

MAKIS – SUSHI ROLLS

- Each roll 8 pieces \$228 - 4 pieces \$115**
- 🌱 **California Rolls** Cucumber, avocado and surimi wrapped in Nori
 - 🌱 **Philadelphia Rolls** Cucumber, salmon and cream cheese wrapped in nori
 - 🌱 **Samurai Rolls** Prawns, crab, japanese gourd, avocado and fish Roe
 - 🌱 **Spicy Tuna** Spicy tuna roll wrapped in Nori
 - 🌱 **Tempura Roll** Tempura prawns creamy chipotle dressing rolled in sesame
 - 🌱 **Oka Special** Roasted Rib Eye, house Sambal Oelek and cream cheese
 - 🌱 **Rainbow Roll** Tuna, salmon, prawns, avocados infused in lemongrass
 - 🌱 **Volcano** Volcano salad, green chile, avocado wrapped in Nori
 - 🌱 **Kappamaki** Ikura roe, Masago, Tampico in Volcano sauce
 - 🌱 **Dynamite** Crab, avocado, Daikon and chipotle sauce
 - 🌱 **Tofu** Quinoa, carrot, spinach, radishes, tofu and ginger emulsion
 - 🌱 **Subarashi** Grilled eel, cream cheese, avocado, salmon bacon and caramelized sauce

TEMAKI – CONES

- Per Piece \$228**
- 🌱 **Ebi** Traditional prawn Temaki
 - 🌱 **Maguro** Traditional spicy tuna Temaki
 - 🌱 **Sake** Traditional salmon Temaki
 - 🌱 **Hotate** Scallop "Chop Chop" and japanese mayonnaise
 - 🌱 **Borukēno** Volcano salad, crunchy rice, avocados and cream cheese and cilantro
 - 🌱 **Yasai** Grilled asparagus, greens, sprouts, peppers, chives and ginger-jalapeño aioli
 - 🌱 **Han chōri** Teriyaki ealmon, edamame and red wine mayonnaise
 - 🌱 **Torio** Your choice of three Temakis

NIGIRI – TRADITIONAL SUSHI

- 8 pieces \$304 - 4 pieces \$152**
- 🌱 **Sake** Salmon
 - 🌱 **Maguro** Tuna
 - 🌱 **Ebi** Prawns
 - 🌱 **Tako** Octopus
 - 🌱 **Unagi** Eel
 - 🌱 **Saba** Mackerel
 - 🌱 **Hamachi** Yellow tail
 - 🌱 **Tamago** Sweet omelette
 - 🌱 **kura** Salmon roe

OKA "FISH BOWL" SUSHI \$228

- 🌱 **Sake** River stone cooked salmon, lemon rice, Nori, Bonito and avocado
- 🌱 **Ochazuke** Warm grilled octopus, green tea rice, Edamame, carrots, Nori and Yuzu foam
- 🌱 **Oka** Tempura chicken, black quinoa, coriander, greens, sprouts and rice crackers
- 🌱 **Katsudon** Breaded seafood, lemon marinated rice, Nori, purple onion, avocado and Volcano sauce
- 🌱 **Agedashi** Fried tofu, steamed rice, pistaccio, rice paper crackers and orange soy sauce
- 🌱 **Sekihan** Braised short ribs, steamed red rice, peppers, purple onions and Yuzu foam

OSHI SUSHI – PRESSED SUSHI

- 8 pieces \$266 - 4 pieces \$133**
- 🌱 **Maguro** Tuna
 - 🌱 **Sake** Salmon
 - 🌱 **Unagi** Eel
 - 🌱 **Hamachi** Yellow tail

TRADITIONAL SASHIMI

- Thin Cut / Thick Cut \$285**
- 🌱 **Sake** Salmon
 - 🌱 **Maguro** Tuna
 - 🌱 **Tako** Octopus
 - 🌱 **Saba** Mackerel
 - 🌱 **Hamachi** Yellow tail

NEW WORLD SASHIMI \$323

- 🌱 **Beef Sashimi** Marinated in achiote salt, lime, garlic chips and ginger juice
- 🌱 **Tuna Sashimi** Tuna, sprouts, ginger, arugula and habanero aioli
- 🌱 **Octopus Sashimi** Warm octopus, confit potatoes and lemon grass oil
- 🌱 **Salmon Tataki** Coriander and chile ancho crusted salmon, corn sprouts and basil sauce
- 🌱 **Beef Tataki** Pepper and herb crusted beef tenderloin, beef tartare and fried won ton
- 🌱 **Swordfish Tataki** Grill sealed, crushed tomatoes, grilled echalote, avocado and fresh cilantro
- 🌱 **Mahi Mahi Tataki** Guajillo chile seared, fried tree spinach, yellow pepper aioli

YAKITORIS Y CUTS

- 2 pieces per Order \$247**
- 🌱 **Yakitori Negima** Chicken and onion skewer in tare sauce
 - 🌱 **Yakitori Tsukune** Chicken and quail eggs meat balls
 - 🌱 **Yakitori Gyūniku** Salt crusted beef and mushroom skewer
 - 🌱 **Yakitori Butaniku** Hot and sour pork skewer
 - 🌱 **Cut of the Day** Your server will present to you today's cut

TEMPURAS \$285

- 🌱 **Mixed** Prawns, eggplant, asparagus, sweet potatoes and mushrooms
- 🌱 **Corn Poppers** Corn, Nori, peppers and housemade Sriracha
- 🌱 **Asparagus** Green asparagus and Yuzu foam
- 🌱 **Avocado** Ripe avocado and Ponzu sauce
- 🌱 **Fish & Yuca** Tempura fish and fried yuca
- 🌱 **Chicken Tempura** Sesame breaded chicken and Sriracha creamy dressing

DESSERTS \$171

- 🌱 **Crispy Root Vegetables** Crispy fried beet, carrots and yuca, ginger ice cream and caramel sauce
- 🌱 **Oka Green Tea Bowl** Green tea cream and nut and sesame crackers
- 🌱 **Fried Tempura Ice Cream** Our House version of this classic. Hot and crispy ice cream tempura
- 🌱 **Traditional Mochis** Traditional red bean and rice sweet

