

STARTERS 前菜

Edamame
CHILLED OR STEAMED
Flaky Salt

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

Seaweed Salad
Sesame Seeds, Lemon

Tuna Tostadas
Bluefin, Corn Tortilla, Charred Black Salsa,
Cilantro, Onion, Kizami Aioli

Miso Soup
Miso, Wakame, Scallion, Hondashi

Obon Edamame
Asian Chamoy, Furikake

Eggrolls
Pork or Veggie ~ Hafu Sauce

Gyoza
Pork or Veggie Dumplings ~ Pan Seared

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

Chicken Wings
Fuku or Garlic Soy

Charred Shishitos
Umami Dressing, Roasted Peanuts, Lime

Bao Buns 饅頭
Taiwanese Style Steamed Buns.

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

Pork
Pork Belly, Pickles, Hoisin,
Spicy Mustard, Scallion

Shrimp
Sweet and Spicy Shrimp, Scallion,
Lime, Sesame Seeds

SUSHI BAR 寿司バー

SIGNATURE ROLLS

Kaizen*
Spicy Crab, Cucumber, Avocado, Takuan,
topped with Kanpachi, Poke Sauce,
Cilantro/Jalapeño Mix

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

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

Tataki Maki*
Shrimp Tempura, Cucumber, Spicy Crab Mix,
topped with Tuna “Aburi”, Avocado, Tomato,
Micro Basil, Chimichurri

Neo-Genesis*
Spicy Salmon, Cucumber, Avocado, Julienne
Jalapeños, topped with Korean Fluke, Yuzu,
Chile Sesame Ponzu, Cilantro, Sriracha, Tajin

MODERN SASHIMI

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

Spicy Octopus Crudo*
Lemon, Kizami, Togarashi Ponzu,
Serrano, Chili Oil

Bigeye Tuna*
Seared Tuna, Cucumber, Jalapeño,
Micro Cilantro, Yuzu Pepper, Ponzu, Chive Oil

CRISPY RICE

Spicy Salmon (4)
Fried Sushi Rice, Serrano Kewpie,
Smoked Sea Salt, Nikiri

Avocado (4)
Fried Sushi Rice, Yuzu Kosho,
Serrano, Smoked Sea Salt, EVOO

Spicy Tuna (4)
Fried Sushi Rice, Serrano,
Smoked Sea Salt, Nikiri Shoyu

Crispy Trio (6)
A taste of all options

POKE

Choice of Tuna, Salmon, Ebi Shrimp, Yellowtail or Rainbow*
Cucumber, Jalapeño, Wakame, Avocado, Seaweed Salad, Poke Dressing, Crispy Onions, Cilantro, Sushi Rice or Mixed Greens

モダンなおまかせ

MODERN OMAKASE
Chef’s choice nigiri (8) thoughtfully enhanced

*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! 20% gratuity added to parties of 6 or more.

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RAMEN 拉麵

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)*
Tofu, Chili Crunch, Shishito, Fresno, Chili Oil, Mushroom,
Bamboo Shoots, Scallion **Collab with @deathfreefoodie**

ADDITIONS	
Spice Bomb	*64° Egg
Broccolini	Jackfruit
Bean Sprouts	Spicy Ground Chicken
Corn	Pork Belly
Bamboo Shoots	Pork Shoulder
Beech Mushrooms	Shrimp
Tofu	

LARGE PLATES メインコース

Fried Rice
Carrot, Onion, Broccolini, Soy, Egg, Sesame Seeds, Scallion
Chicken | Spam & Kimchi | Steak | Shrimp

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

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

Salmon Teriyaki
Roasted Salmon, Asparagus, Onion, Beech Mushrooms, Sesame, Rice

Braised Short Rib Donburi
Beech Mushrooms, Kizami, Caramelized Onion Rice, Scallion,
Crispy Shallot, 64° Egg, Demi-Glace

Katsu Chicken Curry
Golden Japanese Curry, Rice, Carrot, Onion, Mushroom, Chili Crunch

Street Noodles *(Make It Vegan)*
Spicy Yakisoba, Chicken, Egg, Cabbage, Onion, Bean Sprouts,
Cilantro, Peanuts



ハッピーアワー Happy Hour Sunday - Thursday 4-6pm ★	リバースハッピーアワー Reverse Happy Hour Friday - Saturday 9-11pm ★
SAKE & SOJU日本酒と焼酎	
Sho Chiku Bai Shirakabegura, Junmai Kimoto(4oz)(8oz)(btl) Full-bodied, Smooth, Velvety Amabuki Yamahai, Junmai(180ml) Crisp, Slightly Dry Finish Obon Sake, Junmai Ginjo(4oz)(8oz)(btl) Smooth, Dry-to-Sweet Finish Obon Pineapple Sake(4oz)(8oz)(btl) House Infused Pineapple Obon Watermelon Soju(4oz)(8oz)(btl) House Infused Watermelon Little Lily, Nigori(300ml) Creamy, Smooth and Clean Finish House Hot Sake(4oz)(8oz) Aromatic, Toasted Nuts Sake Flight Four Sake Varieties	
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BEERビール	
Sapporo(draft) Coors Light(draft) Tower Station IPA(draft) Nado Japanese Lager(draft) Harland Japanese Lager(draft) Rotating BeersCHECK WITH SERVER! Kirin Ichiban(22oz) Kirin Light(22oz) Michelob Ultra(12oz) Rydeen IPA 12(11.15oz) Orion(12oz) Suntory Seltzer(12oz)	
WINEワイン	
WHITE Benvolio, Pinot GrigioItaly Horologist, Sauvignon BlancNew Zealand	
RED One Hope, Red BlendCalifornia Grayson, CabernetNappa Valley	
BUBBLESシャンパン	
Campo Viejo, CavaSpain	
カクテル	
★ Cocktails ★	
PAPER TIGER Sweet heat - Tequila, Mango, Green Chile, Togarashi	LIQUID SWORDS Smooth and Tropical - Rum, Lemongrass, Pineapple
CLEAR INTENTIONS Clarified Milk Punch - Vodka, Tamarind, Strawberry	OBON-TINI Savory Martini - Vodka or Gin, House Olive Brine
HOUSE OF GREEN LEAVES Light and Refreshing - Shochu, Cucumber, Shiso, Aloe	
CHILTEPIN COBBLER Tart and Spicy - Gin, Chiltepin, Cherry	BLACK TEA OLD FASHIONED Smooth and Boozy - Whiskey, Earl Grey, Honey, Charcoal Bitters