

## BEVERAGES

- Hot Green Tea (Obi blend) \$2.5  
Iced Green Tea (Obi blend) \$2.5  
Club Soda \$2.75  
Cola (Pepsi) \$2.75  
Diet Cola (Pepsi) \$2.75  
Ginger Ale (Schwepps) \$2.75  
Pink Lemonade (Tropicana) \$2.75  
Unsweetened Ice Tea (Lipton) \$2.75  
Bottled Spring Water (Fiji) \$3  
Bottled Sparkling Mineral Water (Perrier) \$3  
Juice (orange, apple, cranberry, pineapple) \$3

## SOUPS

- Miso Shiru**  
*traditional soup made with soybean paste* \$2.5
- Mushroom Miso Shiru**  
*miso shiru with shiitake mushroom* \$4
- Obi Shiru**  
*miso soup with salmon dumplings, shiitake mushroom, seaweed, tofu and scallion* \$5.5

## SALADS

- Garden Salad**  
*mixed green salad with choice of ginger or sesame dressing* \$5.75
- Green Seaweed Salad**  
*tangy green seaweed salad seasoned with sesame oil and chili pepper, sprinkled with sesame seeds* \$7
- Spicy Calamari Salad**  
*sliced calamari with mushroom, bamboo shoots and ginger, seasoned with sesame oil and chili pepper, sprinkled with shichimi and sesame seeds* \$7.75
- Avocado Salad**  
*sliced avocado with sweet miso dressing* \$7
- Asparagus & Avocado**  
*sliced avocado and asparagus with sweet miso dressing* \$8.5
- Seaweed Moriawase**  
*four different kinds of seaweed with sesame dressing* \$9.25
- Sunomono**  
*seaweed & cucumber vinaigrette salad with shrimp, octopus and kani* \$6.75

## APPETIZERS

- Edamame**  
*lightly boiled young soy beans in shells, lightly salted with granulated sea salt* \$5
- Summer Roll**  
*avocado, carrot, cabbage, lettuce and cucumber wrapped in rice paper with sesame sauce* \$8
- Spring Roll**  
*deep fried eggroll with shiitake mushroom, bamboo shoots, green beans and carrot with sesame sauce* \$7.5
- Obi Sampler**  
*2 pieces each of veggie dumpling, fried oyster, shrimp shumai, agedashi tofu, yam tempura plus calamari legs and edamame* \$15
- Chilean Sea Bass**  
*Broiled Chilean sea bass with sake seasoning* \$13.25
- Soft Shell Crab**  
*lightly battered soft shell crab, deep-fried until crispy golden* \$14.5
- Ika Geso Age**  
*deep-fried calamari legs served with wasabi mayo sauce* \$8.75
- Fried Oysters**  
*breaded deep-fried oysters served with tonkatsu sauce (6 pcs.)* \$9
- Burikama**  
*grilled salted yellowtail jaw served with ponzu sauce* \$11.5
- Sashimi Appetizer\***  
*4 different pieces of chef's selection of our sashimi* \$9.75
- Sushi Appetizer\***  
*4 different pieces of chef's selection of our sushi* \$9.75
- Obi Shrimp & Scallops**  
*large shrimp and scallops char-grilled to perfection* \$12.75
- Tuna Tataki\***  
*lightly seared tuna served with jalapenos and ponzu sauce* \$9.95
- Tempura Appetizer**  
*lightly battered and deep-fried shrimp and vegetables* \$9.25
- Yakitory**  
*marinated chicken morsels skewered and grilled with teriyaki sauce* \$7
- Tsukune**  
*your choice of ground chicken or ground salmon dumplings skewered and char-grilled with teriyaki sauce* \$7.5
- Gyoza**  
*your choice of shrimp or beef dumplings pan-fried or steamed (6 pcs.)* \$8.75
- Shrimp Shumai**  
*your choice of pan-fried or steamed minced shrimp dumplings (6 pcs.)* \$7.75
- Agedashi Tofu**  
*lightly fried tofu cubes with shaved fish flakes and scallion in tempura sauce* \$6.5

\*This item may contain raw or undercooked ingredient. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## FROM THE SUSHI BAR

### Sushi Dinner A\*

California roll plus 2 pieces each of tuna, salmon, shrimp and eel \$26

### Sushi Dinner B\*

California roll and 1 piece each of tuna, salmon, tilapia, shrimp, flying fish roe, mackerel, albacore and octopus \$26

### Sushi Dinner Deluxe\*

tuna roll and 1 piece each of tuna, salmon, tilapia, shrimp, yellowtail, albacore, eel, octopus, salmon roe and scallop \$29.75

### Sashimi\*

variety of fresh raw fish assortment (15 pieces) masterfully arranged on shredded white radish \$24

### Sashimi Deluxe\*

more variety of fresh raw fish assortment (21 pieces) masterfully arranged on shredded white radish \$33.75

### Sushi & Sashimi Combo\*

combination of 5-piece nigiri sushi and 12-piece sashimi assortment and California roll \$35.5

### Chirashi\*

assortment of fresh raw fish, vegetables and tamago (egg omelet) arranged on a bowl of sushi rice \$22

### Sashimi Bibimbop\*

assortment of fresh raw fish and vegetable arranged on a bowl of sushi rice with sweet & spicy red sauce \$25

### Roll Combo\*

California roll, salmon roll and tuna roll \$15.25

### Spicy Roll Combo\*

spicy California roll, spicy salmon roll and spicy tuna roll \$17.5

### Veggie Combo\*

avocado cucumber roll, asparagus roll and 3 pieces of inari (seasoned tofu pouch) \$14

### All-Cooked Sushi

California roll plus 1 piece each of smoked salmon, steamed shrimp, tamago (egg omelet), unagi (broiled eel), tako (boiled octopus), kani (sea crab leg) and inari (sweet tofu pouch) \$18

### Tekka Don\*

tuna sashimi pieces arranged on top of sushi rice \$25

### Sake Don\*

salmon sashimi pieces arranged on top of sushi rice \$22

### Una Don

broiled sweet unagi (eel) slices arranged on top of sushi rice \$23

## OBI SIGNATURE SUSHI ROLLS

### Tuna Lover's Roll\*

spicy tuna and avocado topped with seared Escola, crunchy tempura crumbs and four different caviar \$16

### Salmon Lover's Roll\*

smoked salmon, cream cheese and avocado topped with fresh salmon, crunchy tempura crumbs, avocado-wasabi sauce and ikura (salmon roe) \$16

### Super Rainbow Roll\*

lump crab meat and avocado topped with double portions of tuna, salmon, yellowtail and masago \$18

### Hawaiian Volcano Roll\*

lump crab meat and avocado topped with spicy tuna and fresh salmon, with three kinds of sauces \$17

### Triple Tuna Roll\*

spicy-marinated lump crab meat and cucumber topped with tuna, escola and albacore, with spicy mayo \$17

### Fire Roll\*

spicy tuna and cucumber topped with spicy-marinated lump crab meat, crunchy tempura crumbs and jalapeño pepper slices, with spicy sauce \$15

### Dragon Roll

kani (sea crab leg) and avocado topped with broiled unagi (eel) with sweet eel sauce \$17

### Three Amigo Roll\*

lightly marinated tuna, salmon, yellowtail and cucumber topped with crunchy tempura crumbs, masago and sweet eel sauce \$15

### Obi Roll\*

broiled sweet eel, shrimp tempura and avocado roll topped with crunchy tempura crumbs, masago and sweet eel sauce \$14.95

### Tokyo Roll\*

shrimp tempura roll topped with spicy-marinated tuna, crunchy tempura crumbs and sweet eel sauce \$14.95

### Sakura Roll\*

spicy-marinated lump crab meat and cucumber topped with salmon, avocado, red tobiko and avocado-wasabi sauce \$15

### Vegas Roll\*

broiled sweet eel, lump crab meat, avocado and cream cheese topped with crunchy tempura crumbs and sweet eel sauce \$12.95

### 007 Roll

spicy-marinated lump crab meat and cucumber topped with steamed shrimp, avocado and spicy mayo \$15

### Captain Jack\*

spicy tuna and avocado roll lightly battered then fried, topped with crunchy tempura crumbs and sweet eel sauce \$10.95

## FROM THE KITCHEN

### **Bibimbop (Beef, Pork, Chicken or Veggie)**

diced beef, pork loin or chicken meat, spinach, carrot, zucchini, mushroom, bean sprout, romaine lettuce and fried egg, all served in a big bowl over steamed rice with sweet & spicy red sauce \$15

### **Beef Bulgogi / Spicy Pork / Spicy Chicken**

marinated ribeye beef (\$17), spicy pork loin (\$15) or spicy chicken (\$15) meat slices with mushroom, carrot and onion served with steamed rice

### **Shrimp Teriyaki**

pan-seared shrimp with teriyaki sauce \$20

### **Shrimp & Scallop Teriyaki**

pan-seared shrimp and scallops with teriyaki sauce \$27

### **Salmon Steak Teriyaki\***

char-grilled salmon steak with teriyaki sauce \$20

### **Seafood Trio Teriyaki**

combination of broiled shrimp, salmon and scallops with teriyaki sauce \$29

### **Beef Steak Teriyaki\***

char-grilled 8-oz New York Strip steak cooked to order with teriyaki sauce \$25

### **Chicken Teriyaki**

char-grilled chicken breast with teriyaki sauce \$15.5

### **Sesame Beef Steak\***

char-grilled 8-oz New York Strip steak cooked to order with sesame sauce \$25

### **Tofu Teriyaki**

lightly fried breaded tofu with teriyaki sauce \$14

### **Chilean Sea Bass**

broiled Chilean sea bass marinated in sake and miso dressing \$28

### **Shrimp Tempura**

lightly battered and deep-fried shrimp and vegetable with mild tempura dipping sauce \$18

### **Chicken Tempura**

lightly battered and deep-fried chicken strips and vegetable with mild tempura dipping sauce \$15.5

### **Seafood Combo Tempura**

lightly battered and deep-fried shrimp, salmon, albacore, tilapia and vegetable with mild tempura dipping sauce \$24

### **Vegetable Tempura**

assortment of lightly battered and deep-fried vegetables with mild tempura dipping sauce \$14

### **Ton Katsu / Fish Katsu / Chicken Katsu**

deep-fried breaded pork loin cutlet, whiting fillet, or chicken breast with sweet & tangy tonkatsu sauce \$16.5

### **Oyako Don**

marinated chicken morsels with onion and egg simmered in sweet donburi sauce over a bowl of steamed rice \$13

### **Katsu Don**

deep-fried breaded pork loin cutlet with onion, scallion and eggs simmered in sweet donburi sauce over a bowl of steamed rice \$15

## NOODLES & RICE

### **Ramen**

**\$12.5**

egg noodle soup dish with broiled pork belly slices, beansprout, spinach and boiled egg in your choice of:

**Shoyu Ramen** (soy sauce base)

**Miso Ramen** (soybean paste base)

**Spicy Miso Ramen** (spicy soybean paste base)

**Tonkotsu Ramen** (pork bone broth base)

**Spicy Seafood Ramen** (\$15)

**Yaki Soba** (egg noodle) or **Yaki Udon** (wide noodle) stir fried noodle seasoned with traditional yakisoba sauce and available with your choice of Shrimp (\$14.75), Beef (\$13.75), Chicken (\$12.75), Veggie (\$12), or Shrimp-Beef-Chicken Combination (\$15)

### **Fried Rice**

stir fried steamed rice with vegetables and egg, available with your choice of Shrimp (\$14.75), Beef (\$13.75), Chicken (\$12.75), Veggie (\$12), or Shrimp-Beef-Chicken Combination (\$15)

### **Tempura Udon**

wide noodles soup dish with shrimp & vegetable tempura in udon broth \$14

### **Kitsune Udon**

wide noodle soup dish with inari (sweet tofu), spinach, fish cake and boiled egg in udon broth \$13

### **Sansai Udon**

wide noodle soup dish with assortment of vegetables, fish cake and boiled egg in udon broth \$12

### **Jap Chae**

stir fried vermicelli noodle with a variety of vegetables and egg, available with your choice of Shrimp (\$14.75), Beef (\$13.75), Chicken (\$12.75), Veggie (\$12), or Shrimp-Beef-Chicken Combination (\$15)

## BENTO BOXES

### **Sushi Bento Box\***

2 pieces each of tuna, salmon and tilapia nigari sushi, California roll, shrimp & veggie tempura, calamari salad, veggie gyoza, green salad and seaweed salad \$28

### **Sashimi Bento Box\***

3 pieces each of tuna, salmon and tilapia sashimi, California roll, shrimp & veggie tempura, calamari salad, veggie gyoza, green salad and seaweed salad \$30

### **Shioyaki Bento Box**

your choice of char-grilled salmon or mackerel, with California roll, shrimp & veggie tempura, calamari salad, veggie gyoza, green salad and seaweed salad \$26

### **Teriyaki Bento Box**

your choice of grilled salmon, beef or chicken teriyaki steak, with California roll, shrimp & veggie tempura, calamari salad, veggie gyoza, green salad and seaweed salad \$26

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## DESSERTS

### Mochi Ice Cream

ice cream wrapped in soft rice cake with whipped cream & chocolate syrup, available in vanilla, green tea or red bean \$4.25

### Ice Cream

available in vanilla, green tea or red bean flavors, garnished with whipped cream, cherry and chocolate syrup \$4.25

### Tempura Ice Cream

your choice of vanilla or green tea ice cream wrapped in soft pound cake, lightly batter then deep fried, garnished with whipped cream, cherry and chocolate syrup \$7.75



## SAKURA BOAT

(serves 2 to 3) \$100

Sushi & Sashimi Combo\*,  
Tuna Lover's Roll\*,  
007 Roll\*, Spicy Tuna Roll\*,  
Tiger Roll\*, and Rainbow Roll\*



## OBI BOAT

(serves 3 to 4) \$150

Sashimi Deluxe\*,  
Sushi Deluxe\*, Obi Roll\*,  
Tuna Lover's Roll\*,  
007 Roll\*, Toro\* (3 pcs.),  
Uni\* (3 pcs.), and Ikura\* (2 pcs.)



## 5-COURSE DINNER SPECIAL FOR TWO \$50

1. miso soup and small salad *per each*
2. *one* appetizer to share: Beef Gyoza, Shrimp Shumai *or* Tempura Appetizer
3. *one* Obi Sushi Signature Roll to share: Three Amigo Roll\*, Tuna Lover's Roll\*, Salmon Lover's Roll\*, Triple Tuna Roll\*, Fire Roll\*, 007 Roll\* *or* Obi Roll\*
4. *two* small entrées *per each*: chef's selection of sushi and sashimi *and* teriyaki of your choice (chicken, beef or salmon)
5. mochi ice cream dessert *per each*: vanilla, green tea or red bean flavor

