

OMAKAI

sushi

OMA bite

Seasonal Appetizer
Sashimi Special

Seasonal Fish Sushi (2 pc)
Salmon Sushi (1 pc)
Bluefin Tuna Sushi (1 pc)

Blue Crab Hand Roll

24

OMA

Seasonal Appetizer
Sashimi Special

Seasonal Fish Sushi (2 pc)
Salmon Sushi (1 pc)
Yellowtail Sushi (1 pc)
Albacore Tuna Sushi (1 pc)
Bluefin Tuna Sushi (2 pc)

Hand Roll Special
Blue Crab Hand Roll

32

OMA Deluxe

Seasonal Appetizer
Sashimi Special

Seasonal Fish Sushi (3 pc)
Sockeye Salmon Sushi (1 pc)
Yellowtail Sushi (1 pc)
Nigiri Special Sushi (2 pc)
Albacore Sushi (1 pc)
Bluefin Tuna Sushi (2 pc)

Toro-Taku Hand Roll
Blue Crab Hand Roll

48

PAIRINGS SAKE 38 • WINE 35

Our chefs have carefully sauced each plate, therefore we politely decline requests for additional sauces.

Due to limited quantities of fresh fish received daily, we are not able to accommodate substitutions with the exception of shellfish allergies.

THE OMAKAI
EXPERIENCE

72

APPETIZERS

Edamame	3
Wakame Salad	5
Salmon Sashimi	7
Bluefin Tuna Sashimi	9
Sashimi Trio (6 pc)	16

NIGIRI (2 pc / order)

Madai - JPN Sea Bream	7.5
Dorado - EU Sea Bream	7
Sake - Salmon	6
Hamachi - Yellowtail	7
Maguro - Bluefin Tuna	
Akami	10
Chu-Toro	12
Tuna Flight (3 pc)	16
Ikura - Salmon Roe	12
Hottate - Hokkaido Scallops	8
Amaebi - Sweet Shrimp	9
Unagi - Fresh Water Eel	8

NIGIRI - Ltd. Availability (2 pc / order)

O-Toro	15
Uni - Sea Urchin	16
JPN Uni - Sea Urchin	19
King Crab	19
Benizake - Sockeye Salmon	9
Kanpachi - GR Amberjack	9
Branzini - EU Sea Bass	7

HAND ROLLS

Cucumber (vegan)	4.5
Avocado (vegan)	5
Hottate	9
Sake	7.5
Blue Crab	9
Negi-Toro	12
Toro-Taku	13
Negi-Hama (yellowtail)	9
Lobster	12

BEVERAGES

Soft Drinks

Soft Drinks	2.5
Matcha Iced Tea	3
Bottled Sparkling Water (828 ml)	6
Bottled Still Water (828 ml)	6
Hot Tea - Green or Jasmine	2.5
Espresso - Colombia	2.5

*Please see separate list
for alcoholic beverages...*

DESSERTS

Mochi Ice Cream (3 pc)	9
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OMAKAI
sushi

Executive Chef
Aaron Pate

*Eating raw or undercooked foods may increase the risk of food-borne illness.
Although unlikely, you may find small pieces of bone or shell in our sushi.*

At OMAKAI sushi we want you to rest assured that our entire staff has been thoroughly trained according to the latest CDC guidelines regarding restaurant safety.

Our Bluefin tuna is sustainably ranches from Baja California, Mexico.

OMAKAI

sushi

SAKE

Junmai

Hizo Okotoyama, Kyushu Region (300 ml)		
Rai, Kansai Region (720 ml)		
Heaven 12, Kansai Region (720 ml)		

Junmai Ginjo

Meisousui "Meditation Water", Tōhoku Region (300 ml)		
Heaven, Tōhoku Region (720 ml)		
Maboroshi "Mystery", Chūgoku Region (300 ml)		
Watari Bune "The 55", Kantō Region (720 ml)		

Junmai Daiginjo

Dewazakura "mini", Tōhoku Region (300 ml)		
Shimizu no Mai "Pure Dusk", Tōhoku Region (720 ml)		
Hoyo Kura no Hana "Fair Maiden," Tōhoku Region (500 ml)		
Tomio Genshu, Kansai Region (720 ml)		
Hakkaisan Yukimuro "Snow Aged", Hokuriku Region (720 ml)		
Shimizu no Mai "Pure Night", Tōhoku Region (720 ml)		
Kikusui Kuramitsu, Hokuriku Region (750 ml)		

Nigori Ginjo

Murai Family, Nigori Genshu, Tōhoku Region (300 / 720 ml)		
Kamoizumi "Summer Snow", Nigori Ginjo, Chūgoku Region (500 ml)		
Shichi Hon Yari, Junmai Ginjo Nigori, Kinki Region (720 ml)		

Glass (2.5 oz) Bottle

Glass (2.5 oz) Bottle

Glass (2.5 oz) Bottle

Glass (2.5 oz) Bottle

Specialty Sake

Hana-Kohaku, Nanko Plum J. Ginjo, Hyōgo Region (300 ml)		
Tobiroku "Festival of Stars", Sparkling, Tōhoku Region (300 ml)		
Dessai 50, Nigori J. Daiginjo Sparkling, Chūgoku Region (360 ml)		

Hot Sake

Itami Onigoroshi Premium Junmai, Kansai Region		
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Seasonal Flights

(3 Choko Cups - 40 ml each)

Southern Japan

Itami Onigoroshi Junmai, Heaven 12 Junmai, Maboroshi Junmai Ginjo		
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Northern Japan

Tobiroku Sparkling, Watari Bune Junmai Ginjo, Heaven Junmai Ginjo		
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Imperial Flight

Hoyo Kura no Hana "Fair Maiden", Hakkaisan Junmai Daiginjo, Pure Night Junmai Daiginjo		
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Snow Flight

Murai Nigori Genshu, Kamizumi Nigori Ginjo, Shichi Hon Yari "Winter Warrior" Nigori Ginjo		
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Featured Cocktails

"Thyme" of Your Life (Onigoroshi Junmai, Fresh Jalapeno, Lime, Thyme, Yuzu)		
"Genshu" Good (Tomio Junmai Daiginjo, Cucumbers, Lime Zest)		

Nanbu Bijin Junmai Daiginjo

Tōhoku Region (720 ml)
10 Year Aged Sake

900

WINE

Sparkling

La Luca Sparkling Rosé, Veneto, Italy	Split	Bottle
Quadri Prosecco, Veneto, Italy	12	36
Dom Perignon, Champagne, France, 2008 or 2010	13	38
		250

Pinot Grigio

Gradis' Ciutta, Colio, Italy, 2018	Glass	Bottle
	13	54

Sauvignon Blanc

JP. Chenet, Côtes de Gascogne, France, 2018	10	35
Menetou-Salon 'Mon Loup', Sancerre, France, 2018	18	62

Grüner Veltliner

Landhaus Mayer, Niederösterreich, Austria, 2019	12	45
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Chardonnay

R. Dutoit Pouilly-Fuisse, Burgundy, France, 2019	11	38
Moillard, Chablis, France, 2018	14	58
Dutton-Goldfield, Russian River Valley, CA, 2016	20	69

Riesling

Green Soul Organic, Rheinhessen, Germany, 2019	Glass	Bottle
	11	38

Rosé

Domaine de la Rouvière, Provence, France, 2019	12	45
Château Sainte Roseline, Provence, France, 2019	16	60
Long Meadow Ranch, Anderson Valley, CA, 2018	19	69

Pinot Noir

Ken Wright Cellars, Willamette Valley, Oregon, 2017		58
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Grenache

Filón, Calatayud, Spain, 2018		38
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Merlot

Long Meadow Ranch, Napa Valley, CA, 2015		79
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Wine Sommelier
Alexandra Rovati

BOTTLED BEER

Kirin Ichiban (12 oz)	6	Kawaba Snow, Japan Craft, Weizenbock (11.13 oz)	9
Kirin Light (12 oz)	6	Baeren 100 Years, Japan Craft, Dortmund (11.13 oz)	9
		Veasur "Spanglish", Wynwood, Lager (11.2 oz)	7