

FROM THE KITCHEN



Edamame 7

Steamed soybeans with sea salt

Spicy Garlic Edamame 8

Soybeans sautéed in garlic and chili powder

Bang Bang Shrimp 12

Shrimp Tempura with creamy chili sauce

Takoyaki 10

Crispy octopus balls, topped with mayo, Takoyaki sauce, bonito flakes and dried nori

Chicken Lettuce Wrap 14

Minced chicken, onion, sesame oil and scallion, served with lettuce, pickle ginger and sriracha sauce

Drunken Mussels or Clams 13

New Zealand green mussels or white clams in sake garlic butter sauce

Panko Calamari 12

Panko crusted calamari, served with sweet chili sauce

Gyoza 8

Fried or steamed chicken dumplings

Veggies Spring Rolls 8

Cabbage, carrot, onion, vermicelli, sesame oil and ginger, wrapped in rice paper and fried

Chicken Kara-age 11

Boneless chicken bites, served with Yum Yum sauce

Truffle Fries 8

French fries, cheese and truffle oil

TEMPURA

Fresh choices of battered proteins or vegetables and crispy fried, served with homemade tentsuyu sauce

Vegetable 10

Chicken 12

Shrimp 13



FROM THE SUSHI BAR

Jalapeño Poppers 7

Tempura fried, sliced fresh jalapeños filled with cream cheese, spicy tuna and kanikama, topped with masago, sesame, scallions and eel sauce

Yellowtail Carpaccio 13

Ponzu sauce and fresh jalapeño

Crystal Salmon 10

Salmon, radish, kani, cucumber, avocado and spicy mayo, wrapped in rice paper, served along side sweet chili sauce

Sonomono 12

Octopus, conch, kanikama and cucumber with a vinegar dressing

Tuna Crisp 10

4 crunchy wontons, topped with spicy tuna, tobiko, scallions and spicy aioli

Sushi Appetizer 10

4 pieces of chef's selection sushi

Sashimi Appetizer 12

6 pieces of chef's selection sashimi

Spicy Kani Salad 10

Kanikama with spicy aioli and crunch, topped with masago

SOUP & SALAD

Miso Soup 4

Soybean paste soup with tofu, seaweed and scallion

Sashimi Salad 13

2 pcs tuna, 2 pcs salmon and 2 pcs kanikama over house green salad and sesame seeds, served with ponzu dressing

Avocado Salad 10

House salad with slices of fresh avocado and sesame seeds, served with ponzu dressing

House Salad 7

Crisp green salad, served with fresh ginger dressing

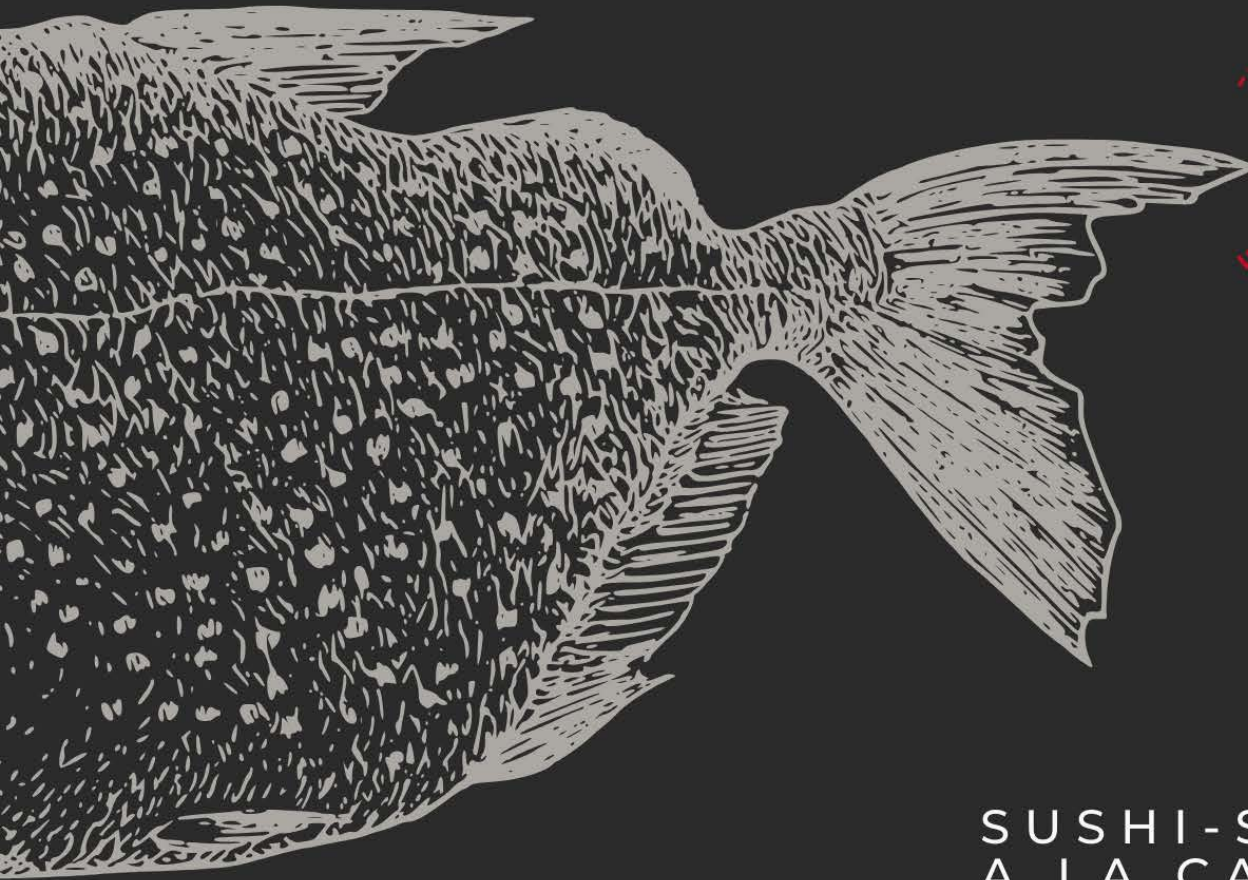
Seaweed Salad 8

Traditional seaweed salad with sprinkle of sesame seeds




We are required by The Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.


For any parties of 5 or more, an automatic 18% gratuity will be added to the bill.





SUSHI-SASHIMI A LA CARTE (2pcs)


SUSHI ENTREE


-  **PARTY BOAT (FOR THREE - FOUR) 109**
Chef's selection of 16 pcs sushi, 24 pcs sashimi, Spicy Tuna Roll, Rainbow Roll and Tempura Bagel Roll

-  **LOVE BOAT (FOR TWO) 75**
Chef's selection of 12 pcs sushi, 18 pcs sashimi, California Roll and Spicy Tuna Roll

-  **SUSHI SASHIMI 34**
Chef's selection of 6 pcs sushi, 9 pcs sashimi and Spicy Tuna Roll

-  **SUSHI DELUXE 27**
Chef's selection of 10 pcs of sushi and Spicy Tuna Roll

-  **SASHIMI DELUXE 37**
21 pcs of chef's selected sashimi

-  **CHIRACHI 24**
12 pcs of fresh assorted seafood on a bed of sushi rice

-  **SEA URCHIN - Uni 14**
-  **FATTY TUNA - Toro 12**
-  **SWEET SHRIMP - Ama Ebi 10**
-  **TUNA - Maguro 8**
-  **SALMON - Sake 7**
-  **YELLOWTAIL - Hamachi 7**
-  **ESCOLAR - Shiro Maguro 8**
-  **TILAPIA - Izumidia 8**
- CRAB MEAT (Real Meat) 8**
-  **MACKEREL - Saba 7**
-  **SCALLOP - Hotate 8**
- SHRIMP - Ebi 7**
-  **QUAIL EGG - Uzura 6**
-  **SALMON ROE - Ikura 9**
-  **FLYING FISH ROE - Tobiko 8**
-  **SMELT ROE - Masago 7**
- EEL - Unagi 7**
- OCTOPUS - Tako 7**
-  **SQUID - Ika 7**
- SURF CLAM - Hokkigai 7**
-  **CONCH - Horagai 7**
- EGG - Tamago 5**

CLASSIC ROLL

6-8 PIECES MAKI ROLL OR 1 HAND ROLL (SOY PAPER +\$1)

| | | |
|--|--|---|
| MEXICAN ROLL 13 <i>Shrimp tempura, avocado, lettuce, jalapeño, spicy aioli and sriracha</i> | UNAGI AVOCADO 13 <i>Eel and avocado, topped with eel sauce</i> | AVOCADO or CUCUMBER ROLL 8 <i>Avocado or cucumber rolled with seaweed outside</i> |
| SPICY SALMON ROLL 10 <i>Spicy salmon and cucumber</i> | SPICY OCTOPUS 12 <i>Octopus, masago, cucumber and spicy aioli</i> | FUTOMAKI ROLL 10 <i>Tamago, avocado, cucumber, asparagus, kanikama and pickled radish</i> |
| SPICY TUNA ROLL 10 <i>Spicy tuna and cucumber</i> | SPICY CONCH ROLL 11 <i>Conch, masago, cucumber and spicy aioli</i> | VEGETABLE ROLL 9 <i>Avocado, cucumber, asparagus and pickled radish</i> |
| SPICY TUNA CRUNCH 11 <i>Spicy tuna and cucumber, topped with crunch</i> | TUNA or SALMON ROLL 9 <i>Tuna or Salmon rolled with seaweed outside</i> | CALIFORNIA ROLL 10 <i>Kanikama, avocado and cucumber</i> |
| PHILLY ROLL 10 <i>Salmon, cream cheese and avocado</i> | HAMACHI ROLL 9 <i>Yellowtail and scallions rolled with seaweed outside</i> | CALIFORNIA TEMPURA 11 <i>California roll with asparagus, tempura fried, topped with spicy aioli and eel sauce</i> |
| RAINBOW ROLL 13 <i>California Roll, topped with variety of fish and avocado</i> | DRAGON ROLL 15 <i>Shrimp tempura, avocado and cucumber, topped with slices of avocado and eel sauce</i> | SHRIMP TEMPURA 12 <i>Shrimp tempura, cucumber and avocado, topped with spicy aioli and eel sauce</i> |
| SPIDER ROLL 16 <i>Softshell crab tempura, avocado, masago and eel sauce</i> | TEMPURA BAGEL 14 <i>Salmon, avocado and cream cheese, tempura fried, topped with spicy aioli and eel sauce</i> | CHICKEN TEMPURA 10 <i>Chicken tempura, avocado and cucumber, topped with spicy aioli and eel sauce</i> |
| VOLCANO ROLL 15 <i>California roll, topped with baked seafood, kanikama, spicy aioli and eel sauce</i> | | |

OISHI SPECIAL ROLL

| | |
|--|--|
| LOBSTER ROLL 30 <i>Fried whole lobster tail, avocado, asparagus, cucumber, topped with tobiko, masago, crispy kanikama, tempura crunch, eel sauce and spicy aioli</i> | MANGO TANGO 16 <i>Shrimp tempura, cream cheese and mango, topped with fresh mango, Oishi sauce and sweet raisin</i> |
| OISHI ROLL 16 <i>Shrimp Tempura and cucumber, topped with baked spicy kanikama, tobiko and Oishi sauce</i> | NINJA 16 <i>Salmon, escolar, avocado and cucumber inside tempura fried roll, topped with Oishi sauce and spicy aioli</i> |
| SEX ON THE MOON 18 <i>Shrimp tempura, eel, avocado, cream cheese, asparagus and masago, topped with fresh tuna, crunch, spicy aioli, eel sauce, scallions and tobiko</i> | CRAZY TUNA ROLL 16 <i>Shrimp tempura, avocado, cream cheese and scallions, topped with spicy tuna, spicy aioli and masago</i> |
| DYNAMITE ROLL 16 <i>Roll of mixed seafood with hot sauce, cucumber, masago and crunch, topped with spicy crab meat, eel sauce and spicy aioli</i> | DANCING EEL 16 <i>Kanikama, cucumber and masago, topped with eel, avocado, and eel sauce</i> |
| LAND and SEA 19 <i>Kanikama, avocado and cream cheese, topped with seared filet mignon, salmon, eel sauce, spicy aioli and salmon roe</i> | REAL CALIFORNIA 15 <i>Jumbo lump of real crab meat, avocado and cucumber</i> |
| HURRICANE 17 <i>Conch and octopus mixed with spicy sriracha sauce and cucumber, topped with salmon, red snapper, avocado, masago and spicy aioli</i> | CURI MAKI (Riceless Roll) 15 <i>Tuna, salmon, tamago, kanikama and masago, wrapped in fresh cucumber sheet, served over citrus ponzu sauce</i> |



We are required by The Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, selfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

For any parties of 5 or more, an automatic 18% gratuity will be added to the bill.



HIBACHI

DINNER SERVED WITH
MISO SOUP, FRESH GINGER
DRESSING SALAD, FRIED RICE,
STIR FRIED VEGETABLES AND
SAUTÉED NOODLES

ADD-ON PROTEIN: 8 EACH
EXCEPT: FILET MIGNON 12 |
LOBSTER TAIL 16 | SCALLOP 10

SINGLE PROTEIN

SIRLOIN (12oz) 29 | SHRIMP 29
CHICKEN 25 | SALMON 29
SEA SCALLOP 32 | TOFU 24
FILET MIGNON (10oz) 36
CHILEAN SEA BASS (6oz) 32
LOBSTER TAIL (2 Tails) 45

SEAFOOD LOVER

SCALLOPS & SHRIMP 35
SCALLOPS, SHRIMP & SALMON 39
SCALLOPS, SHRIMP & SEA BASS 46
**SCALLOPS, SHRIMP &
LOBSTER TAIL (1) 49**

There will be an
18% Gratuity on all
Hibachi table bill.

Sharing Fee
\$12



KID'S MENU



**ALL CHILDREN'S ITEMS ARE SERVED
WITH MISO SOUP & FRIED RICE**

(Under 10 years old only)

CHICKEN 12 | SIRLOIN 14
SHRIMP 14 | SCALLOP 15

COMBO (6OZ EACH)

SIRLOIN & CHICKEN 30
SIRLOIN & SHRIMP 31
SIRLOIN & SEA SCALLOPS 35
SIRLOIN & CHILEAN SEA BASS 38
SIRLOIN & LOBSTER TAIL (1) 40
CHICKEN & SHRIMP 29
CHICKEN & SALMON 29
CHICKEN & CHILEAN SEA BASS 35
FILET MIGNON & CHICKEN 35
FILET MIGNON & SALMON 38
FILET MIGNON & SHRIMP 39
FILET MIGNON & SEA BASS 40
FILET MIGNON & LOBSTER TAIL (1) 44



RICE

CRAB MEAT FRIED RICE 25

Jumbo lumps of crab meat, egg, scallions and onions

CHICKEN SUBUTA (Sweet & Sour) 18

Crispy chicken, onions, and bell peppers tossed in homemade tomato based sauce, served with steamed rice on the side

SUKIYAKI FRIED RICE 18

Beef fried rice with carrot, peas and kernel corn, topped with fried egg, sesame seeds, scallions, and Asian sweet BBQ sauce, served in sizzling stone bowl

HOUSE FRIED RICE 14

Choice of vegetables, chicken, pork, sirloin (+\$3) or shrimp (+\$3)
Sautéed rice with egg, broccoli, zucchini, carrot and onions

KATSU

Panko fried choice of proteins, served with homemade katsu sauce, steamed rice and miso soup

Tonkatsu (Pork) 19

Chicken Katsu 18

Ebi Katsu (Shrimp) 20

TERIYAKI

Our Oishi favorite grilled with teriyaki sauce, served with steamed broccoli, steamed rice and miso soup

Chicken 16

Shrimp 20

Salmon 19



NOODLES

CHASHU RAMEN 17

Ramen noodle **soup** with Japanese fish cake, bok choy, seaweed and scallions, topped with roasted tender chashu pork and boiled egg

TONKATSU or EBI KATSU RAMEN 18

Ramen noodle **soup** with Japanese fish cake, bok choy, seaweed and scallions, topped with tempura katsu **shrimp or pork** and boiled egg

TEMPURA UDON 17

Choice of tempura: vegetables, chicken or shrimp (+\$3)
Udon noodle **soup** in tonkotsu broth with bok choy, seaweed and scallions

YAKI SOBA 15

Choice of veggies, chicken, pork, sirloin (+\$3) or shrimp (+\$3)
Stir fried noodles with green cabbage, carrot and onions

YAKI UDON 16

Choice of veggies, chicken, pork, sirloin (+\$3) or shrimp (+\$3)
Stir fried udon noodles with green cabbage, carrot and scallions, topped with sesame

BEYONDS

SURF & TURF 39

8oz Pan seared filet mignon and garlic butter lobster tail, served along side **fried or steamed** rice, broccoli and grilled asparagus

SEA BASS 29

6 oz Pan seared Chilean sea bass, served with sautéed bok choy and **fried or steamed** rice

SIDE ORDER

White Rice 3

Fries 6

Fried Rice 5

Side Salad 4

Sushi Rice 4

Vegetables 5

Noodle 5

Extra Sauce 1



We are required by The Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

For any parties of 5 or more, an automatic 18% gratuity will be added to the bill.

OISHI

Something Sweet

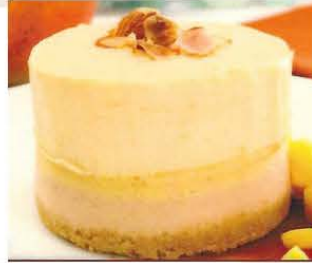


Red Velvet

\$8

\$9

**Mango Guava
Cheesecake**



**Key West
Key Lime**

\$8

\$8

**Chocolate
Lava Cake**



**Chocolate
Trilogy**

\$8

\$9

**Pineapple
Coconut Cake**



OISHI

COCKTAILS

| | | | |
|---|-----------|---|-------------------|
| APPLE TINI | 13 | MANGO MADNESS | 12 |
| Tito's Vodka, Vermouth, Sour Apple | | Tito's Vodka, Mango Nectar | |
| ASIAN PEAR | 13 | MARGARITA | 14 |
| Tito's Vodka, Lemon Sour, Apple Liqueur, Cranberry Juice | | Hornitos Reposado Tequila , Cointreau, Lime Sour | |
| BLUE HAWAIIAN | 14 | MOJITO | 14 |
| Malibu Rum, Blue Curacao, Cream of Coconut, Pineapple Juice | | Bacardi Rum, Mint, Lime, Lime Sour, Club soda | |
| LEMON DROP | 13 | OLD FASHIONED | 16 |
| Tito's Vodka, St. Germain Liqueur, Limoncello, Lemon Sour, Sugar Rim | | Maker's Mark, Bitters, Orange, Cherry | |
| LONG ISLAND ICED TEA | 15 | PINA COLADA | 15 |
| Tito's Vodka, Tanqueray Gin, Hornitos Reposado Tequila, Bacardi Rum, Triple Sec, Lemon Sour, Splash of Cola | | Malibu Rum, Cream of Coconut, Pineapple Juice, Topped with Whipped Cream | |
| LYCHEE-TINI | 14 | SCORPION BOWL | \$15 L25 |
| Tito's Vodka, Vermouth, Lychee | | Tito's Vodka, Bacardi Rum, Myers's Rum, Orange Juice, Pineapple Juice, Lemon Sour, Grenadine, Topped with 151 Rum | |
| MAI TAI | 16 | TSUNAMI | 15 |
| Meyer's Rum, Bacardi Silver, Pineapple & Orange Juice, Grenadine | | Tito's Vodka, Blue Curacao, Pineapple Juice, Orange Juice, Grenadine | |
| | | WHITE RUSSIAN | 14 |
| | | Tito's Vodka, Kahlúa, Cream | |




MOJITO

Fresh mint & lime soda

OLD FASHIONED

Fine whisky cocktail



OISHI

WINE LIST



WHITE

CHARDONNAY G10 | B32

SEAL ROCK - California - Tropical stone fruits and a buttery long finish

PINOT GRIGIO G12 | B36

QUANTUM LEAP - Veneto, Italy - Bright and lively, showing flavors of apple and zesty citrus

SAUVIGNON BLANC G11 | B34

HOOKS BAY - Marlborough, New Zealand - Intense tropical fruit aromas with citrus notes that linger on the finish

RIESLING G10 | B31

FRITX de KATZ - Germany - Lemon/lime citrus acidity, nectarine, apricot and hone crisp apples

MOSCATO G9 | B30

CULITOS - Chile - Light sparkling wine with a choice of Pineapple or Mango, both have delightful Pineapple or Mango flavors

JAPANESE PLUM WINE G10 | B32

RED

CABERNET SAUVIGNON G11 | B34

SILVER RIDGE - California - Layers of dark berry fruit, subtle vanilla, coffee and notes of molasses

PINOT NOIR G10 | B32

SCARLET of PARIS - France - A wonderful Pinot Noir with great fruit flavors of raspberry, cherry and plum undertones. This wine is silky smooth and flavorful

MALBEC G10 | B31

SAN ESTABEN - Aconcagua Valley, Chile - Silky full bodied with layers of black cherry, boysenberry and spice with a long finish



OISHI BEER

IMPORTED

| | |
|----------------------|-----------|
| ASAHI | 6 |
| SAPPORA | 6 |
| KIRIN ICHIBAN | 6 |
| TERRA (22OZ) | 10 |

DOMESTIC

| | |
|------------------------|----------|
| CORONA | 5 |
| BUD LIGHT | 5 |
| MICHAELOP ULTRA | 6 |





The SAKE

SHO CHIKU BAI NIGORI 375ML 17

Nigori Silky Mild emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard

HANA KIZIKURA JUNMAI GINJO 300ML 18

Hana Kizakura is clean, light and semi sweet Junmai Ginjo sake with beautiful floral fragrance up front from Kizakura original Hana Kobo (flower yeast) and crisp finish at the end.

JUNMAI DAIGINJYO KANSANSUI 300ML 25

Using water from Yabe River and blended with "Yamada-Nishiki" and "Yume-Ikkon", both of which are high-grade sake rice in Japan.

JIZAKE TENZAN GENSHU 300ML 29

Jizake Tenzan is made from highly refined Saikai No. 134 rice that undergoes extreme scrutiny for sake brewing suitability. It is best enjoyed chilled or on the rocks

TENRYO KOSHU 300ML 24

This saké was aged for 4 years in the bottle. It's still very clean on the palate with white floral aromas and a relatively dry finish

BUNRAKU 300ML 25

This traditionally made sake has a very unique nose filled with chocolate, cream, and wool elements

TOMIO HANAICHIRIN 180ML 29

Tomio's Hanaichirin is brewed in Fushimi, a town famous for sake production. It is produced using Fushi Mizu and rice polished down to 50%

KITAYA KANSANSUI 300ML 18

Made using the "Shizukushibori" method and head water of the Yabe River, Kansansui has a soft touch coupled with subtle fruit and rice notes.

KIRI "MIST" 500ML

G10 | B20

Brewed from 70% polished rice infused with the natural essence of peach or mango

JINRO SOJU 375ML

15

Flavor: Original, Fresh, Strawberry, Peace, Grape, apple

SHO CHIKU BAI

S7 | L12

HOT SAKE

NON-ALCOHOLIC

JAPANESE SODA RAMUNE

4

Flavor: Strawberry, Mellon or Blueberry

SOFT DRINKS

4

FRUIT JUICES

4

Apple, Orange or Cranberry

HOT TEA

4

Green Tea, Jasmine or Earl Gray

SAN PELLEGRINO

4

Sparkling water

BOTTLED WATER

2.5

BOBA TEA

ICED GREEN TEA

7

Flavor: Strawberry, Mango, Passionfruit or Lychee

MILK TEA

7

THAI TEA

7

FRUIT TEA

7

MATCHA GREEN TEA

7

TARO

7