

Oribu

At Oribu, every visit is a journey.

Oribu was created from the inspiration and celebration of the centuries-old connection of the Maritime Silk Road and designed as a space to share stories and create memories while partaking in the culinary excellence of Japan and the Mediterranean.

FROM THE BAKERY

PULL-APART HOUSE-BAKED MILK BREAD V
olive oil saffron butter
marinated olives
14

SEASONAL GREENS

OLIVE WOOD-SMOKED BURRATA V 24
creamy organic burrata · tomato ponzu
smoked fleur de sel
focaccia

MELON & FETA V 22
seasonal compressed melon · greek feta
mint · hibiscus · yuzu · watermelon radish

ORIBU SALAD VG 21
local hydroponic greens · persian cucumber
heirloom tomato · watermelon radish
mandarin orange vinaigrette

KATSU CHICKEN CAESAR 25
crispy katsu chicken · baby gem · wasabi
caesar emulsion · cured yolk · bonito flakes
parmesan crisps



CRUDOS

SEA BREAM
sea bream · goccia sicilian cold-pressed
olive oil · basil · yuzu · ponzu · mandarin
28

SAKE USUZUKURI
king salmon · garlic soy
truffle yuzu avocado cream
smoked trout caviar
27

BLUEFIN TUNA SASHIMI
japanese bluefin tuna · wasabi aioli
caviar · smoked sea salt · uni
goccia sicilian cold-pressed olive oil
30

HAMACHI ACEVICHADO
shikoku hamachi · cevichado dressing
togarashi · jalapeño
30

SMALL PLATES

BLISTERED SHISHITO PEPPERS VG 14
shishito peppers · creamy tahini · togarashi
smoked fleur de sel

CRISPY WILD MUSHROOM V 24
oyster mushrooms · hen of the woods · romesco

HUMMUS BIL LAHMEH 25
silky hummus · spiced braised lamb
toasted pine nuts · kalamata olive oil
house-baked pita · lavosh

WILD MUSHROOM DUXELLES DIM SUM V 16
shiitake · oyster · hen of the woods
mascarpone sesame oil · shaoxing wine
miso labneh

CRISPED SUSHI RICE WITH SPICY SALMON 24
crisped koshihikari rice · spicy salmon belly
avocado · unagi sauce · caviar

PRAWN TOAST 24
shrimp mousse · chives · granny smith apple
slaw · yuzu mayo · cured egg yolk · sweet
shrimp

ROCK SHRIMP TEMPURA 22
light prawn tempura · spiced chili aioli
chives

CRAB & CORN TEMPURA 22
hokkaido snow crab · local sweet corn · spicy
mayo · parmigiano reggiano

WAGYU TATAKI 29
thinly sliced wagyu · goccia sicilian
cold-pressed olive oil · ponzu · caviar

WAGYU BEEF DUMPLINGS 19
wild mushrooms · sesame oil · shaoxing wine
miso labneh · scallions

CRISPY POTATO PAVÉ WAGYU & CAVIAR 29
wagyu beef tartare · potato pavé · petrosian
caviar · black garlic miso aioli

V VEGETARIAN VG VEGAN

Parties of 6 or more are subject to a 20% Large Party Gratuity
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Please notify your server if you have food allergies.

MAKI

TEKKA tuna	12	BEJI ROLL ^{VG} mixed greens · cucumber kampyo · carrots · avocado · inari	10
SAKE salmon	11	SPICY TUNA tuna · sriracha · kimchi · scallions	14
NEGI HAMA yellowtail · scallions	13	SPICY SALMON salmon · sriracha kimchi · cucumber	13
SALMON AVOCADO salmon · avocado	12	PHILADELPHIA ROLL smoked salmon · cream cheese · avocado	13
TUNA AVOCADO tuna · avocado	13	SHRIMP TEMPURA ROLL tempura shrimp · avocado unagi sauce	15
UNAGI AVOCADO unagi · avocado · unagi sauce	14		
CALIFORNIA snow crab · cucumber · avocado	12		



ORIBU OMAKASE

A TASTE OF ORIBU

Enjoy a curated chef’s tasting experience showcasing the finest seasonal seafood and premium ingredients, executed with Japanese craftsmanship and Mediterranean influence.

Each course is thoughtfully prepared to your palate and preferences, creating a unique, experiential journey that evolves with the day’s finest offerings.

145 PER PERSON

SPECIALTY SUSHI ROLLS

DRAGON ROLL shrimp tempura · cucumber avocado · unagi · unagi sauce	22	SAMURAI ROLL tempura shrimp jalapeño spicy salmon · avocado tempura flakes	24
CRUNCHY ROLL snow crab · cream cheese avocado · tempura flakes spicy tuna · sesame dressing unagi sauce	24	HIKARI ROLL spicy tuna · cucumber seared white tuna garlic · ponzu · scallions	22
CITRUS ROLL avocado · cucumber · yellow tail · jalapeño onion salsa yuzu dressing	22	SCALLOPS DYNAMITE ROLL snow crab · cucumber avocado · torched scallops unagi sauce · scallions	23
ORIBU ROLL shrimp tempura · avocado king crab · spicy kabayaki sauce caviar	24		

IZAKAYA PLATES

EDAMAME ^{VG} warm soybean sichimi togarashi truffle powder	9
SEAWEED SALAD ^{VG} marinated wakame salad	9
TUNA TARTAR diced akami tuna truffle avocado crispy lotus root	22
INARI NEGI TORO fried tofu skin bluefin tuna green onion · oshinko	15

NIGIRI & SASHIMI

1 piece per order

UNAGI fresh water unagi	8
CHU TORO medium fatty tuna	13
HAMACHI yellowtail	8
ŌTORO marbled tuna	15
MAGURO tuna	10
SAKE salmon	6
AMA EBI sweet shrimp	8
IKURA salmon roe	9
HIRAME fluke	8
MADAI japanese sea bream	8
KAMPACHI amberjack	8
UNI sea urchin	18
SHIMA AJI striped jack	10
HOKKAIDO HOTATE scallop	8

^V VEGETARIAN ^{VG} VEGAN

Parties of 6 or more are subject to a 20% Large Party Gratuity

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies.

KEBABS

with hummus, tzatziki, pickled vegetables, fresh pita

GRILLED PRAWNS shallot · sweet peppers	35
CHICKEN SHISH TAOUK shallot · sweet peppers	30
LAMB KOFTA pomegranate molasses cherry tomatoes	32

BOWLS

MISO SOUP  fermented soybean white miso · tofu · spring onion · wakame seaweed	9	CHIRASHI BOWL rice bowl 12 pieces of sashimi	36
TONKOTSU RAMEN pork belly · soft egg green onion · nori ramen noodle	24	UNAGI DON smoked bbq unagi sweet egg · unagi sauce sesame seed	34



SIGNATURES

CLAYPOT PRAWN RISOTTO lemongrass scented risotto grilled red prawns · lemon garlic chili crisp	42	WAGYU BEEF FRIED RICE wok seared wagyu · shiitake · green onion · fried quail egg crispy shallots	38
CRAB SPAGHETTINI lump crab · parsley · aleppo · garlic lemon zest · seafood oil			
35			

KIDS BENTO BOX

includes kids drink, edamame, white rice, mochi

choice of california roll or tuna roll	20
choice of katsu chicken or shrimp tempura	

HOT DISHES

CHILI CRISP NOODLES  lo mein noodles · ginger mushroom · chili crisp green onion · baby bok choy · pickled fresno chili	28	CITRUS SHOYU GLAZED CHICKEN lemongrass · japanese soy oribu salad	35
MISO GLAZED BLACK COD aged miso · black rice citrus risotto · caramelized bok choy	48	SPICED LAMB CHOP charred lamb · harissa glaze eggplant crumble fire-roasted scallions	54
BRANZINO PROVENÇALE mediterranean branzino tomato · olives · capers fennel slaw	48	WAGYU STRIPLOIN cracked pepper · smoked sea salt · black garlic aioli oribu steak sauce	78
GRILLED OCTOPUS mediterranean octopus vine tomato · roasted fingerling snap peas romesco	38		



VEGETARIAN



VEGAN

Parties of 6 or more are subject to a 20% Large Party Gratuity

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Please notify your server if you have food allergies.