



CONTEMPORARY JAPANESE

Lunch Menu

Lunch Entrée from Sushi Bar

served with miso soup & salad

Sushi Special 10

Tuna, salmon, white fish, shrimp, tamago, half California, half cucumber roll

Sushi Deluxe 12

7 pieces of assorted sushi, half california & half cucumber roll

Chirashi 11

9 pieces assorted sashimi and vegetables over bed of sushi rice

Spicy Chirashi 12

Assorted sashimi and fresh greens over bed of sushi rice served with house special spicy sauce

Tekka-don 12

8 pieces of fresh tuna served over bed of sushi rice

Sake-don 12

10 pieces of fresh salmon served over bed of sushi rice

Couple-don 14

4 pieces of fresh tuna & 4 pieces of fresh yellowtail served over bed of sushi rice

Una-ju 14

Slices of broiled fresh water eel with our special sauce

Sashimi Lunch 14

10 pieces of chef's choice of fresh slices of fish filet

Lunch Entrée Boxes from Kitchen

served with miso, rice & salad

Filet mignon

12

4 oz. Filet mignon with grilled asparagus with beef sauce served with 1pc shrimp & vegetable tempura served with oshinko



Grilled Salmon

10

Butter shioyaki atlantic king salmon with grilled asparagus, 1pc shrimp & vegetable tempura

Chicken

9

Two Chicken kushi yaki served with 1pc shrimp & vegetable tempura and tomato chicken salad

Sea bass

14

Pan-fried Chilean sea bass served with 1pc shrimp & vegetable tempura and wakame salad

NOODLE

Tempura Udon Noodle

9

Udon noodles in udon broth, served with 1pc shrimp & vegetable and oshinko

Tempura Zaru Soba Noodle

9

Cold soba noodle served with sweet soy broth served with 1pc shrimp & vegetable and grinded daikon radish

Seafood Rice Noodle

9

Rice Noodle stir fried with various seafood in lobster sauce served with 1pc shrimp & vegetable

Appetizer from Sushi Bar

- Jalapeno Bomb** 6
4 pieces of sliced Jalapeno, deep fried and stuffed with spicy tuna and cream cheese
- Sashimi Salad** 11
Spring vegetables and six pieces of chef's choice of sashimi with house sauce
- Tako-su** 7
Octopus with cucumber marinated in vinegar sauce
- Kani-su** 8
King crab with cucumber marinated in vinegar sauce
- Suno-mono Combination** 10
Various seafood with cucumber marinated in vinegar sauce
- Tuna Tataki** 8
Thinly sliced tuna with ponzu sauce
- Sashimi Combo** 13
Eight pieces of variety of fresh thinly sliced raw fish served with shredded radish
- Oba Tartar** 13
Blue fin tuna and atlantic salmon tartar, napoleon tower with zesty wasabi & yuzu soy emulsion
- Fillo Wrapped Ahi** 10
Spicy tuna and cream cheese with avocado wrapped with fillo-dough and oven baked served with a creamy wasabi sauce and sweet unagi sauce
- Oyster** 9
Fresh oyster in sake ponzu sauce served with hint of chili and chive
- Seared Salmon** 7
Slices of seared salmon, served on bed of cucumber drizzled with citrus ginger sauce

Green

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|--------|---|-----------------|---|-------|---|
| Gyoza | 6 | Edamame | 4 | House | 3 |
| Wakame | 4 | Cucumber or Egg | 6 | | |

Appetizer from Kitchen

Vegetable Beef Roll 7

Enoki mushroom, asparagus & carrots in filet mignon in teriyaki sauce.

Filet Tataki 10

Thin slices of flash grilled filet mignon served on bed of cucumber drizzled with citrus ginger sauce

Shitake Mushroom 6

Sautéed shitake mushroom with red wine reduction

Tempura 8

Choice of 2 pc shrimp, 3 pc calamari or 3 pc chicken and 4pc vegetable tempura served with balsamic ginger sauce

Sautéed Scallop 10

Sautéed scallop served with assorted mushroom and drizzled with mango sauce

Hotategai Crab Cake 8

Crab cake made of minced scallop, blue crab, Peppers, shallot and chive served with wasabi yogurt & mango sauce

Bacon Wrapped Scallop Cake 8

Minced scallop, blue crab, red peppers, shallot and chive wrapped in braised, marinated bacon served with plum teriyaki sauce

Mushroom Stuffed with Crab Meat 8

Mushroom stuffed with Snow crab meat, lightly battered served with spicy mayo sauce

Oba Chicken Roll 7

Lightly battered chicken stuffed with chopped mushroom, tomato, mint leaf served with wasabi mayo & teriyaki sauce.

Filet Spring Roll 10

Thinly sliced filet mignon, cucumber, tomato, oba and mixed greens wrapped in rice paper served with sweet pepper sauce

Signature Fresh Rolls

Hawaiian 10

Spicy crab meat & cucumber topped with fresh tuna

Ninja 10

Crab meat, cucumber & avocado topped with salmon & tuna

Fire 11

Spicy salmon & spicy tuna topped with green onion



Mango Tuna 10

Tuna, cucumber avocado & mango topped with tuna

Super Philadelphia 11

Asparagus, Avocado & cream cheese topped with fresh salmon

Chicago Crazy 8

Tuna, salmon, white fish & tempura crunch with spicy sauce

Rainbow 11

Crab meat, cucumber & avocado topped with various of fresh fish



Full House 9

Tuna, yellowtail, king crab, cilantro wrapped in soy paper with spicy sauce

Urban Heat 12

Spicy tuna with fresh jalapeno, tempura crunch, avocado & spicy mayo wrapped in soy paper drizzled with unagi sauce

Flaming Hamachi 13

Spicy tuna and cucumber topped with fresh yellowtail, slices of jalapeno and chili tobiko, served in ponzu sauce

Signature Cooked Rolls

Kiss of Fire

12

Crab meat, avocado & cucumber topped with red snapper, served flaming



Snow Corn

11

Crab meat & avocado topped with white fish, baked then sesame seeds and green onion added

Baked Salmon

12

Avocado, cream cheese and gobo topped with salmon and baked. Sesame seeds and green onion added.

Unagi Crunch

10

Crunch spice mayo with eel and avocado on top

Caterpillar

10

Fresh water eel and cucumber topped with avocado

Dragon

12

Crab meat, cucumber & avocado topped with fresh water eel

Ebi Q

9

Fresh water eel and cucumber with spicy sauce topped with cooked shrimp



White Sox

12

Shrimp tempura and spicy tuna topped with super white tuna and black tobiko

Oba

14

Lightly battered spicy tuna and cream cheese with avocado, asparagus, shrimp, wasabi tobiko & tempura crunch wrapped with soy paper, drizzled with creamy wasabi and unagi sauce


Pink Cadillac

13

Shrimp tempura, avocado & spicy mayo topped with seared spicy salmon topped with sake marinated seasonal fruit drizzled with unagi and chili sauce

Entrée from Sushi Bar

served with miso soup & salad

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| Oba Sushi Special | 16 |  |
| 5 pieces of sushi, 5 pieces of sashimi and 1 Spicy tuna roll | | |
| Sushi Special | 15 | |
| 7 pieces of sushi & California roll | | |
| Sushi Supreme | 20 | |
| 5 pieces of sushi and uni, ikura, tobiko & California roll | | |
| Maki Special | 16 | |
| California, unagi roll, spicy tuna roll & salmon Skin roll | | |
| Sashimi combination | | |
| 10 pieces | 18 | |
| 15 pieces | 22 | |
| 20 pieces | 27 | |
| Tekka-don | 19 | |
| 10 pieces of fresh tuna served over bed of sushi rice | | |
| Sake-don | 18 | |
| 12 pieces of fresh salmon served over bed of sushi rice | | |
| Couple-don | 20 | |
| 6 pieces of fresh tuna & 6 pieces of yellowtail served over bed of sushi rice | | |
| Chirashi | 20 | |
| Assorted raw fish & vegetables over bed of sushi rice | | |
| Spicy Chirashi | 19 | |
| Assorted raw fish & vegetables over bed of sushi rice served with house special spicy sauce | | |
| Una-don | 20 | |
| Slices of broiled eel over rice and served with special house sauce | | |

Nigiri/Sushi

(2 pcs per order)

O-Toro	mk	Squid	2
Octopus	3	Tiger shrimp	3
Tuna	3.5	Sweet shrimp	7
Seared tuna	4	Salmon roe	3.5
Albacore tuna	3.5	Smelt roe	2
Super white tuna	4	Citrus tobiko	2.5
Atlantic king salmon	3	Black tobiko	2.5
Smoked salmon	4	Wasabi tobiko	2.5
Red snapper	3	Chile tobiko	2.5
Fluke	3.5	Fresh scallop	3
Fresh yellow tail	3.5	King crab	5
Surf clam	2	Fresh water eel	3
Sea urchin	6	Sea eel	3
Oyster	4	Mackerel	2.5



Rolls

California	5	Yellow tail & scallion	5
Yellow fin tuna	4	Spicy tuna	7
Spicy salmon	5	Shrimp tempura	7
Philadelphia	8	Soft shell crab	9
Fresh water eel	6	Calamari tempura	6
Spicy octopus	7	Any vegetable maki	4
Spicy scallop	7	Tuna & avocado	6

Entrée Boxes from Kitchen

served with miso soup, rice & salad

Filet mignon 17

6 oz. Filet mignon with grilled asparagus with beef sauce served with 2pc shrimp & vegetable tempura, served with oshinko

Braised short rib 18

5 oz. Soy sake ginseng braised short rib with grilled asparagus served with wakame salad, short rib maki and oshinko

Shrimp 15

four grilled U 15 white shrimp with 2pc shrimp & vegetable tempura, and shrimp tempura maki

Grilled Salmon 16

Butter shioyaki atlantic king salmon with grilled asparagus, 2pc shrimp & vegetable tempura and spicy salmon maki

Chicken 13

Two Chicken kushi yaki served with 2pc shrimp & vegetable tempura and tomato chicken salad

Sea bass 18

Pan-fried Chilean sea bass served with 2pc shrimp & vegetable tempura and wakame salad

Noodle Entrees

Tempura Udon Noodle 12

Udon noodles in udon broth, served with 2pc shrimp & vegetable and oshinko

Tempura Zaru Soba Noodle 14

Cold soba noodle served with sweet soy broth served with 2pc shrimp & vegetable and grinded daikon radish

Seafood Rice Noodle 14

Rice Noodle stir fried with various seafood in lobster sauce served with served with 2pc shrimp & vegetable

Entree Dish from Kitchen

Served with miso soup, rice and salad

Chicken Teriyaki 11

Grilled Chicken with teriyaki sauce
served with vegetable



Salmon Teriyaki 14

Grilled salmon with grilled asparagus
with teriyaki sauce served with vegetable

Steak Teriyaki 15

6 oz Grilled steak with grilled asparagus
with teriyaki sauce served with vegetable

Filet Mignon 15

6 oz Filet Mignon with grilled asparagus
and beef sauce served with vegetable

Sea Bass 16

Pan-fried Chilean sea bass with
grilled asparagus served with vegetable



Prices and items are subject to change without notice.

Please ask about our daily specials.

Dessert

Pumpkin Cheesecake 6

New York style cheesecake infused with pumpkin and spices

Chocolate Truffle Mousse 6

Chocolate sponge base topped with rich chocolate mousse and dusted with cocoa powder

Exotic Bomba 6

Mango, passion fruit and raspberry sorbetto all covered in white chocolate and drizzled with chocolate

Chocolate Tartufo 6

Classic tartufo with zabaglione cream center covered with chocolate gelato and caramelized hazelnut topped with cocoa powder

Mochi 4

Japanese ice cream wrapped in sweet chewy rice cake
Strawberry, Mango, Green Tea, Chocolate, Red Bean

Beverages

Red & White Wine	(Glass)	7
	(Bottle)	28
Cold Sake		9
Hot Sake	(S)	4
	(L)	7
Beer		4
Soju		10.5
Otokoyama		8
Soda		2