

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

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



★ 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



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)
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・テイステイング
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 6	California*



MAKIS (CUT ROLLS)

California*	Rainbow*	Veggie	Yellowtail*
Spicy Tuna*	Salmon*	Avocado 10	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!
20% gratuity added to parties of 6 or more.

ハッピーアワー

★ Happy Hour ★

Monday - Sunday | 4-6pm

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)

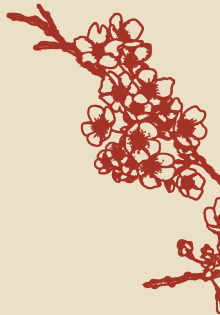
Lucky Cat White Ale (11.15oz)

Rydeen IPA (11.15oz)

Koshihikari Echigo Red Ale (12oz)

Suntory Seltzer (12oz)

Rotating Beers (draft) CHECK WITH SERVER!



WINE ワイン

WHITE

Benvolio, Pino Grigio Italy

Moroki, Sauvignon Blanc New Zealand

RED

One Hope, Red Blend California

Grayson Cabernet Nappa Valley

BUBBLES シャンパン

Campo Viejo Cava Spain

@obonsushi

20% gratuity added to parties of 6 or more.

カクテル

★ Cocktails ★



OMUKASHI

Iwai Tradition, Amaretto,
Demerara, Aztec Chocolate Bitters



TIKI KAJI

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



BERRY KARAI

Vodka, Mixed Berry Togarashi
Syrup, Amaro, Lemon



KYOTO SOUR

Gin, Lemon, Demerara,
Matcha, Egg White



THE CHERRY ON TOP

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



BLACK TEA OLD FASHIONED

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



WHAT ABOUT WASABI

Cucumber Tequila,
Wasabi Syrup, Lime



RICE, RICE BABY

Gin, Toasted Rice Syrup,
Benedictine, Lemon



PRETTY IN PANDAN

Sake, Vodka,
Pandan Syrup, Lime



CHILTEPIN COBBLER

Gin, Vermouth, Chiltepin Syrup, Lemon,
Luxardo Cherries

