

Omi

s u s h i

Appetizer

GF, VG Edamame (Regular/Spicy/Garlic butter) \$4

Salted and boiled soybean pods.

*Spicy and Garlic butter option charge \$1 more

VG Tofu Steak \$6

Fried tofu block over shitake mushroom with teriyaki sauce

Tempura Appetizer \$7

Shrimp & vegetable tempura

*Can do either only shrimp or only vegetable

Gyoza (Steamed, Fired, or Pan fried) \$6

5 pieces of pork & chicken mixed dumpling

Shrimp Shumai (Steam or Fried) \$6

4 pieces of Shrimp dumpling

Takoyaki \$6

5 pieces of Baked octopus puffs

Soft Shell Crab Kara Age \$8

Fried soft shell crab and side of lemon and Japanese mayo

Spring Roll \$5

Vegetable, shrimp & crab stick roll wrapped with rice paper

Salad & Soup

GF, VG House Ginger Salad \$2.5

Avocado Salad \$7

GF, VG Seaweed Salad \$4

Calamari Salad \$6

GF Miso Soup \$2.5

Spicy Vegetable Soup \$5

Dessert

Scoop of Ice Cream \$4

Green tea/Vanilla option

Mochi Ice Cream \$6

Pick 3 on Choice of green tea, strawberry, mango and red bean. 3 pieces served

Tempura Ice Cream \$6

Choice of green tea or vanilla

Crispy Rolled Cheese Cake \$6

Lava Chocolate Cake & Ice Cream \$8

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GF- Gluten Free VG - Vegetarian

Lunch Special

Pick 2 for \$10 or Pick 3 for \$13 Before 3 P.M

No duplicate item per set

Sushi

Crunch Crab

Spicy Tuna Roll*

Spicy Salmon Roll**

GF California Roll

Spicy California Roll

GF Special California Roll

GF Philadelphia Roll**

GF, VG Avocado Roll

GF, VG Cucumber Roll

GF, VG Avocado+Cucumber Roll

GF Tuna negi Roll**

GF Salmon Roll**

GF Tuna Avocado Roll**

GF Salmon Avocado Roll**

GF 2pc Tuna Nigiri**

GF 2pc Salmon Nigiri**

GF 2pc Shrimp Nigiri**

GF Sm. Chirashi**

GF Sm. Fish Egg Donburi**

GF Hand Roll Tuna**

Hand Roll Spicy salmon**

Hand Roll Shrimp Tempura

GF Hand Roll California

Hand Roll Spicy California

Kitchen

Ginger Salad

Miso Soup

Seaweed Salad

Calamari Salad

Edamame(any choice)

Sm Pork Katsu

Sm Chicken Katsu

Sm House Udon

Dumplings(any choice)

Noodle

(Choice of Miso or House Salad)

- Omi Udon** \$12
Shrimp tempura, mussel & vegetable noodle soup
- Chicken Tempura Udon** \$11
Fried chicken nugget noodle soup
- Beef Udon** \$13
Thinly sliced beef, shrimp & vegetable noodle soup
- Tonkotsu Ramen** \$12
Pork broth with charshu pork, egg
Meatball & vegetable noodle soup
- House Small Udon** \$7
Shrimp tempura, egg, crab stick, scallion noodle soup



- Tempura Udon** \$11
Shrimp & Vegetable tempura noodle soup
- Curry Udon** \$11
Japanese spicy beef curry noodle soup
- Sansai Udon** \$11
Assorted Japanese mountain vegetable noodle soup
- House Spicy Ramen** \$10
Korean style thin ramen noodle in spicy broth with assorted seafood, egg, and pork
- Yaki Udon** \$12
Stir fried chicken or shrimp with noodle and sauce

Entrée

(Choice of Miso and House Salad)

- Beef Teriyaki** \$20
Grilled choice grade rib-eye & stir-fried bell peppers
- Salmon Teriyaki(Scottish Salmon)** \$19
Grilled salmon & stir-fried bell peppers
- Chicken Katsu** \$14
Deep fried chicken thigh with tonkatsu sauce
- Tonkatsu Curry rice** \$14
Spicy beef curry topped with deep fried pork loin
- Katsu Don** \$14
Deep fried pork loin over rice with sweet omelet and onions
- Chicken Tempura Don** \$14
Deep fried chicken nugget over rice with sauce
- Fish Egg Don** \$14
Assorted fish eggs with kampyo and cucumber over rice with sesame oil
- Hwedupbab** \$16
Assorted seafood sashimi & veggie over rice with chili bean paste
- Unaju** \$21
Cooked eel over rice with sliced sweet egg, cucumber, and ginger

- Chicken Teriyaki** \$14
Grilled chicken thigh & stir-fried bell peppers
- Tonkatsu** \$14
Deep fried pork loin with tonkatsu sauce
- Tilapia Katsu** \$11
Deep fried tilapia with tonkatsu sauce
- Yakiniku Don** \$12
Stir-fried beef rib-eye over rice with teriyaki sauce
- Gyu Don** \$12
Pre-made stir-fried rib-eye and onions over rice



Bento Box(Dine in Only)

- Chicken Katsu Bento** \$14
Deep fried chicken thigh over sliced cabbage
- Ton Katsu Bento** \$14
Deep fried pork loin over sliced cabbage
- Salmon Teriyaki Bento** \$16
Grilled Scottish Salmon over spring mix



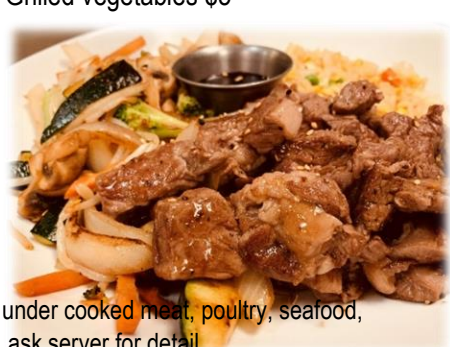
*Bento Box comes with 2pc shrimp tempura, 3 pc sweet potato tempura, 1 pc fried tofu, and choice of 4 pc California roll or 2 pc gyoza and edamame

Hibachi

- Hibachi Beef** \$23
Choice grade rib-eye with fried rice & vegetables
- Hibachi Shrimp** \$21
8oz of jumbo tiger shrimp with fried rice & vegetables
- Hibachi Chicken** \$17
Chicken thigh with rice & vegetables

Side Orders

- Fried Rice \$6
- Grilled vegetables \$5



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Nabemono

Nabemono is a traditional hot pot served in Japan at tables on a portable stove. Diners pick various ingredients and cook them in a broth of their choice, and eat it with a dipping sauce of their choice.

Choice 1: Shabu Shabu For 1

\$28



Shabu broth, Beef Rib-Eye 5 oz, half size of broccoli, mushroom, spinach, napa, green onions, carrot, and rice noodle with one of the sauce you want

Choice 2: Shabu Shabu for 2

\$40



Shabu broth, Beef Rib-Eye 10 oz, full size of broccoli, mushroom, spinach, napa, green onions, carrot, and rice noodle with two of the sauce you want

Choice 3: Pick Your Own

Pick your own ingredients to put in your shabu shabu (price based on below)

Protein		Broth	
Beef Rib-Eye 5oz	\$10	Shabu broth	\$4
Beef Rib-Eye 10oz	\$18	Suki Yaki Broth	\$6
Sweet Shrimp	\$16	Seafood Broth	\$6
Green Mussel	\$6	Curry Broth	\$6
Scallops	\$12	Miso Broth	\$6
Fish Cake	\$4	Sauce	
Shrimp Ball	\$5	Goma Sauce	\$2
Cod Fish	\$5	Ponzu Sauce	\$1
Clam	\$5	Spicy Chili Oil	\$1
Meat Ball	\$5	Sriracha	\$1
		Sweet Chili	\$1
Vegetable			
Enoki Mushroom	\$3	Cabbage	\$2
Bean Sprout	\$2	Mushroom	\$3
Carrot	\$2	Broccoli	\$2
Green Onions	\$2	White Radish	\$1
Jalapeno	\$1	Tofu	\$3
Noodle			
Udon Noodle	\$6	Rice Noodle	\$4
Ramen Noodle	\$6	Steamed Rice	\$2

*You can add some ingredient on choice 1 or 2, will be extra cost based on each item

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Nigiri/Sashimi/Hand Roll

(Price for piece)

GF Tuna/Maguro**	\$3
GF Bluefin Tuna Belly/Toro**	m/p
GF Salmon/Sake**	\$3
GF Smoked Salmon**	\$3
GF Yellow Tail/Hamachi**	\$3
GF Tilapia**	\$2
GF Albacore Tuna**	\$2.5
GF Squid/Ika**	\$2.5
GF Octopus/Tako	\$2.5
GF Scallop/Hotate**	\$4
GF Surf clam/Hokkigai	\$2.5
GF Shrimp/Ebi	\$2
GF Sweet Shrimp/Ama Ebi**	\$4
GF Salmon Roe/Ikura**	\$4
Capelin Roe/Masago**	\$2.5
Eel/Unagi	\$3
Sweet Egg/Tamago	\$2
GF Crab Stick/Kama	\$2
GF Sea Urchin/Uni**	\$7.5



Vegetable Roll(6-8pc)

Avocado	\$3
Cucumber	\$3
kampyo	\$3
Avocado Cucumber	\$4
Shitake mushroom Cucumber	\$4
Fresh Vegetable	\$5
Avocado Tempura	\$5
Sweet Potato Tempura	\$5
Mixed Vegi Tempura	\$5

Tempura Roll(5-8pc)

Chicken Tempura	\$6
California Tempura	\$6
Spicy California Tempura	\$6
Philadelphia Tempura	\$7
Spicy Tuna Tempura**	\$7
Spicy Salmon Tempura**	\$7
Shrimp Tempura	\$7
Spider Tempura(Soft Shell Crab)	\$7
Cheezy Shrimp	\$7

Sushi Roll(5-8pc)

GF California	\$5
GF Spicy California	\$5
GF Special California	\$5
GF Tuna Avocado**	\$6
GF Salmon Avocado**	\$6
GF Tuna negi**	\$4.5
GF Salmon**	\$4.5
GF Yellowtail negi**	\$5
Eel Avocado Cucumber	\$6.5
GF Shrimp Avocado Cucumber	\$5
GF Philadelphia	\$6
Spicy Tuna**	\$6
Spicy Salmon**	\$6
Spicy Yellowtail**	\$7
Spicy Scallop**	\$7
Chicken Teriyaki	\$6
Beef Teriyaki	\$7
Crunch Crab	\$6



Combination Menu

(Choice of Miso or House salad)

GF Sushi Combination regular**	\$16
California, 5pc chef choice of nigiri	
GF Sushi Combination deluxe**	\$21
California, 8pc chef choice of nigiri	
Tuna Combination**	\$18
Spicy Tuna, 5pc tuna nigiri	
Salmon Combination**	\$18
Spicy Salmon, 5pc salmon nigiri	
GF Chirashi**	\$24
Assorted sashimi over sushi rice	
GF Sushi Sashimi Combination**	\$27
6pc nigiri, 9pc sashimi, tuna roll	
GF Sashimi Deluxe**	\$34
20pc sashimi, bowl of rice	
GF Sushi Boat**	\$60
Sashimi & nigiri on the boat and 2 miso	
Seaweed salad	

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Drink Menu

Soft Drink

- Fountain Soda \$2
- Coke, diet coke, sprite, lemonade, orange soda, unsweet iced tea
- Schweppes Ginger Ale \$2.5

Sake

- House Sake \$8
- Choice of Hot or Chill house sake
- Mio Sake sparkling \$13
- Refreshing. Fruity and unique sweet aroma.
- Awa Yuki sparkling \$12
- This sake is light. Fizzy and mildly sweet.
- Zipang Mango sparkling \$12
- Sparkling sake with natural mango flavor.
- Hakutsuru Draft Sake \$6.5
- Characterized by its light. Fresh and smooth taste.
- Nigori Cream de Sake \$10
- Bold and sweet. Rich and robust flavor with distinctive rice savor.
- Nama Organic \$12
- Absolutely no preservatives. No brewers alcohol added. No sulfites.



Wine

White

- Pinot Grigio \$5.5
- Chardonnay \$5.5
- Riesling \$5.5
- Cupcake Moscato \$7.5



Red

- Red Blend \$8
- Merlot \$5.5
- Pinot Noir \$5.5



Beer

- Premium Jumbo Sapporo Can(22oz) \$8
- Asahi Super Dry (12oz) \$4
- Sapporo(12oz) \$4
- Kirin Ichiban(12oz) \$4
- Cool light \$3
- Bud light \$3



House Special Roll(5-8pc)

(Choice of Miso or House salad)

Omi Maki \$9

Eel, cream cheese, and asparagus battered in tempura and deep fried with eel sauce

Maki 7** \$10

Tuna, salmon, shrimp, spicy crab salad, masago, scallion, and cucumber and deep fried with eel sauce

Dynamite** \$11

Tuna, salmon, snapper, masago, scallion with spicy mayo and sriracha

Caterpillar II** \$13

Tuna, salmon, tamago, and asparagus wrapped with rice paper, topped with avocado, spicy sauce & sweet wasabi sauce

Crunch Munch \$12

Spicy crab salad and tempura flakes topped with shrimp and eel sauce

Crunch Munch II \$13

Shrimp tempura, crab salad topped with shrimp, eel sauce and spicy sauce

Crunch Vegas \$12

Shrimp, crab stick, cream cheese, and asparagus deep fried with tempura batter, topped with eel sauce & spicy sauce and tempura flakes

Jumbo Spider \$14

Soft shell crab, cucumber, scallions, and crab stick topped with masago and sweet wasabi sauce

Volcano \$12

Baked crab salad and avocado roll topped with salmon and spicy crab salad

Volcano II \$13

Baked shrimp tempura and crab salad roll tipped with salmon and spicy crab salad and spicy sauce

Red Dragon** \$14

Shrimp tempura, crab stick, and cucumber, topped with tuna, spicy mayo and sriracha

Dragon \$15

Shrimp tempura, crab salad, topped with eel, avocado, and eel sauce

Rainbow** \$13

Crab salad and avocado topped with assorted sashimi and avocado

Alaska** \$13

Crab salad and avocado topped with salmon and masago

Las Vegas** \$12

Tuna, salmon, tilapia, and cream cheese, breaded in panko and deep fried with spicy sauce

Paradise** \$14

Salmon shrimp, crab stick, tamago, cucumber, octopus, and lettuce, topped with tilapia and spicy sauce

Fire Crunch** \$12

Spicy tuna, shitake mushroom, cucumber roll topped with masago, scallion, eel sauce, sriracha, tempura flakes and sesame oil

Iceland Volcano** \$13

Spicy salmon, cucumber, topped with seared salmon, with potato crunch

Tiger** \$13

Spicy tuna and avocado topped with eel, shrimp, and eel sauce

GF Diablo \$13

Shrimp tempura, smoked salmon, cream cheese, and cucumber, topped with crab salad, jalapeno & spicy sauce

VG Sea Monster \$11

Cucumber, asparagus, kampyo, yellow radish, lettuce, avocado, topped with seaweed salad and sesame dressing

Angry Bird \$13

Deep fried chicken and jalapeno wrapped with rice paper and topped with avocado, jalapeno, eel sauce, and spicy sauce

King Dragon \$21

Shrimp tempura, crab stick, cucumber, avocado topped with eel and eel sauce

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