

## MAKIS – SUSHI ROLLS

-  **California Rolls**
-  **Philadelphia Rolls**
-  **Samurai Rolls**
-  **Spicy Tuna**
- Tempura Roll**
-  **Oka Special**
-  **Rainbow Roll**
-  **Volcano**
-  **Kappamaki**
-  **Dynamite**
-  **Tofu**
-  **Subarashi**

**Each roll      8 pieces \$12 usd - 4 pieces \$6 usd**  
 Cucumber, avocado and surimi wrapped in Nori  
 Cucumber, salmon and cream cheese wrapped in nori  
 Prawns, crab, japanese gourd, avocado and fish Roe  
 Spicy tuna roll wrapped in Nori  
 Tempura prawns creamy chipotle dressing rolled in sesame  
 Roasted Rib Eye, house Sambal Oelek and cream cheese  
 Tuna, salmon, prawns, avocados infused in lemongrass  
 Volcano salad, green chile, avocado wrapped in Nori  
 Ikura roe, Masago, Tampico in Volcano sauce  
 Crab, avocado, Daikon and chipotle sauce  
 Quinoa, carrot, spinach, radishes, tofu and ginger emulsion  
 Grilled eel, avocado, salmon bacon and caramelized sauce

## NIGIRI – TRADITIONAL SUSHI



-  **8 pieces \$16 usd - 4 pieces \$8 usd**
-  **Sake** Salmon
- Maguro** Tuna
- Ebi** Prawns
- Tako** Octopus
- Unagi** Eel
- Saba** Mackerel
- Hamachi** Yellow tail
- Tamago** Sweet omelette
- kura** Salmon roe

-  **Sake**
-  **Ochazuke**
-  **Oka**
- Katsudon**
-  **Agedashi**
-  **Sekihan**


## OKA "FISH BOWL" SUSHI \$ 12 usd

River stone cooked salmon, lemon rice, Nori, Bonito and avocado  
 Warm grilled octopus, green tea rice, Edamame, carrots, Nori and Yuzu foam  
 Tempura chicken, black quinoa, coriander, greens, sprouts and rice crackers  
 Breaded seafood, lemon marinated rice, Nori, purple onion, avocado and Volcano sauce  
 Fried tofu, steamed rice, pistaccio, rice paper crackers and orange soy sauce  
 Braised short ribs, steamed red rice, peppers, purple onions and Yuzu foam



## OSHSUSHI – PRESSED SUSHI

-  **8 pieces \$14 usd - 4 pieces \$7 usd**
-  **Maguro** Tuna
- Sake** Salmon
- Unagi** Eel
- Hamachi** Yellow tail



## TRADITIONAL SASHIMI

-  **Thin Cut / Thick Cut      \$15 usd**
- Sake** Salmon
- Maguro** Tuna
- Tako** Octopus
- Saba** Mackerel
- Hamachi** Yellow tail




## NEW WORLD SASHIMI \$17 usd

-  **Beef Sashimi** Marinated in Achiote salt, lime, garlic chips and ginger juice
- Tuna Sashimi** Tuna, sprouts, ginger, arugula and Habanero aioli
- Octopus Sashimi** Warm octopus, confit potatoes and lemongrass oil
- Salmon Tataki** Coriander and chile ancho, crusted salmon, corn sprouts and basil sauce
- Beef Tataki** Pepper and herb crusted beef tenderloin, beef tartare and fried won ton
-  **Swordfish Tataki** Grill sealed, crushed tomatoes, grilled echalote, avocado and fresh coriander
- Mahi Mahi Tataki** Guajillo chile seared, fried tree spinach and yellow pepper aioli



## YAKITORIS Y CUTS

-  **2 pieces per Order      \$ 13 usd**
- Yakitori Negima** Chicken and onion skewer in tare sauce
- Yakitori Tsukune** Chicken and quail eggs meat balls
- Yakitori Gyūniku** Salt crusted beef and mushroom skewer
-  **Yakitori Butaniku** Hot and sour pork skewer
- Cut of the Day** Your server will present to you today's cut

## TEMPURAS \$15 usd

- Mixed** Prawns, eggplant, asparagus, sweet potatoes and mushrooms
-  **Corn Poppers** Corn, Nori, peppers and housemade Sriracha
-  **Asparagus** Green asparagus and Yuzu foam
-  **Avocado** Ripe avocado and Ponzu sauce
- Fish & Yuca** Tempura fish and fried yuca
- Chicken Tempura** Sesame breaded chicken and Sriracha creamy dressing

## DESSERTS \$ 9 usd

-  **Crispy Root Vegetables** Crispy fried beet, carrots and yuca, ginger ice cream and caramel sauce
- Oka Green Tea Bowl** Green tea cream and nut and sesame crackers
- Fried Tempura Ice Cream** Our House version of this classic. Hot and crispy ice cream Tempura
-  **Traditional Mochis** Traditional red bean and rice sweet

