

## 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

# Obon®

Sushi • Bar • Ramen



## 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, Furikake, Hafu  
Sauce, Crispy Onion, Lemon Slice

#### Scallop (4)

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

#### Spicy Tuna (4)

Fried Sushi Rice, Jalapeño,  
Avocado, Micro Cilantro

#### 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 ★

Monday - Sunday | 4-6pm

## 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 Beers** (draft) CHECK WITH SERVER!

**Kirin Ichiban** (22oz)

**Kirin Light** (22oz)

**Michelob Ultra** (12oz)

**Rydeen IPA** (11.15oz)

**Orion The Draft** (12oz)

**Suntory Seltzer** (12oz)

## WINE ワイン

### WHITE

**Benvolio, Pinot Grigio** *Italy*

**Horologist, Sauvignon Blanc** *New Zealand*

### RED

**One Hope, Red Blend** *California*

**Grayson, Cabernet** *Nappa Valley*

## BUBBLES シャンパン

**Campo Viejo, Cava** *Spain*

## カクテル

# ★ Cocktails ★



### THAIGERS BLOOD

A sweet and spicy margarita with flavors of juicy blood orange and notes of thai basil



### PINEAPPLE EXPRESS

A fun spin on a pineapple daiquiri, topped with a pineapple cream foam



### BLACK TEA OLD FASHIONED

Boozy, with a semi-sweet creamy mixture of milk tea and honey, topped with our house-made activated charcoal bitters



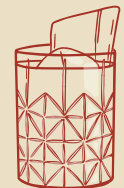
### SOJU SPRITZ

A light and refreshing spritz with an effervescence of watermelon, lychee, and hibiscus



### CHILTEPIN COBBLER

A gin cocktail with a fruity yet tart finish, and a hint of spice



### KUNG-FU PANDAN

A tropical and unique vodka cocktail highlighting pandan and notes of bergamot and shiso