

OMAKAI

sushi



OMA bite

Seasonal Appetizer
Sashimi Special

Yellowtail Sushi (1 pc)
Salmon Sushi (1 pc)
Bluefin Tuna Sushi (1 pc)
Scallop Sushi (1 pc)

Blue Crab Hand Roll

24

OMA

Seasonal Appetizer
Sashimi Special

Seasonal Fish Sushi (2 pc)
Yellowtail Sushi (1 pc)
Salmon Sushi (2 pc)
Bluefin Tuna Sushi (2 pc)

Hand Roll Special
Blue Crab Hand Roll

32

OMA Deluxe

Seasonal Appetizer
Sashimi Special

Seasonal Fish Sushi (2 pc)
Yellowtail Sushi (2 pc)
Salmon Sushi (2 pc)
Nigiri Special Sushi (2 pc)
Bluefin Tuna Sushi (2 pc)

Bluefin Negi-Toro Hand Roll
Blue Crab Hand Roll

48

Our chefs have carefully sauced each plate, therefore we politely decline requests for additional sauces.

Due to limited quantities of fresh fish received daily, we are not able to accommodate substitutions with the exception of shellfish allergies.

**THE OMAKAI
EXPERIENCE**

72

APPETIZERS

Edamame 3
Wakame Salad 5
Sake Sashimi 7
Maguro Sashimi (BF) 9
Sashimi Trio (6 pc) 16

NIGIRI (2 pc / order)

Amaebi - Sweet Shrimp 9
Unagi - Fresh Water Eel 8
Hamachi - Yellowtail 7
Sake - Salmon 6
Maguro - Bluefin Tuna
Akami 10
Chu-Toro 12
Maguro Flight (3 pc) 16
Ikura - Salmon Roe 12
Madai - JPN Sea Bream 7.5
Dorade - EU Sea Bream 7
Hottate - Hokkaido Scallops 8

NIGIRI - Ltd. Availability (2 pc / order)

Uni - Sea Urchin 16
JPN Uni - Sea Urchin 19
Kanpachi - GR Amberjack 9
Hirame - Fluke 10
Engawa - Fluke 12
O-Toro 15
Sea Bass 6.5
Zuke Maguro - Marinated 11
Shima Aji - Striped Jack 12

HAND ROLLS

Cucumber (vegan) 4.5
Avocado (vegan) 5
Hottate 9
Sake 7.5
Blue Crab 9
Negi-Toro 12
Negi-Hama (yellowtail) 9
Lobster 12

BEVERAGES

Soft Drinks

Soft Drinks 2.5
Hot Tea 2.5
Matcha Iced Tea 3
Bottled Sparkling Water (828 ml) 6
Bottled Still Water (828 ml) 6

*Please see separate list
for alcoholic beverages..*

DESSERTS

Mochi Ice Cream (3 pc) 9

OMAKAI
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Executive Chef: Aaron Pate

*Eating raw or undercooked foods may increase the risk of food-borne illness.
Although unlikely, you may find small pieces of bone or shell in our sushi.*

At OMAKAI sushi we want you to rest assured that our entire staff has been thoroughly trained according to the latest CDC guidelines regarding restaurant safety.

For additional safety measures please ask your server about contactless service and consolidated courses.

In order to maintain everyone's safety, we ask that you maintain a distance of at least 6 feet between you and other customers, the hostess desk, and/or the kitchen window. Thank you for your cooperation and please enjoy your meal!