**OH BABY SUSHI**
www.ohbabysushi.com  •  2139 Roosevelt Ave, Redwood City, CA 94061  •  650. 366. 1688

### Beverages

#### Non Alcoholic Drinks:

- Fresh Watermelon Juice  ☞  4.95
- Apple Juice  3.95
- Guava Juice  3.95
- Non Alcoholic Beer  4.95
- Hot Green Tea (Genmaicha)  0.95
- Shirley Temple  3.95
- Regular Ice Tea (Fresh Brewed)  2.95
- Mango Ice Tea  3.95
- Raspberry Ice Tea  3.95
- Arnold Palmer  2.95
- Lemonade  2.95
- Mango Lemonade ☞  3.95
- Strawberry Lemonade  3.95
- Ramune ☞  2.95
- Ice Cream Float (Choice of Cook, Sprite, Root Beer)  3.95
- Pellegrino Sparkling Water  2.95
- Coke, Diet Coke, Sprite,  2.95
- Root Beer  2.95
- Milk  2.95

#### Beer:

- Orion 633ml <Imported>  7.95
  Light Lager with a Light Malt Nose
- Echigo ☞ 500ml <Imported>  7.95
  Rice & Malt with Fresh & Rich Flavor
- Sapporo ☞  4.95(S)
  Refined Bitterness to a Clear Finish
- Asahi  4.95(S)
  Refreshing & Crispy
- Kirin  4.95(S)
  Distinctive Rich Flavor, Smooth Finish

#### Wine:

- Pinot Grigio (Organic) 2016 • Monterey County  9/36
- House Savignon blanc (Organic) 2016 • Chile  9/36
- Savignon blanc 2016 • Stags Leap District, Napa  11/44
- House Chardonnay 2015 • California  8/32
- Chardonnay 2015 • Rutherford District, Napa  12/46
- House Rosè (Organic)  8/32
- House Cabernet Sauvignon 2015 • California  8/32
- Choya Plum Wine ☞ Alcohol 11.5% By Volume  8/32
  Alcohol 14% By Volume; Real Plum inside

### House Warm Sake (By Bottle):

- 4.95/ Small
- 6.95/ Large

#### Sake Flights (Four 2 oz. Cold Sake Taster):

- 18.95/Order

<table>
<thead>
<tr>
<th>Category: Honjozo</th>
<th>Junmai</th>
<th>Ginjo</th>
<th>Junmai Ginjo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brand Name:</td>
<td>Karatamba</td>
<td>Otokoyama</td>
<td>Kikusui</td>
</tr>
<tr>
<td></td>
<td>(Regular/Entry Level)</td>
<td>(Premium)</td>
<td>(Ultra Super)</td>
</tr>
</tbody>
</table>

**Sweet (Flavored) Cocktail: (Served Cold):**  8.95/Glass

- Love Paradise
  Unfiltered, Creamy, Sweet Rice Wine with Guava Juice
- Watermelon Mimosa
  Fresh Made Watermelon Juice in House with Champagne
- Guava Mimosa
  Fresh Guava Juice with Champagne

**Sweet (Flavored) Sake: (Served Cold)**

<table>
<thead>
<tr>
<th>Nigori (375 ml)</th>
<th>13.95/Bottle</th>
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<tbody>
<tr>
<td>Alcohol 15% By Volume</td>
<td>6.95/Glass (6 oz)</td>
</tr>
<tr>
<td>Unfiltered, Creamy, Sweet Rice Wine</td>
<td></td>
</tr>
</tbody>
</table>
**Sake Pairing:**

Dry Sake  (Served Cold)  Alcohol 15% ~ 16% By Volume

~~>_<~~ **Honjozo**: 木醸造 (Regular/ Entry Level)  "Less Complex"

Honjozo is Rice Sake that Rice is Milled 30% with 70% of Each Grain Remaining; A Tad of Distilled Pure Alcohol is Added to Smoothen & Lighten the Flavor. (Adding Alcohol Does NOT Make a Sake Lower Grade.)

1. **Genbei San No Oni “Koroshi”** (180 ml)  鬼  10.95/Bottle
   Light Sweet; Dry Finish
2. **Karatamba** (300 ml)  辛丹波  13.95/Bottle
   A Dry, Crisp Flavor that is Full Smooth, Light & Rich on the Palate

~~>_<~~ **Junmai**: 純米酒 (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.

3. **Organic Sake Hakatsuru** (300 ml)  白鶴  13.95/Bottle
   Dry & Light Bodied
4. **Otokoyama** (300 ml)  男山  23.95/Bottle
   Mellow, Balanced, Smooth & Clean Finish Sweet Dry & Light, Mild Sweetness.

~~>_<~~ **Ginjo**: 吟酿酒 (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.

5. **Kubota (Senju)** (300 ml)  久保田千寿  29.95/Bottle
   Clean & Smooth, Dry Crisp Light

~~>_<~~ **Junmai Ginjo**: 純米吟醸酒 (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.

6. **Hanano- mai 花の舞 (300 ml)**  23.95/Bottle
   White Peach Aroma, Smooth Dry
   (720 ml)
7. **Kikusui** (300 ml)  菊水  23.95/Bottle
   Sharp, Bright, Sweet Fruit Tones
   (720 ml)

~~>_<~~ **Junmai Daiginjo**: 純米大吟醸酒 (Ultra Super)

Junmai Daiginjo is Super Premium Rice Sake that Rice is Milled 50% with 50% of Each Grain Remaining, Pure Rice Wine; No Adding of Distilled Alcohol. Brewed with Very Highly Polished Rice & Labor Intensive Methods. The Pinnacle of the Brewers’ Art.

8. **Kubota (Manju)** 花の舞 (300 ml)  久保田万寿  59.95/Bottle
   Light, Complex & Fragrant
OH BABY SUSHI

--------- Specialty Plates & Sides ---------

(☞ Most Popular Items)
(✈️ Vegetarian)
(!) Longer Preparation Time

Oyster Lovers (1) Raw Shigoku Oyster on Half Shell with Sea Urchin & Quail Egg $6.95
Raw Baby Oyster on Half Shell (Shigoku Oyster) (4 pcs) $11.95 / (8 pcs) $19.95
Hamachi Truffle ☞ Fresh Raw Yellowtail with Jalapeno, Avocado, Truffle oil, Ponzu (No Rice) $16.95
First Kiss (2) Two Avocado Ball Wrapped with Imitation Crab Meat (Real Crab Meat +$4) (No Rice) $10.95
Spicy Girl (2) Two Avocado Ball Wrapped with Spicy Tuna, Tempura Crunch on the Side (No Rice) $12.95
Shigoku Roll (4 pcs) ☞ - (Mild Spice) Seared Salmon & White Fish, Avocado, Jalapeno, Homemade Salsa $16.95

Avocado on Crispy Seaweed Chips (No Rice) $11.95

Veggie Tacos (4 pcs) ☞✈️ (Mild Spice) - (No Rice) Sweet Onions, Sweet Corns, Sweet Tofu Skin, Avocado, Jalapeno, Tomatoes, Japanese Homemade Egg Omelet on Crispy Seaweed Chips $11.95

WAGYU Steak Truffle ☞✈️ (2 pcs) $16.95 / (5 pcs) $26.95
Carefully Sliced Certified 5A WAGYU Beef Rib Eye Steak From Japan, Lightly Seared to Med Rare

Hawaiian Poki Plate- (Mild Spice) ☞✈️ Choice of 1.___Veggie Only (No Fish) $10.95
Avocado, English Cucumber, Seaweed Salad, Japanese Radish, Organic Spring Mix, Tempura Crunch, Crispy
Seaweed Chips & Hawaiian Poki Sauce. Choice of 2._ Raw Salmon or 3._ Blue fin Tuna or 4._ Hamachi $13.95

Jalapeno Bomb (4) Deep Fried Stuffed with Spicy Tuna, Cream Cheese and Spicy Sauce $7.95

Spicy Cracker (4) Spicy Tuna, Jalapeno, Avocado, Tempura Crunch on Crispy Seaweed Chips $11.95

Agedashi Tofu ☞✈️ (VEGAN) Lightly Fried Tofu Served with Ginger & Seaweed $6.95

Gyoza (6) Pan Fried Japanese Pot Stickers Made with Chicken $6.95

Garlic Edamame ☞✈️ (VEGAN) Sauteed Soy Bean, Choice of Non Spicy, Mild, Medium, Spicy or Extra Spicy $6.95
Edamame ☞✈️ (VEGAN) Lightly Salted Boiled Soy Bean $3.95

Miso Soup ☞✈️ (VEGAN) Soy Bean Paste Soup with Soft Tofu, Scallions and Seaweed $1.95

Steamed Rice or ( ___Sushi Rice +$1 / ___ Brown Rice +$1) $1.95

Fresh Wasabi (Freshly Grated Wasabi Marinated with Soy Sauce) $2.95

--------- Salad ---------

- ☞✈️ Add ___ Chicken (+$4) / Add Rib Eye Steak ____ (+$5) / Add Salmon ___ (+$5):

Side Salad (Small) ☞✈️ Organic Spring Mix, Carrot, Iceberg Lettuce with Homemade Sesame Dressing $3.95
Garden Salad (Large) ☞✈️ Avocado, English Cucumber, Tomatoes, Organic Spring Mix, Iceberg Lettuce $6.95

Wakeke ☞✈️ (VEGAN) Japanese Seaweed Salad with Sesame Oil $5.95

Cucumber Seaweed Salad (VEGAN) Black Seaweed, Thinly Sliced English Cucumber with Ponzu $6.95

--------- Sushi Roll with No Rice (6 pcs) ---------

Kobe Beef Roll (✈️) $15.95
Hand Torched Organic American Kobe Beef (Medium Rare) Wrapped with Avocado & Asparagus Topped with Crunchy Onion Chips, Sweet Onion, Jalapenos, Scallions, Served with Garlic Ponzu & Truffle Oil

Cutting Edge (Mild Spicy) $14.95
Raw Salmon, Spicy Tuna, White Fish, Avocado Wrapped in Spiral Cut English Cucumber, with Garlic Ponzu

Mango Tango (A little Bit Sweet & Very Refreshing) (Substitute to Real Crab Meat +$4) $13.95
Crab Meat, Mango Wrapped in Spiral Cut English Cucumber, Served with Mango Sauce

--------- Special Hand Roll ---------

(Hand Roll is a Large Cone-Shaped Piece of Nori on the Outside and the Ingredients inside)

Oh Baby Hand Roll (✈️) $14.95
(Sea Urchin, Crispy Salmon Skin, English Cucumber, Shiso Leaves, Salmon Roe & Quail Egg)

Deluxe Hand Roll (NEW) $16.95
(Sea Urchin, Chopped Blue Fin O’Toro, Salmon Roe, Black Flying Fish Roe, Shiso Leaves, Freshly Grated Wasabi Marinated with Soy Sauce)

5A Certified WAGYU Beef Rib Eye Steak From Japan, Lightly Seared to Med Rare

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Specialty Plates & Sides

Most Popular Items

Vegetarian

Longer Preparation Time
--------- Nigiri & Sashimi ---------

*Nigiri: Slice of Fresh Fish Over Small Ball of Sushi Rice
Sushi Rice Can Be Substituted to Brown Rice (+$1)

*Ahi ($9.95 per roll) (Wild Spanish Mackerel, Japan)

Amaebi ($9.95 per roll) (Sweet Shrimp, with Edible Crispy Fried Shrimp Head)

Amaebi ($12.95 per roll) (Sweet Shrimp, with Shrimp Head Miso Soup)

Hamachi (Yellowtail)

Hamachi Toro ($7.95 per roll) (Belly of Yellowtail)

Hokkaido Scallop ($9.95 per roll) with Black Summer Truffle

Ikura ($5.95 per roll) (Marinated Salmon Roe) (+Quail Eggs, +$1)

Kanpachi ($8.95 per roll) (Baby Hamachi/Hawaiian Amberjack)

Maguro ($6.95 per roll) (Ahi Tuna)

Kuro Dai ($7.95 per roll) (Wild Black Sea Bream)

Bin Toro ($7.95 per roll) (Albacore Belly, Canada)

Salmon ($7.95 per roll) (Thin Cut Raw Salmon) (+Seared on Top, +$1)

Salmon Toro ($7.95 per roll) (Thick Cut Salmon Belly) (Recommended +Seared on Top, +$1)

Sun Rise ($11.95 per roll) 4 pcs Raw Salmon Wrapped with Fish Eggs and Quail Egg

Blue Fin Tuna ($7.95 per roll) (Lean Part of Blue Fin Tuna)

Blue Fin Chutoro ($12.95 per roll) (Belly of Tuna, Medium Fatty)

Blue Fin O Toro ($14.95 per roll) (Belly of Tuna, Fattiest Part of the Fish)

Japan Tai ($8.95 per roll) (Japanese Snapper)

Tobiko ($5.95 per roll) (Fish Eggs) (+Quail Eggs, +$1)

Uni ($7.95 per roll) (Sea Urchin, Santa Barbara) (+Quail Eggs, +$1)

Unagi ($5.95 per roll) (BBQ Eel)

Walu ($5.95 per roll) (Esclar; some ppl called it: Butter Fish)

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

49ers (No Sauce)

English Cucumber & Avocado Topped with Salmon & Lemon Slices (No Sauce)

Warriors ($13.95 per roll) (Substitute to Real Crab Meat +$4)

Shrimp Tempura & Crab Meat Topped with Seared Fresh Salmon, Crunch Onion & the Chef’s Special Sauce

Double Salmon Roll (No Sauce)

Salmon, Jalapeno, Shiso Leaves, Lemon Topped with Salmon & Avocado (No Sauce)

Mango Salmon Roll ($14.95 per roll)

Fresh Mango, Raw Salmon, Avocado Topped with Salmon, Mango, Mango Sauce & Spicy Mayo (Very Mild Spice)

Salmon on Fire ($15.95 per roll) (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, Sweet Onion, homemade Salsa

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

Oh Baby Roll ($13.95 per roll)

Ahi Tuna, Avocado Topped with Seared Fresh Salmon with the Chef’s Special Sauce

Mango Tuna Roll ($15.95 per roll)

Ahi tuna, Fresh Mango, Avocado Topped with Ahi Tuna, Mango & Mango Sauce

Double Toro Roll ($19.95 per roll) - (Mild Spice) (NEW) (No Sauce)

Salmon Toro & Fresh Mango, Avocado Topped with Blue Fin Chutoro, Freshly Grated Wasabi Marinated with Soy Sauce (Chef Recommend NOT To Order This Roll If You Can’t Eat Wasabi)

Volcano ($15.95 per roll) - (Medium Spice)

Spicy Tuna, Avocado, Mango Topped with Seared White Tuna, Jalapeno, Garlic Cream Sauce, the Chef’s Special Sauce & Crispy Honey Walnut

Angry Fish ($14.95 per roll) - (Mild Spice)

Spicy Tuna & Avocado Topped with Seared Butter Fish, Crunch Onions & the Chef’s Special Sauce

Ferrari ($15.95 per roll) - (Mild Spice) (Substitute to Real Crab Meat +$4)

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 on the Side

Tuna on Fire ($16.95 per roll) - (Medium Spice) (Chef Recommend NOT To Order This Roll If You Want Salsa On the Side)

Shrimp Tempura, English Cucumber Topped Ahi Tuna, Avocado, Jalapeno, Sweet Onion and homemade Salsa
Fire Cracker (Medium Spice)  12.95
Fried Spicy Tuna, Jalapeno, Cream Cheese with Scallion, Chili Pepper with the Chef's Special Sauce

Woodside (Mild Spice)  14.95
Shrimp Tempura & English Cucumber Topped with Spicy Tuna, Seaweed Salad, the Chef's Special Sauce & Tempura Crunch

Grasshopper (Mild Spice) (Substitute to Real Crab Meat +$4)  14.95
Shrimp Tempura & Crab Meat Topped with Spicy Tuna, Avocado & Spicy Mayo

Prince Roll (6)  11.95
Salmon, Tuna, White Fish & Avocado Wrapped in Soy Paper

Oyishi (Mild Spice)  13.95
Spicy Tuna & Shrimp Tempura Topped with BBQ Eel & the Chef's Special Sauce

Hot Mama (Mild Spice)  14.95
Deep Fried Soft Shell Crab & English Cucumber Topped with Spicy Tuna, Jalapeno, with the Chef's Special Sauce

------------ Cooked Specialty Rolls (8 pcs) ------------

Heart Attack (Substitute to Real Crab Meat +$4)  13.95
Crab Meat & Avocado Topped with Cooked Shrimp, BBQ Eel & Avocado, Seared with Sweet Garlic Cream Sauce, Unagi Sauce on Top

Dragon (Substitute to Real Crab Meat +$4)  12.95
Shrimp Tempura, Crab meat Topped with BBQ Eel, Avocado & Unagi Sauce

Lion King (Substitute to Real Crab Meat +$4)  12.95
Crab Meat, Avocado Topped with Salmon, Baked with Sweet Garlic Cream Sauce, Unagi Sauce on Top

Winter Wonderland (Substitute to Real Crab Meat +$3)  13.95
Shrimp Tempura & Cucumber Topped with crab Meat, Tempura Crunch & the Chef's Special Sauce

Walnut Prawn  14.95
Shrimp Tempura Topped with Avocado, the Chef's Special Sauce & Crispy Honey Walnut

Godzilla Roll (Substitute to Real Crab Meat +$4)  15.95
BBQ Eel & Avocado Topped with Crab Meat, Shrimp Tempura, the Chef's Special Sauce & Crunchy Cucumber

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

Snow White (Mild Spice)  13.95
Spicy Scallop & Avocado Topped with Butter Fish, Black Tobiko & Mild Spicy Hawaiian Poki Sauce

Scream & Shout (Spicy)  14.95
Spicy Tuna, Avocado, Topped with Snapper Tempura, Spicy Scallop, Fish Eggs with the Chef’s Special Sauce

Romeo & Juliet (8 pcs)  14.95
Salmon & Avocado Wrapped with Soy Paper Topped with Raw Hokkaido Scallop, Spicy Sauce & Spicy Mayo

Baked Baby Scallop Roll (8 pcs) (Fully Cooked) (Substitute to Real Crab Meat +$4)  13.95
Crab Meat & Avocado Topped with Hokkaido Scallop Baked with Sweet Garlic Cream Sauce, Unagi Sauce & Black Tobiko on Top

------------ Classic Rolls (6 pcs) ------------

(Besides Deep Fried CA Roll, Deep Fried Philly Roll & Rainbow Roll, any Classic Roll Can be Substitute to Hand Roll)
(Hand Roll is a Large Cone-Shaped Piece of Nori on the Outside and the Ingredients inside)

California Roll (Cooked) Crab Meat & Avocado (Substitute to Real Crab Meat +$4)  4.95
California Crunch (Cooked) (Substitute to Real Crab Meat +$4)  6.95
California Roll Topped with the chef’s Special Sauce & Tempura Crunch

Deep Fried California (9-10 pcs) (Cooked) (Substitute to Real Crab Meat +$4)  8.95
Deep Fried California Roll with Scallion & the Chef’s Special Sauce

Salmon Roll with Choice of English Cucumber or Avocado  6.95
Spicy Salmon Roll with Choice of English Cucumber or Avocado  7.95
Wildfire Roll  7.95
Spicy Salmon, English Cucumber, the Chef’s Special Sauce topped with Tempura Crunch & Spicy Sauce

Philly Roll Salmon, Avocado & Cream Cheese  7.95

Deep Fried Philly Roll (8-10 pcs) Deep Fried Philly Roll with Scallion & the Chef’s Special Sauce  8.95
Tekka Maki Tuna Inside, Seaweed Outside, Very Small Roll 6 pcs  5.95
Tuna Roll with Choice of English Cucumber or Avocado, Rice Outside  7.95
Spicy Tuna Roll Spicy Tuna & English Cucumber (Mild Spice)  6.95
Spicy Tuna Crunch (Medium Spice)  8.95
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Tuna &amp; English Cucumber, the Chef's Special Sauce topped with Tempura Crunch &amp; Spicy Sauce</td>
<td>10.95</td>
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<tr>
<td><strong>Super Dynamite Roll</strong> ~ (Mild Spice) ~ (This Roll is NOT Fully Cooked)</td>
<td>10.95</td>
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<tr>
<td>Deep Fried Spicy Tuna Roll with Scallion, Chili Pepper, Spicy Sauce &amp; the Chef's Special Sauce</td>
<td>10.95</td>
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<tr>
<td><strong>Salmon Skin Roll</strong> ~ (Cooked)</td>
<td>7.95</td>
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<tr>
<td>Grilled Salmon Skin with Japanese Baby Carrot, Shiso Leave, Pickle Radish, English Cucumber &amp; Unagi Sauce</td>
<td>7.95</td>
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<tr>
<td><strong>Spicy Scallop Roll</strong> Fish Eggs, Scallion, with Choice of __ English Cucumber or __ Avocado</td>
<td>8.95</td>
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<tr>
<td><strong>Shrimp Tempura Roll</strong> ~ (Cooked) (Substitute to Real Crab Meat +$4)</td>
<td>8.95</td>
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<tr>
<td>Shrimp Tempura, Crab Meat, English Cucumber, Avocado &amp; Unagi Sauce</td>
<td>9.95</td>
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<tr>
<td><strong>Spider Roll</strong> ~ (Cooked) Deep Fried Soft Shell Crab, English Cucumber, Avocado &amp; Unagi Sauce</td>
<td>9.95</td>
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<tr>
<td><strong>Rock’n Roll</strong> ~ (Cooked) BBQ Eel &amp; Avocado</td>
<td>6.95</td>
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<tr>
<td><strong>Negi Hama Maki</strong> Yellowtail Belly &amp; Scallion Inside, Seaweed Outside, Very Small Roll 6 p</td>
<td>7.95</td>
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<tr>
<td><strong>Hamachi Roll</strong> with Choice of __ English Cucumber or __ Avocado, Rice Outside</td>
<td>7.95</td>
</tr>
<tr>
<td><strong>Spicy Hamachi Roll</strong> Yellowtail &amp; Jalapeno, with Choice of __ English Cucumber or __ Avocado</td>
<td>8.95</td>
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<tr>
<td><strong>Rainbow Roll (8 pcs)</strong> Crab Meat Topped with Assorted Raw Fish &amp; Avocado (Real Crab Meat +$3)</td>
<td>11.95</td>
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<tr>
<td><strong>Spicy Rainbow Roll (8 pcs)</strong></td>
<td>14.95</td>
</tr>
<tr>
<td>Spicy Tempura, Spicy Tuna Topped with Assorted Raw Fish, Avocado Jalapeno &amp; Spicy Sauce</td>
<td>14.95</td>
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</tbody>
</table>

**-------- Sushi Combo --------**

Served with Miso Soup & Side Salad

**NO. 1 Combo (Substitute to Real Crab Meat +$4)**
- 6 pcs California Roll & 7 pcs Nigiri with Salmon, Tuna, Hamachi, Butter Fish, Albacore, Snapper & Suzuki | 19.95   |

**NO. 2 Combo**
- 6 pcs BBQ Eel & Avocado Roll, 2 pcs Seared Albacore with garlic Ponzu, 2 pcs Seared Butter Fish with Fresh Wasabi, & 2 pcs Seared Snapper with garlic Ponzu | 18.95   |

**Omakase 10 pcs Nigiri** Beautifully Presented Finest Fish of the Day | 36.95   |

**-------- Sashimi Combo --------**

Served with Miso Soup & Side Salad

**Regular Chirashi Bowl** ~ **(Regural Sashimi Tasting for 1 Person)** ~ (Over 15 pcs)
- 4 or More Different Kinds of Most Popular Raw Fish, Homemade Japanese Egg Omelet, Seaweed Salad, English Cucumber Over Sushi Rice | 21.95   |

**Deluxe Chirashi Bowl** ~ **(Deluxe Sashimi Tasting for 1 Person)** ~ (Over 15 pcs)
- Sea Urchin, Hokkaido Scallops, Blue Shrimp, (Shrimp comes with Edible Crispy Fried Shrimp Head), Salmon Roe, Chef Choice Fresh Fish Belly of the Day, Different Kinds of Chef Choice Raw Fish, Homemade Japanese Egg Omelet, Seaweed Salad, English Cucumber Over Sushi Rice | 36.95   |

**-------- 🍃 Vegan Sushi Roll (Classic)--------**

**Tamago Nigiri** Homemade Japanese Omelet | 4.95 Avocado Maki (Roll) | 4.95 |
**Kappa Maki (Roll) 6** English Cucumber | 4.95 Cucumber Avocado Roll | 5.95 |
**Sweet Potato Tempura Roll (6)** | 6.95 Pumpkin Tempura Roll | 6.95 |
**Broccoli Tempura Roll (6)** | 6.95 Veggie Hand Roll | 5.95 |
**Futo Maki (6)** Japanese Homemade Omelet, Pickle Radish, Baby Carrot, Cucumber, Avocado & Seaweed Salad | 8.95 |
**Cucumber Avocado Crunch** (This Roll CAN be made Gluten Free) | 7.95 |
- Cucumber Avocado Roll Topped with the chef's Special Sauce & Tempura Crunch | 7.95 |

**-------- 🍃 Vegan Sushi Roll (Oh Baby Created)--------**

**Big Daddy (8)** ~ (Medium Spice) (NEW) | 13.95 |
- Tempura Pumpkin & Asparagus Topped with Spicy bean Curd, Crispy Lotus Root Chips, the Chef's Spicy Sauce | 13.95 |
**Call Me Nuts Roll** ~ (8) (This Roll CAN be made Gluten Free) | 12.95 |
- English Cucumber & Avocado Topped with Avocado, the Chef's Special Sauce & Crispy Honey Walnut | 12.95 |
**Mango Secret Roll (8)** ~ (A little Bit Sweet & Very Refreshing) (Chef Recommend NOT To Order This Roll If You Would Like To Have Japanese Salsa On the Side) | 12.95 |
- Sweet Potato Tempura & Avocado Topped with Fresh Mango & Homemade Japanese Salsa | 12.95 |
**Mango Asparagus Roll (8)** (This Roll CAN be made Gluten Free) | 12.95 |
- Asparagus Tempura & Avocado Topped with Fresh Mango & Mango Sauce | 12.95 |
**Secret Love (8)** ~ (Medium Spice) (NEW) | 13.95 |
- Spicy Bean Curd, Tempura Asparagus Topped with Avocado & the Chef's Spicy Sauce | 13.95 |
Spicy Veggie Roll (8) – (Medium Spice)
Slightly Fried Jalapeno, English Cucumber, Avocado & Cream cheese with the Chef’s Spicy Sauce & Chili Pepper

12.95

Veggie Bomb (8) – (Medium Spice) (NEW)
Tempura Fried Roll with Spicy Bean Curd, Chili Pepper, Spicy Sauce & the Chef's Special Sauce

13.95

Veggie Tempura Roll (6)
Tempura Onion, Zucchini & Carrot Wrapped with Soy Paper

8.95

Veggie Dragon Roll (8)
Asparagus Tempura Topped with Avocado & Eggplant

11.95

Veggie on Fire (8) – (Medium Spice)
Asparagus Tempura, Sweet corns, Tofu Skin & English Cucumber Topped with Avocado, Jalapeno, Homemade Salsa

[Chef Recommend NOT To Order This Roll If You Want Salsa On The Side]

13.95

Veggie Tiger Roll (8) (This Roll CAN be made Gluten Free)
Tempura Pumpkin & Asparagus Topped with Avocado, the Chef’s Special Sauce & Crispy Honey Walnut

13.95

------------ Noodle Soup --------------

*Udon: Thick Wheat Flour Noodle  * Ramen: Thin Wheat Flour Noodle  *Soba: Thin Buckwheat Noodle

Chef Recommend 1. Ramen better goes with Flavored Pork Broth 2.Udon better goes with Low Sodium Soy Sauce Broth
Soy Sauce Broth Can Be Substituted to Flavored Pork Broth (+$2) or Spicy Pork Broth ($2) – Choice of Mild, Medium or Spicy

- Q Add _____ Kimchi (+$3)/ Add Q Veggies _____ (+$3): Cabbage, Carrot, Zucchini & Broccoli

Tonkotsu Ramen (+$3)
Flavored Pork Broth, 4 pcs Braised Pork, Organic Sweet Corn, Boiled Egg, Seaweed, Onion Crunch & Scallion

12.95

Spicy Ramen (+$3) (Choice of _____ Mild/____ Medium/____ Spicy/____ Extra Spicy)
Spicy Pork Broth, 4 pcs Braised Pork, Organic Sweet Corn, Boiled Egg, Seaweed & Scallion

13.95

Kimchi Ramen (Vegan) (NEW) (Choice of _____ Mild/____ Medium/____ Spicy/____ Extra Spicy)
Flavored Low Sodium Soy Sauce Broth, Low Sodium Napa Kimchi, Cabbage, Carrot, Zucchini, Broccoli, Scallion & Seaweed Slices

13.95

Tempura Udon +Spicy (+$1) Mild/____ Medium/____ Spicy/____ Extra Spicy
Flavored Low Sodium Soy Sauce Broth with Cabbage, Scallion, Seaweed Slices, Side of Tempura

14.95

(Voice of Q ______ Veggies Only/____ Mix Shrimp & Veggie Tempura/____ Shrimp Only Tempura 4 pcs +$1)

Veggie Udon +Spicy (+$1) Mild/____ Medium/____ Spicy/____ Extra Spicy
Flavored Low Sodium Soy Sauce Broth, Cabbage, Carrot, Zucchini, Broccoli, Scallion & Seaweed Slices

12.95

Spicy Chicken Skewer Ramen (+$4) (Choice of _____ Mild/____ Medium/____ Spicy/____ Extra Spicy)
Spicy Pork Broth, Chicken Skewers, Organic Sweet Corn, Boiled Egg, Seaweed Slices & Scallion

14.95

BeeF Udon +Spicy (+$1) Mild/____ Medium/____ Spicy/____ Extra Spicy
Flavored Low Sodium Soy Sauce Broth with Thinly Sliced Beef, Sweet Onion, Cabbage, Scallion & Seaweed Slices

14.95

Spicy Seafood Udon (Choice of _____ Mild/____ Medium/____ Spicy/____ Extra Spicy)
Spicy Pork Broth with Deep Fried Soft Shell Crab, Mussel, Shrimp, Calamari, Scallops, Salmon, Snapper with Boiled Egg, Corns, Seaweed Slices & Scallions

17.95

------------- Q Pan Fried Noodles & Fried Rice -----------

 - Q – Add Jalapeno _____ (+$1) / Add _____ Kimchi (+$3)/ Add Q Veggies _____ (+$3): Cabbage, Carrot, Zucchini & Broccoli
 - Add _____ Chicken (+$4) / ____ Add Thinly Sliced Beef (+$4) / ____ Add Braised Pork (+$4) / ____ Add Unagi (+$8)

Veggie Yaki Udon (Q)
Cabbage, Carrot, Zucchini, Broccoli, Sweet Onion, Scallion & Seaweed Slices

12.95

Egg Fried Rice or (Curry Egg Fried Rice +$1) (Q)
Scramble Eggs, Sweet Onion, Scallion & Seaweed Slices

11.95

------------- Q Curry -------------

Served with Miso Soup, Small Salad & Steamed Rice, Steamed Rice Can Be Substituted to Udon (+$2), Ramen (+$2) or Brown Rice (+$1)

- Add _____ Chicken (+$4) / ____ Add Breaded Pork (+$5) / ____ Add Breaded Chicken (+$5)

Curry Veggie (Q) (Carrot, Zucchini, Broccoli, Sweet Onion, Potatoes, Sweet Potatoes & Seaweed Slices)

11.95
### Donburi (Rice Bowl) ###
Served with Miso Soup, Small Salad & Steamed Rice, Steamed Rice Can Be Substituted to Brown Rice (+$1)

- **Unagi Donburi** BBQ Eel, Seaweed Salad, Cucumber, Japanese Pickles  
  $17.95
- **Oyako Donburi**  
  Eggs, Tender Juicy Marinated Chicken Bites, Carrot, Zucchini, Sweet Onion & Seaweed Slices  
  $12.95
- **Katsu Donburi** [Choice of Breaded Chicken or Breaded Pork Cutlet].  
  Eggs, Carrot, Zucchini, Sweet Onion & Seaweed Slices  
  $13.95
- **Niku Donburi** Eggs, Carrot, Zucchini, Seaweed Slices & Thinly Sliced Beef Marinated with Sweet Onion  
  $13.95

### Tempura & Teppanyaki ###
Lunch Rice Plate Special Only Available on Lunch Hours
All Rice Plate Served with Miso Soup, Small Salad & Steamed Rice, Steamed Rice Can Be Substituted to Brown Rice (+$1)
Small Plate Doesn’t Come with Any Rice, Soup nor Salad; Small Plate Portion is Smaller Than Rice Plate

<table>
<thead>
<tr>
<th>Item</th>
<th>Small Plate</th>
<th>Lunch Rice Plate</th>
<th>Dinner Rice Plate</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Teriyaki</strong></td>
<td>6.95</td>
<td>11.95</td>
<td>13.95</td>
</tr>
<tr>
<td>Grilled Chicken with Teriyaki Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Katsu or Tonkatsu</strong></td>
<td>7.95</td>
<td>12.95</td>
<td>14.95</td>
</tr>
<tr>
<td>Choice of Breaded Chicken or Breaded Pork Cutlet, Dipping Sauce on the Side</td>
<td></td>
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<tr>
<td><strong>Hamachi Kama or Salmon Kama</strong></td>
<td>10.95</td>
<td>12.95</td>
<td>13.95</td>
</tr>
<tr>
<td>Choice of Grilled Yellow Tail Cheek or Grilled Salmon Cheek</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Mix Tempura or Shrimp Tempura</strong></td>
<td>7.95</td>
<td>12.95</td>
<td>14.95</td>
</tr>
<tr>
<td>Mix Shrimp &amp; Veggie or Shrimp Only</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Veggie Tempura</strong> (£)</td>
<td>6.95</td>
<td>9.95</td>
<td>12.95</td>
</tr>
<tr>
<td>Veggie Only (Mixed with Broccoli, Carrot, Zucchini, Potatoes &amp; Sweet Potatoes)</td>
<td></td>
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</tr>
<tr>
<td><strong>Seafood Tempura</strong></td>
<td>14.95</td>
<td>16.95</td>
<td>17.95</td>
</tr>
<tr>
<td>Deep Fried Soft Shell Crab, Snapper (White Fish), Mix Shrimp &amp; Veggie</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Beef Short Ribs (Bone In)</strong></td>
<td>9.95</td>
<td>13.95</td>
<td>16.95</td>
</tr>
<tr>
<td>Grilled Marinated Japanese Style Beef Short Ribs with Sweet Seasoning</td>
<td></td>
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</tr>
<tr>
<td><strong>Rib Eye Teriyaki</strong></td>
<td>9.95</td>
<td>13.95</td>
<td>16.95</td>
</tr>
<tr>
<td>Grilled to Order Rib-Eye-Steak with Teriyaki Sauce</td>
<td></td>
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</tr>
<tr>
<td><strong>Salmon Teriyaki</strong></td>
<td>9.95</td>
<td>13.95</td>
<td>16.95</td>
</tr>
<tr>
<td>Grilled Salmon with Teriyaki Sauce</td>
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</tr>
</tbody>
</table>

### Bento Box ###
Served with Miso Soup, Small Salad & Steam Rice, Steam Rice Can Be Substituted to Brown Rice (+$1)
Select **Two** of the Following Items – Lunch: 11.95 / Dinner: 13.95
Select **Three** of the Following Items – Lunch: 13.95 / Dinner: 16.95

<table>
<thead>
<tr>
<th>Item</th>
<th>Small Plate</th>
<th>Lunch Rice Plate</th>
<th>Dinner Rice Plate</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Teriyaki</strong></td>
<td>7.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Breaded Chicken</td>
<td></td>
<td></td>
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<tr>
<td><strong>Chicken Katsu</strong></td>
<td>8.95</td>
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<tr>
<td>Breaded Pork</td>
<td></td>
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</tr>
<tr>
<td><strong>California Roll (6)</strong></td>
<td>4.95</td>
<td></td>
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<tr>
<td>(Bone In)</td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>Spicy Tuna Roll (6)</strong></td>
<td>5.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mix Tempura</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mix Shrimp &amp; Veggie</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp Tempura</strong> (£)</td>
<td>6.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shrimp Only</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Veggie Tempura</strong> (£)</td>
<td>6.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veggie Only (Mixed with Broccoli, Carrot, Zucchini, Potatoes &amp; Sweet Potatoes)</td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>Breaded Pork</strong></td>
<td>10.95</td>
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</tr>
<tr>
<td><strong>Sushi</strong></td>
<td>1.95</td>
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<tr>
<td>California Roll (6)</td>
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<tr>
<td>(Bone In)</td>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>Spicy Tuna Roll (6)</strong></td>
<td>5.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mix Tempura</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mix Shrimp &amp; Veggie</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp Tempura</strong> (£)</td>
<td>7.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shrimp Only</td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>Avocado Maki (Small Roll) (6)</strong></td>
<td>6.95</td>
<td></td>
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</tr>
<tr>
<td>(Bone In)</td>
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<td></td>
</tr>
</tbody>
</table>

### Kid’s Menu ###

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Teriyaki Bowl</strong></td>
<td>7.95</td>
</tr>
<tr>
<td>Grilled Chicken with Teriyaki Sauce &amp; Steamed Rice</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Katsu or Tonkatsu Bowls</strong></td>
<td>8.95</td>
</tr>
<tr>
<td>Choice of Breaded Chicken or Breaded Pork Cutlet with Sauce on the Side &amp; Steamed Rice</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Karaage Bowl</strong></td>
<td>10.95</td>
</tr>
<tr>
<td>Tender Juicy Marinated Boneless Fried Chicken Bites Over Steamed Rice</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon Teriyaki Bowl</strong></td>
<td>9.95</td>
</tr>
<tr>
<td>Grilled Salmon with Teriyaki Sauce &amp; Steamed Rice</td>
<td></td>
</tr>
<tr>
<td><strong>Cold Tofu Bowl</strong> (£)</td>
<td>6.95</td>
</tr>
<tr>
<td>Cold Tofu with Teriyaki Sauce &amp; Steamed Rice</td>
<td></td>
</tr>
<tr>
<td><strong>Plain Udon or Plain Ramen</strong> (£)</td>
<td>7.95</td>
</tr>
<tr>
<td>In Soy Sauce Broth (+$2 substituted to Flavor Pork Broth)</td>
<td></td>
</tr>
<tr>
<td><strong>Kid’s Bento 1</strong></td>
<td>9.95</td>
</tr>
<tr>
<td>Chicken Teriyaki, Avocado Roll (6 pcs) &amp; Steamed Rice</td>
<td></td>
</tr>
<tr>
<td><strong>Kid’s Bento 2</strong></td>
<td>9.95</td>
</tr>
<tr>
<td>Shrimp &amp; Veggie Tempura, Cucumber Roll (6 pcs) &amp; Steamed Rice</td>
<td></td>
</tr>
</tbody>
</table>
*Most of the Sushi item are served raw or undercook.
*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.

------------- Dessert -------------
Each dessert item served with sugar powder, whipped cream and chocolate syrup

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempura Cheesecake with Vanilla Ice Cream</td>
<td>6.95</td>
</tr>
<tr>
<td>Fried Banana Dream Boat with Vanilla Ice Cream</td>
<td>6.95</td>
</tr>
<tr>
<td>Tempura Green Tea (Fried) Ice Cream</td>
<td>6.95</td>
</tr>
<tr>
<td>Green Tea Cheesecake with Green Tea Ice Cream</td>
<td>6.95</td>
</tr>
<tr>
<td>Japanese Mochi Ice Cream (2 pcs) (Mochi: Sticky Rice Wrapped with ice cream)</td>
<td>4.95</td>
</tr>
<tr>
<td>(Choice of strawberry, mango, chocolate and green tea flavor), (You can pick two flavors in one order)</td>
<td></td>
</tr>
<tr>
<td>Scoop of Ice Cream (Choice of vanilla or green tea flavor)</td>
<td>2.95</td>
</tr>
</tbody>
</table>