



Osaka

Japanese Cuisine

Japanese Cuisine

Teppanyaki Grill Section Menu

- * Non allergic custom cooking will be upcharged 3.00 more
- * All special request for allergic custom cooking will be cooked in the kitchen & expect longer wait & will be upcharged
- * Early Bird Dinner for Dine-in only.
- * No substitution for Lunch Special or Early Bird Dinner.
- * Prices are subjects to change without notice.
- * Please let us know in advance if you are allergic to any particular food.
- * **A Consumer Advisory that includes Disclosure and Reminder is required to inform all customers of the increased risk of food born illness associated with consuming raw or undercooked animal foods.**
- * Gratuity will be added to your bill as :
 - 15% for parties less than 6
 - 18% for parties of 6 or more.
- * Children's menu is for kids of 11 years old and under.
- * ID is required for all customers order alcohol
- * No Carry out order for Sushi Conveyor Lunch Special and Sushi Early Bird Dinner
- * Corkage fee \$8.00.
- * Additional charge may apply for substitution or add on of any ingredients.
- * All payments by scanned, Apple Pay Credit Cards will be gratted 15% - 18%

Entrees From Teppanyaki Grill

(All entrees served with house salad, soup, hibachi vegetables, chicken fried rice, and 2pcs of shrimp appetizer)
(Please indicate to your chef in advance whether you want teriyaki sauce or not)

COMBO 1		COMBO 2	
Vegetable	16.	Chicken & Shrimp	29.
Chicken	23.	** Steak & Chicken	33.
Spicy chicken	24.	Shrimp & Calamari	29.
** Steak	28.	Scallop & Calamari	34.
Calamari	26.	** Steak & Shrimp	34.
Shrimp	26.	Shrimp & Scallop	34.
Salmon	26.	** Steak & Scallop	38.
Scallop	33.	Lobster & Chicken	37.
** Fillet Mignon	32.	** Shrimp & Fillet Mignon	39.
Sea Bass	35.	Lobster & Shrimp	38.
Lobster	40.	Lobster & Scallop	43.
		** Lobster & Steak	41.

COMBO 3	
** Chicken, shrimp and steak	40.
Shrimp, scallop, and calamari	43.
Lobster, shrimp, and calamari	47.
** Lobster, steak and shrimp	50.
** Lobster, fillet mignon and shrimp	53.

SIDE ORDERS			
Bow of Fried Rice	8.	Shrimp	8.
Mushrooms	7.	Scallop	11.
Vegetable	7.	Lobster	18.
Calamari	8.	Hibachi Chicken Fried Rice	17.
Yakisoba side order	7.		

Sharing Plate \$5.00

(Sharing is only up to 1 additional person per entree)

Yaki Soba \$20

Japanese stir fried noodles with, cabbage, carrots, mushrooms, sweet bell pepper asparagus with your choice of chicken, or beef, or shrimp

- * All special request for allergic custom cooking will be cooked in the kitchen & expect longer wait & will be upcharged
- * Rice Substitute for lo mein is 3.00 more
- * Substitution of Hibachi vegie for lo mein 4.
- * Vegetable Hibachi is served with vegie fried rice and no shrimp appetizer.
- * All non allergic custom cookings are subjects to up charge additional \$3. per request

Green Tea Ice Cream	6.
Mango Ice Cream	6.
Red Bean Ice Cream	6.
Vanilla Ice Cream	5.
Cheesecake Tempura	7.
Mango Ice Cream with Cheese Cake Tempura	9.
Pineapple Ripieno	9.
<i>Pineapple sorbetto served in the natural fruit shell</i>	
Exotic Bomba	9.
<i>Mango passion fruit & raspberry sorbetto all covered in white chocolate</i>	
Creme Brulee & Berries	9.
<i>A layer of raspberry sauce topped with a creamy custard and decolated with mixed berries coated in caramel</i>	
Uji Matcha Montblanc Cake	9.
Chocolate Ganache Cheesecake & Ice cream	9.

Drink Menu

BEER

Kirin Zero Ichi Non Alcohol	5.
Sapporo	6.
Kirin Ichiban	6.
Corona	5.
Heineken	5.
Michelob Ultra	4.
DOMESTIC	4.



SOFT DRINK

REFILL

Coke, Dr. Pepper, Sprite and Diet Coke	3.
Minute Maid Lemonade, Fanta Orange	3.
House Ice Tea, Sweet Ice Tea and Hot Green Tea	2.5

NO REFILL

* Shirley Temple	3.5
* Peach Lemonade	3.5
* Strawberry Lemonade	3.5
* Mango Lemonade	3.5
* Passion Fruit Lemonade	3.5

White Wines
Glass/Bottle

Ménage à Trois Moscato, California	8	30
Relax Riesling, Germany	8	30
Clean Slate Riesling, Germany	9	34
Seaglass Pinot Grigio, California	8	30
Pasqua Pinot Grigio, Italy	9	34
Joel Gott Sauvignon Blanc, California	9	34
Villa Maria Sauvignon Blanc, New Zealand	10	38
Mimi Chardonnay by Ste, Michelle, Washington	9	34
Raeburn Chardonnay, Sonoma	11	42

Sparkling/ Rosé/ Plum Wines

Pasqua Rosé Prosecco DOCG, Italy (187 mL)	9	
Stella Rosa Moscato d'Asti, Italy (187 mL)	9	
Sutter Home White Zinfandel, California	7	26
Kikkoman Plum Wine, California	8	30

Red Wines

Simple Life Pinot Noir, California	9	34
Firesteed Pinot Noir, Oregon	11	42
Klinker Brick Zinfandel, Lodi	12	46
Ménage à Trois Red Blend, California	8	30
Greystone Cabernet, California	10	38
Treana Cabernet, Paso Robles	12	46
Unshackled Cabernet by Prisoner Wine Co.		56


Osaka Ginger Mule \$9

Tito's Handmade Vodka, Barritt's Ginger Beer, splash of Domaine de Canton Ginger Liqueur & a squeeze of lime

Happy Buddha \$11

Crown Royal, Malibu Coconut Rum, Southern Comfort & banana liqueur, with pineapple, orange & cranberry juices

Tennessee Summer Cooler \$9

George Dickel 8-Year Bourbon, pineapple juice & Barritt's Ginger Beer with a squeeze of lemon

Osaka Old Fashioned \$10

Handcrafted with Bulleit Bourbon, bitters & simple syrup, with a muddled orange & cherry

Memphis Mule \$9

Riverset Rye (made in Memphis) & Barritt's Ginger Beer with a squeeze of lime

Forbidden Fruit \$11

Crown Royal Regal Apple Whisky, sweet/sour mix, grenadine & a splash of Sprite

Japanese Sunset \$11

Cruzan Mango Rum, Malibu Coconut Rum, pineapple & orange juices, with a float of grenadine

Find Your Zen \$10

Malibu Coconut Rum & peach schnapps, with pineapple & cranberry juices

Lemon Drizzle Fizz \$10

Sipsmith Lemon Drizzle Gin, soda water & simple syrup, with a splash of sweet/sour mix

Japanese G & T \$9

Roku Gin (made in Japan) with tonic, garnished with lemon

Cherry Blossom Cocktail \$9

360 Cherry Vodka, sweet/sour mix, splash of Sprite & grenadine

Umami Margarita \$10

Your choice of 21 Seeds Grapefruit Hibiscus, 21 Seeds Valencia Orange or 21 Seeds Jalapeno Cucumber, fresh lime, margarita mix & agave nectar

Two Blue Whales \$10

Captain Morgan Original Spiced Rum, Malibu Coconut Rum, blue curaçao & pineapple juice

Kuku Island Sunrise \$11

Hornitos Plata Tequila, orange juice & grenadine

Bahama Mama \$11

Captain Morgan Original Spiced & Malibu Coconut Rums with orange & cranberry juices

Sunrise Over Osaka \$10

Teremana Blanco Tequila combined with orange juice, pineapple juice & grenadine

Chocolate Martini \$11

360 Madagascar Vanilla Vodka, 360 Double Chocolate Vodka & Godiva Chocolate Liqueur


Japanese G & T
Osaka Old Fashioned
Ginger Mule



MIO Sparkling Sake
Sweet aromas with refreshing fruit flavors. Soft & smooth finish.
\$18 (300 mL)



HANA Awaka "Sparkling Flower" Sparkling Sake
This refreshing sake brings your tastebuds alive with a cheerful balance of bright fruit flavors, bursting sweetness & tangy bubbles.
\$17 (250 mL)



HANA Flavored Sakes
Available in Fuji Apple, Lychee, White Peach, Pineapple or Orange.
\$17 (375 mL)



HANA Awaka Yuzu Sparkling Sake
Refreshingly delicious & mildly sweet, with wonderfully balanced Yuzu citrus flavor surrounded by tight, tiny bubbles.
\$17 (250 mL)



OZEKI Karatamba "Dry Wave" Honjozo
This crisp, dry, medium-bodied sake has a light vanilla flavor & slight nuttiness.
\$18 (300 mL)



OZEKI Yamadanishiki "The Imperial" Tokubetsu Junmai Yamadanishiki is the best rice sake in Japan. This lush, charming sake boasts light fruit & floral flavors with a hint of rice & a dry finish.
\$18 (300 mL)



REI Daiginjo Draft Junmai
Hint of white flowers & fresh melon with a sake experience that is smooth & lightly creamy at the finish.
\$22 (300 mL)



OZEKI Platinum Junmai Daiginjo
Expansive floral aromas with a rich texture & clean finish.
\$18 (300 mL)



MANOTSURU "Pure Bloom" Sweet Junmai Ginjo
Soft, light & fresh, with an elegant palate of cherry blossom, lychee & white chocolate notes followed by a pleasant sweetness.
\$22 (250 mL)



MANOTSURU "Rumiko" Daiginjo
This ultra-premium sake has aromas of white flowers, butterscotch, tropical fruits & a long, velvety finish.
\$22 (250 mL)



KIKUSUI "Perfect Snow" Nigori
The king of Nigori sake from Japan's top Nigori brewer, Kikusui. Crisp & dynamic flavor with a sweet, full-bodied palate.
\$22 (300 mL)



MANOTSURU "Countless Visions" Junmai Ginjo Nigori
This unfiltered Nigori has a distinctive sweet taste. Refreshing tropical flavors of star fruit & guava with notes of anise & melon, with a creamy, spicy finish.
\$22 (300 mL)



SHO CHIKU BAI Crème de Sake Nigori
Aromas of melon, marshmallow & cream, with a smooth texture. Finishes with hints of salt & spice.
\$13 (300 mL)



SHO CHIKU BAI "Silky Mild" Nigori
Nigori Silky Mild emits the fruity aromas & flavors of tropical fruits & creamy custard.
\$17 (375 mL)



OZEKI Ikezo Sparkling Jelly Sake Can
Sparkling Jelly Sake in a can is Asia's latest trend. This unique beverage gives you a chance to enjoy something new & uniquely Japanese. Available in Peach, Mix Berry & Yuzu flavors.
\$10 (180 mL)



SHO CHIKU BAI Organic Nama
Rich & savory, with comforting aromas & flavors of corn flakes, banana bread, macadamia nuts & mild spices.
\$17 (300 mL)

IMPORTED PREMIUM SAKE

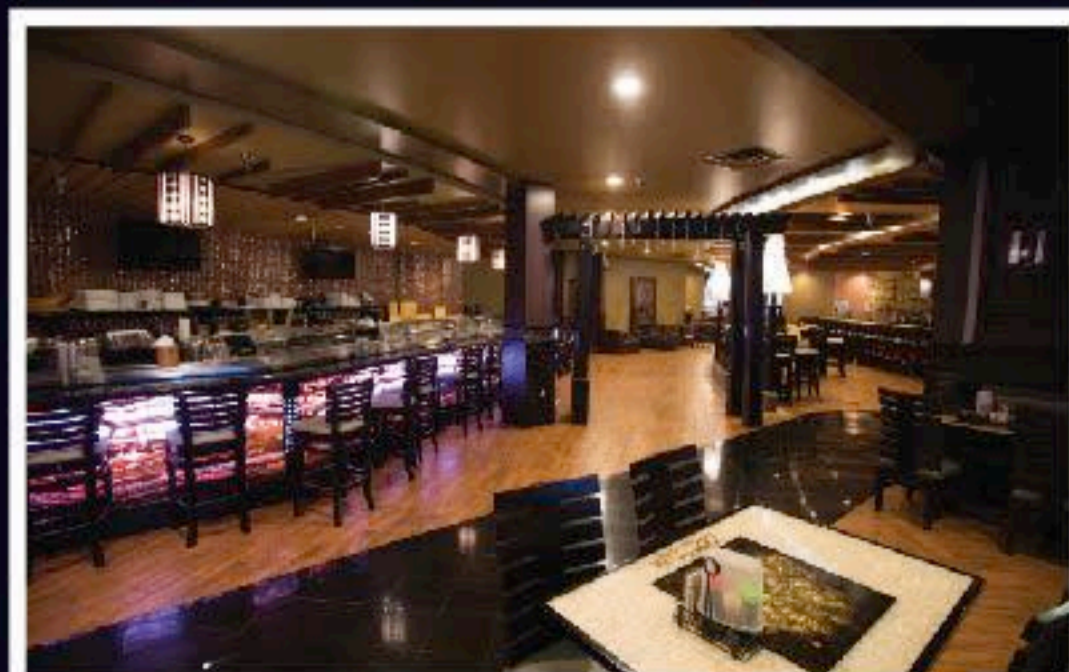
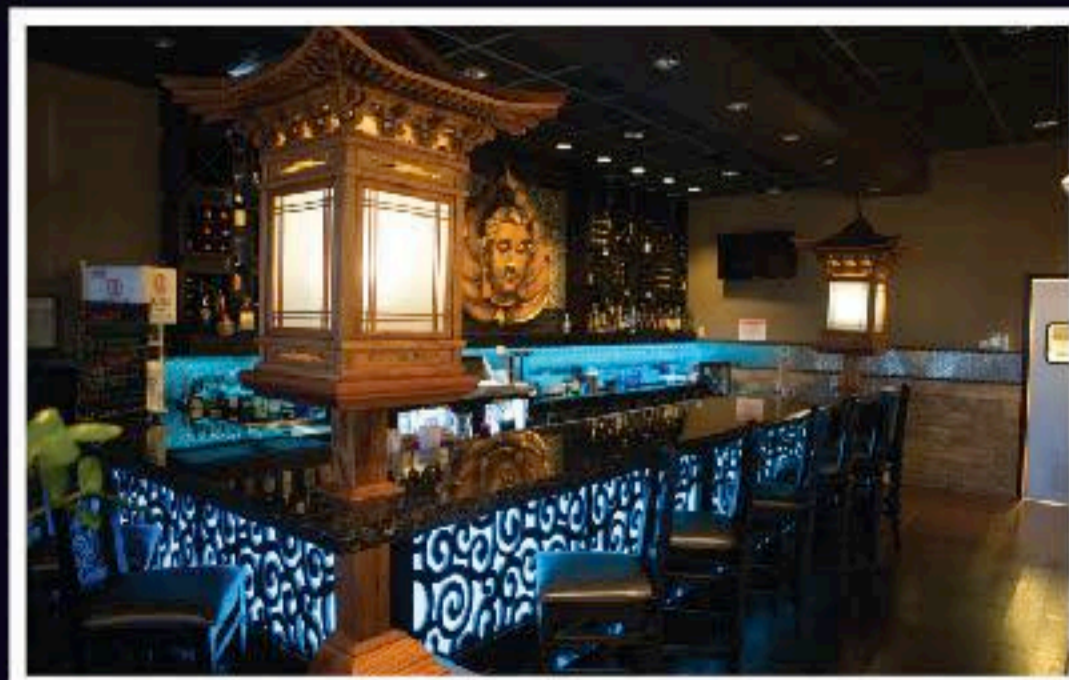
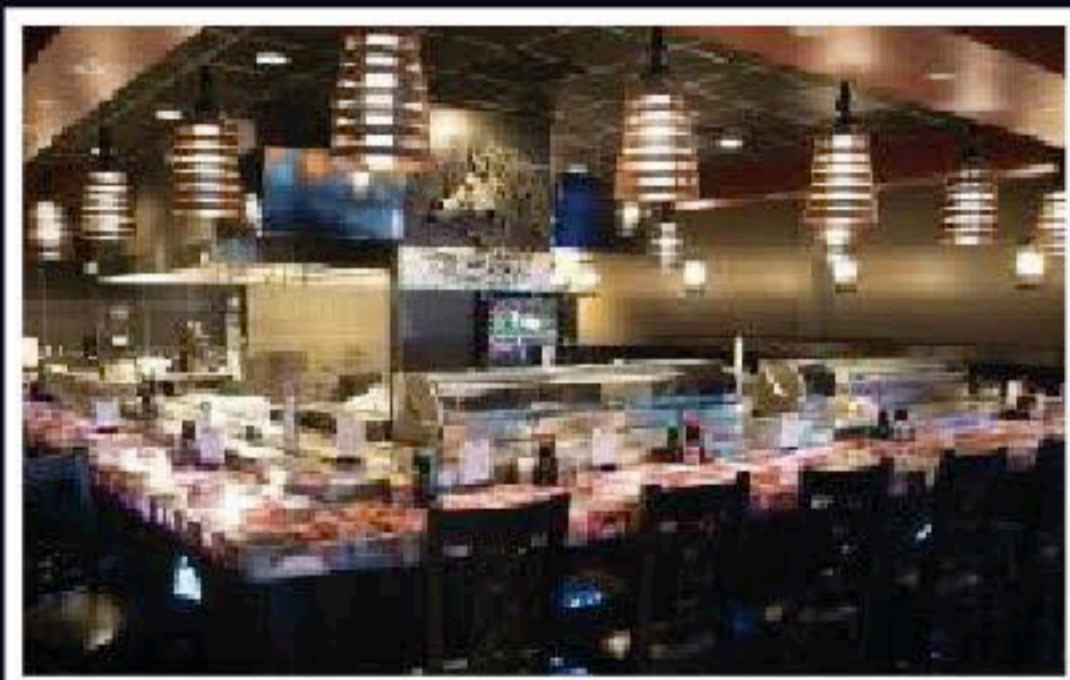
	Bottle
<i>Mio Sparkling</i>	\$18
<i>Hana Awaka "Sparkling Flower"</i>	\$17
<i>Hana Awaka Yuzu Sparkling</i>	\$17
<i>Hana Flavored Sake</i>	\$17
<i>Available in Fuji Apple, Lychee, White Peach, Pineapple, Orange</i>	
<i>Ozeki Karatamba "Dry Wave"</i>	\$18
<i>Ozeki "The Imperial" Yamadanishiki</i>	\$18
<i>Rei Daiginjo Draft Junmai</i>	\$22
<i>Ozeki Platinum Junmai</i>	\$18
<i>Manotsuru "Pure Bloom"</i>	\$22
<i>Manotsuru "Rumiko"</i>	\$22
<i>Kikusui "Perfect Snow" Nigori</i>	\$22
<i>Manotsuru "Countless Visions" Nigori</i>	\$22
<i>Sho Chiku Bai "Silky Mild" Nigori</i>	\$17
<i>Sho Chiku Bai Crème de Sake</i>	\$13
<i>Sho Chiku Bai Organic Nama</i>	\$17
<i>Ozeki Ikezo Sparkling Jelly Sake</i>	\$10
<i>Available in Peach, Mix Berry or Yuzu flavors</i>	

PREMIUM HOT SAKE

	5.5 oz.	10 oz.
<i>Ozeki Classic</i>	\$11	\$18
<i>Purple Haze or Tokyo Rose</i>	\$12	\$19



Tori Kara-Age	- Deep-fried chicken nuggets served with honey mustard sause	7.
Edamame	- Boiled and lightly salted soybeans	5.
Gyoza	- Panseared pork dumplings	7.
Wasabi Shumai	- Steamed pork wasabi dumplings served with mustard sause	7.
Shrimp Twist	- Shrimp and Asparagus wrapped with bacon deep fried	7.
Ika Caliente	- Spicy seasoned calamari tossed with house special sause	9.
Ika Sugata	- Japanese grilled squid with teriyaki sause	9.
Agedashi Tofu	- Deep fried tofu with tempura sause	6.
Soft shell Crab	- Served with our special ponzu sause	9.
Shrimp Tempura	- Deep fried shrimp and vegetable tossed with Osaka sause & sweet sause	12.
Kani Rangun	- Crispy fried wonton filled with cream cheese and crab meat	10.
Spring Rolls	- Chicken egg roll with sweet and sour sause	6.
Baked Mussels	- Baked with a special mixed of crab meat on the top and house sause.	12.
** Tuna Tataki	- Seared raw tuna served chilled with ponzu sause	13.
Grilled Hamachi	- Grilled yellowtail cheek with house special sause	12.
** Jalapenos Bomb	- Deep fried jalapenos stuffed with assorted fishes and cream cheese served with Osaka special sause	9.
Yakisoba Side Order		7.
Crab Stick Tempura (5 pcs)		10.
Cream Croquette		6.
Spicy Crawfish Fried Rice		17.



Clear Soup	- Mushrooms and onions in chicken base soup	2.5
Miso Soup	- Soy bean base soup with seaweed and tofu	2.5
Tonriju Soup	- Soy bean base soup with potatoes, carrots, bacon, and assorted seafood	9.
House Salad	- Salad served with ginger dressing	3.
Jelly Fish Salad	- Jelly fish, cucumber and seaweed served with ponzu sause	8.
Octopus Salad	- Baby octopus, cucumber and seaweed served with ponzu sause	8.
Seaweed Salad	- Mixed green seaweed and cucumber served with ponzu sause	7.
** Squid Salad	- Mixed calamari, cucumber and seaweed served with ponzu sause	8.
** Combination Salad	- Seaweed salad, jelly fish salad and squid salad	11.
** Ceviche Salad	- Tuna, salamon, albacore tuna, white tuna, organic spring mix, radish with mints, walnuts and home-made lime dressing	15.
** Tropical	- Seared salmon, crab tempura, marinated shrimp,	15.
Kudamono Salad	mango, seasoned berry, spring mix salad with yummy Osaka dressing	



**** NIGIRI SUSHI (2 pieces)**
(recommended by Osaka Sushi Team)

Albacore Tuna	8.	Blue Fin Tuna	9.
Crabstick(Kanikama)	6.	Egg Omelet(Tamago)	5.
Fluke (Hirame)	7.	Flying Fish Roe	9.
Fresh Scallop (Hotate)	7.	Fresh Water Eel	7.
Fresh Salmon	6.	Hokki Clam	7.
Mackerel (Saba)	8.	Octopus (Tako)	6.
Red Snapper (Tai)	6.	Salmon Roe (Ikura)	9.
Scallop w/Mayo	7.	Sea Urchin(Uni)	11.
Shrimp (Ebi)	5.	Smelt Roe (Masago)	7.
Smoke Salmon	7.	Spicy Flying Fish Roe	9.
Squid (IKA)	6.	Sweet Shrimp (Amaebi)	9.
Tuna (Marugo)	8.	Yellow Tail (Hamachi)	8.
White Tuna	8.		

**** COMBINATION SUSHI PLATES**

Sushi Starter (5 pieces of variety Nigiri and California roll)	19.
Sushi Combo A (8 pieces of variety Nigiri)	20.
Sushi Combo B (10 pcs of variety Nigiri and Tuna roll)	25.
Sashimi Combo A (12 pieces of variety fish)	26.
Sashimi Combo B (15 pieces of variety fish)	32.
Chirashi (variety pieces of sashimi on sushi rice)	27.
Small Boat Combo (11 pcs of Nigiri , Osaka roll)	29.
Large Boat Combo (12 pcs sashimi, 8 pcs Nigiri)	42.

**** TRADITIONAL SASHIMI (7 pieces)**

Fresh Salmon Sashimi	14.
Octopus Sashimi	14.
Japanese Red Snapper Sashimi	21.
Smoke Salmon Sashimi	15.
Tuna Sashimi	22.
White Tuna Sashimi	21.
Yellow Tail Sashimi	21.
Blue Fin Sashimi	26.
Toro sashimi	34.
Fluke sashimi	19.
Live Scallop	22.
Sashimi by piece <i>(Choice of yellow fin tuna, salmon, smoke salmon yellow tail, fluke, red napper, octopus)</i>	3./pc
<i>(from line 1 - 7 only)</i>	

New Special Rolls
(recommended by Osaka Sushi Team)

0 Kel - shrimp tempura topped with crab stick, Chili sauce, osaka sauce and eel sauce	\$10.
Jamaica Drift - Avocado and spicy crawfish topped with red snapper tempura, masago and green onion with osaka sauce and eel sauce	\$12.
** Avatar - Chopped squid with mayo, massago and avocado, topped with chutoro tobiko and green onion with sunomono sauce	\$14.
Bahama Drift - Crawfish, shrimp tempura topped with tuna, osaka sauce eel sauce masago and furikake seasoning	\$12.
Big Daddy Roll - Shrimp tempura, mango, avocado deep fried and topped with baked salmon, eel tempura, osaka sauce, sweet sauce, eel sauce and crunchies	\$14.
** Blazzin - Chopped asian peppers with tuna, mayo, massago, cayenne pepper and avocado, topped with white tuna, garlic powder and hot sriracha sauce then toasted	\$12.
Collierville - Steamed asparagus and shrimp tempura, topped with avocado, eel shrimp and eel sauce	\$11.
** Cowboy - Sauteed beef and bell pepper deep fried and topped with tomato and cheese	\$11.
Crab Lover's - Soft shell crab, baked spicy crab, avocado and cream cheeses. Deep fried with eel, green onion and sriracha on top	\$13.
Desoto - Steamed asparagus and shrimp tempura, topped with red snapper tempura osaka sauce and eel sauce	\$12.
E.T - Deep fried crawfish, eel, cucumber amd cream cheese wrapped in rice paper with osaka sauce and eel sauce	\$11.
Hacks Cross - Red snapper tempura and masago, topped with avocado, spicy crab crunchy and eel sauce	\$12.
** Hencho en Mexico - Salmon, salmon skin and lettuce deep fried and topped with avocado spicy sauce, cel sauce and crunchies	\$11.
Hurricane - Crawfish, crabstick and cream cheese deep fried with osaka sauce and eel sauce	\$11.
** Ichiban - Lettuce, spicy crawfish, tuna, shrimp and avocado wrapped in soy wrap	\$12.

EARLY BIRD DINNER SPECIAL MENU

Monday-Thursday Nights

Early Bird Special (4:30 pm - 6:00 pm) - For Dine In Only

Prices Are Subjects To Change Without Notice

* No Substitution for Sushi Early Bird Dinner Special or Bento Box Special

** SUSHI BAR

(served with soup)

EARLY BIRD SPECIALS # 1 22.

(6 pcs of Nigiri selected fresh daily by chef & pick 1 of the following rolls)

EARLY BIRD SPECIALS # 2 24.

(3 pcs of Nigiri selected fresh daily by chef & pick 2 of the following rolls)

EARLY BIRD SPECIALS # 3 17.

(pick 2 of the following rolls)

EARLY BIRD SPECIALS # 4 27.

(pick 3 of the following rolls)

ALASKA	ANCHORAGE	ARIZONA
AVOCADO	CALIFORNIA	CATAPILLAR
CRUNCHY CRAB	CRUNCHY SHRIMP	DYNAMITE
DYNO-DYNAMITE	FRESHWATER EEL	FLORIDA
FRIED TOFU	HAWAIIAN	KAMIKAZE
LOUISIANA	NEW DYNAMITE	ORANGE DRAGON
ORLANDO	PHILADELPHIA	PHOENIX
SALMON SKIN	SAN FRANCISCO	SHRIMP TEMPURA
SNOW CRAB	SPICY CRAWFISH	SEA FOOD TEMPURA
SPICY SALMON	SPICY EEL TEMPURA	SPICY CRUNCHY
SPICY YELLOWTAIL	SUNRISE	SPICY TUNA
TOKYO	TORNADO	TEMPURA
PARADISE	VEGETABLE	TUNA
		YELLOWTAIL



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BENTO BOX

(Include Miso Soup or Salad, Steamed Rice, 4pcs of Crab 26.
Tempura Roll, 3 pcs of Shrimp Tempura or 2 Spring Rolls)

With Choices of **CHICKEN TERIYAKI and HIB. VEGETABLES**
BEEF TERIYAKI and HIB. VEGETABLES

HIBACHI TABLES

(All served with Vegetables, Fried Rice & House Salad or Soup)

Chicken & Shrimp 26.

Chicken & Steak 28.

Steak & Shrimp 29.

(* Add a spring roll 2.5)



OSAKA SUSHI ROLL DESCRIPTIONS

1. **ALASKAN ROLL** (8PCS)
(Smoked Salmon, Cucumber, And Smelt Roe On Top)
2. **ANCHORAGE ROLL** (8PCS) (SPICY - MILD)
(Crab, Shrimp, Cucumber, Smelt Roe, And Osaka Sauce)
- ** 3. **ARIZONA ROLL** (6PCS)
(Assortment Of Seafood, Crab, Avocado Wrapped With Fish Cake Sheet, Deep Fried And Sweet Sauce)
4. **AVOCADO ROLL** (6PCS)
(Avocado Wrapped Inside Seaweed And Rice)
- ** 5. **BAMBOO ROLL** (8PCS)
(Crab Tempura, Cream Cheese, Top With Salmon, And Yellow Tail)
- ** 6. **BANZAI ROLL** (8PCS)
(Cucumber, Spicy Scallop, Crab, Top With Albacore Tuna, And Avocado)
7. **CALIFORNIA ROLL** (8PCS)
(Crab, Avocado, Cucumber And Smelt Roe On Top)
8. **CATERPILLAR ROLL** (8PCS)
(Inside-Eel, Crab, Cucumber / Outside-Avocado, Shave Bonito And Sweet Sauce On Top)
- ** 9. **CORDOVA ROLL** (8PCS)
(Fried Shrimp, Avocado, Top Crunchy, Tuna, Salmon With Osaka Sauce And Sweet Sauce)
10. **CRUNCHY SHRIMP ROLL** (8PCS)
(Crunchy, Shrimp, Cucumber, Smelt Roe, And Mayo)
11. **CRUNCHY CRAB** (8PCS)
(Crunchy, crab, cucumber, smelt roe and mayo)
12. **CUCUMBER ROLL** (8PCS)
(Cucumber)
13. **DRAGON ROLL** (8PCS)
(Inside-Fried Shrimp, Mayo, Cucumber / Outside-Eel, Avocado)
- ** 14. **DYNAMITE ROLL** (6PCS) (SPICY - MILD)
(Salmon, Tuna Yellow Tail, Cucumber, Avocado, Smelt Roe)
15. **DYNO-DYNAMITE ROLL** (6PCS) (SPICY - MILD)
(Eel, Crab, Cream Cheese, Smelt Roe, Deep Fried With Osaka Spicy Sauce)
16. **FLORIDA ROLL** (8PCS) (SPICY-MILD)
(Red Snapper, Tempura, Mayo, Smelt Roe, Cucumber, Top With Avocado, And Osaka Spicy Sauce)
17. **FRESH WATER EEL ROLL** (8PCS)
(Eel, Avocado, Cucumber, Smelt Roe And Sweet Sauce)
18. **FRIED TOFU ROLL** (8PCS)
(Fried Tofu, Avocado, Cucumber And Osaka Sauce)
- ** 19. **FUTOMAKI ROLL** (6PCS)
(Tuna, Crab, Tamago, Yellow Raddish Kanpyo, Avocado, Cucumber, And Smelt Roe)
20. **GIANT ROCK 'N' ROLL** (6PCS)
(Smelt Roe, Fried Shrimp, Crab, Eel, Avocado, Cucumber And Sweet Sauce)

OSAKA SUSHI ROLL DESCRIPTIONS

- ** 21. **HAWAIIAN ROLL** (8PCS)
(Spicy Crunchy Tuna, Smelt Roe, Top With Avocado And Mango)
- ** 22. **HOT RED DRAGON ROLL** (8PCS) (SPICY - MILD)
(Mayo, Smelt Roe, Crunchy, Smoked Salmon, Cucumber, Top With Tuna And Osaka Spicy Sauce)
23. **HOUSE SALAD ROLL** (6PCS)
(Crab, Avocado, Smelt Roe Wrapped In Cucumber)
- ** 24. **KAMIKAZE ROLL** (8PCS)
(Eel, Crab, Cucumber, Top With Salmon, Avocado With Sweet Sauce)
25. **LOBSTER ROLL** (6PCS) (SPICY - MILD)
(Lobster, Shrimp, Crawfish, Smelt Roe With Osaka Spicy Sauce)
26. **LOUISJANNA ROLL** (6PCS)
(Spicy Crunchy Crawfish Crab, Eel, Smelt Roe, Avocado And Sweet Sauce)
27. **MANGO DRAGON ROLL** (8PCS)
(Deep-Fried Eel And Avocado Inside, Top W. Fresh Mango)
- ** 28. **MANHATTAN ROLL** (8PCS) (SPICY - MILD)
(Spicy Crunchy Blue Crab, Smelt Roe, Shrimp, Top With Tuna, Salmon, White Tuna, And Avocado)
29. **MIAMI ROLL** (8PCS) (SPICY - MILD)
(Spicy Crunchy Crawfish, Eel, Shrimp Tempura Avocado, Smelt Roe, Wrapped With Fish Cake Sheet)
- ** 30. **NEW DYNAMITE ROLL** (6PCS) (SPICY - MILD)
(Spicy Crunchy Crab, Tuna, Salmon, White Fish Avocado And Then Deep Fried)
- ** 31. **NEW YORK ROLL** (6PCS)
(Tuna, Salmon, White Fish Avocado, Crab, Smelt Roe Wrapped In Cucumber With Ponzu Sauce)
32. **ORANGE DRAGON ROLL** (8PCS) (SPICY - MILD)
(California Roll, Top With Smoked Salmon, And Osaka Spicy Sauce)
- ** 33. **ORLANDO ROLL** (6PCS) (SPICY - MILD)
(Crunchy Shrimp Roll, Top With Salmon And Avocado)
34. **OSAKA ROLL** (6PCS) (SPICY - MILD)
(Scallop, Crab, Smelt Roe With Osaka Spicy Sauce Then Bake)
- ** 35. **PARADISE ROLL** (8PCS) (SPICY - MILD)
(Spicy Crunchy Yellowtail, Top With Smelt Roe)
36. **PHILADELPHIA ROLL** (8PCS)
(Smoked Salmon, Cream Cheese, And Avocado)
- ** 37. **PHOENIX ROLL** (8PCS) (SPICY - MILD)
(Spicy Crunchy Tuna, Avocado, Top With Salmon And Red Snapper)
- ** 38. **RAINBOW ROLL** (8PCS)
(Inside-Crab, Cucumber/Outside-Tuna, Salmon Red Snapper, Shrimp, Avocado)
- ** 39. **SUZAKU ROLL** (8PCS)
white fish tempura, avocado, mayo, masago, seared spicy tuna, jalapeño, scallions and crunchies, chili and eel sauce.
- ** 40. **SMOKIN SALMON CREEK** (8PCS)
Eel, cream cheese, avocado seared, spicy salmon, tobiko and scallions, Osaka and eel sauce.

OSAKA SUSHI ROLL DESCRIPTIONS

- ** 41. EXOTIC DUO (8PCS)
Spicy crunchy shrimp, cilantro, avocado, seared salmon.
- 42. SHRIMP TEMPURA ROLL (8PCS)
(Fried Shrimp, Avocado, Cucumber, Smelt Roe And Sweet Sauce)
- 43. SNOW CRAB ROLL (8PCS)
(Inside-Blue Crab, Shrimp, Smelt Roe, Cucumber/Outside-Crab Stick And Avocado)
- 44. SPICY CRUNCHY ROLL (8PCS) (SPICY - HOT)
(Crab, Shrimp, Smelt Roe, Cucumber, Top With Crunchy And Osaka Spicy Sauce)
- 45. SPICY CRAWFISH ROLL (8PCS) (SPICY - MILD)
(Crawfish With Top Avocado And Osaka Spicy Sauce)
- 46. SPICY EEL TEMPURA ROLL (8PCS) (SPICY - MILD)
(Avocado, Mayo, Spicy Eel, Smelt Roe, And Then Deep Fried With Sweet Sauce On Top)
- ** 47. SPICY SALMON ROLL (8PCS) (SPICY - MILD)
(Salmon Avocado, Smelt Roe With Osaka Spicy Sauce)
- ** 48. SPICY TUNA ROLL (8PCS) (SPICY - MILD)
(Spicy Tuna, And Avocado)
- ** 49. SPICY YELLOWTAIL ROLL (8PCS) (SPICY - MILD)
(Spicy Yellowtail, And Cucumber)
- 50. SPIDER ROLL (5PCS)
(Fried Soft Shell Crab, Avocado, Cucumber, And Smelt Roe)
- ** 51. SUNRISE ROLL (6PCS) (SPICY - HOT)
(Crab, Avocado, Top With Spicy Crab, Tuna And Then Bake With Osaka Spicy Sauce)
- 52. TOKYO ROLL (6PCS)
(Cream Cheese, Crab, Top With Smoke Salmon And Avocado)
- ** 53. TUNA ROLL (6PCS)
(Tuna)
- 54. TEMPURA ROLL (10PCS) (SPICY - MILD)
(Spicy Crab, Avocado, Cucumber And Deep Fried)
- 55. TORNADO ROLL (8PCS)
(Salmon, Avocado, Cream Cheese, Then Deep Fried With Sweet Sauce)
- 56. VEGETABLE ROLL (8PCS)
(Avocado, Cucumber, Yama-Gobo, Yellow Raddish)
- ** 57. VOLCANO ROLL (6PCS) (SPICY - HOT)
(Crab, Avocado, Top With Spicy Scallop And Crab Then Bake)
- ** 58. WASABI ROLL (8PCS)
(Tuna, Salmon, Cucumber And Avocado, Top With Tobiko And Wasabi Tobiko)
- ** 59. WHITE TIGER ROLL (8PCS)
(Spicy Crunchy Eel, Smelt Roe, Cucumber, Top With White Tuna, Avocado, And Sweet Sauce)
- ** 60. YELLOWTAIL ROLL (6PCS)
(Yellowtail, And Green Onions)

** OSAKA SUSHI BAR LUNCH MENU

(Monday-Friday Only) Conveyor Belt Lunch Special

All plates from Conveyor Belt 4.5

There will be no carry out for sushi lunch special conveyor belt
Prices are subjects to change without notice

CHEF'S SPECIAL LUNCH BENTO BOX

(All Served With Soup or Salad & 4 pcs Crab Tempura Rolls, Steamed Rice)

Bento "A" (4pcs of Shrimps and Vegetables Tempura)	17.
Bento "B" Chicken Teriyaki & Hib. Vegetables	17.
Bento "C" Steak Teriyaki & Hib. Vegetables	18.
Bento "D" Shrimp Teriyaki & Hib. Vegetables	18.
(Sub Hib. Vegetables for a Spring Roll	1.
Sub Steamed Rice for Fried Rice	3.
Add a Homemade Spring Roll	2.5)

** SUSHI LUNCH SPECIAL

(All served with House Salad or Soup)

Makimona Special - Served with 1 Salmon Roll or Cucumber Roll & pick 2 of the following Rolls	18.
Sushi Lunch "B" - 3 pcs of Nigiri selected fresh daily & pick 2 of the following Rolls	19.
Sushi Lunch "E" - 6 pcs of Sushi selected fresh daily & pick 1 of the following Rolls	19.

ALASKA	ANCHORAGE	AVOCADO
CALIFORNIA	CRUNCHY CRAB	CRUNCHY SHRIMP
DYNAMITE	DYNO-DYNAMITE	FLORIDA
FRIED TOFU	PHILADELPHIA	SALMON SKIN
SAN FRANCISCO	SHRIMP TEMPURA	SPICY CRUNCHY
CRAB TEMPURA	ORLANDO	SPICY SALMON
SPICY TUNA	SPICY YELLOWTAIL	TUNA
VEGETABLE	YELLOWTAIL	CUCUMBER

OSAKA HIBACHI LUNCH MENU

(Monday-Friday Only)

(All Served With Hib. Vegetables, Vegetables Fried Rice & House Salad or Soup)
(Add a Spring Roll 2.5)

Chicken	17.	Chicken and Shrimp	23.
Calamari	19.	** Chicken and Steak	26.
Salmon	19.	** Steak and Shrimp	27.
** Steak	21.	** Steak and Calamari	27.
Shrimp	19.	Shrimp and Calamari	26.

LUNCH YAKI SOBA

(Add a Spring Roll 2.5)

Japanese stir fried noodles with Chicken	17.
Japanese stir fried noodles with NY Sirloin Strip	19.
Japanese stir fried noodles with Shrimp	18.

New Special Rolls

(recommended by Osaka Sushi Team)

- ** Ichigo** - Smoked salmon tempura and avocado topped with chopped squid, crunchies mayo and masago **\$11.**
- ** Bangkok Fusion** - Lettuce, pineapple, shrimp tempura, red snapper tempura and cucumber in rice paper topped with tobiko and wasabi sauce **\$11.**
- ** K-Bomb** - Shrimp tempura, tuna and chili oil topped with crab, avocado, crunchies Osaka sauce and eel sauce **\$12.**
- Kimi** - Spicy crab mix, eel, avocado and cucumber in a soy wrap topped with fried yellowtail **\$11.**
- Kuruma Shrimp** - Avocado and crawfish topped with shrimp, tobiko and scallions **\$11.**
- ** Lolo** - Shrimp tempura, crab, ginger, crunchies, eel and avocado topped with salmon white tuna, green onion, jalapeno and lemon squeeze **\$12.**
- ** Macon** - Shrimp tempura topped with salmon, tuna, yellowtail, Osaka sauce and eel sauce **\$12.**
- ** Mexico** - Crawfish and avocado topped with tuna, jalapeno, Sriracha then seared **\$11.**
- ** Minty** - Salmon, cucumber, lettuce and fresh mint in rice paper topped with Osaka sauce and eel sauce **\$10.**
- ** MT.Fuji** - Spicy tuna, avocado and deep fried crab stick topped with tuna, white tuna albacore tuna and sunomono sauce **\$13.**
- ** Ohio** - Crunchy, spicy tuna topped with yellowtail, white tuna, Osaka sauce and eel sauce then seared **\$12.**
- Olive Branch** - Calamari tempura, cucumber, masago and mayo topped with Osaka mix Osaka sauce and eel sauce then toasted **\$12.**
- Salsa Borracha** - Soft shell crab and avocado topped with shrimp, ceviche sauce and sweet sauce **\$13.**
- Scorpion** - Soft shell crab and cucumber and mayo. Topped with red snapper tempura avocado, Osaka sauce, eel sauce and sweet sauce **\$13.**
- ** Smokey** - Asparagus and calamari tempura, topped with seared albacore tuna Osaka sauce and eel sauce **\$12.**



New Special Rolls

(recommended by Osaka Sushi Team)

- ** Sunset Symphony** - Fried eel and avocado, topped with seared albacore tuna, Osaka sauce and eel sauce **\$11.**
- Tennessee** - Spicy eel tempura, masago and cucumber, topped with smoked salmon and eel sauce **\$10.**
- ** Texas** - Avocado, spicy crawfish, crabstick and asparagus, topped with raw beef onion, salt and pepper, toasted with eel sauce **\$13.**
- ** Tokyo Drift** - Spicy tuna and avocado topped with tuna and Osaka sauce then seared with masago and furikake seasoning **\$11.**
- ** Tropical** - Avocado, crunchy and salmon, topped with mango, kiwi and tuna mixed with sweet sauce then finished with eel sauce, sweet sauce and sriracha **\$12.**
- ** WuTang** - Osaka mix, crawfish and avocado topped with tuna, sunomono sauce and sriracha then seared **\$12.**
- ** Python Roll** - Spicy salmon and cucumber topped with fried salmon skin and mango drizzed with citrus ponzu sauce **\$10.**
- ** Yamabuki Koi** - Spicy crawfish and cream cheese then tempura fry, top with spicy tuna, jalapeno, avocado, masago mix and scallion **\$13.**
- ** D'S Top Notch** - Radish wrapped with spicy salmon and avocado, topped with chopped scallop and crab tempura, served with citrus lime dressing sauce **\$14.**
- ** Sea Ogon Koi** - Radish wrapped with special crab mix, BBQ eel, topped with baked mussels in a caviar sake Wasabi dressing sauce **\$13.**
- ** Full House** - Deep fried onion, deep fried calamari and crawfish tempura top with spicy yellowtail and scallion **\$13.**
- Cherry Blossom** - Radish wrapped with diced soft shell crab, smoke salmon, served Osaka Creamy Ponzu sauce **\$13.**
- ** Tropical Ocean** - Radish wrapped with shrimp, fluke, salmon, Fuji apple, mango, micro green, mints served with citrus lime dressing **\$13.**
- ** Kiss of Fire** - Assorted fish mix topped with shrimp tempura, avocado, jalapeno and sriracha sauce **\$14.**
- Kohaku Koi** - Crab tempura, avocado topped with Unagi, grilled salmon skin wasabi crunch and macadamia nuts **\$14.**

