

ENTREES

<b>Beef Ishiyaki</b>	30.95
Sliced American New York Steak cooked and served Table Side on a Hot Stone	
<b>Toban Yaki</b>	38.95
Prime Rib Eye with Shiitake & Shimeji Mushrooms, Cooked with Sake, Soy and Yuzu	
<b>Atlantic Salmon</b>	39.95
Pan Roasted with White Wine, Garlic and Herbs served on a bed of "Forbidden" Black Rice with Sautéed Fresh Vegetables and Mushrooms	
<b>Chilean Sea Bass</b>	39.95
Served in a Soy Ginger Sauce on Steamed Bok Choy and Lemon Grass with Mussels and Scallops	
<b>Saikyo Sea Bass (GF)</b>	39.95
Marinated with Saikyo Miso Sea Bass served on baby shiitake Mushrooms and choice of crispy rice or scalloped potatoes	
<b>Black Cod</b>	38.95
Broiled served in a Mushroom Broth on Sugar Snap Peas and Baby Carrots with Shrimp & Scallop Ravioli	
<b>Robata Grilled Spare Ribs</b>	30.95
Marinated in Sake BBQ Sauce-Grilled and served with Scalloped Potatoes	
<b>Asian Marinated Hanger Steak</b>	28.95
Served on Fried Rice and Asian Mixed Herb Pear Salad	
<b>Panko Roasted Herb Chicken</b>	27.95
Chicken Breast coated with Shiso-Yakari Crust roasted in Tomato, Cheese and Caper Butter Sauce with choice of Wasabi Caesar Salad or Fried Rice	
<b>Okura Bento Box</b>	
Combination of California Roll, Mixed Tempura, Sashimi and Seaweed Salad	
<b>Beef</b>	29.95
<b>Oven Baked Salmon</b>	29.95
<b>Chicken</b>	26.95

FROM SUSHI BAR

<b>Nigiri Sampler</b>	35.95
12 Pieces Sushi: Tuna, Yellowtail, Salmon, Tai, Ebi, Ika, Albacore Tuna, Unagi, Ama-Ebi, Hotate, Tamago and Tako	
<b>Sashimi Sampler</b>	44.95
18 Pieces of Sashimi: Sashimi, Tuna, Salmon, Albacore Tuna, Hotate, Hamachi and Tai	

SUSHI 2pc / SASHIMI 5pc

	2 pc	5 pc
Jack Mackerel (Aji)	11.95	22.95
Monk Fish Foie (*Ankimo)	9.95	20.95
Shrimp (*Ebi)	7.95	17.95
Japanese Scallops (Hotate)	8.95	19.95
Salmon Caviar (ikura)	7.95	18.95
Octopus (*Tako)	7.95	19.95
Japanese Omelet (*Tamago)	6.95	14.50
Tuna (Maguro)	8.95	19.95
Mackerel (Saba)	7.95	18.95
Yellowtail (Hamachi)	8.95	19.95
Squid (Ika)	7.95	17.95
Salmon (Sake)	8.95	19.95
Red Snapper (Tai)	9.95	20.95
Abacore Tuna (Shiro-Maguro)	7.95	18.95
Fresh Water Eel (Unagi)	8.95	19.95
Sweet Shrimp (Ama-Ebi)	10.95	22.95
Real Crab (*Kani)	12.95	
Sea Urchin (Uni) (2pc)	MP	MP
Fatty Tuna (Toro) (2pc)	MP	MP

OKURA SPECIALTY ROLLS 8pc

<b>Hawaiian</b>	19.95	
Real Crab, Tuna, Gobo, Kaiware, Cucumber, Tobiko, Avocado and No Rice		
<b>Lemon Delight</b>	18.95	
Yellowtail, Salmon, Spicy Crab, Avocado, Soy Paper, Slice Lemon, Tobiko and Tempura Asparagus		
<b>Mango Tango</b>	19.95	
Tuna and Mango, Spicy Crab, Avocado, Shrimp Tempura topped with Tobiko		
<b>Seared Albacore</b>	17.95	
Seared Albacore with Spicy Crab, Tobiko, Gobo, Cucumber, Shiichimi and Micro Cilantro		
<b>Protein</b>	19.95	
Salmon, Tuna, Yellowtail, Spicy Crab, Jalapeno, Cilantro, Cucumber, Kaiware in Soy Paper, Tobiko and No Rice		
<b>Hamachi Jalapeno</b>	18.95	
Spicy Tuna, Albacore, Yellowtail, Cucumber, Cilantro, Jalapeno and Tobiko		
<b>Red Dragon</b>	17.95	
Shrimp Tempura, Spicy Tuna, Tobiko, Cucumber and Avocado		
<b>Baked Alaskan (Cooked)</b>	17.95	
California Roll topped with Baked Salmon, Tobiko and Green Onion		
<b>James Dean</b>	18.95	
Eel, Crab, Fresh Tuna, Cucumber and Avocado		
<b>Marilyn Monroe</b>	18.95	
Shrimp Tempura, Scallop, Crab, Tobiko, Cucumber and Micro Cilantro		
<b>Tiger</b>	19.95	
Spicy Crab, Shrimp Tempura and Shrimp, Spicy Tuna, Jalapeno, Avocado, Tobiko wrapped in Soy Paper, No Rice		
<b>New Kyu</b>	19.95	
Yellowtail, Tuna, Salmon, Tobiko wrapped in Cucumber and Soy Paper, No Rice		
<b>The Madonna</b>	18.95	
Shrimp Tempura, Crab, Tuna and Avocado		
<b>Tuna Tempura (Cooked)</b>	17.95	
Spicy Tuna, Cucumber Flash Fried with Tobiko and Green Onion		
<b>Caterpillar</b>	17.95	
Eel, Crab, Cucumber topped with Avocado		
<b>Naked</b>	19.95	
Spicy Crab, Salmon, Tuna, Yellowtail, Cucumber, Cilantro, Kaiware with Tobiko, Jalapeno, Rice Paper, No Rice		
<b>Volcano (Cooked)</b>	17.95	
Baked Salmon, Spicy Tuna, California Roll with Tobiko and Green Onions		
<b>Dragon (Cooked)</b>	18.95	
Shrimp Tempura, Fresh Water Eel, Crab and Avocados		
<b>Chirashi</b>	34.95	
Assortment of Chef Choice of Sashimi on a bed of Sushi Rice		
— HAND ROLL - 1pc / CLASSIC ROLL 5-8pc —		
	Hand	Classic
Vegetable	11.95	9.95
California (Cooked)	7.45	11.95
Spicy Tuna Roll	7.95	11.95
Rock n' Roll (Cooked)	10.95	12.95
Hamachi	10.95	13.95
Hotate	10.95	13.95
Crunch (Cooked)	11.95	14.95
Rainbow		15.95
Philadelphia		14.95
Ebi Tempura (Cooked)	10.95	13.95
Salmon Skin (Cooked)	9.95	12.95
Spider (Cooked)	11.95	14.95
Tekka Maki (Tuna) - 6pc		13.95
Kani Maki (Crab) - 6pc		14.95
Negi-Hana Maki (Scallion and Yellowtail)- 6pc		14.95

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**STARTERS**

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<b>Hot or Cold Edamame</b>	<b>6.45</b>
<b>Garlic Soy Edamame / Garlic Soy Shishito Pepper</b>	<b>7.95 / 8.95</b>
<b>Miso Soup or Mushroom Miso Soup</b>	<b>4.95 / 5.95</b>
<b>Seaweed Salad (GF) / Cucumber Salad (GF)</b> (with Octopus or Shrimp add \$2 / Real Crab add \$4)	<b>8.95</b>
<b>Salmon Skin Salad</b> Crispy Salmon Skin accompanied with Tobiko and Assorted Greens	<b>13.95</b>
<b>Wasabi Caesar Salad (GF) (Regular or Chopped)</b> Heart of Romaine Lettuce w/Housemade Wasabi Dressing	<b>9.95</b>
<b>Asian Pear Salad</b> Mixed greens, Pistachio, Mascarpone Cheese, Pear and Avocado with Pear Dressing	<b>13.95</b>
<b>Sashimi Salad</b> Five slices of Sashimi - Tuna, Yellowtail, Salmon, Albacore, and Shrimp on Mixed Greens w/Yuzu Dressing	<b>16.95</b>
<b>Jalapeno Bomb</b> Fresh Jalapeno Stuffed with Spicy Tuna & Cream Cheese, Tobiko, Lightly Fried	<b>10.95</b>
<b>Shrimp Stuffed Jalapenos</b> Fresh Jalapeno stuffed with Shrimp and Lightly Fried	<b>14.95</b>
<b>Tuna Fire Cracker</b> Fresh Spicy Tuna and Avocado Served with Fried Wonton Chips	<b>13.95</b>
<b>Gyoza Fried Dumplings "Potstickers"</b> Lightly Fried Pork and Chicken Dumplings	<b>8.95</b>
<b>Monkey Brain</b> Avocado, Spicy Tuna, Crab, Cream Cheese, Tobiko with Spicy Dean Sauce	<b>14.95</b>
<b>Grilled Octopus</b> with Lime, Caper, and Ponzu Sauce	<b>16.95</b>

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**CARPACCIO**

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<b>Hamachi Carpaccio</b> Yellowtail, Ginger, Chives with Soy – Lemon Vinaigrette	<b>16.95</b>
<b>Serrano Hamachi Carpaccio</b> Yellowtail, Soy-Yuzu Dressing with a hint of Serrano Pepper	<b>16.95</b>
<b>Beef Carpaccio</b> Seared thinly sliced Kobe Beef with Kaiware, Red Onion, Shiso, Parmesan Cheese & House Radished Pickle	<b>15.95</b>
<b>Albacore Carpaccio</b> Albacore Sashimi topped with Crispy Shallot and Fresh Tomato Soy-Vinaigrette	<b>16.95</b>
<b>Tuna Tataki (GF)</b> Seared Tuna and Crispy Garlic with Soy – Garlic Vinaigrette	<b>16.95</b>
<b>Salmon Tataki</b> Salmon, Shallot, Ginger, Quail Egg with Lemon Vinaigrette	<b>16.95</b>

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**TEMPURA**

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<b>Okura Tempura</b> Lightly Battered and Fried Shrimp & Vegetables	<b>19.95</b>
<b>Vegetable Tempura</b> Lightly Battered and Fried Vegetables	<b>13.95</b>

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**ROBATA SKEWERS**

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<b>Beef Skewer (3 Skewers)</b> Filet Mignon in a light marinade and Japanese BBQ Sauce	<b>19.95</b>
<b>Salmon Skewer (3 Skewers)</b> Fresh Salmon and Vegetables with Japanese Robata-Ponzu Sauce	<b>19.95</b>
<b>Chicken Skewer (3 Skewers)</b> Boneless Chicken with Japanese Teriyaki Sauce	<b>13.95</b>
<b>Shrimp Skewer (3 Skewers)</b> Fresh Shrimp and Vegetables with Japanese Robata-Ponzu Sauce	<b>19.95</b>
<b>Scallop Bacon (3 Skewers)</b> Fresh Scallops wrapped in Bacon with Japanese Robata-Ponzu Sauce	<b>19.95</b>
<b>Vegetable (3 Skewers)</b> Assorted Vegetables served with Balsamic Dressing	<b>13.95</b>
<b>Asparagus Bacon (3 Skewers)</b> Bacon wrapped Asparagus with Ponzu Sauce	<b>14.95</b>

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**AL-A-CARTE**

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<b>Dynamite Mussels</b> Baked Mussels topped with Crab and Tobiko Caviar with Spicy Cream Sauce	<b>13.95</b>
<b>Curry Scallops</b> Fresh Scallop and Basil wrap Bacon with Honey-Curry Sauce	<b>13.95</b>
<b>Seafood Gratin</b> Shrimp & Scallops baked with White Mushrooms with Spicy Cream	<b>15.95</b>
<b>Crispy Soft Shell Crab w/Mushroom Sauce</b> Fried Soft Shell Crab w/Almond and Spicy Enoki-Cucumber Salad	<b>16.95</b>
<b>Pan Seared Tuna</b> Seared Tuna, Soy Butter with Shimeji Mushroom	<b>17.95</b>
<b>Crispy Spicy Tuna</b> Crispy Rice Cakes Covered with Spicy Tuna Topped with Caramelized Ginger & Tobiko	<b>15.95</b>
<b>Dynamite Rock Shrimp</b> Tempura battered, tossed with Spicy Tobiko-Ailoi, Eel Sauce & Wonton Chips	<b>16.95</b>
<b>Giant Oysters (min of 2 orders)</b> Fresh Oyster Served with Ponzu Sauce	<b>3.95 ea</b>
<b>Agedashi Tofu</b> Crispy Fried Tofu with Grinded Daikon Raddish and Dashi Broth	<b>9.95</b>
<b>Hamachi Kama (Takes 25 min)</b> Grilled Yellowtail Collar	<b>15.95</b>
<b>Crisp Calamari</b>	<b>15.95</b>