

Small Plates

(Marinated Spinach) Ohitashi	6.95
(Boiled Soybeans) Edamame	5.50
Garden Salad with Ginger Dressing	6.95
Shumai	6.95 / 6pcs

Grilled

(Seared pork dumplings) Gyoza (5 pc / 12 pc)	8.25 / 17.95
(Grilled yellowtail jaw) Hamachi Kama	12.95
Yakitori Beef Skewers	7.95 / 2pcs
Yakitori Chicken Skewers	7 / 2pcs

Fried

Vegetable Spring Roll	2.75
Soft Shell Crab	13.95
(Fried tofu with shaved bonito) Agedashi Tofu	6.75
(Shrimp and Vegetable) Tempura Appetizer	8.95
Vegetable Tempura Appetizer	6.95
(Fried chicken chunks) Kara-age	7.95
Crab Rangoon	6.95





Soups

Miso (Tofu, green onion, and seaweed)	4.25
Mushroom (Beef broth with mushrooms and green onion)	4.25
Egg Drop	4.25
Hot and Sour	6.25
Lemongrass (Spicy and tangy broth with chicken and shrimp)	7.95
Wonton (Pork dumplings in chicken broth)	6.75



Chinese

 Spicy Szechuan Beef	19.95
General Tso's Chicken	17.95
Sweet and Sour Chicken	17.95
Chicken Fried Rice	14.95
Shrimp or Beef Fried Rice	16.95
Chicken Lo Mein	14.95
Shrimp or Beef Lo Mein	16.95

Thai

 Thai Curry with Chicken	17.95
 Thai Curry with Beef	18.95
 Thai Curry with Shrimp	19.95
Pad Thai (Rice noodles with shrimp, chicken, bean sprouts, and peanuts)	17.95
 Spicy Beef Noodle Soup (Rice noodles in beef broth with beef and bean sprouts)	16.95

Vegetarian

Vegetable Stir-Fry	14.95
General Tso's Tofu	16.95
Teriyaki Fried Tofu Stir-Fry	15.95
Vegetable Tempura (Assorted tempura fried vegetables)	15.95
Vegetable Fried Rice	13.95
Vegetables Fried Rice with Fried Tofu	15.95
Vegetable Lo Mein	14.95
 Thai Curry with Vegetables	15.95
 Thai Curry with Fried Tofu	16.95
Stir-Fry Udon Noodles with Vegetables	14.95
Udon or Ramen Noodles in Broth	12.95
Udon or Ramen Noodles with Vegetables	13.95

All dinner entrees come with your choice of steamed rice or vegetable fried rice. Excludes noodle and dumpling dishes.

Japanese

Oyakodon	17.95
(Simmered chicken, egg, and onions over steamed rice)	
Katsudon	18.95
(Fried pork cutlet, vegetables, and egg served over steamed rice)	
Unaju	29.95
(Barbecued eel filet over steamed rice)	

Agemono

Shrimp Tempura	20.95
(Fried Pork Cutlet) Ton Katsu	18.95
(Fried Chicken Cutlet) Tori Katsu	18.95
(Pork Cutlet or Chicken Cutlet) Katsu-Curry	18.95

Yakimono

Sesame Chicken	17.95
Yakiniku	20.95
(Sliced steak cooked in teriyaki sauce with onions)	

Teriyaki

Chicken Breast	17.95
New York Strip Steak*	22.95
Shrimp	22.95
Pacific Salmon Fillet*	23.95
Grilled Flounder Fillet*	22.95

Dumplings and Noodles

Ramen Bowl with Chicken or Beef	15.95 / 16.95
Udon Bowl with Chicken or Beef	15.95 / 16.95
(Bowl of thick flour noodles in dashi broth)	
Nabeyaki Udon	15.95
(Cooked in a cast iron pot with shrimp tempura, fish cakes, and egg)	
(Caution: the cast iron pot is very hot!)	
Yaki Udon with Chicken or Beef	15.95 / 16.95
Zaru Soba	13
(Cold buckwheat noodles served with dipping sauce)	
aVietnamese Noodle Soup	16.95
(With bean sprouts, cilantro, and meatballs)	

*Items may be served raw or undercooked. Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness.

All dinner entrees come with your choice of steamed rice or vegetable fried rice. Excludes noodle and dumpling dishes.

Hibachi Grill

Hibachi entrees are served with your choice of miso or onion soup, salad, dipping sauces, fresh vegetables, **3 pcs shrimp appetizer**, and steamed rice. Upgrade to fried rice for an additional \$2.00. Upgrade steak combinations to filet for \$11.00.

Side Chicken	12	Chicken Breast	20.95
Side Steak	14	New York Strip Steak*	26.95
Side Scallops	16	Filet Mignon*	33.95
Side Filet	17	Shrimp	24.95
Side Salmon	13	Scallops	30.95
Side Lobster	22	Pacific Salmon	23.95
Side Vegetable	5	Flounder	23.95
Side Noodle	5	Vegetable^	17.95
Side Shrimp	14		

Hibachi Combinations

Otani Special (Shrimp, chicken, and steak)*	29.95
Fisherman's Feast (Scallops, shrimp, and salmon)*	37.95
Chicken and Shrimp	25.95
Chicken and Scallops	29.95
Scallops and Shrimp	30.95
Steak and Shrimp*	28.95
Steak and Scallops*	33.95
Steak and Chicken*	27.95
Buddha's Delight^ (Fried tofu and vegetables)	19.95
Surf and Turf* (Filet and Lobster)	40.95

Junior Hibachi^

(12 years and under)

Chicken Jr.^	14
Steak Jr.*^	16
Shrimp Jr.^	16

Drinks Selections

Soft Drinks and Unsweetened Iced Tea	3.25
Milk, Juice, Shirley Temple Flavored Iced Tea	5
Japanese Soda (Marble Drink)	3.95

All sushi and hibachi dishes are made to order, therefore we cannot guarantee simultaneous sushi, hibachi, and kitchen orders. Your patience is appreciated.

^ Does not include hibachi shrimp appetizer.

*Items may be served raw or undercooked. Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness.



Appetizers

Edamame	5	Kani Salad	9.5
Avocado Salad	9.5	Tako Salad	10.5
Seaweed Salad	9.5	Seaweed & Tako	11.5
Smoked Salmon Salad			13.45
Smoked salmon, avocado, vegetables, w/mayo and masago			
Kani Su			13.45
Crabstick and avocado rolled in cucumber, served in wine vinegar sauce			
Fish Cake			14.45
Tuna, salmon, white tuna, yellowtail, avocado, scallions, sesame, masago, sriracha, and spicy mayo			
Sushi Aji			14.45
Tuna, fresh salmon, and yellowtail nigiri, and a California roll			
Sashimi Appetizer			17.45
Tuna (3), fresh salmon (3), and white tuna (3) sashimi			

Maki (6 Pieces) & Temaki (Hand Roll)

Alaska	6.75	Philadelphia	7.5
Smoked salmon, avocado, and masago			
California	6.75	Tekka	7.5
Crabstick and avocado			
Crab Salad	6.75	Spicy Tekka	7.5
Crabstick, cucumber, and mayo			
Spicy Crab Salad	6.75	Hotate	9
Crabstick, cucumber, and spicy mayo			
Manhattan	6.75	Spicy Hotate	9
Crabstick, avocado, cucumber, and masago			
Negi Hamachi	7.5	Ikura	9
Yellowtail and scallions			
Mexican	6.75	Maine	13
Boiled shrimp and avocado			
Spicy Mexican	6.75	Ebi Tempura	8.5
Boiled shrimp and avocado w/spicy mayo			
Unagi	8.5	Fresh Salmon	7.5
Barbeque eel and cucumber			
Spider Maki	14.5	Spicy Salmon	7.5
Fried softshell crab, masago, spicy mayo			
		Smoked Salmon	7.5
		Tuna and Avocado	8.5

Vegetarian Selections

Hippie	8	Haiku	10.5
Oshinko, inari, and avocado		Tempura zucchini and yam, avocado,	
Kappa	6	tempura crunch, and mango sauce	
Cucumber		Avocado	6
Feng Shui	10	Natto	9
Oshinko pickles and tempura crumbs		Fermented soy bean	
Yam	6.25	Ume	5.5
Fried sweet potato and eel sauce		Oba leaf and plum paste	
Amy's Roll	15.5		
8-piece chef's roll in soy paper			

Special Rolls

Osaka	18.45
Tuna, salmon, white tuna, scallions, masago, sriracha, avocado, crunch, and spicy mayo	
Sunshine	18.45
Tuna, fresh salmon, and avocado, topped w/yellowtail, spicy mayo, and fried onions	
Red Dragon	16.45
Tuna, cucumber, and avocado, topped w/tuna, masago, and spicy mayo	
Orange Dragon	16.45
Salmon, cucumber, and avocado, topped w/salmon, salmon roe, and spicy mayo	
Fried California	15.45
Crabstick, avocado, cream cheese, and masago, fried and topped w/eel sauce and spicy mayo	
Spicy Rainbow	18.45
Spicy tuna and crunch, topped w/tuna, yellowtail, salmon, shrimp, avocado, and spicy sauce	
Golden Lobster	19.45
Lobster, masago, mayo, and cucumber, topped w/avocado and gold tobiko	
Raging Tiger	14.45
Spicy crab salad, jalapeno, and avocado, topped w/shrimp and spicy mayo	
Giant Spider	16.45
Soft shell crab, cucumber, crab stick, avocado, masago, spicy mayo, and eel sauce	
Giant Ebi	17.45
Tempura shrimp, avocado, cream cheese, masago, with spicy mayo and eel sauce	
Sashi Maki (Rice-free)	19.5
Tuna, fresh salmon, avocado, crabstick, and scallions in soy paper. Served with tako salad.	
Typhoon	17.5
Spicy tuna, fried shrimp, and avocado, topped w/masago and wasabi tobiko	
Volcano	16.5
Shrimp, crabstick, and cucumber, topped w/avocado and baked volcano sauce	
Blue Ribbon	16.5
Tempura shrimp, cucumber, and cream cheese, topped with avocado, eel sauce, and masago	

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.**

Special Rolls (Cont.)

Dancing Eel		18.5
Yellowtail, scallions, and cucumber, topped w/eel, scallions, and eel sauce		
Dynamite		15.5
Spicy seafood salad and cucumber, topped w/spicy mayo, sriracha, masago, scallions, and almonds		
The 4.5		19.5
Spicy tuna, tempura shrimp, and cream cheese, topped w/red tip clam, masago, and eel sauce		
Electric Eel		18.5
Tempura shrimp, cream cheese, and cucumber, topped w/eel, avocado, crunch, masago, scallions, sriracha, and eel sauce		
Hudson		15.5
Tuna, smoked salmon, cream cheese, and jalapeno, fried and topped w/eel sauce, spicy mayo, sriracha, masago, scallions, and sesame seeds		
Jalapeno Papa		13.5
Baked jalapeno, cream cheese, and crabstick, topped w/crunch, spicy mayo, sriracha, masago, scallions, and sesame seeds		
Juanita		18.5
Tempura shrimp, tuna, and cucumber, topped w/baked jalapeno and crabstick mix, spicy mayo, sriracha, crunch, masago, and scallions		
Morgan		17.5
Spicy crab salad, tuna, avocado, and crunch in soy paper, topped w/spicy mayo, sriracha, masago, scallions, and sesame seeds		
Rainbow		18.5
Crabstick, avocado, and cucumber, topped w/salmon, yellowtail, shrimp, and tuna		
Redback Spider		21
Soft shell crab, masago, and scallions, topped w/tuna, avocado, wasabi mayo, spicy mayo, wasabi tobiko, and masago		

Nigiri & Sashimi

Amaebi	Sweet Shrimp	12	Nama Sake	Fresh Salmon	8
Ebi	Boiled Shrimp	6.5	Saba	Mackeral	7.5
Hamachi	Yellowtail	8	Sake	Smoked salmon	8
Ika	Squid	7	Tako	Octopus	7.50
Hotate	Scallop	9	Tamago	Egg Omelet	6.5
Ikura	Salmon Roe	9.5	Unagi	Eel	8.5
Kani	Crabstick	6.5	Hokkigai	Red Tip Clam	6.5
Maguro	Tuna	8	Masago	Flying fish roe	7.5
Inari	Tofu Skin	5.5		White tuna	9
Tobiko	Fish roe	7.5		Albacore Tuna	8
(Red, yellow, or green)					

Bento Box

*Served with seaweed salad, edamame, and miso soup or mushroom soup

Nigiri Box	18.45
Salmon, tuna, yellowtail, white tuna, and a California Roll	
Sashimi Box	19.45
Salmon (2), tuna (2), yellowtail (2), white tuna (2) and a California Roll	
Unaju Box	20.95
Eel Filet over steamed rice and a eel roll	

Sushi Bar Dinners

Sashimi (10 pcs of sliced fish served without rice)

Nama Sake	Fresh Salmon	24.5	Maguro	Tuna	24.5
Hamachi	Yellowtail	24.5	Tako	Octopus	20.5
Maguro & Hamachi	Tuna & Yellowtail	24.5	Saba	Mackeral	18.5

Combinations (Served with miso soup or salad)

Lovers	6 pc sashimi	24.95
Chirashi	Assorted sashimi on a bed of sushi rice	28.95
Sushi Dinner	8 pc chef's choice nigiri and 1 tekka maki	27.5
Vegetable Sushi Dinner	8 pc chef's choice nigiri and 1 kappa maki	21
Sashimi Deluxe	21 pc chef's choice sashimi	29.95
Sashimi Omakase	30 pc chef's choice sashimi	41.95
Sushi Sashimi Combination		41.95

Extras

Spicy Mayo	0.75	Eel Sauce	2.25
Volcano Sauce	7.25	Quail Egg	1.25
Extra Ginger	3.25		

Any special request orders are at market price

*Consuming raw or uncercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness