

# OSAKA

## Sushi Bar Lunch (Served with soup and house salad) Cook

🔥 SPICY 🌿 VEGETARIAN 🆕 NEW ITEM \*

### Any 2 rolls

\$ 7.95

### Any 3 rolls

\$ 10.95

Choice of Rolls:

- AAC \* 🌿
- Alaskan
- Asparagus\* 🌿
- Avocado\* 🌿
- Boston \*
- Broiled Eel \*
- California\*
- Vegetable Delight 🌿
- Kani Shrimp Tempura \* +\$1 Surcharge
- Crazy +\$1 Surcharge
- Chicken Tempura 🆕
- Crab Tempura \*
- Crunch \*
- Cucumber \* 🌿
- Dynamite \*
- Fried Calamari \*
- Futo
- Yellowtail Scallion
- Philadelphia\*
- Salmon
- Salmon Skin\*
- Shrimp & Cucumber\*
- Shrimp Tempura
- Snow Crab 🆕
- Spicy Crawfish 🆕
- Kamikaza
- Spicy Salmon
- Spicy Scallop
- Spicy Octopus \*
- Spicy Tuna
- Super White Tuna
- Tuna
- Sweet Potato Tempura\* 🌿

## Sushi or Sashimi

4 Pieces Sushi + Crunch Roll \$ 8.95

(Super White Tuna + Tuna + Salmon + Shrimp)

6 Pieces Sashimi \$ 10.95

(Super White Tuna + Tuna + Salmon + Yellowtail + Shrimp + Crab)

## Japanese Lunch Box (Makunochi Bento)

1 item \$ 8.95 / 2 item \$ 12.95

- Steak Teriyaki
- Grilled Salmon
- Chicken Tempura 🆕
- Chicken Teriyaki
- Broiled Eel
- Pork Katsu
- Shrimp Tempura
- Chicken Katsu
- Yaki Shrimp

### Choice of A or B side

A: Cooked Vegetable, Seaweed Salad, Oshinko (pickled radish), Crunch Roll, Rice and Soup

B: Green Salad, Oshinko (pickled radish), Fried Shrimp Gyoza, California Roll, Rice and Soup

## Soups of the day

(can be substitute to miso soup)

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**Monday** Beef with Veg Soup  
**Tuesday** Shrimp Tom Kha Soup  
**Wednesday** Tofu Veg Soup

**Thursday** Chicken Tom Yum Soup  
**Friday** Seafood Hot and Sour Soup  
**Saturday** Seaweed Egg Drop Soup

**Thai Lunch** (served with soup) \$ 7.95

- Fried rice additional charge \$2

🔥 SPICY 🌿 VEGETARIAN 🆕 NEW ITEM

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**Thai Spicy Crispy chicken** 🔥

Crispy chicken stir-fried with bell pepper and tomato in red curry sauce

**Crispy Lemon Grass Sesame Chicken**

Crispy chicken stir-fried with white onion, red onion and bell pepper with lemon grass

**Basil Coconut Shrimp** 🔥

Thai seared shrimp sautéed with hot pepper, white onion, red onion, carrot, basil in coconut sauce

**Beef Asparagus**

Served with asparagus, onion, bell pepper, mushroom and sautéed sauce

**Volcano (Chicken, Beef or Shrimp)** 🔥

Served with carrot, nappa, snow pea and cabbage in spicy volcano sauce

**Massaman Curry (Chicken, Beef or Shrimp)**

Served with potato, cashew and bell pepper

**Chicken Pad Thai**

Stir-fried rice noodles with egg, bean sprouts and onion in a slightly sweet and sour tamarind sauce served with ground peanuts

**Spiced Shrimp** 🔥

Served with scallion, tomato, mushroom and pineapple Chili Sauce

**Drunken Noodle (Chicken, Beef or Shrimp)**

Stir-fried wide rice noodle, scallion, Chinese broccoli, bean sprout simmered in fume' sauce

**Baghdad Chicken**

Broccoli, snow pea, carrot and nappa in hoisin sauce

**Eggplant in Garlic Sauce**

Japanese eggplant stir-fried with crush garlic

**Pad Prik-King**

Sauteed chicken, greenbean, belt pepper, bamboo shot, onion in chilli sauce

**Sweet & Sour Chicken**

Crispy chicken, pineapple, onion, ginger, belt pepper, carrot, tomato in sweet & sour sauce

**Mongolian Beef** 🆕

Tender flank steak wok-cooked then quickly tossed with scallions and garlic

**Fragrant Chicken in chillies Style** 🔥🆕

Fried dice chicken stir-fried in a pile of dried chillies

**Wagyu Beef** 🆕

Tender stir-fried steak in apple plum wine sauce



## APPETIZER FROM KITCHEN

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<b>Edamame</b>	4
Steamed young soy beans w/ sea salt	
<b>Mini Roll</b>	4
Wonton wrapped vegetables rolled served w/ sweet peach chili sauce	
<b>Thai Spiced Chicken Wrap</b>	7
Sautéed Thai marinated chicken, chili pepper, scallion, shitake mushroom, fresh lime juice, pure cane sugar and crisp romaine lettuce wrap	
<b>Shrimp, Pork, or Vegetable Gyoza</b>	5
Pan seared Japanese dumpling served w/ a homemade pineapple, garlic infused ginger sauce	
<b>Assorted Tempura</b>	7
Crispy, tempura shrimp and vegetables served w/ a herbal soy sauce	
<b>Vegetable Tempura</b>	6
Crispy tempura fried sweet potato, onion, eggplant, broccoli, zucchini, apple and mushroom served w/ a herbal soy sauce	
<b>Agedashi Tofu</b>	5
Fried aged tofu served in scallion sake sauce topped w/ seaweed flakes	
<b>Crispy Calamari</b>	7
Panko incrustated fresh squid fried crisp and served w/ a sweet peach chili sauce	
<b>Yaki Shrimp</b>	6
lightly seasoned pan seared shrimp topping w/ a teriyaki sauce	
<b>Chicken Satay</b>	5
Chicken breast meat marinated in fresh coconut milk i nfused w/ fresh herbs from our local farmers, served w/ our own delicious peanut sauce	
<b>Soft Shell Crabs</b>	8
Tempura deep fried soft shell crab served w/ scallion stir fry	
<b>Fried Tofu</b>	7
Fried tofu served w/ sea salt and serrano peppers	
<b>Spring Roll</b>	4.5
Fresh soft rice paper filled w/ cucumbers, tofu, fresh tamago and crisp carrots	
<b>Summer Rolls</b>	4.5
Fresh soft rice paper filled w/ shrimp, cucumbers, lettuce, rice noodle, basils, cilantro and mint leaves	
<b>Crispy Seafood Roll</b>	7
Crispy fried roll w/ a mixture of scallops, kani (Krab meat), shrimp, celery, carrots and shitake mushrooms	
<b>Thai Coconut Shrimp</b>	8
Deep-fried shrimp covered in sweet coconut flakes served w/ sweet peach chili sauce	
<b>Asparagus Beef Roll</b>	7
Asparagus wrapped in lean strip steak and sautéed w/ zesty ginger infused soy sauce	
<b>Lobster Rangoon</b>	6.5
Handmade crispy wonton shells stuffed w/ Atlantic lobster and crispy green scallions to flavor the soft cream cheese	

## APPETIZER FROM SUSHI BAR \* Spicy

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<b>Spicy Green Mussel</b>	8
Hot oven baked mussel served with spicy mayo and fresh cut scallions	
<b>Black Pepper Encrusted Bluefin Tuna</b>	9
Seared sliced Bluefin served with a ponzu sauce	
<b>Yellowtail Serrano</b>	9
The catch of the day yellowtail, sliced fresh to order and served with ponzu sauce (a flavor extravaganza)	
<b>Kani Salad</b>	6
Kani (Krabmeat), tobiko, cucumbers and avocado dressed with apple cider aioli	
<b>Sashimi Sampler</b>	8
5 pieces of chefs assorted choice sashimi	
<b>Sushi Sampler</b>	8
5 pieces assorted sushi served over sushi rice	
<b>Wasabi Yellowtail</b>	13
Alaskan king crab and cucumber rolled in yellowtail and topped, wasabi infused tobiko and ponzu sauce	
<b>King Crab Tower</b>	13
Alaskan king crab with crunchy tempura flakes served with spicy sriracha aioli lots of sweet crab, better grab it	
<b>Tuna Kobachi</b>	12
Diced Bluefin tuna, Alaskan king crab, smelt roe (masago) served with scallion infused kimchi cream	
<b>Bluefin Martini</b>	9
Fresh Bluefin tuna, wasabi infused masago and crisp green scallions	

## LUNCH SPECIALS [ Monday - Friday ]

Served with Japanese onion soup, house salad topped off with our homemade citrus infused ginger dressing, a field of fresh grilled vegetables and steamed rice. Fried rice additional **\$2** charge

<b>Filet Mignon</b>	<b>16</b>
<b>New York Strip</b>	<b>13</b>
<b>Vegetable</b> [medley]	<b>10</b>
<b>Shrimp</b>	<b>12</b>
<b>Ocean Scallops</b>	<b>12</b>
<b>Calamari</b> [squid]	<b>12</b>
<b>Chilean Sea Bass</b>	<b>16</b>
<b>Bluefin Tuna Steak</b>	<b>12</b>
<b>Atlantic Salmon</b> [Hibachi or Teriyaki]	<b>12</b>
<b>Chicken</b> [Hibachi or Teriyaki]	<b>10</b>

## KIDS MENU

Complete dinner includes: Japanese onion soup, house ginger salad, shrimp appetizer, french fries, homemade dipping sauces, noodles and steamed rice. For kids 10 and under. Fried rice additional **\$2** charge

<b>Sirloin Steak</b>	<b>12</b>
<b>Vegetable</b> [medley]	<b>8</b>
<b>Shrimp</b>	<b>10</b>
<b>Ocean Scallops</b>	<b>12</b>
<b>Bluefin Tuna Steak</b>	<b>12</b>
<b>Atlantic Salmon</b> [Hibachi or Teriyaki]	<b>12</b>
<b>Chicken</b> [Hibachi or Teriyaki]	<b>8</b>

## DINNERS ON THE GRILL

Complete Dinner Includes: with Japanese onion soup, house salad topped off with our homemade citrus infused ginger dressing, a field of fresh grilled vegetables, our famous noodles, a two piece shrimp appetizer and steamed rice. Fried rice additional **\$2** charge

<b>Filet Mignon</b>	<b>22</b>
<b>New York Strip</b>	<b>19</b>
<b>Ocean Scallops</b>	<b>19</b>
<b>Calamari (squid)</b>	<b>18</b>
<b>Chilean Sea Bass</b>	<b>22</b>
<b>Bluefin Tuna Steak</b>	<b>19</b>
<b>Shrimp</b>	<b>18</b>
<b>Vegetable</b>	<b>13</b>
<b>Chicken</b> [Hibachi or Teriyaki]	<b>16</b>
<b>Atlantic Salmon</b> [Hibachi or Teriyaki]	<b>19</b>
<b>Twins Lobster Tail</b> Two Canadian cold water lobster tails	<b>36</b>
<b>Land `N Sea</b> Filet mignon and Canadian cold water lobster tail	<b>34</b>
<b>Osaka Special</b>	<b>36</b>

Canadian cold water lobster tail, shrimp and ocean scallops

### Hibachi Combinations

[Pick any two items below] **23)**

[Pick any three items below] **28)**

[Upgrade any items to Filet mignon or Sea bass for \$3]

**Chicken Steak Salmon Scallop Sea Bass**

**Shrimp Calamari Vegetable Tuna Steak**

### Filet Mignon

All tips are split evenly between servers and chefs. Parties of 8 or more will have an automatic 18% gratuity added. A \$6 charge for all shared plates.

## SUSHI OR SASHIMI A LA CARTE \* Cooked

<b>Maguro</b>	Bluefin Tuna	2
<b>Albacore</b>	White Tuna	2
<b>Hamachi</b>	Yellowtail	2.25
<b>Sake</b>	Fresh Atlantic Salmon	2
<b>Smoked Sake *</b>	Smoked Salmon	2
<b>Suzuki</b>	Chilean Sea Bass	2
<b>Saba</b>	Mackerel	1.75
<b>Ebi*</b>	Shrimp	1.75
<b>Amaebi</b>	Sweet Shrimp	3
<b>Unagi *</b>	Fresh Water Eel	2.25
<b>Tako *</b>	Octopus	2
<b>Ika</b>	Squid	2
<b>Hokkigai *</b>	Surf Clam	1.75
<b>Hotate</b>	Ocean Scallop	2.50
<b>Kanikama *</b>	Krabmeat	1.75
<b>Kani</b>	King Crab	4
<b>Tamago *</b>	Sweet Egg	1.75
<b>Masago</b>	Capelin Roe	2
<b>Ikura</b>	Salmon Roe	2
<b>Tobiko</b>	Flying Fish Roe	2
<b>Spicy Tuna</b>	Bluefin tuna topped with tempura flakes	2.25

## CLASSIC ROLLS \* Cooked

<b>California *</b>	Kani (krabmeat), sliced ripe avocado and the refreshment of cucumber. [a west coast special]	4
<b>California Crunch *</b>	Kani (krabmeat), avocado, cucumbers and asparagus topped w/ crunchy tempura crunch	5
<b>Boston *</b>	Shrimp, cucumber, mixed greens, avocado and w/ garlic aioli	4
<b>Dynamite *</b>	Grilled white tuna, explodes w/ fresh avocado and masago (smelt Roe)	5
<b>Philadelphia *</b>	Smoked Atlantic salmon and cream cheese make up this traditional roll	4
<b>Unagi *</b>	Freshwater eel and thinly sliced cucumbers	5
<b>Ebiku</b>	Shrimp, masago (smelt roe), cucumbers, w/ aioli	4
<b>Salmon Skin *</b>	Atlantic salmon skin and cucumbers	4
<b>Spider</b>	Tempura fried soft shell crab, cucumbers, avocado, aioli, masago and mixed greens	7
<b>Shrimp Tempura</b>	Deep fried shrimp, cucumbers, avocado, aioli, masago and mixed greens	6
<b>Crazy</b>	Bluefin tuna, yellow tail, salmon, cucumbers, avocado and masago	6
<b>Kamikaze</b>	Spicy Bluefin tuna, avocado, crunchy tempura flakes and masago (capelin roe)	6
<b>Spicy Tuna</b>	Bluefin Tuna w/ sambal aioli and mixed greens	6
<b>Spicy Salmon</b>	Spicy Atlantic salmon, cucumbers, crunchy tempura flakes and masago	6
<b>Spicy Ocean Scallop</b>	Spicy scallop, avocado, cucumbers and crunchy tempura flakes	6
<b>Yellowtail Scallion</b>	Spicy yellowtail and scallion	7
<b>Vegetable *</b>	Cucumbers, avocado, oshinko [Japanese pickle], mixed greens and asparagus	6
<b>Kappa *</b>	Refreshing cucumber	4
<b>Asparagus *</b>	Blanched crisp asparagus	4
<b>Avocado *</b>	Fresh ripe avocado	4
<b>Sweet Potato *</b>	Lightly tempura fried sweet potato	4

## OSAKA STYLE SPECIAL ROLLS \* Cooked

<b>Dragon *</b>	12
Tempura fried shrimp, cucumbers and avocado under a layer of cooked eel and avocado	
<b>Red Dragon</b>	12
Spicy Atlantic salmon, cucumbers, masago [smelt roe], w/ crunchy tempura flakes then topped off w/ Bluefin tuna	
<b>Rainbow</b>	12
Jumbo roll of kani [krabmeat], cucumbers and avocado wrapped w/ yellowtail, Bluefin tuna and Atlantic salmon	
<b>Volcano</b>	12
Fried soft shell crab, and cucumbers w/ spicy Bluefin tuna and crunchy tempura flakes	
<b>Mango</b>	12
Atlantic salmon, Bluefin tuna, sweet potato and mango served w/ mango chili sauce	
<b>Snow Mountain *</b>	12
Crunchy tempura fried shrimp, cucumbers, krabmeat and aioli	
<b>Double Crab</b>	13
Deep fried soft shell crab, spicy krabmeat, aioli, cucumbers, tobiko and cilantro	
<b>Sweet Heart *</b>	12
Sweet egg, sweet potato, pineapple, cooked shrimp and avocado wrapped in soybean paper	
<b>Out of Meat *</b>	10
Cucumbers, asparagus, oshinko, avocado, strawberry and onion [vegetarian delight]	
<b>The Green World *</b>	12
Freshwater eel, avocado, cream cheese, nori salad, wrapped in soybean paper	
<b>Pink Lady</b>	13
Cooked shrimp, kani [krabmeat], avocado, Atlantic salmon, cream cheese, masago [smelt roe] and green onion wrapped in pink soybean paper	
<b>Salmon Delight</b>	13
Fresh ocean scallop, kani [krabmeat], cucumber, topped w/ fresh salmon, avocado and a thinly sliced lemon	
<b>Diablo</b>	13
Shrimp tempura, cucumber, topped with baked ocean scallops, shredded crab, tobiko [flying fish roe] and eel reduction sauce	
<b>Eel Lover</b>	16
Tempura fried kani (krabmeat) freshwater eel, masago [capelin roe] and avocado	
<b>Osaka Fried</b>	12
Tempura fried freshwater eel, Atlantic salmon, shrimp, kani [krabmeat] w/ fresh ripe avocado	
<b>Lion King</b>	14
Fried tempura shrimp, eel, cream cheese, avocado and masago [smelt roe]	
<b>Godzilla</b>	12
Spicy tuna, avocado, tempura fried, served w/ eel reduction sauce	
<b>Hope</b>	14
Tempura fried shrimp, blue lump crab and cream cheese, w/ eel reduction sauce	
<b>Spring</b>	14
Tobiko, Atlantic salmon, Bluefin tuna, yellowtail, avocado wrapped in thinly sliced cucumber. [no rice;low carb]	
<b>Magic</b>	14
Fried shrimp tempura, cream cheese, cucumbers, topped w/ spicy kani [krabmeat]	
<b>Fujiyama</b>	15
Tempura fried krab, cucumbers and avocado topped w/ baked ocean scallops, crunch tempura flakes and sriracha aioli	
<b>Super Crunch</b>	12
Bluefin tuna, Atlantic salmon or shrimp, serrano chili aioli, masago, scallion, crunchy tempura flakes	
<b>Fire and Ice</b>	12
Spicy Bluefin tuna, crunchy tempura flakes and avocado roll topped w/ Atlantic salmon, yellowtail and tobiko	
<b>Yummy</b>	14
King crab, seaweed salad, Thai chili aioli topped w/ Bluefin tuna, Atlantic salmon, yellowtail and shrimp	
<b>King Lobster</b>	15
Tempura fried cold water Canadian lobster, asparagus, avocado, mixed greens, and masago topped w/ cayenne sake almond sauce	
<b>King Crab</b>	12
Alaskan King Crab and asparagus wrapped in tobiko	

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Safflower Oil are used for cooking and frying. Free of trans fat



## SOUP

\* Spicy

	Small	Large		Small	Large
<b>Miso</b> Fresh tofu, wakame seaweed and scallion	2.5	-	<b>Noodle Soup</b> Thin rice noodles in chicken broth with bean sprouts topped with green onions [Chicken, Tofu or Shrimp]	4	8
<b>Tom Yum</b> Famous Thai hot and sour lemon grass broth, mushrooms, tomatoes and cilantro [Chicken, Tofu or Shrimp]	3.5	7	<b>Vegetable &amp; Tofu Soup</b> Bean curds and vegetables in clear broth	3.5	7
<b>Tom Kha</b> Aromatic coconut milk broth, galangal, mushrooms and citrus leaves [Chicken, Tofu or Shrimp]	3.5	7	<b>Hibachi Soup</b> Scallion, mushroom in chicken and beef broth	2.5	5

## APPETIZER FROM SUSHI BAR

\* Spicy

<b>Crazy Jalapeno</b> Fried jalapeno stuffed w/ avocado and masago	3.5	<b>Sashimi Sampler</b> 5 pieces of chefs assorted choice sashimi	9
<b>Spicy Tuna Nacho</b> Crispy Cheese Nacho topped with spicy tuna, spicy mayo, scallion, sesame seeds and masago	4	<b>Sushi Sampler</b> 5 pieces assorted sushi served over sushi rice	9
<b>Spicy Green Mussel</b> Hot oven baked mussels served with spicy mayo and fresh cut scallions	8	<b>Wasabi Yellowtail</b> Alaskan king crab and cucumber rolled in yellowtail and topped, wasabi infused tobiko and ponzu sauce	13
<b>Black Pepper Encrusted Bluefin Tuna</b> Seared sliced Bluefin served with a ponzu sauce	9	<b>King Crab Tower</b> Alaskan king crab with crunchy tempura flakes served with spicy sriracha aioli [lots of sweet crab, better grab it!]	13
<b>Yellowtail Serrano</b> The catch of the day yellowtail, sliced fresh to order and served with ponzu sauce [a flavor extravaganza]	9	<b>Tuna Kobachi</b> Diced Bluefin tuna, Alaskan king crab, smelt roe (masago) served with scallion infused kimchi cream	12
<b>Kani Salad</b> Kani [Krabmeat], tobiko, cucumbers & avocado dressed with apple cider aioli	6	<b>Bluefin Martini</b> Fresh Bluefin tuna, wasabi infused masago and crisp green scallions.	9

## SALAD

<b>House Salad</b> Fresh garden salad topped w/ our homemade citrus infused ginger dressing	3.5	<b>Nam Tok [Beef Salad]</b> Sliced boiled tender beef sprinkled w/ lemon juice, green onions and garnished w/ green leaf lettuce and tomatoes	9
<b>Cucumber Salad</b> Crisp cucumber in sweet vinegar dressing	3.5	<b>Nam Sod [Chicken Salad]</b> Sliced chicken w/ lemon juice, fresh ginger, green onion and garnished w/ green leaf lettuce and tomatoes	9
<b>Seaweed Salad</b> Marinated seaweed w/ sesame radishes and cucumbers	4.5	<b>Pla Kong [Shrimp Salad]</b> Shrimp mixed w/ chili paste, red onions, lemon grass, cilantro and lime juice served on a bed of lettuce	9
<b>Octopus Salad</b> Octopus with sesame radishes and cucumbers	4.5		
<b>Sunomono</b> Assorted raw fish over Sunomono dressing	9		

## APPETIZER FROM KITCHEN

<b>Edamame</b> Steamed young soy beans w/ sea salt	4	<b>Soft Shell Crabs</b> Tempura deep fried soft shell crab served w/ scallion stir fry	8
<b>Mini Roll</b> Wonton wrapped vegetables rolled served w/ sweet chili sauce	4	<b>Fried Tofu</b> Fried tofu served w/ sea salt and serrano peppers	7
<b>Thai Spiced Chicken Wrap</b> Sautéed Thai marinated chicken, chili pepper, scallion, shitake mushroom, fresh lime juice, pure cane sugar, and crisp romaine lettuce wrap	7	<b>Spring Roll</b> Fresh soft rice paper filled w/ cucumbers, tofu and fresh tamago, and crisp carrots	4.5
<b>Shrimp, Pork, or Vegetable Gyoza</b> Pan seared Japanese dumplings served w/ a home-made pineapple salad and infused ginger sauce	5	<b>Summer Rolls</b> Fresh soft rice paper filled w/ shrimp, cucumbers, lettuce, rice noodles, basil, cilantro and mint leaves	4.5
<b>Assorted Tempura</b> Crispy, tempura shrimp, and vegetables served w/ a herbal soy sauce	7	<b>Crispy Seafood Roll</b> Crispy fried roll w/ a mixture of scallops, kani (Krab meat), shrimp, celery, carrots, and shitake mushrooms	7
<b>Vegetable Tempura</b> Crispy tempura fried sweet potato, onion, eggplant, broccoli, zucchini, apple and mushroom served w/ a herbal soy sauce	6	<b>Thai Coconut Shrimp</b> Deep-fried shrimp covered in sweet coconut flakes served w/ sweet chili sauce	8
<b>Agedashi Tofu</b> Fried aged tofu served in scallion sake sauce topped w/ seaweed flake	5	<b>Asparagus Beef Roll</b> Asparagus wrapped in lean strip steak and sautéed w/ zesty ginger infused soy sauce	7
<b>Crispy Calamari</b> Panko crusted fresh squid fried crisp and served w/ a sweet peach chili sauce	7	<b>Lobster Rangoon</b> Fresh Atlantic lobster flavors the soft cream cheese w/ crisp green scallions	6.5
<b>Yaki Shrimp</b> Lightly seasoned pan seared shrimp topped w/ a teriyaki sauce	6	<b>Shrimp in a Blanket</b> Shrimp, celery and bacon wrapped in wonton skin crispy deep fried	6
<b>Chicken Satay</b> Tender chicken breast meat marinated in fresh coconut milk infused w/ fresh herbs from our local farmers, served w/ our own delicious peanut sauce	5	<b>Chicken Tempura</b> Crispy fried chicken filet	7
		<b>Lemon Grass Chicken Wings</b> Deep fried wings stri-fried w/ crushed lemon grass, garlic in sweet lemon grass sauce	6

## THAI ENTRÉE

\* Hot and spicy upon request

<b>Chicken, Beef, Tofu or Vegetables</b>	10	<b>Panang Curry</b> Famous Thai Curry w/ bamboo shoots, peapod, mushroom, bell pepper and basil leaves cooked in coconut milk and peanut sauce w/ coconut milk	
<b>Shrimp</b>	12	<b>Asparagus [Spicy]</b> Carrot, mushroom, corn stir-fry garlic lemon grass spice	
<b>Seafood or Combinations</b> [All dishes are served with jasmine rice]	14	<b>Volcano [Spicy]</b> Carrot, nappa and snow pea in spicy volcano sauce	
<b>Basil</b> Fresh garlic, bell pepper, green onion, mushroom, and basil		<b>Trio Nuts</b> Peanut, almond, cashews stir-fried w/ spicy sweet bean chili sauce	
<b>Garlic</b> Fresh crush garlic, mushroom, zucchini, broccoli, carrot, nappa, baby corn and peapod		<b>Eggplant [Spicy]</b> Mushroom, onion, bell pepper, bamboo shoots, broccoli and Japanese eggplant stir-fried w/ crushed garlic	
<b>Ginger</b> Fresh ginger, mushroom, pineapple, carrot, onion and baby corn		<b>Sweet &amp; Sour (excluding beef)</b> Crispy deep fried with pineapple, onion, ginger, belt pepper, carrot, tomato in sweet & sour sauce	
<b>Cashew</b> Peapod, bell pepper, pineapple, onion and cashew nuts		<b>Mongolian</b> Wok-cooked then quickly tossed with scallions and garlic	
<b>Lemon Grass</b> Crushed garlic, bell pepper, chopped lemon grass, carrot, tomato, onion and cilantro		<b>Broccoli</b> stir-fried in apple plum wine sauce	
<b>Mango</b> Stir-fried w/ fresh mango, onion, bell pepper in sweet and spicy sauce		<b>Sizzling Black Bean Sauce</b> Peapod, ginger, bell pepper, garlic, onion and black bean served in sizzling hot plate	
<b>Red Curry</b> Traditional Thai Curry w/ bamboo shoots, peapod, bell pepper and basil leaves			
<b>Green Curry</b> A typical green curry w/ coconut milk bamboo shoots, peapod, bell pepper and Japanese eggplant			
<b>Yellow Curry [Spicy]</b> Potato, almond, carrot and bell pepper madras curry spice slow simmer w/ coconut milk			

## THAI NOODLE

\* Hot and spicy upon request

<b>Chicken, Beef, Tofu or Vegetables</b>	10	<b>Thai Basil Noodle</b> Stir-fried thin rice noodles w/ onion, bamboo shoots bell pepper, egg and basil leaves	
<b>Shrimp</b>	12	<b>Thai Gravy Noodle</b> Wide rice noodles w/ broccoli, onion, egg and carrot in delicious gravy	
<b>Seafood or Combinations</b>	14	<b>Singapore Rice Noodle</b> Thin rice noodle stri-fried with egg, onions, peppers and carrots in yellow curry sauce	
<b>Pad Thai</b> Stir fried rice noodles w/ bean sprouts, egg and onion in a slightly sweet and sour tamarind sauce served w/ ground peanuts			
<b>Pad See Eiw</b> Wide rice noodles w/ broccoli, egg and sweet soy sauce			
<b>Thai Crazy Noodle</b> Wide rice noodle w/ peapod, onions, tomatoes, bell pepper, egg and basil leaves in our oriental sauce			

## JAPANESE ENTRÉE

[All dishes are served Miso soup and house salad]

<b>Sushi Regular</b> 6 Piece Sushi chef's selections and california roll	14	<b>Teriyaki</b> Grill marinated w/ pineapple soy sauce laid over a bed of caramelized onion served w/ jasmine rice	
<b>Sushi Supreme</b> 8 Piece Sushi chef's selection and spicy tuna roll	18	<b>Vegetable</b> 11 <b>Chicken</b> 14	
<b>Sashimi</b> 9 Piece of chef's special sashimi daily selection	18	<b>New York Strip</b> 18 <b>Salmon</b> 16	
12 Piece of chef's special sashimi daily selection	22	<b>Filet Mignon</b> 21 <b>Chilean Sea Bass</b> 20	
<b>Ume Spicy Roll Combo</b> Spicy salmon roll, spicy tuna roll and yellowtail scallion	16	<b>Katsu</b> Breaded and lightly fried served w/ jasmine rice	
<b>Vegetarian Mix</b> Vegetable roll, kappa roll, and avocado roll	10	<b>Chicken</b> 14 <b>Pork</b> 14	
		<b>Unagi Don</b> Fresh water eel over sushi rice w/ eel sauce	18
		<b>Chirashi Platter</b> Chef's best selection of assorted sashimi over sushi rice	18
		<b>Tempura</b> Crispy tempura fried shrimp w/ vegetable served w/ jasmine rice	13

## JAPANESE NOODLE

<b>Seafood Udon soup</b> Sautéed seafood w/ white noodles in soup	14	<b>Hibachi Noodles</b> Japanese stir fried egg noodles	
<b>Tempura Udon soup</b>	11	<b>Vegetable, Chicken or Beef</b>	10
<b>Yaki Udon</b> Japanese stir fried noodles		<b>Shrimp</b>	12
<b>Vegetable, Chicken or Beef</b>	10	<b>Seafood</b>	14
<b>Shrimp</b>	12		
<b>Seafood</b>	14		

## FRIED RICE

\* Hot and Spicy Upon Request

<b>Chicken, beef, tofu or vegetables</b>	10	<b>Pineapple Fried Rice</b> Onion, carrot, tomato, peapod, pineapple and egg	
<b>Shrimp</b>	12	<b>Basil Fried Rice</b> Basil leave, onion, bell pepper and egg	
<b>Seafood or combinations</b>	14	<b>Tom Yam Fried Rice [Spicy]</b> Raisin, pineapple, red onion, carrot and egg w/ tom yum sauce	
<b>Thai Fried Rice</b> Onion, peapod, tomato, carrot and egg			

## CLASSIC ROLLS

\* cooked

Hand Roll Also Available

<b>California *</b> Kani [Krabmeat], ripe sliced avocado and the refreshment of cucumber [a west coast special]	4.5	<b>Kamikaze</b> Spicy Bluefin tuna, avocado, crunchy tempura flakes and masago [capelin roe]	6.5
<b>California Crunch *</b> Kani [Krabmeat], avocado, cucumbers and asparagus topped w/ crunchy tempura crunch	5.5	<b>Spicy Tuna</b> Bluefin tuna w/ sambal aioli and mixed greens	6.5
<b>Boston *</b> Shrimp, cucumber, mixed greens, avocado and w/ garlic aioli	4.5	<b>Spicy Salmon</b> Spicy Atlantic salmon, cucumbers, crunchy tempura flakes and masago	6.5
<b>Dynamite *</b> Grilled white tuna, explodes w/ fresh avocado and masago. (Smelt Roe)	5.5	<b>Spicy Ocean Scallop</b> Spicy scallop, avocado, cucumbers, and crunchy tempura flakes	6.5
<b>Philadelphia *</b> Smoked Atlantic salmon and cream cheese make up this traditional roll	4.5	<b>Yellowtail Scallion</b> Spicy yellowtail and scallion	7.5
<b>Unagi *</b> Freshwater eel and thinly sliced cucumbers	5.5	<b>Vegetable *</b> Cucumbers, avocado, oshinko [Japanese pickle], mixed greens and asparagus	6.5
<b>Ebiku</b> Shrimp, masago [smelt roe], cucumbers, w/ aioli	4.5	<b>Kappa *</b> Refreshing cucumber	4.5
<b>Salmon Skin *</b> Atlantic salmon skin and cucumbers	4.5	<b>Asparagus *</b> Blanched crisp asparagus	4.5
<b>Spider</b> Tempura fried soft shell crab, cucumbers, avocado, aoli, masago and mixed greens	7.5	<b>Avocado *</b> Fresh ripe avocado	4.5
<b>Shrimp Tempura</b> Deep fried shrimp, cucumbers, avocado, aoli, masago and mixed greens	6.5	<b>Sweet Potato *</b> Lightly tempura fried sweet potato	4.5
<b>Crazy</b> Bluefin tuna, yellow tail, salmon, cucumbers, avocado and masago	6.5	<b>Spicy Octopus</b> Octopus, spicy mayo, tempura crunchy and spicy sesame oil	5.5
		<b>Spicy Crawfish</b> Crawfish, spicy mayo and avocado	5.5
		<b>Chicken Tempura</b> Crispy fried chicken filet, cucumbers, avocado, aoli, masago and mixed greens	5.5

## SUSHI OR SASHIMI A LA CARTE

\* cooked

<b>Maguro</b> Bluefin Tuna	2	<b>Ika</b> Squid	2
<b>Albacore</b> White Tuna	2	<b>Hokigai *</b> Surf Clam	2
<b>Hamachi</b> Yellowtail	2.5	<b>Hotate</b> Ocean Scallop	2.5
<b>Sake</b> Fresh Atlantic Salmon	2	<b>Kanikama *</b> Krabmeat	1.75
<b>Smoked Sake *</b> Smoked Salmon	2	<b>Kani</b> King Crab	4
<b>Suzuki</b> Chilean Sea Bass	2	<b>Tamago *</b> Sweet Egg	1.75
<b>Saba</b> Mackerel	2	<b>Masago *</b> Capelin Roe	2
<b>Ebi *</b> Shrimp	2	<b>Ikura</b> Salmon Roe	2
<b>Amaebi</b> Sweet Shrimp	3.5	<b>Tobiko</b> Flying Fish Roe	2
<b>Unagi *</b> Fresh Water Eel	2.5	<b>Spicy Tuna</b> Bluefin tuna topped with tempura flakes	2.5
<b>Tako *</b> Octopus	2		

## OSAKA STYLE SPECIAL ROLLS

\* cooked

<b>Dragon *</b> Tempura fried shrimp, cucumbers under a layer of cooked eel and avocado	13	<b>Godzilla</b> Spicy tuna, avocado, tempura fried, served w/ eel reduction sauce	13
<b>Red Dragon</b> Spicy Atlantic salmon, cucumbers, masago [smelt roe], w/ crunchy tempura flakes then topped off w/ Bluefin tuna	13	<b>Hope</b> Tempura fried shrimp, Alaskan King crab and cream cheese, w/ eel reduction sauce	14
<b>Rainbow</b> Jumbo roll of kani [krabmeat], cucumbers and avocado wrapped w/ yellowtail, Bluefin tuna and Atlantic salmon	13	<b>Spring</b> Tobiko, Atlantic salmon, blue fin tuna, yellowtail, avocado wrapped in thinly sliced cucumber [no rice; low carb]	14
<b>Volcano</b> Fried soft shell crab, and cucumbers w/ spicy Bluefin tuna and crunchy tempura flakes	13	<b>Magic</b> Fried shrimp tempura, cream cheese, cucumbers, topped w/ spicy kani [krabmeat]	14
<b>Mango</b> Atlantic salmon, Bluefin tuna, sweet potato and mango served w/ mango chili sauce	13	<b>Fujiyama</b> Tempura fried krab, cucumbers and, avocado topped w/ baked ocean scallops, crunchy tempura flakes and sriracha aioli	15
<b>Snow Mountain *</b> Crunchy tempura fried shrimp, cucumbers, krabmeat and aoli	13	<b>Super Crunch</b> Bluefin tuna, Atlantic salmon or shrimp, serrano chili aioli, masago, scallion, crunchy tempura flakes	13
<b>Double Crab</b> Deep fried soft shell crab, spicy krabmeat, aoli, cucumbers, tobiko and cilantro	14	<b>Fire and Ice</b> Spicy Bluefin tuna, crunchy tempura flakes, and avocado roll topped w/ Atlantic salmon, yellowtail and tobiko	13
<b>Sweet Heart *</b> Sweet egg, sweet potato, pineapple, cooked shrimp, and avocado wrapped in soybean paper	13	<b>Yummy</b> King crab, seaweed salad, Thai chili aioli topped w/ Bluefin tuna, Atlantic salmon, yellowtail and shrimp	14
<b>The Green World *</b> Freshwater eel, avocado, cream cheese, nori salad, wrapped in soybean paper	13	<b>King Lobster</b> Tempura fried cold water Canadian lobster, asparagus, avocado, creamed salmon and masago topped w/ cayenne gake almond sauce	15
<b>Pink Lady</b> Cooked shrimp, kani [krabmeat], avocado, Atlantic salmon, cream cheese, masago [smelt roe] and green onion wrapped in pink soybean paper	14	<b>King Crab</b> Alaskan King Crab and asparagus wrapped in tobiko	12
<b>Salmon Delight</b> Fresh ocean scallop, kani [krabmeat], cucumber, topped w/ fresh salmon, avocado and a thinly sliced lemon	14	<b>Vegas</b> Shrimp tempura and cucumber wrapped w/ nori kani furkake, crunchy tempura flakes, masago top w/ eel sauce and spicy mayo	12
<b>Diablo</b> Shrimp tempura, cucumber, topped with baked ocean scallops, shredded crab, tobiko [flying fish roe] and eel reduction sauce	14	<b>Dark Knight</b> Seared filet mignon wrapped over shrimp tempura, seared onion, cucumber, tobiko and scallions	16
<b>Eel Lover</b> Tempura fried kani [krabmeat] freshwater eel, masago [capelin roe] and avocado	17		
<b>Osaka Fried</b> Tempura fried freshwater eel, Atlantic salmon, shrimp, kani [krabmeat] w/ fresh ripe avocado	13		
<b>Lion King</b> Fried tempura shrimp, eel, cream cheese, avocado and masago [smelt roe]	14		

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Safflower Oil are used for cooking and frying. Free of trans fat



# SPECIALTY COCKTAILS 8

## Osaka-tini

Ketel 1 Vodka, peach nectar, champagne, mixed with pineapple juice topped with grenadine. This layered cocktail is served in a champagne flute sure to add a touch of class to any night.

## XXX Martini

It is one of our local favorites sure to light up your night. A glowing vodka based martini with a fruity grapefruit flavor. We can't tell you what the secret ingredients are but Cosmo lovers are sure to enjoy this cocktail.

## Mai Tai

A sweet blend of Meyers Dark Rum, Bacardi Light Rum, Triple Sec, and our own Mai Tai blend topped with pineapple juice, served in a hurricane glass.

## Wild Grape Martini

Grey Goose Vodka flavored with wild grape flavors and sweetened with pineapple juice served in a chilled martini glass makes a refreshing grape treat.

## Lake Springfield

Don't let the name fool you, this delicious martini is a perfect combination of sour with the sweet melon taste of Midori liquor, shaken with pineapple juice served frosted in martini glass.

## Bana-licious

A banana-flavored buzz with Bacardi Rum, Tropical Banana Malibu, candied banana flavor, served over ice topped with pineapple juice in a hurricane glass.

## Blue Lagoon

This cocktail is refreshing as the blue ocean breeze. We start with a hurricane glass and a mixture of Malibu Rum, Blue Curaco, Madori topped pineapple juice, sour, and a splash of sprite.

## Espresso Martini

Van Gogh Double Espresso Vodka, Three Olives Chocolate Vodka, and Godiva White Chocolate liqueur. This delicious treat is a twist on the classic chocolate martini, with a caffeine boost.

## Blackforest Martini

A rich chocolate martini with hints of cinnamon, vanilla, and blackberry, served in a martini glass decorated with chocolate syrup. There so many layers of flavor to this martini you will enjoy till the last sip.

## Thin Mint-TiNi

With the Bacardi Rum Godiva White and Milk Chocolate liquor and fresh mint shaken until frosted cold in a Martini glass drizzled with chocolate syrup.

## Osaka's Bloody Mary

A Garlic Lovers dream, we use our infused bloody mary vodka, a splash of infused jalapeño vodka, dash of infused dirty vodka all mixed with tomato juice. Served in a salted rim hurricane glass garnished with olives.

## Skinny Cosmo

Indulge without the guilt on our lite twist of the classic cosmo **Under 100 calories**. TY KU Citrus and Absolut Mandrin are shaken with cranberry juice served frosty and topped with a lime.

## Tokyo Punch

Crown Royal, Malibu, peach nectar, pineapple juice, cranberry juice, served on the rocks and topped with a splash of Red Bull make this delicious treat that packs a good punch.

## Katana

This razor sharp cocktail cuts straight to the point with the perfect blend of Ciroc Red Berry Vodka, UV cherry, pineapple juice and a splash of sprite and grenadine, served over ice.

## The Zombie

Watch out this martini bites back fueled by Our Pomegranate Infused Vodka, UV Blue, pineapple juice, splash of sprite and a drizzle of grenadine.

## The Mistress Martini

No one can refuse this seductive martini made with Marilyn Monroe Strawberry Vodka, Three Olives Whipped Cream Vodka, and cranberry juice.

# INFUSION MARTINIS 8

MIXED DRINK OR SHOT 5 | INFUSION BOMB 6

We infuse our own liquors with various flavors, fruit, and vegetables to give liquor a fresh, vibrant Osaka twist.

## Vodka

Blackberry	Cotton Candy	Pineapple
Blueberry	Desert Pear	Pomegranate
Bloody Mary	Dirty [olive]	Raspberry
Carmel Apple	Jalapeño	Strawberry
Citrus	Lychee	Watermelon
Coconut	Passion Fruit Mango	

## Bourbon

Apple Cider  
Cherry  
Honey  
Vanilla

## Rum

Pineapple Coconut Mango  
Raspberry mango  
Mango

## Sake

Mango  
Pineapple  
Raspberry

# COLD SAKE

	Glass	Bottle		Glass	Bottle
<b>Tozai / Living Jewel</b> Junmai [300ml] The aromas are quite complex, showing white grape, anise, and a hint of sweet rice which has a slightly creamy texture followed by a hint of white pepper and fresh herbal notes	-	15	<b>Rihaku / Dreamy Clouds</b> Tokubetsu Junmai Nigori Unfiltered [300ml] Slight prune tones, a slight taste of nuts, and a bit less chunky but more fruity and complex than most nigori sake	-	30
<b>Mukune / Root of Innocence</b> Junmai Ginjo [300ml] Mellow and dry profile in which the flavor and the finish meld together, with plenty of the richness of the rice evident	-	35	<b>A flight of three sakes</b> Rihaku / Dreamy Clouds Tokubetsu Junmai Nigori Unfiltered Tozai / Living Jewel Junmai Mukune / Root of Innocence Junmai Ginjo	10	-

# HOT SAKE

small 5 large 8

**Gekkeikan Traditional** Dry sake served piping hot. Watch your fingers!

# CHAMPAGNE / SPARKLING WINE

	Glass	Bottle
<b>Lunetta Prosecco, Italy</b>	6	24
<b>Umbeto Fiore Moscato d'Asti, Italy</b>	6	24

# PLUM WINE

	Glass	Bottle
<b>Takara Plum</b> Rich, sweet and aromatic plum wine suimable as an aperitif	6	24

# WHITE WINE

	Glass	Bottle		Glass	Bottle
<b>Chardonnay</b> <b>Terrazas, Australia</b>	6	24	<b>Riesling</b> <b>J. Lohr, California</b>	6	24
<b>Coppola, Sonoma</b>	-	32	<b>White Zinfandel</b> <b>Beringer, California</b>	6	24
<b>Sauvignon Blanc</b> <b>Simi, California</b>	6	24			
<b>Pinot Grigio</b> <b>CK Mondavi, California</b>	6	24			
<b>Barone fini, Italy</b>	-	28			

# RED WINE

	Glass	Bottle		Glass	Bottle
<b>Cabernet Sauvignon</b> <b>Ck Mondavi, California</b>	6	24	<b>Pinot Noir</b> <b>Hobnob, France</b>	6	24
<b>Clos Du Bois, California</b>	-	28	<b>J. Lohr</b>	-	32
<b>Hayman Hill, Napa</b>	-	32	<b>Shiraz</b> <b>Layer Cake, Australia</b>	7	30
<b>Merlot</b> <b>Casa Lapostolle, Chile</b>	6	24	<b>Red Zinfandel</b> <b>Ravenswood, California</b>	6	24
<b>Malbec</b> Terrazas, Argentina	6	24			

# BEER

4

3

<b>Sapporo</b> Japan	<b>Kirin Ichiban</b> Japan	<b>Miller Lite</b>	<b>Miller 64</b>	<b>Budweiser</b>	<b>Bud light</b>
<b>Asahi Dry</b> Japan	<b>Blue Moon</b>	<b>Bud Select</b>	<b>Coors light</b>	<b>Michelob</b>	<b>Ultra</b>
<b>Tsing Tao</b> China	<b>Sam Adams</b>	<b>Bud Select 55</b>			
<b>Heineken</b> Netherlands	<b>Rebel IPA</b>				
<b>Reds Apple Ale</b>	<b>Goose Island 312</b>				

# SOFT DRINK

<b>Juice</b> <b>Cranberry, Pineapple, Milk</b>	2.5	<b>Non-Alcoholic Cocktail</b> <b>Strawberry Banana Mango</b>	4.5
<b>Soda</b> <b>Coke, Diet Coke, Sprite, Lemonade, Fruit Punch, Fanta Orange, Rootbeer</b>	2.5	<b>Super fruit Wild Berry Peach</b> <b>Raspberry Pina Colada</b>	
<b>Ramuna</b> Japan	3	<b>Tea</b>	2.5
<b>Kiddy Cocktail</b>	2.5	<b>Ice Tea, Hot Green Tea, Coffee</b>	