

# Oishii Sushi

## TEMPURA & TERIYAKI



210: Happy Roll

## SPECIALTY ROLLS

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|---|---------|
| 201 Aloha Roll  | \$11.95 |
| <i>Fried crab meat, asparagus, cream cheese wrapped in soy paper with kiwi and nuts on top</i>                            |         |
| 202 Big Daddy Cone Shape Hand Roll Eel,   | \$9.95  |
| <i>*salmon, crab, tempura chip, *roe, cucumber, avocado, Japanese mayo with eel sauce</i>                                 |         |
| 203 Crunch Munch Roll   | \$12.95 |
| <i>Inside spicy crab with shrimp, tempura chip, spicy mayo on top</i>   |         |
| 204 Boston Roll   | \$12.95 |
| <i>Fried shrimp, tempura chip covered by spicy crab meat and eel sauce</i>  |         |
| 205 Crunch Shrimp Roll  | \$10.95 |
| <i>Tempura chip, *roe, cucumber, Japanese mayo with shrimp, eel sauce on top</i>  |         |
| 207 Dragon Roll   | \$13.95 |
| <i>Inside eel and cucumber with avocado, *tobico and eel sauce on top</i>   |         |
| 208 Geiza Roll  | \$13.95 |
| <i>Inside eel and fried banana with avocado and eel sauce on top</i>  |         |
| 209 Hawaiian Roll   | \$12.95 |
| <i>Fried shrimp, asparagus, avocado, cream cheese rolled in soy paper with mango, nuts and eel sauce on top</i>           |         |
| 210 Happy Roll  | \$12.95 |
| <i>Fried shrimp, asparagus &amp; cream cheese rolled in soy paper with avocado, strawberry, nuts and eel sauce on top</i> |         |
| 211 Zen Roll  | \$14.95 |
| <i>Inside spicy crab, cucumber with *yellow tail, avocado, spicy mayo, *masago &amp; green onion on top</i>               |         |

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|--|---------|
| 213 Volcano Roll   | \$15.95 |
| <i>Inside asparagus, cream cheese, *fresh tuna with avocado and baked spicy crab on top</i>                        |         |
| 214 Spicy Mary Roll  | \$14.95 |
| <i>Inside spicy crab, avocado with *fresh tuna, spicy mayo sauce on top</i>  |         |
| 216 Thunder Over Louisville Roll   | \$14.95 |
| <i>Fried shrimp, avocado with *fresh tuna, tempura chip, *tobico, mayo and eel sauce on top</i>                    |         |
| 217 Lobster Roll   | \$15.95 |
| <i>Crab meat, avocado, cucumber, asparagus, fried lobster with tempura chip, cooked roe &amp; eel sauce on top</i> |         |
| 218 Spicy Girl Roll  | \$15.50 |
| <i>Spicy *tuna, tempura chip with *fresh tuna and avocado on top</i>   |         |
| 220 Wasabi Roll  | \$15.50 |
| <i>Spicy crab, cucumber with avocado, fresh *tuna and wasabi sauce on top</i>                                      |         |
| 222 Sunshine Roll  | \$12.95 |
| <i>Fried shrimp, crab, *masago, avocado, cucumber with *salmon, *tuna, *white fish and eel sauce on top</i>        |         |
| 223 Crazy Eel Roll   | \$15.50 |
| <i>Spicy *tuna, tempura chip with eel, avocado, eel sauce &amp; spicy sauce on top</i>                             |         |
| 225 Oishii Roll  | \$14.95 |
| <i>*Salmon, crab, eel, cream cheese covered with avocado, strawberry with eel sauce and nuts on top</i>            |         |

*Specialty Rolls continued on back*



223: Crazy Eel Roll

## SAUCES

\$ .75

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



# Oishii Sushi

## TEMPURA & TERIYAKI



226: Randy Roll

## SPECIALTY ROLLS (CONTINUED)

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|---|---------|
| 226 Randy Roll  | \$14.95 |
| <i>**White tuna, cucumber covered with fresh *tuna and 3 different sauces (spicy mayo, eel and wasabi sauces)</i>   |         |
| 228 Cardinal Roll   | \$14.50 |
| <i>Spicy crab meat, avocado covered with seared *salmon &amp; eel sauce on top)</i>   |         |
| 229 Derby Roll (No Rice Roll)   | \$15.95 |
| <i>Spicy crab, fried red snapper, tempura chip, cream cheese, cucumber, avocado, asparagus and tamago in soy paper with eel sauce &amp; spicy mayo on top</i> |         |
| 230 Palm Beach Roll   | \$13.95 |
| <i>Fried shrimp, cream cheese, fried crab, asparagus in soy paper with kiwi, mango, nuts and eel sauce on top</i>   |         |
| 231 Highland Roll   | \$12.95 |
| <i>Fried shrimp, asparagus, cream cheese with mango, avocado, nuts and eel sauce on top</i>   |         |
| 233 Sunset Roll   | \$14.95 |
| <i>California Roll covered with fresh *salmon and sliced lime on top</i>  |         |
| 234 U.K. Roll   | \$14.95 |
| <i>Fried shrimp, spicy crab covered with seared *salmon and eel sauce on top</i>  |         |
| 235 Koi Roll  | \$15.50 |
| <i>Fried shrimp, spicy crab, eel inside and avocado, shrimp, tempura chips with eel sauce and spicy mayo on top</i>   |         |
| 236 Fruits Roll   | \$9.95  |
| <i>Avocado, fried banana covered with mango and strawberry with eel sauce and nuts on top)</i>  |         |
| 238 2 in 1 Roll   | \$11.50 |
| <i>Cooked spicy tuna roll covered with spicy crab and avocado *masago, eel sauce on top</i>   |         |

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|---|---------|
| 240 Santa Roll  | \$14.95 |
| <i>Spicy*tuna &amp; crunch covered with spicy crab and *tobiko with eel sauce on top</i>  |         |
| 241 Hot & Spicy Roll  | \$15.95 |
| <i>Fried shrimp, cucumber, avocado with spicy*tuna, hot sauce, spicy crab on top with eel sauce</i>                               |         |
| 243 Ned Roll  | \$14.95 |
| <i>cucumber, spicy crab and raw salmon on top</i>   |         |
| 245 CB Roll   | \$15.95 |
| <i>Spicy*tuna covered with spicy crab and spicy*salmon and special sauce on top</i>   |         |
| 246 Windy City  | \$16.95 |
| <i>wrapped with soy paper, inside spicy crab, avocado, fried shrimp, crunchy tempura, on top baked spicy salmon and eel sauce</i> |         |
| 247 Ned Way   | \$16.50 |
| <i>wrap with soy paper, inside spicy crab, cucumber and salmon on top / no rice</i>   |         |
| 249 Spicy Roll  | \$13.95 |
| <i>Spicy *tuna, spicy crab and fried jalapeño covered by tempura chips with eel sauce, spicy mayo and hot sauce on top</i>        |         |
| 250 I Green Roll  | \$15.50 |
| <i>Spicy *tuna, avocado inside, *salmon, wasabi sauce and green tobico on top</i>   |         |



250: I Green Roll

## SAUCES

\$ .75

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# Oishii Sushi

## TEMPURA & TERIYAKI

### APPETIZERS

301	Edamame (8 oz.)	\$5.00
302	Pork Gyoza (6 pieces)	\$7.00
303	Shrimp Shumai (8 pieces)	\$7.00
304	Shrimp Cocktail (6 pieces)	\$7.00
305	Shrimp Tempura (2+5 pieces)	\$8.50
306	Vegetable Tempura (7 pieces)	\$8.00
307	Agedashi Tofu (8 pieces)	\$7.50
308	Fried Shrimp (4 pieces)	\$7.50
309	Fried Oysters (6 pieces)	\$8.50
310	Soft Shell Crab	\$9.95
311	Miso-Soup(8 oz)	\$2.95
312	Green Salad with Ginger Dressing	\$3.00
313	Seaweed Salad (3 oz)	\$4.95
314	Squid Salad (3 Oz)	\$6.75
315	Baby Octopus Salad (3 oz)	\$7.50
316	Fried Calamari (5-6 pieces)	\$8.95
317	Steamed Rice	\$3.95
318	Regular Fried Rice	\$6.95
319	Chicken Fried Rice	\$9.95
320	Shrimp Fried Rice	\$10.95
321	Combo Fried Rice	\$12.95
322	Vegetable Gyoza (6 pieces)	\$7.00
323	Salmon Fried Rice	\$10.95
324	Vegetable Fried Rice (mixed veg.)	\$9.95

### ENTREES

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

701	Chicken Teriyaki	\$20.95
702	Shrimp Teriyaki	\$22.95
703	Chicken Katsu	\$21.95
704	Ton Katsu	\$21.95
705	Shrimp Tempura (4 pcs +8 pcs)	\$18.95
706	Vegetable Tempura (12 pcs)	\$16.95
707	Seafood Tempura (12 pcs)	\$22.95
708	Szechuan Spicy Chicken	\$20.95
709	Tofu Teriyaki	\$18.95
710	Beef Teriyaki	\$23.95

### SAUCES

\$ .75

### YAKISOBA

711	Vegetable Yakisoba	\$13.95
712	Chicken Yakisoba	\$15.95
713	Shrimp Yakisoba	\$17.95

### LUNCH

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

7011	Chicken Teriyaki	\$18.50
7021	Shrimp Teriyaki	\$20.50
7031	Chicken Katsu	\$18.50
7041	Ton Katsu	\$18.50
7051	Shrimp Tempura (3pcs +6pcs)	\$16.95
7061	Vegetable Tempura (9 pcs)	\$14.95
7071	Seafood Tempura (8 pcs)	\$20.95
7081	Szechuan Spicy Chicken	\$18.95
7091	Tofu Teriyaki	\$16.75
7101	Beef Teriyaki	\$21.95

### KIDS MENU

*Served with mixed fruits and juice (apple/orange)*

001	Chicken Roll (4 pcs/Order)	\$9.95
002	California Roll (4 pcs/Order)	\$9.95

### DESSERTS

601	Mango Mochi (2 pieces)	\$4.95
602	Green Tea (2 scoops)	\$4.95
603	Fried Banana	\$6.95



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## TEMPURA & TERIYAKI

### BEVERAGES

501	Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Pink Lemonade, Mountain Dew, Raspberry Tea, Soda	\$2.75
502	Iced Tea (Lipton)	\$2.75
503	Green Tea (TAKE Hot Tea)	\$2.75
504	Juice (no refill)	\$2.95

#### DOMESTIC BEERS (12 fl. oz.)

401	Bud Lite, Budweiser Miller Lite, Coors Lite	\$4.00
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#### IMPORTED BEERS (12 fl. oz.)

402	Heineken, Tsingtao	\$4.50
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#### JAPANESE BEERS

Sapporo, Kirin Ichiban, Asahi

403	Small (12 fl. oz.)	\$4.95
404	Large (22 fl. oz.)	\$7.95

#### HOT SAKE POTS

801	Small (150 ml)	\$4.25
802	Medium (300 ml)	\$7.25
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>	\$12.50
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

		Glass	Bottle
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>	\$6.50	\$22.00

#### CALIFORNIA WINES

903	KJ Chardonnay <i>Crisp, green apple flavors and a smooth, creamy texture. White wine aged in small oak barrels.</i>	\$11.25	\$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>	\$8.50	\$32.00
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	Benvolio Pinot Grigio <i>Italian white wine with smooth, fresh and fruity. Perfect for any occasion.</i>	\$7.00	\$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>	\$9.75	\$36.00
908	Castle Rock Pinot Noir <i>This elegant and medium-bodied red wine has delicate aromas of violet and rose petals, complex flavors</i>	\$8.00	\$30.00
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>	\$10.00	\$38.00
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

### SAUCES

\$ .75

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## TEMPURA & TERIYAKI

### APPETIZERS

327	Chicken Yaki Tori	\$10.00
	<i>Chicken skewered with bell pepper, onions with teriyaki sauce</i>	

### SUSHI ROLLS

255	Fire Cracker Roll	\$9.95
	<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	\$17.50
	<i>*Tai and *hamachi inside with *maguro and *sake toppings</i>	

254	ILT Roll (No Rice Roll)	\$14.95
	<i>Tofu, spicy crab, cucumber, avocado wrapped by soy paper with eel sauce and spicy mayo on top</i>	

1563	Chicken Tempura Roll	\$9.95
	<i>Cream cheese with eel sauce on top</i>	

251	Louisville Roll	\$16.95
	<i>Spicy *salmon &amp; crunch inside fresh *tuna, *red snapper with jalapeño &amp; special sauce on top</i>	

250	I Green Roll	\$15.50
	<i>Spicy *tuna, avocado inside, *salmon, wasabi sauce and green *tobico on top</i>	

	2 in 1 Roll	\$11.50
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238	<i>WITH COOKED SPICY *TUNA, spicy crab avocado inside *masago and eel sauce on top</i>	
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2381	<i>WITH COOKED SPICY *SALMON, spicy crab avocado inside *masago and eel sauce on top</i>	
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2382	<i>WITH COOKED SPICY *YELLOWTAIL, spicy crab avocado inside *masago and eel sauce on top</i>	
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244	Valentine Roll	\$16.95
	<i>Heart shaped roll with spicy crab, asparagus wrapped by fresh *tuna with spicy mayo &amp; red *tobico on top</i>	

242	Holiday Roll	\$17.50
	<i>Fried Shrimp and spicy crab inside with *tuna, *salmon, *white tuna, eel sauce and Sriracha on top</i>	

### SAUCES

\$ .75

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