

Oishii Sushi

TEMPURA & TERIYAKI



210: Happy Roll

SPECIALTY ROLLS

201	Aloha Roll <i>Fried crab meat, asparagus, cream cheese wrapped in soy paper with kiwi and nuts on top</i>	\$11.25
202	Big Daddy Cone Shape Hand Roll <i>Eel, *salmon, crab, tempura chip, *roe, cucumber, avocado, Japanese mayo with eel sauce</i>	\$8.95
203	Crunch Munch Roll <i>Inside spicy crab with shrimp, tempura chip, spicy mayo on top</i>	\$12.25
204	Boston Roll <i>Fried shrimp, tempura chip covered by spicy crab meat and eel sauce</i>	\$12.25
205	Crunch Shrimp Roll <i>Tempura chip, *roe, cucumber, Japanese mayo with shrimp, eel sauce on top</i>	\$9.75
207	Dragon Roll <i>Inside eel and cucumber with avocado, *tobico and eel sauce on top</i>	\$12.25
208	Geiza Roll <i>Inside eel and fried banana with avocado and eel sauce on top</i>	\$11.75
209	Hawaiian Roll <i>Fried shrimp, asparagus, avocado, cream cheese rolled in soy paper with mango, nuts and eel sauce on top</i>	\$11.75
210	Happy Roll <i>Fried shrimp, asparagus & cream cheese rolled in soy paper with avocado, strawberry, nuts and eel sauce on top</i>	\$12.25
211	Zen Roll <i>Inside spicy crab, cucumber with *yellow tail, avocado, spicy mayo, *masago & green onion on top</i>	\$14.25

SAUCES

\$.75

*Consuming raw or undercooked foods may increase risk of foodborne illness. **Escarlar

213	Volcano Roll <i>Inside asparagus, cream cheese, *fresh tuna with avocado and baked spicy crab on top</i>	\$15.25
214	Spicy Mary Roll <i>Inside spicy crab, avocado with *fresh tuna, spicy mayo sauce on top</i>	\$14.25
216	Thunder Over Louisville Roll <i>Fried shrimp, avocado with *fresh tuna, tempura chip, *tobico, mayo and eel sauce on top</i>	\$14.25
217	Lobster Roll <i>Crab meat, avocado, cucumber, asparagus, fried lobster with tempura chip, cooked roe & eel sauce on top</i>	\$14.95
218	Spicy Girl Roll <i>Spicy *tuna, tempura chip with *fresh tuna and avocado on top</i>	\$14.75
220	Wasabi Roll <i>Spicy crab, cucumber with avocado, fresh *tuna and wasabi sauce on top</i>	\$14.75
222	Sunshine Roll <i>Fried shrimp, crab, *masago, avocado, cucumber with *salmon, *tuna, *white fish and eel sauce on top</i>	\$12.25
223	Crazy Eel Roll <i>Spicy *tuna, tempura chip with eel, avocado, eel sauce & spicy sauce on top</i>	\$14.95
225	Oishii Roll <i>*Salmon, crab, eel, cream cheese covered with avocado, strawberry with eel sauce and nuts on top</i>	\$13.75

Specialty Rolls continued on back



223: Crazy Eel Roll

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226: Randy Roll

SPECIALTY ROLLS (CONTINUED)

226	Randy Roll	\$14.25	
	**White tuna, cucumber covered with fresh *tuna and 3 different sauces (spicy mayo, eel and wasabi sauces)		
228	Cardinal Roll	\$13.75	
	Spicy crab meat, avocado covered with seared *salmon & eel sauce on top)		
229	Derby Roll (No Rice Roll)	\$14.95	
	Spicy crab, fried red snapper, tempura chip, cream cheese, cucumber, avocado, asparagus and tamago in soy paper with eel sauce & spicy mayo on top		
230	Palm Beach Roll	\$12.95	
	Fried shrimp, cream cheese, fried crab, asparagus in soy paper with kiwi, mango, nuts and eel sauce on top		
231	Highland Roll	\$11.75	
	Fried shrimp, asparagus, cream cheese with mango, avocado, nuts and eel sauce on top		
233	Sunset Roll	\$13.75	
	California Roll covered with fresh *salmon and sliced lime on top		
234	U.K. Roll	\$13.95	
	Fried shrimp, spicy crab covered with seared *salmon and eel sauce on top		
235	Koi Roll	\$14.50	
	Fried shrimp, spicy crab, eel inside and avocado, shrimp, tempura chips with eel sauce and spicy mayo on top		
236	Fruits Roll	\$9.25	
	Avocado, fried banana covered with mango and strawberry with eel sauce and nuts on top)		
238	2 in 1 Roll	\$10.50	
	Cooked spicy tuna roll covered with spicy crab and avocado *masago, eel sauce on top		
			\$75

SAUCES

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250: I Green Roll

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APPETIZERS

301	Edamame (8 oz.)	\$5.00
302	Pork Gyoza (6 pieces)	\$6.50
303	Shrimp Shumai (8 pieces)	\$6.70
304	Shrimp Cocktail (6 pieces)	\$6.75
305	Shrimp Tempura (2+5 pieces)	\$7.50
306	Vegetable Tempura (7 pieces)	\$7.00
307	Agedashi Tofu (8 pieces)	\$6.75
308	Fried Shrimp (4 pieces)	\$6.50
309	Fried Oysters (6 pieces)	\$7.95
310	Soft Shell Crab	\$8.95
311	Miso-Soup(8 oz)	\$2.50
312	Green Salad with Ginger Dressing	\$2.95
313	Seaweed Salad (3 oz)	\$4.95
314	Squid Salad (3 Oz)	\$6.50
315	Baby Octopus Salad (3 oz)	\$7.50
316	Fried Calamari (5-6 pieces)	\$7.95
317	Steamed Rice	\$2.95
318	Regular Fried Rice	\$6.50
319	Chicken Fried Rice	\$8.75
320	Shrimp Fried Rice	\$8.95
321	Combo Fried Rice	\$10.00
322	Vegetable Gyoza (6 pieces)	\$6.50
323	Salmon Fried Rice	\$8.95
324	Vegetable Fried Rice (mixed veg.)	\$9.50

ENTREES

Served with house salad or miso-soup and steamed rice (add \$2.50 for fried rice)

701	Chicken Teriyaki	\$17.50
702	Shrimp Teriyaki	\$20.50
703	Chicken Katsu	\$18.50
704	Ton Katsu	\$18.50
705	Shrimp Tempura (4 pcs +8 pcs)	\$17.95
706	Vegetable Tempura (12 pcs)	\$14.95
707	Seafood Tempura (12 pcs)	\$18.95
708	Szechuan Spicy Chicken	\$18.00
709	Tofu Teriyaki	\$17.50
710	Beef Teriyaki	\$21.50

SAUCES

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YAKISOBA

711	Vegetable Yakisoba	\$12.95
712	Chicken Yakisoba	\$13.50
713	Shrimp Yakisoba	\$13.95

LUNCH

Served with house salad or miso-soup and steamed rice (add \$2.50 for fried rice)

7011	Chicken Teriyaki	\$15.50
7021	Shrimp Teriyaki	\$18.50
7031	Chicken Katsu	\$16.50
7041	Ton Katsu	\$16.50
7051	Shrimp Tempura (3pcs +6pcs)	\$15.95
7061	Vegetable Tempura (9 pcs)	\$12.95
7071	Seafood Tempura (8 pcs)	\$16.95
7081	Szechuan Spicy Chicken	\$16.00
7091	Tofu Teriyaki	\$15.50
7101	Beef Teriyaki	\$19.50

KIDS MENU

Served with mixed fruits and juice (apple/orange)

001	Chicken Roll (4 pcs/Order)	\$8.50
002	California Roll (4 pcs/Order)	\$8.50

DESSERTS

601	Mango Mochi (2 pieces)	\$4.50
602	Green Tea (2 scoops)	\$4.50
603	Fried Banana	\$5.95



602: Green Tea Ice Cream

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BEVERAGES

501	Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Pink Lemonade, Mountain Dew, Raspberry Tea, Soda	\$2.15
502	Iced Tea (Lipton)	\$2.15
503	Green Tea (TAKE Hot Tea)	\$2.15
504	Juice (no refill)	\$2.50

DOMESTIC BEERS (12 fl. oz.)

401	Bud Lite, Budweiser Miller Lite, Coors Lite	\$3.75
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IMPORTED BEERS (12 fl. oz.)

402	Heineken, Tsingtao	\$4.25
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JAPANESE BEERS

Sapporo, Kirin Ichiban, Asahi

403	Small (12 fl. oz.)	\$4.25
404	Large (22 fl. oz.)	\$7.25

HOT SAKE POTS

801	Small (150 ml)	\$4.00
802	Medium (300 ml)	\$7.00
803	Large (750ml)	\$15.00

COLD SAKE

804	Hakutsuru Jun Nigori S (300 ml) <i>Creamy and naturally sweet with light pink in color.</i>	\$18.95
806	Sho Chiku Bai Nig Crm (300 ml) <i>One of the oldest style sakes, which is coarsely filtered and milky white in color.</i>	\$13.95
807	Sho Chiku Bai Nig Swt (375 ml) <i>Milky white in color with full, pleasantly sweet and complex flavor and smooth texture.</i>	\$12.25
808	Sho Chiku Bai Organic (300 ml) <i>The first sake in the U.S. produced from organic rice with a hint of fruity aroma.</i>	\$16.95

JAPANESE WINES

902	Kinsen Plum Wine (750 ml Btl) <i>The unique and mellow aroma, extremely popular in Japan and has gained many friends in the world.</i>	\$6.00 \$22.00
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CALIFORNIA WINES

903	KJ Chardonnay <i>Crisp, green apple flavors and a smooth, creamy texture. White wine aged in small oak barrels.</i>	\$10.95 \$40.95
904	William Hill Chardonnay <i>This white wine has aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical notes.</i>	\$7.75 \$27.95
905	J Lohr Riesling <i>The Bay Mist White Riesling has complex aromas of apricot, pear, pippin apple, and white blossoms.</i>	\$7.75 \$27.95
906	Mezzacorona Pinot Grigio <i>Italian white wine with smooth, fresh and fruity. Perfect for any occasion.</i>	\$6.95 \$23.95
907	Louis Martini Cabernet <i>One of the rich, complex and beautifully structured wines with fresh, ripe flavors of black cherry, currant and spice.</i>	\$9.00 \$33.95
908	Castle Rock Pinot Noir <i>This elegant and medium-bodied red wine has delicate aromas of violet and rose petals, complex flavors</i>	\$7.95 \$29.95
909	Bogle Merlot <i>Subtle and silky, yet bright and intense, this deep red wine is multifaceted.</i>	\$7.75 \$27.95
910	Whitehaven Sauvignon Blanc <i>Full flavored with medium bodied with notes of peach, ripe tropical fruit and tart gooseberry.</i>	\$9.75 \$37.50
911	Bonterra Sauvignon Blanc <i>Superb brightness of core fruits-pear and apple with accents of ripe citrus peel and mineral.</i>	\$7.75 \$27.50

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APPETIZERS

326	Beef-Maki (2 Pieces)	\$9.25
	<i>Pan-fried beef rolled with crab and asparagus with teriyaki sauce</i>	
327	Chicken Yaki Tori	\$8.00
	<i>Chicken skewered with bell pepper, onions with teriyaki sauce</i>	

SUSHI ROLLS

255	Fire Cracker Roll	\$8.50
	<i>Cooked spicy *tuna, spicy crab and green onion with mango, avocado, eel sauce and spicy mayo on top and hot sauce on the side</i>	
253	Nigiri Roll	\$16.95
	<i>*Tai and *hamachi inside with *maguro and *sake toppings</i>	
254	ILT Roll (No Rice Roll)	\$13.95
	<i>Tofu, spicy crab, cucumber, avocado wrapped by soy paper with eel sauce and spicy mayo on top</i>	
1563	Chicken Tempura Roll	\$8.95
	<i>Cream cheese with eel sauce on top</i>	
251	Louisville Roll	\$15.95
	<i>Spicy *salmon & crunch inside fresh *tuna, *red snapper with jalapeño & special sauce on top</i>	
250	I Green Roll	\$14.95
	<i>Spicy *tuna, avocado inside, *salmon, wasabi sauce and green *tobico on top</i>	
	2 in 1 Roll	\$10.50
238	WITH COOKED SPICY *TUNA, spicy crab avocado inside *masago and eel sauce on top	
2381	WITH COOKED SPICY *SALMON, spicy crab avocado inside *masago and eel sauce on top	
2382	WITH COOKED SPICY *YELLOWTAIL, spicy crab avocado inside *masago and eel sauce on top	
244	Valentine Roll	\$15.95
	<i>Heart shaped roll with spicy crab, asparagus wrapped by fresh *tuna with spicy mayo & red *tobico on top</i>	
236	Fruit Roll	\$9.50
	<i>Avocado, fried banana inside mango and strawberry with eel sauce and nuts on top</i>	
242	Holiday Roll	\$16.95
	<i>Fried Shrimp and spicy crab inside with *tuna, *salmon, *white tuna, eel sauce and Sriracha on top</i>	

EVERY TUESDAY SAKE NIGHT

Small hot sake (150 ml.)	\$1.00
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\$.75

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