



## Soups

<b>Miso Soup</b>	<b>3.00</b>
<i>Soybean paste broth with Dry seaweed, tofu, and scallion.</i>	
<b>Seafood Miso Soup</b>	<b>7.95</b>
<i>Shrimp, scallop, crabmeat with miso paste.</i>	
<b>Tom Yum Soup</b>	<b>7.95</b>
<i>Hot n' sour soup with galangal, lemongrass, kaffir leaves, mushrooms, shrimp and thai chili oil.</i>	



## Salad

<b>Seaweed Salad</b>	<b>6.25</b>
<i>Fresh seaweed seasoned to perfection in sesame seeds and a little red pepper</i>	
<b>Kani Salad</b>	<b>7.25</b>
<i>Shredded crab and cucumber with crunch</i>	
<b>Green Garden Salad</b>	<b>3.95</b>
<i>Fresh lettuce with Ginger dressing or honey orange dressing</i>	
<b>Golden Salmon Salad</b>	<b>7.95</b>
<i>Spring mix and crunchy fried salmon with balsamic vinegar</i>	
<b>Avocado Garden Salad</b>	<b>7.50</b>
<i>Spring mix, fresh lettuce, avocado and sesame seeds Choice of ginger dressing, or ranch dressing</i>	
<b>Katsu Chicken Salad</b>	<b>10.95</b>
<i>Crispy breaded chicken filet on top with spring mix, lettuce and mango salsa, served with famous katsu dipping sauce and choice of ginger dressing, katsu sauce, ranch dressing</i>	
<b>Grilled BBQ Chicken Sala</b>	<b>9.95</b>
<i>Grilled boneless dark meat chicken marinated in our home-made barbecue sauce on top of spring mix and lettuce with choice of ginger dressing, or ranch dressing</i>	
<b>Salmon Skin Salad</b>	<b>9.95</b>
<i>Grilled salmon skin, cucumber, seaweed salad and spring mix with yuzu dressing</i>	

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Gluten Free Choice Marked as "GF"

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## Appetizers

<b>Edamame</b>	<b>6.00</b>
<i>Fresh soybean w. sea salt</i>	
<b>Chicken Wings (6 pcs)</b>	<b>8.50</b>
<i>Deep fried chicken wings with sweet chili sauce</i>	
<b>Fried Sweet Potato</b>	<b>6.00</b>
<i>With spicy creamy sauce</i>	
<b>Pork Egg Roll</b>	<b>7.25</b>
<i>Pork, black beans, corn, pepper and cheese crispy golden fried w. sweet chili sauce</i>	
<b>Beef Negimaki</b>	<b>10.95</b>
<i>Grilled sliced beef rolled with fresh scallion, in teriyaki sauce</i>	
<b>Seafood Sampler</b>	<b>11.95</b>
<i>Seafood lovers favorite: fried shrimp, calamari, white fish and sweet potato fried with tartar sauce</i>	
<b>Angus Beef Kabobs</b>	<b>8.50</b>
<i>Marinated sliced Angus beef on skewers in Oahu B.B.Q. sauce</i>	
<b>Jalapeno Shrimp</b>	<b>10.95</b>
<i>Crispy breaded shrimp with jalapeno flavor</i>	
<b>Haramaki</b>	<b>7.50</b>
<i>Deep fried spring rolls w. sweet chili sauce</i>	
<b>Pork Gyaza</b>	<b>7.50</b>
<i>Half moon shaped pan fried dumplings</i>	
<b>Shrimp Shumi</b>	<b>7.95</b>
<i>Shrimp fried dumplings</i>	
<b>Crab Rangoons (6 pcs)</b>	<b>8.50</b>
<i>Deep fried dumpling w. crabmeat, onion &amp; cream cheese</i>	
<b>Spicy Edamame</b>	<b>7.50</b>
<i>Soybeans w. spicy seasoning</i>	
<b>Fried Calamari</b>	<b>8.50</b>
<i>Breaded tender fried squid strips w. sweet chili sauce</i>	
<b>APP Mushibi</b>	<b>9.95</b>
<i>Choice of: katsu chicken, pork or spam</i>	





## Sushi Bar Appetizers

- \* **Yellowtail Japapeno** 10.95  
6 pcs of yellowtail sashimi topped with thinly sliced jalapeno, mint with yuzu lime zest, clear soy sauce and mixed micro greens
- \* **Seafood Ceviche** 10.95  
(Red onion, mango, cucumber, cilantro, and tomato) with shrimp, salmon, white tuna, octopus, and kani with ceviche sauce
- \* **Tuna or Salmon Tartar** 11.95  
Chopped tuna or salmon, tossed spicy mayo topped with diced onion and black caviar

- \* **Winter Truffle White Tuna** 10.95  
5 pcs of seared white tuna, with truffle oil and soy sauce topped with scallions
- \* **Five-Way Sashimi or Sushi** 11.95  
5pcs of sashimi or sushi (chosen by the chef) with 5 different sauces
- \* **Tuna Carpaccio** 11.95  
Seared black pepper tuna wrapped in spicy kani and daikon sprouts with chef's special sauce
- \* **Seared Tuna Tataki** 11.95  
5 pcs of seared red pepper tuna with sweet chili sauce on the bottom and topped with honey wasabi sauce



## Sushi Bar Entrees

- \* **Sushi Dinner** 25.95  
9 pcs of sushi with a california roll
- \* **Sushi for Two** 49.95  
16 pcs of assorted sushi with one chef choice of signature roll and a california roll
- \* **Sashimi Dinner** 28.95  
14 pcs of raw assorted fish
- \* **Trio Sushi** 26.95  
3 pcs of tuna sushi, 3 pcs of salmon sushi & 3pcs of yellowtail sushi
- \* **Salmon Lover's Sushi** 29.95  
10 pcs of salmon sushi & one salmon roll
- \* **Salmon Lover's Sashimi** 31.95  
15 pcs of salmon sashimi

- \* **Inspiration Sushi and Sashimi for One** 35.95  
6 pcs of assorted sushi and 8 pcs assorted sashimi w. a spicy salmon roll
- \* **Lover Boat for Two** 66.95  
8 pcs of assorted sushi and 16 assorted raw fish with chef's choice of 2 special rolls
- \* **Chirashi Dinner** 23.95
- \* **Trio Sashimi** 28.95  
5 pcs of tuna sashimi, 5pcs of salmon sashimi, & 5pcs of yellowtail sashimi
- \* **Tuna Love's Sushi** 30.95  
10 pcs of tuna sushi & one tuna roll
- \* **Oahu Special Boat** 110.95  
28 pcs of sashimi, 16 pcs of sushi & 4 special rolls
- \* **Tuna Love's Sashimi** 33.95



## Sushi or Sashimi a la carte

Sushi: 2 Pieces or Sashimi: 3 Pieces

- \* **Tuna (maguro)** 7.50
- \* **Salmon (Sake)** 6.95
- \* **Escolar aka White Tuna** 6.95
- \* **Freshwater Eel (unagi)** 6.95
- \* **Red Clam (hokkigai)** 6.50
- \* **Mock Crabmeat** 6.25
- \* **Tobiko (flying fish roe)** 6.50
- \* **Sweet Shrimp (amaebi)** 10.95
- \* **Pepper Tuna** 6.95



- \* **Shrimp (ebi)** 7.25
- \* **Yellowtail (hamachi)** 7.25
- \* **Squid (ika)** 6.25
- \* **Octopus (tako)** 5.95
- \* **Salmon Caviar (ikura)** 6.25
- \* **Red Snapper (fuedai)** 7.25
- \* **Sweet Egg (tamago)** 5.00
- \* **Scallop (hotate-kai)** 9.00



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# Oahu Signature Rolls

**\*\* Twister \$14.95**  
Crispy salmon and avocado inside topped with ahi tuna and white tuna with spicy miso sauce

**\*\* Out of Control \$14.95**  
Spicy white tuna, crunch and cucumber inside, topped with yellowtail tobiko with truffle aioli

**\*\*\* Se-xy on the Beach \$15.95**  
Tempura shrimp and spicy tuna with soy nori wrap topped with tuna, salmon and avocado

**\*\*\* Spicy Mama \$15.95**  
Crunch, spicy yellowtail and spicy salmon topped with seared white tuna, thinly sliced jalapeno and chili paste

**\*\*\* Valentine \$14.95**  
Crunch and spicy tuna inside, wrapped with fresh tuna on the outside

**\*\*\* Amazing Tuna \$15.95**  
Spicy tuna, white tuna tempura and avocado topped with seared pepper tuna and spicy creamy mango salsa sauce

**\*\*\* Prince Charming \$13.95**  
Shrimp tempura, mango, avocado and almond wrapped with soy bean paper topped with chili sauce and wasabi mayo

**Captain Spider \$15.95**  
Crispy soft shell crab and cucumber topped with bbq eel and avocado, seared with sweet soy sauce

**Green and Peace \$14.50**  
Asparagus, cucumber, sweet potato and mango inside topped with avocado and served with sweet soy sauce

**Oahu King Crunchy \$17.50**  
Cream cheese, white tuna, salmon, and white fish mixed inside and lightly fried, topped with spicy kana and served with spicy creamy sauce, sweet soy sauce and ponzu sauce (must try!!)

**\*\*\* Rainbow Brite \$15.95**  
Crabmeat, cucumber, and asparagus inside, tuna salmon, white fish and shrimp draped on the top, served with honey wasabi sauce

**\*\*\* Bismar Sea \$15.95**  
Seared black pepper tuna and avocado inside, topped with spicy crispy salmon with spicy miso sauce (\*Bismark Sea?\*)

**Oahu Macadamia Roll \$16.95**  
Fried coconut shrimp, coconut macadamia mix, avocado and cilantro inside, wrapped in soy nori

**Lobster Flirt \$15.95**  
Crispy salmon, asparagus, and crab salad inside, topped with spicy lobster and served with spicy creamy sauce

**\*\*\* Blue Ocean \$15.95**  
Spicy lobster and shrimp tempura inside, topped with seared tuna, white tuna and avocado, served with spicy creamy sauce, sweet soy sauce and yuzu mango sauce

**Angry Dragon \$15.95**  
Shrimp tempura and cucumber topped with bbq eel and avocado served with sweet soy sauce

**Sweet Angel \$14.95**  
Tempura shrimp, mango, and asparagus topped with spicy crabmeat with honey miso sauce

**\*\*\* Drunken Tuna \$15.95**  
Deep fried white tuna and spicy tuna inside, topped with seared ahi tuna, avocado and white tuna, served with spicy creamy and soy sauces and mango puree

**Olympic Roll \$16.95**  
Tempura shrimp, cream cheese and spicy tuna inside with tempura crab on top and prizzled with sweet chili, spicy mayo and oil sauce

**Best Ever Roll \$18.95**  
Deep fried lobster tail, cream cheese & cucumber topped w. avocado, crunch, eel sauce & mango

**\*\*\* Special Naruto \$14.95**  
Tuna yellowtail, salmon avocado & mayo w. thinly sliced cucumber roll in tonzu sauce



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# Roll or Hand Roll

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## Raw



## Cooked

* Philadelphia Roll	\$7.50
* Tuna Scallion Roll	\$7.50
* Black Pepper Tuna Roll	\$7.50
* Tuna Avocado or Cucumber Roll	\$7.50
* Yellowtail Scallion Roll	\$7.50
* Yellowtail w. Cucumber or Avocado Roll	\$7.50
* Salmon Scallion Roll	\$7.50
* Salmon w. Cucumber or Avocado Roll	\$7.50
* Alaskan Roll	\$7.50
* Spicy Tuna Roll	\$8.25
* Spicy Salmon Roll	\$8.25
* Spicy Yellowtail Roll	\$8.25

\* **Maki A:** California roll, tuna avocado roll, salmon cucumber roll **16.95**

\* **Spicy Maki:** Spicy salmon, spicy kani roll, and spicy tuna roll **17.95**

California Roll	\$7.50
Boston Roll	\$7.50
Eel w. Avocado or Cucumber Roll	\$7.50
Shrimp Tempura Roll	\$7.50
Chicken Tempura Roll	\$7.50
Shrimp w. Cucumber Roll	\$7.50
Salmon Skin Cucumber Roll	\$7.50
Spicy Kani Roll	\$8.25



## Vegetarian \$6.50

Tempura Zucchini Roll
Avocado Roll
Peanut Avocado Roll
Sweet Potato Roll
Asparagus Roll
Cucumber Roll

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## Noodles & Fried Rice

### Yaki Udon

20.95

*Japanese udon noodles stir fried with shrimp, scallops, crabsticks and seasonal vegetables*

### Seafood Soba

20.95

*Shrimp, Clams and scallops with Japanese lo mein noodles and seasonal vegetables served with Oahu creamy sauce*

### Pineapple Fried Rice

(Choice of: Chicken (14.95), Beef (15.95) or Shrimp (16.95) or Vegetable (13.95))

### Thai Fried Rice

(Choice of: Chicken (15.95), Beef (16.95) or Shrimp (16.95) or Vegetable (14.95))



## Thai Selections

Served w. Miso Soup White Rice  
(All Thai Dishes are Spiced to Perfection)

### Pad Thai

(Choice of: Chicken (18.95), Beef (20.95) or Shrimp (20.95) or Vegetable (17.95))

*The name says it all! One of the most famous Thai dishes, thin rice noodles stir fried with bean sprouts, seasonal vegetables and eggs in spicy tamarind sauce topped with peanuts and lime*

### Pad See-Eu

(Choice of: Chicken (18.95), Beef (20.95) or Shrimp (20.95) or Vegetable (17.95))

*Fat rice noodles stir-fried with eggs, broccoli, garlic and sweet soy sauce*

### Red / Green Curry

(Choice of: Chicken (20.95), Beef (22.95) or Shrimp (22.95) or Vegetable (18.95))

*Bell pepper, shredded bamboo and basil with famous Thai curry sauce*

### Thai Basil

(Choice of: Chicken (20.95), Beef (22.95) or Shrimp (22.95) or Vegetable (18.95))

*Bell pepper, onion, garlic and basil leaves with Thai chef special sauce*

### Drunken Noodles

(Choice of: Chicken (18.95), Beef (21.95) or Shrimp (20.95) or Vegetable (17.95))



## Side Orders

All of our side orders are accompanied by a purchase of any entree

BBQ Chicken	\$7.50
Chicken Katsu or Pork Katsu	\$8.50
BBQ Beef	\$8.25
Fried Shrimp or Island White Fish	\$8.50
Side White Rice	\$3.50
Side Fried Rice	\$4.25
Sushi Rice	\$3.75

Chicken Teriyaki	\$8.50
BBQ Short Ribs	\$12.50
Fried Mahi Mahi	\$12.50
Musubi	\$7.95
<i>Choice of: Katsu chicken, pork or spam</i>	
Yaki Soba	\$7.95
Yaki Udon	\$7.95

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## Dinner From The Kitchen

Served with Miso Soup, Fried Rice and Macaroni Salad  
(side orders of some items also available)

### Hawaiian BBQ Chicken 18.95

Grilled tender boneless chicken marinated in  
Hawaiian BBQ sauce

### Chicken Katsu 20.50

Golden deep fried crispy breaded chicken filet  
served with famous katsu dipping sauce

### Pork Katsu 20.50

Golden deep fried crispy breaded pork chop filet  
served with famous katsu dipping sauce

### BBQ Beef Short Ribs 23.95

Tender beef short ribs marinated in Koearn style  
BBQ sauce and grilled to perfection

### Loco Moco 20.95

Loco moco is a traditional meal in the cuisine of  
Hawaii. There are many variations, but the essential  
loco coco consists of fried rice with hamburger patty  
topped with fried egg and brown gravy.

### Hawaiian BBQ Beef 20.95

Grilled slice of tender beef marinated in  
Hawaiian BBQ sauce

### Fried Shrimp or Island White Fish 19.95

Tender white fish filet or gulf coast shrimp lightly  
marinated and breaded with Japanese panko  
bread crumbs and deep fried

### Garlic Shrimp 19.95

Deep fried crispy breaded gulf coast shrimp  
with Oahu garlic sauce

### Grilled Island White Fish 19.95

Grilled tender white fish with cornstarch miso  
cream sauce.

### Fried Mahi Mahi 23.95

Island mahi fish marinated and breaded with  
Japanese panko bread crumbs and deep fried

### Grilled Mahi Mahi 23.95

Grilled tender mahi mahi with cornstarch miso  
cream sauce



## Teriyaki Entrees

Served with Miso Soup and Fried Rice, Served on A Sizzling Plate

GF Chicken (Grilled boneless chicken served with teriyaki sauce) 18.95

GF Salmon 21.95

GF Shrimp 21.95

GF Scallop 22.95

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# Lunch From The Kitchen

Served with Miso Soup, Fried Rice and Macaroni Salad  
(Available Every Day 11 am - 3 pm, Exept Holidays)



**\$14.95**

## 1. Hawaiian BBQ Chicken

Grilled tender boneless chicken marinated in Hawaiian BBQ sauce

## 2. Chicken Teriyaki

Grilled boneless chicken served with teriyaki sauce



**\$15.95**

## 4. Chicken Katsu

Golden deep fried crispy breaded chicken filet served with famous katsu dipping sauce

## 5. Hawaiian BBQ Beef

Grilled slice of tender beef marinated in Hawaiian BBQ sauce

## 6. BBQ Beef Short Ribs

Tender beef short ribs marinated in Koearn style BBQ sauce and grilled to perfection

## 7. Loco Moco

Loco moco is a traditional meal in the cuisine of Hawaii. There are many variations, but the essential loco coco consists of fried rice with hamburger patty topped with fried egg and brown gravy.

## 8. Fried Mahi Mahi or Grilled

Island mahi fish marinated and breaded with Japanese panko bread crumbs and deep fried

## 9. Garlic Shrimp

Deep fried crispy breaded gulf coast shrimp with Oahu garlic sauce

## 10. Fried Shrimp or Island

White Fish (or Grilled White Fish)

Tender white fish filet or gulf coast shrimp lightly marinated and breaded with Japanese panko bread crumbs and deep fried

## 11. Pork Katsu

Golden deep fried crispy breaded pork chop filet served with famous katsu dipping sauce



# Lunch Boxes

Served with Miso Soup, Fried Rice and 4 pcs California Roll

Shrimp Tempura

**\$14.95**

Shrimp or Salmon or Scallop Teriyaki

**\$14.95**

Chicken Teriyaki

**\$13.95**

Sushi Lunch Box

**\$14.95**



# Thai Selections

Pad Thai (Choice of Chicken **\$13.95** Beef **\$14.95** Shrimp **\$14.95** or Veg. **\$12.95**)

Pad See-Eu (Choice of Chicken **\$13.95** Beef **\$14.95** Shrimp **\$14.95** or Veg. **\$12.95**)

Red / Green Curry (Choice of Chicken **\$13.95** Beef **\$15.95** Shrimp **\$15.95** or Veg. **\$13.95**)

Thai Basil (Choice of Chicken **\$13.95** Beef **\$15.95** Shrimp **\$15.95** or Veg. **\$13.95**)

Drunken Noodles (Choice of Chicken **\$13.95** Beef or Shrimp **\$15.95** or Veg. **\$13.95**)

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# Lunch From The Sushi Bar

(Serve with Miso Soup)  
( Available Everyday 11am ~ 3pm, Except Holidays)

**1: Any 2 Rolls \$12.50**

**2: Any 3 Rolls \$14.50**



## Raw

- \* Spicy Tuna Roll
- \* Black Pepper Tuna Roll
- \* Yellowtail Scallion Roll
- \* Yellowtail Avocado Roll
- \* Yellowtail Cucumber Roll

- \* Philadelphia Roll
- \* Tuna Avocado Roll
- \* Spicy Yellowtail Roll
- \* Spicy Salmon Roll
- \* Salmon Cucumber Roll

- \* Tuna Scallion Roll
- \* Tuna Cucumber Roll
- \* Salmon Scallion Roll
- \* Salmon Avocado Roll
- \* Alaskan Roll



## Cooked

- Spicy Kani Roll
- Eel Avocado Roll
- Chicken Tempura Roll
- Salmon Skin Cucumber Roll

- California Roll
- Eel Cucumber Roll
- Shrimp Cucumber Roll

- Boston Roll
- Shrimp Tempura Roll
- Shrimp Avocado Roll



## Vegetable

- Tempura Zucchini Roll
- Sweet Potato Roll

- Avocado Roll
- Asparagus Roll

- Peanut Avocado Roll
- Cucumber Roll

**3. \* Sushi Lunch Plate \$13.95**

5 piece chef choice sushi with a california roll.

**4. \* Sashimi Lunch Plate \$14.95**

8 piece chef choice sashimi.



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## ***Oahu Poke Bowls \$20.95***

Poke is a traditional Hawaiian raw fish salad or appetizers. Our bowls consist of your choice of fresh fish, salads, vegetables, Sushi rice, and sauces. Topped with Tobiko (Flying Fish Roe) Sesame Seed, dried seaweed.



### ***Step 1***

Choose your fish (1 St fish included and up to five, additional fish- \$3.00)

- Tuna, Salmon, Yellow Tail, White Tuna (escolar), Crab



### ***Step 2***

Choose your salad

- Squid, Seaweed



### ***Step 3***

Choose your vegetables (up to three included, each additional \$1.50)

- Cucumber, avocado, mango, edamame, asparagus, cherry tomato



### ***Step 4***

Choose a sauce

- Ponzu (citrus / vinegar sauce)

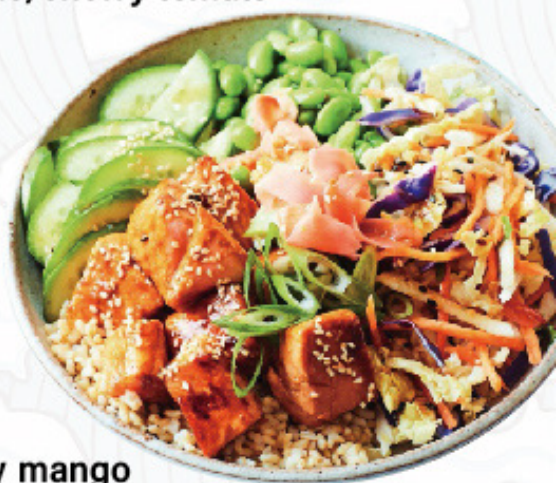
- Yuzu (fragrant / tart Asian fruit)



### ***Step 5***

Choose sauce for your rice (up to two)

- Eel sauce (sweet soy), spicy mayo, spicy mango



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## Weekend SPECIAL



### Appetizers

Horumaki	\$5.50	Sweet Potato Fries	\$4.50
Fried Caiamari	\$6.00	Pork Gyoza	\$6.00
Edamame	\$4.00	Shrimp Shumai	\$6.00
Pork Egg Roll	\$6.00	Fried Rice	\$3.25



### Regular Rolls

#### RAW - \$6.00

Spicy Tuna  
Tuna Cucumber  
Tuna Scallion  
Tuna Avocado  
Black Pepper Tuna  
Spicy Salmon  
Salmon Cucumber  
Salmon Scallion  
Spicy Yellow Tail  
Yellow Tail Scallion  
Yellow Tail Avocado  
Yellow Tail Cucumber  
Alaskan

#### COOKED - \$6.00

Spicy Kani  
California  
Philadelphia  
Boston  
Eel Avocado  
Eel Cucumber  
Shrimp Cucumber  
Shrimp Avocado  
Shrimp Tempura  
Chicken Tempura  
Salmon Skin Cucumber

#### VEGETARIAN - \$5.50

Tempura Zucchini	Cucumber
Asparagus	Avocado
Sweet Potato	Peanut Avocado



### Signature Rolls

with Miso Soup \$13.95

Twister Amazing Tuna	Sweet Angel Yummy	Spicy Mama Rainbow Brite	Green & Peace Angry Dragon	Oahu King Crunchy Bisman Sea
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## Weekend Special

**FRIDAY - SUNDAY from 2:00 - 4:30 & 8:30 - CLOSE**

Dine In Only - No Carry Out \* Not available during National Hoildays  
Cannot be combined with any other offers.

\*Consuming raw or uncooked meats may increase risk food bourne illness.





## Oahu Signature "Unlisted" Rolls

1. **2626 ROLL (RAW)** \$16.95  
*Shrimp tempura and cucumber inside, topped with Seared filet mignon*
2. **DANCING LOBSTER (RAW)** \$16.50  
*Lobster tempura and mango inside, wrapped with soy paper then topped with spicy tuna and avocado tossed with sweet soy and mango sauce*
3. **TOKYO TRAIN (RAW)** \$15.95  
*Shrimp tempura, cucumber, and spicy kani inside topped with salmon and sweet chili sauce*
4. **SNOW QUEEN (RAW)** \$16.95  
*Salmon, tuna, yellowtail, radish sprout, jalapeno, masago wrapped with soy paper and served with a side of ponzu*
5. **FIRST LADY (RAW)** \$14.95  
*Shrimp tempura, avocado, seaweed salad inside wrapped with soy paper and then topped with spicy tuna and mango*
6. **YUMMY (RAW)** \$14.95  
*Shrimp tempura, cucumber, and cream cheese inside wrapped with soy paper and then topped with spicy tuna tossed with sweet soy and spicy mago*
7. **TIGIRLILY (RAW)** \$16.95  
*Shrimp tempura, spicy kani, and cucumber inside topped with tuna, salmon, yellowtail, eel, and avocado wrapped with soy paper and drizzled with sweet soy sauce (10 cuts)*
8. **SUPERSTAR (RAW)** \$15.95  
*Lobster salad, spicy kani, cream cheese inside topped with seared salmon, tobiko, scallion, drizzled with eel sauce and spicy mayo*
9. **CLICKCLICK BOOM (RAW)** \$15.95  
*Tempura salmon, asparagus, and yellowtail inside then drizzled with wasabi yuzu and sweet soy finished with jalapeno and sriracha sauce on top*
10. **CARN-EVIL CRUNCH (COOKED)** \$13.95  
*Deep fried spicy kani and cream cheese inside topped with red tobiko, spicy mayonnaise and sweet soy sauce*
11. **CHERRY BOSTON (COOKED)** \$16.95  
*Shrimp tempura, cream cheese, mango inside then topped with avocado, tempura crab, spicy mayo, eel sauce, cherry*
12. **JINGLE BELLS (RAW ONIGIRI)** \$13.95  
*4 pieces of sushi rice balls, each topped with spicy kani, spicy tuna, spicy salmon, spicy yellowtail finished with red, black, green (wasabi marinated) tobiko*

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**Gluten Free Choice Marked as "GF"**

**Dis Hes Containg Raw Fish Maked with \* or \*\*\***





# *Oahu Kid's Menu*

\* Each meal comes with fried rice and  
sweet potato fries \*

**Hawaiian BBQ Chicken \$8.95**

Grilled tender boneless chicken marinated  
in Hawaiian BBQ sauce

**Chicken Katsu \$9.95**

Crispy breaded chicken deep fried until golden,  
served with famous katsu dipping sauce

**Hawaiian BBQ Beef \$9.95**

Grilled slice of tender beef marinated  
in Hawaiian BBQ sauce

**Fried Shrimp \$9.95**

Tender shrimp lightly marinated and breaded  
with Japanese panko bread crumbs







# Half Price Menu

Serve Monday All Day

Tuesday - Thursday: 2:00 pm - 4:30 pm & 8:30 - Close

Dine in only - No carry out \* Not available during national holidays



## Appetizers

Edamame	<del>\$6.00</del>	\$3.00	Harumaki	<del>\$7.50</del>	\$3.75
Fried Rice	<del>\$4.25</del>	\$2.10	Fried Sweet Potato	<del>\$6.00</del>	\$3.00



## Soup & Salad

Miso Soup	<del>\$3.00</del>	\$1.50	Garden Salad	<del>\$3.95</del>	\$2.00
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## Roll or Hand Roll

*Raw* ~~\$7.50~~ 3.75

- \* Philadelphia Roll
- \* Salmon Avocado Roll
- \* Salmon Cucumber Roll
- \* Yellowtail Scallion Roll
- \* Spicy Salmon Roll ~~\$8.25~~ \$4.10
- \* Spicy Tuna Roll ~~\$8.25~~ \$4.10

*Cooked* ~~\$7.50~~ 3.75

- California Roll
- Shrimp Tempura Roll
- Chicken Tempura Roll
- Shrimp Avocado Roll
- Shrimp Cucumber Roll
- Spicy Kani Roll ~~\$8.25~~ \$4.10

*Vegetarian* ~~\$6.50~~ 3.25

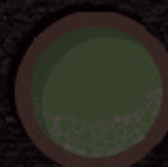
- Avocado Roll
- Sweet Potato Roll
- Cucumber

- Peanut Avocado Roll
- Cucumber Avocado Roll
- Asparagus

Cannot be combined with any other offers.

\* Consuming raw or uncooked meats may increase risk food boure illness

Dine in only - No carry out







# Half Price Menu

Serve Monday All Day

Tuesday - Thursday: 2:00 pm - 4:30 pm & 8:30 - Close

Dine in only - No carry out \* Not available during national holidays



## Oahu Signature Roll

### Oahu King Crunchy

*Cream cheese, white tuna, salmon, and white fish mixed inside and light fired, topped with spicy kani and served with spicy creamy sauce, sweet soy sauce and ponzu sauce.*

~~\$17.50~~

8.75

### Green and Peace Roll

*Asparagus, cucumber, sweet potato and mango inside topped with avocado and served with sweet soy sauce.*

~~\$14.50~~

7.25

### sweet Angel

*Tempura shrimp, mango and asparagus topped with spicy crabmeat with honey miso sauce.*

~~\$14.95~~

7.50

### Twister\*

*Crispy salmon and avocado inside topped with ahi tuna and white tuna with spicy miso sauce.*

~~\$14.95~~

7.50

### Bisman Sea\*

*Seared black pepper tuna and avocado inside topped with spicy crispy salmon with spicy miso sauce.*

~~\$15.95~~

7.95

### Rainbow Brite\*

*Crabmeat, cucumber and asparagus inside, tuna, salmon, white Fish and shrimp draped on the top, served with honey wasabi sauce.*

~~\$15.95~~

7.95

### Olympic Roll\*

*Tempura shrimp, cream cheese, and spicy tuna inside with tempura Crab on top and drizzled with sweet chili, spicy mayo, and eel sauce.*

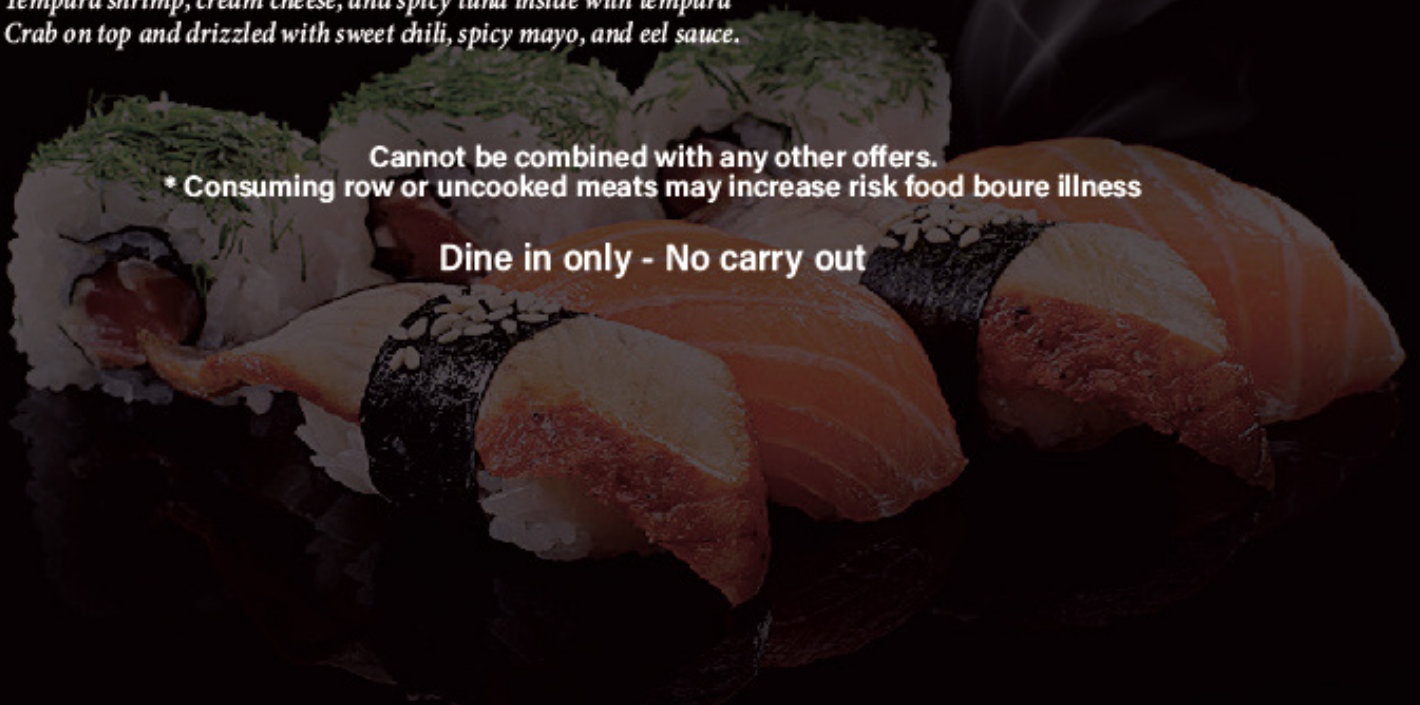
~~\$16.95~~

8.47

Cannot be combined with any other offers.

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Dine in only - No carry out







# Daily Specials

## Sunday

### KID'S DAY

Receive a kid's meal  
for \$5.99 with each  
adult entrée purchase.

*Any well drinks \$4.00 - All Day*

## Monday

### SUSHI DAY

Choose any two rolls at  
regular price and receive a  
third regular roll of your  
choice for \$5.50

*Any 12oz beer \$3.50 - All Day*

## Tuesday

### COMBO DAY

Choose any two dinner entrees  
from the kitchen and receive a  
complimentary appetizer of your choice.

Edamame, Pork Gyoza, Shrimp Shumai,  
Haramake, Sweet Potato Fries

**\$1.00 OFF any Draft beer - All Day**

## Wednesday

### KITCHEN DAY

Receive \$2.00 off your choice of any two  
dinner entrees from our kitchen OR  
a complimentary appetizer:

Edamame, Pork Gyoza, Shrimp Shumai,  
Haramake, Sweet Potato Fries

**\$4.00 Wine by the Glass - All Day**

## Thursday

### SIGNATURE DAY

Choose any two signature rolls  
for \$29.00 receive a  
complimentary appetizer:

Edamame, Pork Gyoza, Shrimp Shumai,  
Haramake, Sweet Potato Fries

## HAPPY HOUR DAILY — from —

**2:00 - 4:30 & 8:30 - CLOSE**

Happy Hour only available during specified times.  
All specials and lunch prices are  
not available on selected holidays.

DINE WITH US ON YOUR  
BIRTHDAY & RECEIVE A \$15 GIFT CERTIFICATE  
FOR YOUR FUTURE VISIT.



FOLLOW US ON FACEBOOK &  
BE ELIGIBLE FOR  
MONTHLY GIVEAWAYS!

*Michelob* **ULTRA**





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# DAILY DRINK SPECIALS



## Moscow Mule

Vodka, and fresh lime juice topped with Ginger Beer. \$7.00

## Caribbean Cruiser

Tequila, Peachtree Schnapps, DeKuyper Blue Curacao, Fresh lime. \$6.00

## Long Island Tea

Vodka, gin, rum, whisky, Finest Call Triple Sec and Sweet & Sour, a splash of Coke. \$6.00

## Margarita on the Rocks

Tequila, Finest Call Triple Sec and Sweet & Sour, lime juice. \$6.00

## Mai Tai (20oz.)

Gold Rum, Dark Rum, Amaretto Disaronno and Fresh lime topped with pineapple and orange juice. \$9.00

## Bahama Mama (20oz.)

Coconut Rum, Dark Rum, Amaretto Disaronno and Kahlua topped with pineapple and orange juice. \$9.00

Jack Daniel's - \$4.50

Beefeater Gin - \$4.00

Malibu Rum - \$4.00

Well Drinks - \$3.50

vodka, rum, gin, whisky, tequila

**\$1.00 OFF Draft Beer**  
**\$3.50 any 12oz Bottle**

## Virgin Drinks

Made with the Finest Call Fruit Puree. \$6.00  
Strawberry, Peach, Mango, Banana, Pina Colada

## DRINK SPECIAL

EVERYDAY from 2:00-4:30 & 8:30-CLOSE

Dine In Only - No Carry Out \*Not available during National Holidays  
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*Michelob*  
**ULTRA**

