

DINNER ENTREES FROM SUSHI BAR

served with miso soup

Sushi Special 17
7 pieces of sushi & California roll

Sushi Supreme 24
5 pieces of sushi, uni, ikura, tobiko & 3 pieces California roll, Salmon Skin roll

Maki Special 18
California, unagi roll, spicy tuna roll & salmon skin roll

Sushi & Sashimi Combination 28
6 pieces of chef's choice nigiri, 10 pieces of sashimi & tuna roll

Sashimi combination
10 pieces **18**
15 pieces **22**
20 pieces **27**

Tekka-don 18
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 20
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

DINNER ENTREES BOXES FROM KITCHEN

served with miso

Filet mignon 15
5 oz. Filet mignon with grilled asparagus with beef sauce served with 2pc shrimp & vegetable tempura, Choice of 3pcs either Spicy tuna roll or California roll, served with oshinko

Braised short rib 14
5 oz. Soy sake ginseng braised short rib with grilled asparagus served with wakame salad, short rib maki and oshinko

Shrimp 13
four grilled U 15 white shrimp with 2pc shrimp & vegetable tempura, and shrimp tempura maki

Grilled Salmon 14
Butter shioyaki atlantic king salmon with grilled asparagus, 2pc shrimp & vegetable tempura and spicy salmon maki

Chicken 11
Two Chicken kushi yaki served with 2pc shrimp & vegetable tempura and tomato chicken salad

Sea bass 14
Pan-fried Chilean sea bass served with 2pc shrimp & vegetable tempura and wakame salad

Hamachi Kama 15
Grilled yellowtail gill served with Flaming hamachi maki and wakame salad

NOODLE

Tempura Udon Noodle 11
Udon noodles in udon broth, served with 2pc shrimp & vegetable and oshinko

Tempura Zaru Soba Noodle 11
Cold soba noodle served with sweet soy broth served with 2pc shrimp & vegetable and grinded daikon radish

Seafood Rice Noodle 11
Rice Noodle stir fried with various seafood in lobster sauce served with served with 2pc shrimp & vegetable

LUNCH ITEMS AVAILABLE

MONDAY-FRIDAY

11:30AM-2:30PM

LUNCH ENTRÉE FROM SUSHI BAR

served with miso

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

Maki Special 12
California, tuna roll, cucumber roll, spicy tuna hand roll

Chirashi 12
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

Filet mignon 11
4 oz. Filet mignon with grilled asparagus with beef sauce served with 1pc shrimp & vegetable tempura, Choice of 3pcs either Spicy tuna roll or California roll, served with oshinko

Braised short rib 9
4 oz. Soy sake ginseng braised short rib served with wakame salad, short rib maki and oshinko

Shrimp 9
Three grilled U 15 white shrimp with 1pc shrimp & vegetable tempura, and shrimp tempura maki

Grilled Salmon 9
Butter shioyaki atlantic king salmon with grilled asparagus, 1pc shrimp & vegetable tempura and spicy salmon maki

Chicken 8
Two Chicken kushi yaki served with 1pc shrimp & vegetable tempura and tomato chicken salad

Sea bass 9
Pan-fried Chilean sea bass served with 1pc shrimp & vegetable tempura and wakame salad

Hamachi Kama 11
Grilled yellowtail gill served with Flaming hamachi maki and wakame salad

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 served with 1pc shrimp & vegetable



CONTEMPORARY JAPANESE

HALF PRICE! Ozeki Hot Sake
Thursday & Friday only
LG 3.50 SM 2.00

\$1 Sushi Days
Every Tues. & Thurs.
(Uni, Hamachi excluded)



Lunch
Monday - Friday
11:30 am - 2:30 pm

Dinner
Monday - Saturday
5:00 pm - 10:00 pm

Sunday - Closed

Phone: **847-228-8810**

1285 Elmhurst Rd
Des Plaines IL 60018

www.obasushi.net

APPETIZERS FROM SUSHI BAR

Jalapeno Bomb **5**
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 various fresh & thinly sliced raw fish. served with shredded radish

Sushi Combo **8**
California roll halfzai ebi, tuna & salmon nigiri

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 in Fillo-dough. Oven baked served with creamy wasabi Sauce and sweet unagi sauce

Oyster Shooter **5**
Fresh oyster in sake ponzu sauce served with Quail egg and hint of chili and chives

Tuna Sampler **12**
Chef's special sashimi presentation of various types of Fresh tuna available

Dragon Fire **11**
Soft-shell crab, asparagus & eel wrapped with tuna filet, Topped with black tobiko and splashed with chili sauce Served in Bacardi 151 fire

APPETIZERS FRON KITCHEN

Vegetable Beef Roll **7**
Enoki mushroom, asparagus & carrots with 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

Summer Spring Roll **9**
Fresh tuna and yellowtail with daikon radish, Cucumber, and avocado wrapped in rice paper Served with sweet mirin vinaigrette

Gyoza **6**

Shrimp Shumai **6**

Soft-Shell Crab **10**
Deep-fried soft-shell crab in crispy cup Served with ponzu 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

Edamame **4**

Sautéed Scallop **10**
Seared scallop served with assorted mushroom And drizzled with mango sauce

Hotategai Crab Cake **8**
Crab cake made of minced scallop, crab, blue Peppers, shallot and chives served with Wasabi yogurt & mango sauce

Bacon Wrapped Scallop Cake **8**
Minced scallop, blue crab, red peppers, shallot And chives wrapped in braised, marinated bacon Served with plum teriyaki sauce

Mushroom Stuffed with Crab Meat **8**

Mushroom stuffed with Snow crab meat, Lightly battered and 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.

Seared Salmon **7**
Slices of seared salmon, served on bed of cucumber Drizzled with citrus ginger sauce

Blue Point Oyster **15**
Half dozen fresh oysters served with ponzu And a hint of heat

Chicken Kushi-Yaki **5**
Teriyaki glazed skewers

Filet Spring Roll **10**
Thinly sliced filetmignon, cucumber, tomato, oba and mixed greens wrapped in rice paper Served with sweet pepper sauce

GREENS

House **5**
Fresh spring greens served with creamy ginger dressing

Wakame **6**
Spring greens and marinated seaweed with Citrus soy dressing

Shitake Mushroom **6**
Sautéed shitake mushroom on a bed of mixed greens Served with orange ponzu sesame oil

Tomato Chicken **7**
Broiled chicken breast meat with mixed greens & Served with tomato vinaigrette

Cucumber & Japanese Mint **6**
Thin slices of cucumber & Japanese mint leaves Served with orange miso vinaigrette

Citrus Tuna **7**
Diced fresh tuna with mixed greens Served with citrus olive vinaigrette

OBA SIGNATURE FRESH ROLL

Hawaiian **12**
Spicy crab meat & cucumber topped with fresh tuna

Ninja **12**
Crab meat, cucumber & avocado topped with salmon & tuna

Fire **11**
Spicy salmon & spicy tuna topped with green onion

Mango Tuna **12**
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

New York **14**
Fresh water eel, tamago, king crab, avocado & cucumber wrapped in soy paper with spicy sauce

Urban Heat **13**
Spicy tuna with fresh jalapeno, tempura crunch, avocado & spicy mayo wrapped in woy paper drizzled with unagi sauce

Flaming Hamachi **14**
Spicy tuna and cucumber topped with fresh yellowtail, slices of jalapeno and chili tobiko, served in ponzu sauce

Prices and items are subject to change without notice. Additional sauce, vegetable and other requests are **Subject to charge**
Please ask about our daily specials

OBA SIGNATURE COOKED ROLL

Kiss of Fire **13**
Crab meat, avocado & cucumber topped with red snapper, served flaming

Snow Corn **13**
Crab meat & avocado topped with white fish, baked then sesame seeds and green onion added

Baked Salmon **14**
Avocado, cream cheese and gobo topped with salmon and baked. Sesame seeds and green onion added.

Unagi Crunch **13**
Crunch spice mayo with eel and avocado on top

Beef Steak **12**
Charbroiled BBQ steak ribs, avocado, cucumber, cream cheese, lettuce & gobo

Crunch Teriyaki **11**
Chicken teriyaki and cucumber with crunch outside

Caterpillar **11**
Fresh water eel and cucumber topped with avocado

Dragon **14**
Crab meat, cucumber & avocado topped with fresh water eel

Ebi Q **9**
Fresh water eel and cucumber with spicy sauce topped with cooked shrimp

Lobster **Market Price**
Lobster, avocado and tempura crunch with spicy sauce

White Sox **12**
Shrimp tempura and spicy tuna topped with super white tuna and black tobiko

Oba **15**
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 **15**
Shrimp tempura, avocado & spicy mayo topped with seared spicy salmon topped with sake marinated seasonal fruit drizzled with unagi and chili sauce

NIGIRI & SASHIMI

O-Toro **mk** **Squid** **2**

Toro **mk** **Octopus** **2**

Blue fin tuna **mk** **Tiger shrimp** **2**

Tuna **3** **Sweet shrimp** **3**

Seared tuna **3** **Salmon roe** **3**

Albacore tuna **2.5** **Smelt roe** **2**

Super white tuna **3** **Citrus tobiko** **2.5**

Atlantic king salmon **2.5** **Black tobiko** **2.5**

Smoked salmon **3** **Wasabi tobiko** **2.5**

Red snapper **3** **Chile tobiko** **2.5**

Fluke **2.5** **Rainbow tobiko** **3**

Fresh scallop **3** **Stop light tobiko** **3**

Fresh yellow tail **3** **King crab** **4**

Fatty yellow tail **3.5** **Surf clam** **2**

Fresh water eel **2.5** **Sea urchin** **4**

Sea eel **3** **Oyste** **3**

Mackerel **2**

ROLLES

California **6**

Yellow tail & scallion **5**

Yellow fin tuna **4**

Spicy tuna **6**

Fatty tuna & scallion **8**

Spicy salmon **5**

Shrimp tempura **7**

Spicy blue crab **8**

Philadelphia **8**

Soft shell crab **9**

Fresh water eel **6**

Calamari tempura **6**

Spicy octopus **6**

Any vegetable maki **6**

Spicy scallop **8**

Tuna & avocado **6**