef Recommend NOT to Order This Roll If You Can’t Eat Wasabi) /22.95

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**-- Rolls for Scallop Lover (8 pcs) --**

**Snow White** — (Medium Spice) Spicy Scallop (Raw) & Avocado Topped with Butter Fish, Black Tobiko & Mild Spicy Hawaiian Poki Sauce. /17.95

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**-- Rolls for Tuna Lover (8 pcs) --**

**Oh Baby Roll** Ahi Tuna, Avocado Topped with Seared Fresh Salmon with the Chef’s Special Sauce. / 16.95

**Mango Tuna Roll** Ahi Tuna, Fresh Mango, Avocado Topped with Ahi Tuna, Mango, Sauce & Spicy Mayo (Very Mild Spice)/17.95

**Double Toro Roll** (No Sauce) Salmon Toro & Fresh Mango, Avocado Topped with Blue Fin Chu Toro, Freshly Grated Wasabi Marinated with Soy Sauce (Chef Recommend NOT to Order This Roll If You Can’t Eat Wasabi). /22.95

**Angry Fish** — (Medium Spice) Spicy Tuna & Avocado Topped with Seared Butter Fish, Crunch Onions & the Chef’s Special Sauce. /16.95

**Ferrari** - (Mild Spice) Substitute to Real Crab Meat +$6) BBQ Eel & Fresh Mango Topped with Spicy Tuna, Ahi Tuna, Salmon, Avocado with Chef’s Special Sauce, Crab Meat, Japanese Radish, Black Tobiko & Seaweed Salad. /22.95

**Tuna on Fire** — (Medium Spice) (Chef Recommend NOT To Order This Roll If You Want Salsa On the Side) Shrimp Tempura, English Cucumber Topped Blue Fin Tuna, Avocado, Jalapeno, homemade Salsa & Chef’s Spicy Sauce. /19.95

**Fire Cracker** — (Medium Spice) Fried Spicy Tuna, Jalapeno, Cream Cheese with Scallion, Chili Pepper with the chef’s Special Sauce. / 17.95

**Woodside** - (Medium Spice) Shrimp Tempura & English Cucumber Topped with Spicy Tuna, Seaweed Salad, the Chef’s Special Sauce & Tempura Crunch. /16.95

**Spicy Rainbow** - (Medium Spice) Shrimp Tempura, Spicy Tuna Topped with Assorted Raw Fish, Avocado Jalapeno & Spicy Sauce. /17.95

**Spicy Tuna Crunch** (Mild Spice) (8 pcs) Spicy Tuna & English Cucumber, the Chef’s Special Sauce topped with Tempura Crunch & Spicy Sauce. / 10.95

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**-- Rolls for Salmon Lover (8 pcs) --**

**Deep Fried Philly Roll** Deep Fried Philly Roll with Salmon, Avocado, Cream Cheese, Scallion & the Chef’s Special Sauce. /13.95

**49ers (No Sauce)** English Cucumber & Avocado Topped with Salmon & Lemon Slices. / 16.95 GF

**Warriors** (Substitute to Real Crab Meat +$6) Shrimp Tempura & Crab Meat Topped with Seared Fresh Salmon, Crunch Onion & the Chef’s Special Sauce. / 17.95

**Mango Salmon** Fresh Mango, Salmon, Avocado Topped with Salmon, Mango, Sauce & Spicy Mayo. /17.95

**Salmon on Fire** — (Medium Spice) (Chef Recommend NOT to Order This Roll If You Want Salsa on the Side) Shrimp Tempura & English Cucumber Topped with Salmon, Avocado, Jalapeno, homemade Salsa, Spicy Sauce. /19.95

**Spicy Salmon Roll (6 pcs)** (Medium Spice) with Choice of English Cucumber or Avocado. /13.95

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**-- Specialty Hand Roll --**

**Oh Baby Hand Roll** (1 PC Like an Ice Cream Cone) (Sea Urchin, Crispy Salmon Skin, English Cucumber, Shiso Leaves, Salmon Roe Caviar & Quail Egg) / 18.95

**Deluxe Hand Roll** (1 PC Like an Ice Cream Cone) (Sea Urchin, Blue Fin O Toro Shiso Leave, Salmon Roe Caviar, Fresh Grated Wasabi, Tobiko Carvier) / 19.95
--- Bento Box ---

Served with Miso Soup, Side Salad & Steam Rice. Steam Rice Can Be Substituted to Brown Rice (+$1)

Select Any Two of the Following Items: 18.95

<table>
<thead>
<tr>
<th>Chicken Teriyaki Mix Tempura Veggie Tempura V</th>
<th>Chicken Katsu Breaded Shrimp Tempura Salmon Katsu</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mix Shrimp &amp; Veggie</td>
<td>Shrimp Only</td>
</tr>
<tr>
<td>Veggie Only</td>
<td>Breaded</td>
</tr>
</tbody>
</table>

(० ० ० ०) Kid’s Menu (० ० ० ०)

- Chicken Teriyaki Bowl Grilled Chicken with Teriyaki Sauce & Steamed Rice. /11.95
- Chicken Katsu Breaded Chicken with Steamed Rice & Sauce on the Side. /11.95
- Salmon Katsu Bowl Breaded Salmon with Katsu Sauce & Steamed Rice. /11.95
- Plain Udon or Plain Ramen ❇️ Flavored Low Sodium Soy Sauce Broth (+$2 substituted to Flavor Pork Broth). /11.95
- Cream Cheese Avocado Maki (8 pcs) /7.95
- California Roll (8 pcs) Imitation Crab Meat & Avocado (Substitute to Real Crab Meat +$4.95) /7.95
- Salmon Roll (8 pcs) (Raw) Salmon with Choice of English Cucumber or Avocado. /9.95
- Tuna Roll (8 pcs) (Raw) Tuna with Choice of Cucumber or Avocado. /10.95
- Hamachi Roll (8 pcs) (Raw) Yellowtail with Choice of Cucumber or Avocado. /9.95
- Small Side of Tofu (1-2 oz) /1.95 GF

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase the Risk of Food-Borne Illness.
*Please Notify Our Staff of Any Food Allergies as Some of Our Dishes May Contain Dairy & Nuts.
*Menu Items & Prices Are Subject to Change, Due to Availability & Market Price.

--- Baked Specialty Rolls (8 pcs) ---

- Baked Baby Scallop Roll (Substitute to Real Crab Meat +$6) Crab Meat & Avocado Topped with Scallop Baked with Sweet Garlic Cream Sauce, Unagi Sauce. /16.95
- Heart Attack (Substitute to Real Crab Meat +$6) Crab Meat & Avocado Topped with Shrimp, BBQ Eel & Avocado, Seared with Sweet Garlic Cream Sauce, Unagi Sauce on Top. /17.95
- Lion King (Substitute to Real Crab Meat +$6) Crab Meat, Avocado Topped with Salmon, Baked with Sweet Garlic Cream Sauce, Unagi Sauce on Top. /17.95
- Winter Wonderland (Substitute to Real Crab Meat +$6) Shrimp Tempura & English Cucumber Topped with Crab Meat, Tempura Crunch & the Chef’s Special Sauce. /15.95
- Walnut Prawn Shrimp Tempura Topped with Avocado, the Chef’s Special Sauce & Crispy Honey Walnut. /16.95
- Godzilla Roll (Substitute to Real Crab Meat +$6) BBQ Eel & Avocado Topped with Crab Meat, Shrimp Tempura, the Chef’s Special Sauce & Crunchy English Cucumber. /16.95
- California Crunch (6 pcs) – (Cooked) (Substitute to Real Crab Meat +$6) Crab Meat & Avocado Roll Topped with the chef’s Special Sauce & Tempura Crunch. /9.95
- Deep Fried California (6 pcs) (Substitute to Real Crab Meat +$6) Deep Fried California Roll (Crab Meat & Avocado) with Scallion & the Chef’s Special Sauce. /13.95
- Mango Unagi (Substitute to Real Crab Meat +$4.95) Shrimp Tempura & Crab Meat Topped with Unagi (Eel), Fresh Mango, Mango Sauce & Unagi Sauce. / 17.95

--- Noodle Soup ---

**STEP 1: Choose Noodle Flavor**

- Spicy Tonkotsu / 19.95
- Spicy Pork Broth, Thinly Sliced Braised Pork, Sweet Corn, Boiled Egg, Seaweed & Scallion.

- Chicken / 19.95
- Spicy Pork Broth, Chicken, Sweet Corn, Boiled Egg, Seaweed & Scallion.

- Spider (Soft Shell Crab) / 21.95

- Vegan V / 17.95
- Flavored Low Sodium Soy Sauce Broth, Cabbage, Carrot, Broccoli, Scallion & Seaweed Slices.

**STEP 2: Choose Noodle Type**

- Udon: Thick Wheat Flour Noodle
- Ramen: Thin Wheat Flour Noodle

**STEP 3: Choose Spiciness Level**

(Up to Level 10 Spicy)

- No Spicy/
- Mild (2~4 Spicy)/
- Medium (5~7 Spicy)/
- (!!Friendly Remind!!!Medium is HOT)/
- Spicy (8~9 Spicy)/
- Extra Spicy (10 Spicy) /

V Vegan  VEG Vegetarian  GF Gluten Free