



# O-Ku

## Togo & Takeaway menu

### Chefs Specialties

<b>EDAMAME</b>		<b>SOUTH END TOFU</b>	12
traditional	5	chili paste, tomato confit, crushed peanuts	
pink himalayan salt and truffle oil	7		
spiced chili	6	<b>ROCK SHRIMP SALAD</b>	15
		spicy aioli, mixed greens, carrot ginger	
<b>IKA SANSAI</b>	8	vinaigrette	
squid with mountain vegetables,			
seaweed salad		<b>SALMON UZUZUKIRI*</b>	14
		truffle ponzu, pickled wasabi, black	
<b>SEAWEED SALAD</b>	6	volcano salt, chive	
		<b>YELLOWTAIL CARPACCIO*</b>	14
<b>SHISHITO PEPPERS</b>	8	cilantro, serrano pepper, mango, ponzu	
grilled, togarashi spice			
<b>DUMPLING DIM SUM</b>	12	<b>DUCK BUNS</b>	14
pork gyoza, shrimp shumai, ginger soy		confit, hoisin, arugula, pickled shallots	
and sweet chili sauce			
<b>SOUTH END SHRIMP</b>	14		
chili paste, tomato confit, crushed peanuts			

### Makimono

(ROLLED SUSHI)

<b>TEMPURA VEGETABLE ROLL</b>	8.5
assorted tempura vegetables, eel sauce	
<b>SPICY TUNA CRUNCH ROLL*</b>	11
spicy tuna, cucumber, crunch, eel sauce	
<b>CALIFORNIA ROLL*</b>	11
crab, avocado, cucumber, masago	
<b>AVOCADO WRAPPED ROLL</b>	10.5
seasonal vegetables, pickled ginger, tropical fruit salsa	
<b>MERMAID ROLL</b>	12
scallop, salmon, avocado, tempura fried, eel sauce, spicy aioli, scallions	
<b>SALMON AND LEMON ROLL*</b>	12
salmon, lemon, crab salad, avocado, cucumber	
<b>SPIDER ROLL*</b>	15
soft shell crab, avocado, cucumber, torched salmon, spicy aioli, eel sauce, masago	
<b>RED DRAGON*</b>	14
tempura shrimp, avocado, spicy crab mix, eel sauce, crunch	
<b>POTATO ROLL</b>	13
tempura shrimp, avocado, wrapped with fried shoe-string potatoes, eel sauce, sweet chili mango	
<b>TUNA WRAPPED ROLL*</b>	14
tuna, cucumber, spicy tuna, spicy aioli, eel sauce	
<b>RAINBOW ROLL*</b>	14
seafood wrapped, filled with crab, cucumber, avocado, masago, shiso dust	
<b>SPICY RAINBOW*</b>	15
rainbow roll with lime zest, rainbow tobiko, spicy aioli, eel sauce, togarashi	
<b>HOT &amp; HEAVY ROLL*</b>	25
tuna wrapped, tempura lobster, cucumber, avocado, chive, masago, spicy aioli, eel sauce, siracha	
<b>DRAGON ROLL</b>	13
tempura shrimp, avocado, eel, eel sauce	
<b>Traditional Maki</b>	
<b>CUCUMBER</b>	5
<b>TUNA*</b>	8
<b>NEGIHAMA*</b>	6
yellowtail, scallion	
<b>NEGITORO*</b>	15
minced fatty tuna, scallion	
<b>UNAGI</b>	10
freshwater eel	

### Nigiri\* & Sashimi\*

(1 pc.) (3 pc.)

<b>CHIRASHI</b>		28	
assorted sashimi over sushi rice			
<b>O-KU NIGIRI</b>			
<b>TUNA</b>	6	<b>A5 WAGYU</b>	14
togarashi spice, negi		seared, truffle oil, cilantro	
umeboshi paste		aioli, fried onion	
<b>SALMON</b>	6	<b>BLUEFIN OTORO</b>	MP
truffle chive creme fraiche,		pickled wasabi relish,	
lemon zest, ikura		caviar	
<b>SNOW CRAB</b>	7		
soy truffle butter, sea salt			
<b>YELLOWTAIL</b>	6.5		
serano, holy basil pesto			
<b>MAGURO</b> tuna	4.5	<b>SNOW CRAB</b>	6.5
<b>OTORO</b>	MP	<b>HOKKIGAI</b>	3
fatty blue fin tuna		surf clam	
<b>SAKE</b> salmon		<b>TOBIKO</b>	
<b>SCOTTISH</b>	3.5	<b>AKA (RED)</b>	3
<b>SCOTTISH BELLY</b>	4.5	<b>KURO (BLACK)</b>	3
<b>ORA KING</b>	5	<b>YUZU</b>	3
<b>HAMACHI</b>	4	<b>WASABI</b>	3
yellowtail		<b>IKURA</b>	3.5
<b>EBI</b>	3	salmon roe	
shrimp		<b>QUAIL EGG (2)</b>	3
<b>AMAEBI</b>	5.5	<b>TAMAGO</b>	3
sweet shrimp		sweet egg omelette	
		<b>UNAGI</b>	3.5
		freshwater eel	

### Toban Yaki

<b>LOBSTER &amp; WILD MUSHROOM</b>	29
soy truffle butter	

### Hot Entrees

<b>CHICKEN TERIYAKI</b>	18
seared chicken, vegetables, teriyaki	
<b>BLUE CRAB FRIED RICE</b>	16
lump crab, roe, onion, herbs and garlic soy	

### Side Items

<b>STEAMED RICE</b>	3
<b>FRIED RICE</b>	6
<b>SAUTÉED VEGETABLES</b>	6
<b>PICKLED WASABI STEM</b>	3

\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness