

# OMAKAI

sushi

## OMA bite

Seasonal Appetizer  
Sashimi Special

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

Blue Crab Hand Roll

17

## OMA

Seasonal Appetizer  
Sashimi Special

Seasonal Fish Sushi (1 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

27

## OMA Deluxe

Seasonal Appetizer  
Sashimi Special

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

Toro-Taku Hand Roll  
Blue Crab Hand Roll

38

PAIRINGS SAKE 42 • 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  
Dorade - 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

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 Bluefiná tuna is sustainably ranched from Baja California, Mexico.

# OMAKAI

sushi

## SAKE

### Junmai

	Glass (2.5 oz)	Bottle
Hizo Okotoyama, Kyushu Region (300 ml)		20
Rai, Kansai Region (720 ml)		48
Heaven 12, Kansai Region (720 ml)	10	60

### Junmai Ginjo

	Glass (2.5 oz)	Bottle
Meisousui "Meditation Water", Tōhoku Region (300 ml)		38
Heaven, Tōhoku Region (720 ml)	12	85
Maboroshi "Mystery", Chūgoku Region (300 ml)	13	42
Watari Bune "The 55", Kantō Region (720 ml)	14	90

### Junmai Daiginjo

	Glass (2.5 oz)	Bottle
Dewazakura "mini", Tōhoku Region (300 ml)		42
Shimizu no Mai "Pure Dusk", Tōhoku Region (720 ml)	13	75
Hoyo Kura no Hana "Fair Maiden," Tōhoku Region (500 ml)	14	72
Tomio Genshu, Kansai Region (720 ml)	15	98
Hakkaisan Yukimuro "Snow Aged", Hokuriku Region (720 ml)	19	149
Shimizu no Mai "Pure Night", Tōhoku Region (720 ml)	26	260
Kikusui Kuramitsu, Hokuriku Region (750 ml)		400

### Nigori Ginjo

	Glass (2.5 oz)	Bottle
Murai Family, Nigori Genshu, Tōhoku Region (300 / 720 ml)	10	27 / 60
Kamoizumi "Summer Snow", Nigori Ginjo, Chūgoku Region (500 ml)	12	57
Shichi Hon Yari, Junmai Ginjo Nigori, Kinki Region (720 ml)	15	98

### Specialty Sake

	Glass (2.5 oz)	Bottle
Hana-Kohaku, Nanko Plum J. Ginjo, Hyōgo Region (300 ml)		24
Tobiroku "Festival of Stars", Sparkling, Tōhoku Region (300 ml)	11	38
Dessai 50, Nigori J. Daiginjo Sparkling, Chūgoku Region (360 ml)		50

### Hot Sake

	Carafe (8.5 oz)
Itami Onigoroshi Premium Junmai, Kansai Region	12

### Seasonal Flights

(3 Choko Cups - 40 ml each)

Southern Japan	15
Itami Onigoroshi Junmai, Heaven 12 Junmai, Maboroshi Junmai Ginjo	

### Northern Japan

Tobiroku Sparkling, Watari Bune Junmai Ginjo, Heaven Junmai Ginjo	19
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### Imperial Flight

Hoyo Kura no Hana "Fair Maiden", Hakkaisan Junmai Daiginjo, Pure Night Junmai Daiginjo	28
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### Snow Flight

Murai Nigori Genshu, Kamizumi Nigori Ginjo, Shichi Hon Yari "Winter Warrior" Nigori Ginjo	19
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### Featured Cocktails

"Thyme" of Your Life (Onigoroshi Junmai, Fresh Jalapeno, Lime, Thyme, Yuzu)	11
"Genshu" Good (Tomio Junmai Daiginjo, Cucumbers, Lime Zest)	16

### Nanbu Bijin Junmai Daiginjo

Tōhoku Region (720 ml)  
10 Year Aged Sake

900

## WINE

### Sparkling

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

### Pinot Grigio

	Glass	Bottle
Gradis' Ciutta, Colio, Italy, 2018	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

	Glass	Bottle
Green Soul Organic, Rheinhessen, Germany, 2019	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