

STARTERS 前菜

COLD

Edamame
CHILLED OR STEAMED - Flaky Salt

Cucumber Salad
Cilantro, Pickled Fresno, Sesame Seeds,
Crispy Garlic, White Onion, Sunomono Style

Seaweed Salad
Sesame Seeds, Lemon

Arugula Salad
Beech Mushrooms, Crispy Rice, Negi,
Coconut Nori Vinaigrette

Edamame Hummus
Tahini, Chili Oil, Pickles, Fried Nori, Carrot, Cabbage

Tuna “Handroll”
Bigeye Tuna, Yuzu Kosho, Shallot, Soy,
Furikake Rice, Nori

HOT

Miso Soup
Miso, Wakame, Scallion, Hondashi

Obon Edamame
Asian Chamoy, Furikake

Veggie Egg Rolls
Hafu Sauce

Wagyu Eggrolls
Glass Noodles, Mushroom, Carrot, Leafy Greens,
Nuoc Cham

Veggie Tempura
Mixed Vegetables, Ginger Soy Dressing

Gyoza
STEAMED, FRIED OR PAN SEARED
Pork or Veggie Dumplings

Crispy Calamari
Arugula, Sesame Tempura, Fresno, Miso Sesame Aioli

Crispy Shrimp
Gochujang BBQ, Cilantro, Lime

Pork Belly
Cucumbers, Sweet Chili Sauce, Cilantro, Sesame Seeds

Karaage
Chicken Thigh, Shishito Aioli

Charred Shishitos
Umami Dressing, Roasted Peanuts, Lime

雍

通

正

サクサクライス寿司

★

Crispy Rice

★

Spicy Tuna (4)

Fried Sushi Rice, Jalapeño,
Avocado, Micro Cilantro

Spicy Salmon (4)

Fried Sushi Rice, Serrano, Furikake, Hafu Sauce

Scallop (4)

Fried Sushi Rice, Kizami Mayo, Crunchy Garlic,
Micro Cilantro

Trio Sampler (6)

A taste of all options

Crudo クルド

Bluefin Tuna*

Seared Bluefin, Cucumber, Jalapeño,
Micro Cilantro, Yuzu, Pepper,
Ponzu, Chive Oil

Yuzu Yellowtail*

Yuzu, Chive Oil, Yuzu Kosho, Orange Zest,
Crispy Ginger, House Soy, Micro Cilantro

Scallop*

Hokkaido Scallop, Smoked Chimichurri,
Charred Corn, Yuzu Pickled Onions

Bao Buns 饅頭

Taiwanese Style Steamed Buns.
A la Carte.

Jackfruit

Gochujang BBQ, Cabbage, Cilantro, Pickles

Pork

Pork Belly, Pickles, Hoisin,
Spicy Mustard, Scallion

Spam

Spam, Spicy Mayo, Kimchi,
Scallion, Pickles

Shrimp

Sweet and Spicy Shrimp, Scallion,
Sesame Seeds, Lime

Bird

Fried Chicken, Spicy Fuku Sauce,
Pickles, Kewpie, Scallion

ボケボウル

Poke*

Tuna, Salmon,
Yellowtail or Rainbow*

Cucumber, Jalapeño, Wakame, Avocado,
Seaweed Salad, Poke Dressing, Crispy
Onions, Cilantro, Sushi Rice or Mixed Greens

Obon

Sushi • Bar • Ramen

肴

LARGE PLATES メインコース

Kanto Beef

Flank Steak, Broccolini, Onions, Savory Sweet Glaze, Crispy Garlic, Rice

Steak Rice Bowl

New York Strip, Beech Mushrooms, Kizami, Caramelized Onion, Egg Yolk

Katsu Chicken Curry

Golden Japanese Curry, Carrot, Onion, Mushroom, Chili Crunch

Chicken Teriyaki

Chicken Thigh, Broccolini, Onions, Beech Mushrooms, Teriyaki,
Sesame, Rice

Salmon Teriyaki

Broccolini, Onions, Beech Mushrooms, Teriyaki, Sesame, Rice

Yellowtail or Salmon Kama

Miso Glazed, Beet Slaw, Finadene Sauce, Rice

Street Noodles (Make It Vegan)

Spicy Yakisoba, Chicken, Egg, Cabbage, Onion, Bean Sprouts,
Cilantro, Cabbage

Fried Rice

Carrot, Onion, Broccolini, Soy, Egg, Sesame Seeds, Scallion

Chicken | Spam & Kimchi | Steak | Shrimp

RAMEN 拉麺

OBON* (Spicy Red Miso + Chicken)

Spicy Ground Chicken, Pork Belly, Bonito, Beech Mushrooms, Fresno,
Scallion, Garlic Oil, 64° Egg

TONKOTSU* (Pork Bone)

Pork Belly, Pork Shoulder, Bamboo, Scallion, Chili Oil, 64° Egg

ORIGINAL* (Soy + Pork Bone)

Pork Belly, Pork Shoulder, Bean Sprouts, Fresno, Scallion, Garlic Oil, 64° Egg

DEATHFREE Veggie White (Mushroom Base)

Collab with @deathfreefoodie

Tofu, Chili Crunch, Shishito, Fresno, Chili Oil, Mushroom, Bamboo
Shoots, Scallion

ADDITIONS

Spice Bomb

Beech Mushrooms

Pork Belly

Broccolini

Tofu

Pork Shoulder

Bean Sprouts

*64° Egg

Shrimp

Corn

Jackfruit

Bamboo Shoots

Spicy Ground Chicken

SUSHI BAR 寿司バー

SIGNATURE ROLLS

Fukushu Roll*
Spicy Salmon Roll topped with Spicy Tuna,
Serrano, Spicy Mayo, Sriracha and Rice Pearls

Shiro Maki*
Spicy Yellowtail Roll, topped with Avocado,
White Fish, Yuzu, Scallion, Shiso & Sesame Seeds

Salmon & Asparagus*
Spicy Crab, Avocado, Tempura Asparagus inside,
topped with Salmon, Lemon Slices, Hot Tempura
Flakes, Eel Sauce & Chili Garlic Crunch

Hafu*
Spicy Tuna Roll topped with Salmon, Onion,
Hafu Sauce, Furikake, Cilantro and Wasabi Oil

Tataki Maki*
Tuna, Shrimp Tempura, Cucumber, Crab Mix,
topped with Avocado, Chimichurri, Tomato
and Basil

The Strip*
Shrimp + Cream Cheese Roll Tempura Fried,
topped with Spicy Crab Mix, Crispy Onion,
Scallion, Eel Sauce

ブルーフィン・テイスティング

BLUEFIN TASTING

Sashimi: Soy Akami,
Chutoro, Otoro

お任せ

OMAKASE

Chef's Choice Nigiri (8)

モダンなおまかせ

MODERN OMAKASE

Chef's Choice Nigiri (8) thoughtfully
enhanced

SASHIMI 			
Salmon*	Scallop*	Tuna*	
Yellowtail*	Striped Seabass*	Uni*	
Albacore*	Octopus*	Bluefin*	

NIGIRI 				
Salmon*	Shrimp*	Octopus*	Eel*	
Albacore*	Salmon Roe*	Yellowtail*	Uni*	
Tuna*	Striped Seabass*	Scallop*	Bluefin*	

HAND ROLLS 				
Spicy Tuna*	Shrimp Tempura*	Avocado	Yellowtail*	
Spicy Salmon*	Philly*	Cucumber	Salmon*	
Spicy Yellowtail*	Tuna*	Veggie	California*	

MAKIS (CUT ROLLS) 				
California*	Rainbow*	Veggie	Yellowtail*	
Spicy Tuna*	Salmon*	Avocado	Dragon*	
Spicy Salmon*	Shrimp Tempura*	Philly*	Caterpillar	
Spicy Yellowtail*	Cucumber	Tuna*		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions. Enjoy!

ハッピーアワー

★ Happy Hour ★

Monday - Sunday | 2-5pm

CHECK OUR HH MENU

SAKE & SOJU 日本酒と焼酎

Sho Chiku Bai Shirakabegura, Junmai Kimoto (4oz) (8oz) (btl)

Floral, Vanilla and Melon

Amabuki Yamahai, Junmai (180ml)

Floral and Fruity, Banana and Brown Sugar

Obon Sake, Junmai Ginjo (4oz) (8oz) (btl)

Fruity, Stonefruit

Born Gold Muroka, Junmai Daiginjo (4oz) (8oz) (btl)

Aromatic, Sweet Melon and Chestnuts

Sho Chiku Bai Nigori Silky Mild, Nigori (4oz) (8oz) (btl)

Fruity, Melon and Strawberry

Obon Pineapple Sake (4oz) (8oz) (btl)

House Infused Pineapple

Obon Watermelon Soju (4oz) (8oz) (btl)

Floral, Vanilla and Melon

Obon Mango Sake (4oz) (8oz) (btl)

House Infused Mango

Jinro Soju (4oz) (8oz)

Floral, Lemon

House Hot Sake (4oz) (8oz)

Aromatic, Toasted Nuts

Sake Flight

Four Sake Varieties



BEER ビール

Sapporo (draft)

Kirin Ichiban (22oz)

Kirin Light (22oz)

Michelob Ultra (12oz)

Lucky Cat White Ale (11.15oz)

Rydeen IPA (11.15oz)

Koshihikari Echigo Red Ale (12oz)

Suntory Seltzer (12oz)

Rotating Beers (draft) CHECK WITH SERVER!

WINE ワイン

WHITE

Riff, Pinot Grigio Italy

Moroki, Sauvignon Blanc New Zealand

Novellum, Chardonnay France

RED

Planet Oregon, Pinot Noir Oregon

One Hope, Red Blend California

Callaway, Cabernet California

BUBBLES シャンパン

Campo Viejo Cava Spain

@obonsushi

カクテル

★ Cocktails ★



OMUKASHI

Iwai Tradition, Amaretto,
Demerara, Aztec Chocolate Bitters



KYOTO SOUR

Gin, Lemon, Demerara,
Matcha, Egg White



WHAT ABOUT WASABI

Cucumber Tequila,
Wasabi Syrup, Lime



TIKI KAJI

Rum Agricole, Aperol, Pineapple
Juice, Lime, Orgeat (Almond)



THE CHERRY ON TOP

Nikka Gin, Grenadine, Haymas Sloe Gin,
Cherry Blossom Tincture



RICE, RICE BABY

Gin, Toasted Rice Syrup,
Benedictine, Lemon



CHILTEPIN COBBLER

Gin, Vermouth, Chiltepin Syrup, Lemon,
Luxardo Cherries



BERRY KARAI

Vodka, Mixed Berry Togarashi
Syrup, Amaro, Lemon



BLACK TEA OLD FASHIONED

Bourbon, Earl Gray Milk Tea Syrup,
Charcoal Infused Angostura Bitters



PRETTY IN PANDAN

Sake, Vodka,
Pandan Syrup, Lime