



APPETIZERS

Edamame \$8.00

Soybeans sprinkled with kosher salt

Spicy Garlic-Ginger Edamame \$10.00

Soybeans sautéed in spicy garlic-ginger soy sauce

Pork Gyoza \$10.95

Fried or steamed pork dumpling served with sweet soy sauce

Rice Cakes \$14.00

Spicy tuna mix and avocado served on lightly fried rice with Habanero mayo (4 pcs)

Panko Shrimp \$11.95

Deep fried shrimp in panko batter served with sweet chili sauce (5 pcs)

Pork Belly Bun \$11.00

Panko breaded pork belly served on two steam buns with pickled cucumber & tataki sauce

Shishito Peppers \$12.00

Japanese shishito pepper sautéed with sweet & spicy garlic-ginger soy sauce and topped with crispy panko

Sesame Chicken \$12.00

Marinated fried chicken strips with Japanese panko served with house dynamite tataki sauce

Calamari Tempura \$14.00

Lightly battered calamari served with sweet chili sauce

Tempura Shrimp \$11.95

Fried shrimp with tempura breading and served with warm tempura sauce

Tempura Vegetables \$11.95

Assorted vegetables fried with tempura breading and served with our house special sauce

Crab Roll \$10.00

Wonton wrappers filled with cream cheese, crab, onions and bell pepper



SOUPS AND SALADS

Miso Soup \$5.00

Miso soup with tofu and scallions

Red Spicy Miso Soup \$12.00

Red Miso paste with tofu, scallions, shrimp and scallops

House Ginger Salad \$5.50

Fresh spring mix served with house ginger dressing

Seaweed Salad \$6.00

Served with house soy vinaigrette and lemon slices topped with sesame seed

Poke Bowl \$17.95

Bite size cut of tuna or salmon mixed with house special poke sauce served over a bed of sushi rice. Topped with avocado, seaweed salad, scallions, sesame seed and tobiko of the day.

Seared Tuna Salad \$18.00

Pan-seared tuna dusted with black sesame seed over fresh spring mix, and topped off with a spicy ginger soy sauce

Spicy Tako Salad \$9.00

Octopus served over cucumber, garnished with scallions & slices of lemon, drizzled with ponzu sauce and sriracha

Sunomono Salad \$5.50

Fresh sliced cucumber mixed with ponzu sauce

Lava Salad \$11.00

Bite size cut of salmon over a bed of fresh sliced cucumber topped off with spicy mayo, lava sauce and masago

Sashimi Salad \$18.95

Eight (8) pcs of sashimi (tuna, salmon, albacore, and yellowtail) served over a bed of fresh spring mix topped with ponzu sauce



SMALL PLATES

Yellowtail Special \$19.00

Seven (7) pcs. Fresh yellowtail topped with fresh jalapeños, lemon slices, cilantro topped with spicy citrus vinaigrette

Tuna Tower \$19.95

Layers and layers of spicy tuna, crab salad, avocado and sushi rice. Garnished with scallions, eel-spicy mayo sauce and crispy wonton

Spicy Octopus \$18.00

Octopus sashimi topped with spicy kimchi sauce sesame seeds and scallions

Ocean Blossom \$21.95

Six (6) pcs. Spicy tuna mix, avocado and fresh jalapeños, wrapped with tuna and salmon. Topped with scallions and tobiko of the day. Served with spicy citrus vinaigrette.

Escolar Special \$13.95

4 white tuna nigiri topped with jalapeño sriracha ponzu sauce and 7 spice

Miso Salmon Nigiri \$14.00

Torched salmon nigiri with miso glaze. Topped with tempura flakes and green onions (3pcs)

Sriracha Honey Ebi Nigiri \$14.00

Tempura Fried Ebi, topped with house sriracha honey and sea salt

Uni Shooter \$12.00 (per order)

Quail egg, fresh uni, masago, scallions, ponzu sauce with sake and served with fresh cut lime (seasonal item)

Yummy Crisp \$15.95

Blackened tuna, spicy crab salad, fresh jalapeños, avocado, and tobiko of the day (6 pcs)



DINNER ENTREES

DINNERS ARE SERVED WITH MISO SOUP & STEAMED OR FRIED RICE

Chicken Teriyaki \$17.95

Grilled chicken breast tossed in teriyaki sauce, served with sautéed mixed vegetables

Beef Teriyaki \$21.95

Grilled beef tenderloin tossed in teriyaki sauce, served with sautéed mixed vegetables

Shrimp Teriyaki \$19.95

Grilled shrimp tossed in teriyaki sauce, served with sautéed mixed vegetables

Chicken Teppanyaki \$17.95

Japanese style cuisine, cooked in a house sauce and served with hibachi vegetables

Beef Teppanyaki \$21.95

Japanese style cuisine, cooked in a house sauce and served with hibachi vegetables

Shrimp Teppanyaki \$19.95

Japanese style cuisine, cooked in a house sauce and served with hibachi vegetables

Udon

Chicken \$16.95

Beef or Shrimp \$17.95

Combo \$17.95

Sautéed Udon noodles, house special sauce, 7 spice, mixed vegetables and your choice of meat
*does not come with soup or rice

Fried Rice

Chicken \$15.95

Beef or Shrimp \$16.95

Combo \$16.95

Fried rice with mixed vegetables and your choice of meat
*does not come with soup or rice



DESSERT

Tempura Ice Cream \$12.00

Vanilla ice cream rolled in tempura batter, deep-fried and topped with garnishes

Ice Cream \$5.00

Scoop of vanilla, red bean or green tea ice cream with garnishes

Tempura Cheesecake \$12.00

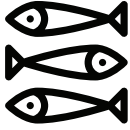
New York style cheesecake rolled in tempura batter and deep-fried

Cheesecake \$10.00

New York style cheesecake with garnishes

Tempura Plantain \$9.00

Lightly battered plantain, deep-fried and served with vanilla ice cream and garnishes



SUSHI AND SASHIMI COMBO

Sushi Combination \$21.95

One (1) piece each of the following:
smoked salmon, yellowtail, albacore, red snapper, octopus, shrimp, tamago

Chirashi Bowl \$25.95

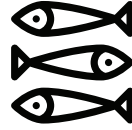
Rice mixed with 3 pieces of yellowtail, tuna, salmon, albacore, ebi, tamago and garnished with pickled radish

Sashimi Combination (A) \$24.00

Two (2) pieces each of the following: tuna, salmon, yellowtail, albacore, red snapper

Sashimi Combination (B) \$29.95

Two (2) pieces each of the following: tuna, salmon, yellowtail, albacore, super white tuna, red snapper, and octopus



SASHIMI

(PRIME SEAFOOD FILET)

Albacore \$14

Octopus \$19.00

Red Snapper \$19

Salmon \$17.00

Smoked Salmon \$16.00

Super White Tuna \$17.00

Tuna \$25.95

Yellowtail \$19.00

Freshwater Eel \$21.00



NIGIRI

(2 PIECES PER ORDER)

Albacore \$6.00

Crab \$7.00

Egg Omelet \$5.50

Flying Fish Roe \$5.95

Freshwater Eel \$9.00

Octopus \$9.00

Quail Egg \$6.00

Red Snapper \$9.00

Salmon \$8.00

Salmon Roe \$5.95

Scallop \$8.00

Sea Urchin (seasonal) MARKET

Shrimp \$6.50

Smelt Roe \$7.00

Smoked Salmon \$8.00

Super White Tuna \$8.00

Sweet Shrimp \$14.95

Tuna \$15.00

Yellowtail \$9.00



SPECIALTY SUSHI ROLLS

Ocean 81 C \$15.95

Ten (10) pcs. Spicy crab salad, avocado, cucumber and cream cheese topped with sautéed shrimp in habanero-mayo sauce. Drizzled with eel sauce, garnished with scallions and tobiko of the day.

Black Sea Spider C \$19.00

Ten (10) pcs. Tempura soft-shell crab, crabstick, cream cheese & cucumber inside. Topped with freshwater eel then drizzled with eel sauce & black tobiko.

Dark Sea F/C \$15.95

Ten (10) pcs. Spicy tuna mix, tempura shrimp and cream cheese inside. Smoked salmon on top. Drizzled with eel-spicy mayo sauce. Garnished with red & black tobiko & 7-spice.

Blue Ocean F/C \$14.95

Ten (10) pcs. Spicy tuna mix, avocado, crabstick and fresh jalapeño inside. Layer of fresh salmon outside. Topped off with lime juice and tataki sauce. Garnished with scallions and 7-spice.

Under the Sea F/C \$17.95

Ten (10) pcs. Spicy crab salad and avocado inside. Topped with fresh tuna, fried garlic and drizzled with eel sauce.

November Roll C \$40.00

Ten (10) pcs. Cream cheese, fresh jalapeños, sriracha, blackened tuna, tempura sweet potato and shrimp inside. Topped with marinated panseared Japanese wagyu steak. Drizzled with eel-spicy mayo sauce. Garnished with crunchy bacon, scallions and 7-spice.

Ashley Roll C \$19.00

Ten (10) pcs. Cream cheese, sriracha, fresh jalapeño, tempura shrimp & blackened tuna inside. Topped off with baked salmon, habanero sauce, tempura flakes, scallions & sesame seed. Garnished with fresh strawberries.

The O.M.G Roll C \$18.95

Ten (10) pcs. Tempura shrimp, avocado, crab stick and cucumber inside. Freshwater eel, avocado and spicy crab salad on top. Drizzled with eel-spicy mayo sauce. Served over a bed of tempura flakes.



SPECIALTY SUSHI ROLLS

Mountain F/C \$17.95

Ten (10) pcs. Shrimp tempura and cucumber inside. A layer of fresh salmon, tuna and yellowtail. Topped off with crab salad, masago, scallions, sesame seed & eel-spicy mayo sauce.

Rockin' Cajun C \$17.95

Ten (10) pcs. Tempura shrimp, fresh jalapeño and cream cheese inside. Topped with baked crawfish mixed with eel-spicy mayo sauce. Garnished with scallions, sesame seed and 7-spice.

OKC Rock F/C \$18.95

Ten (10) pcs. Tempura shrimp, fresh jalapeños & snow crab mix. Topped with fresh tuna, wasabi-spicy mayo & sriracha. Garnished with a variety of tobiko.

LOL Roll F/C \$18.95

Ten (10) pcs. Tempura shrimp, spicy tuna mix and cucumber inside. Blackened tuna on top. Drizzled with habanero-mayo sauce. Garnished with shishito pepper and scallions.

State Fair Roll DF/F \$17.95

Ten (10) pcs. Deep-fried roll with crabstick, cream cheese and avocado inside. Drizzled with eel-spicy mayo sauce. Topped off with crab salad, spicy tuna mix and 7-spice.

Thunder Roll C \$16.95

Ten (10) pcs. Cream cheese, fresh jalapeño, crab salad, asparagus. Topped with fried shrimp in thunder sauce. Garnished with masago, scallions and 7-spice.

Rock Star Roll F/C \$16.95

Ten (10) pcs. Cream cheese, sriracha, fresh jalapeño, crabstick, bacon and asparagus inside. Fresh salmon, lime juice, masago, scallions and 7-spice on top. Drizzled with eel-spicy mayo sauce.

Dynamite Yellowtail F \$18.00

Ten (10) pcs. Spicy yellowtail and tuna mix, fresh jalapeño, cucumber and cilantro inside. Layer of fresh yellowtail outside. Topped off with lime juice and scallions. Drizzled with spicy mayo and tatak sauce.

Special Lobster C \$15.95

Seven (7) pcs. Lobster meat lightly fried in panko, cream cheese and fresh jalapeños inside. Topped with warm spicy-cream shiitake mushroom sauce. Drizzled with eel sauce.

Tokyo Sunset Roll F/C \$15.95

Ten (10) pcs. Avocado, cucumber & crab salad topped with spicy salmon mix, drizzled with eel-spicy mayo sauce. Garnished with tempura flakes.

Ring of Calamari C \$16.95

Ten (10) pcs. Spicy crab mix with masago, scallions, cream cheese and avocado inside. Served with our crispy calamari and drizzled with eel sauce. Garnished with tobiko of the day.

St. Patrick F/C \$15.00

Ten (10) pcs. Tempura shrimp, crab salad, and salmon inside. Topped with wasabi tobiko, spicy mayo, wasabi mayo, and eel sauce.

Volcano C \$16.00

Ten (10) pcs. Crab salad, cucumber, avocado inside. Topped with scallops cooked in spicy mayo.

California Dream F/C \$15.95

Ten (10) pcs. Spicy crab salad, avocado, and cucumber with red onion and cilantro. Fresh salmon and lime juice on top. Drizzled with eel-spicy mayo sauce. Garnished with masago and 7-spice.

May Avenue C \$15.95

Ten (10) pcs. Shrimp tempura and avocado inside. Baked salmon, masago, scallions and sesame seeds on top. Drizzled with eel-spicy mayo sauce.

Sooner F \$17.95

Ten (10) pcs. Fresh tuna, cucumber and sriracha inside. Topped off with fresh tuna, super white tuna, spicy mayo and sriracha drizzle.

Asahi Roll DF \$13.95

Seven (7) pcs. Tempura roll inside cream cheese, red bell pepper, fresh jalapeños and asparagus, spicy marinated steak. Drizzled with eel-spicy mayo. Topped off with scallions and tobiko of the day.

Spicy Cowgirl C \$15.95

Ten (10) pcs. Tempura shrimp and avocado inside. Wrapped with crabstick. Drizzled with spicy mayo and droplets of sriracha.

Blondie C \$13.95

Ten (10) pcs. Tempura shrimp, cream cheese, masago and spicy mayo inside. Rolled in tempura flakes and drizzled with eel sauce.

Starburst F \$16.00

Ten (10) pcs. Fresh salmon, yellowtail and tuna wrapped inside soy paper. Topped with layers of fresh avocado & sesame seeds.

Golden Crunch Roll C \$14.95

Ten (10) pcs. Tempura crabstick, blackened tuna, cream cheese and fresh jalapeños. Topped with fresh avocado, tempura flakes and drizzled with an eel-habanero-mayo sauce.

Baby Gecko DF \$14.00

Seven (7) pcs. Deep-fried roll containing salmon, pickled jalapeños and cream cheese. Topped with scallions, sesame seed and masago. Drizzled with eel-spicy mayo sauce.

Ocean Lava C \$16.95

Ten (10) pcs. Shrimp tempura, jalapeño, cream cheese inside. Topped with scallops sauteed in spicy mayo and scallions.

Sexy Thing DF \$13.95

Deep-fried soy paper roll with cream cheese, imitation crab meat, red bell pepper & scallions inside. Drizzled with eel sauce.

Eel Tempura Roll DF \$16.95

Ten (10) pcs. cream cheese, masago, avocado, eel and asparagus inside a seaweed wrap. Topped with eel sauce, habanero mayo and red & black tobiko.

Sweet Roll C \$15.95

Ten (10) pcs. Fried sweet potato and cream cheese rolled in seaweed paper. Topped with fresh eel, drizzled with garlic mayo and eel sauce.

HB Roll DF \$14.95

Six (6) pcs. White tuna avocado crab and asparagus. Topped with scallops in habanero mayo.

Panda Roll C/DF \$15.95

Ten (10) pcs. Eel avocado cream cheese jalapeño cucumber inside. Topped with tempura escolar eel sauce scallions and tempura flakes.

Vegan Dream \$15.95

Seaweed salad pickle radish inari cucumber and asparagus inside. Topped with avocado eel sauce ponzu and tempura flakes

Badass Roll \$17.00

Shrimp tempura and cucumbers on the inside topped with tuna avocado spicy Mayo, eel sauce, and red tobiko