



SMALL PLATES

EDAMAME 7
traditional, truffle, or chili

MISO SOUP 5
traditional preperation

SHISHITO PEPPERS 13
togarashi, bonito flake

CAULIFLOWER 11
flash fried, yuzu miso glaze, raisins

WILD MUSHROOMS 12
miso-dare, fresh herbs

HOUSE SALAD 10
avocado, radish, cherry tomato,
carrot ginger dressing

ROCK SHRIMP 16
crispy shrimp, spicy aioli, micro
cilantro

CHARRED OCTOPUS 28
red miso, bok choy, mukamame,
butter-dill sauce

SIDES

STEAMED RICE 4
SAUTEED VEGETABLES 7
FRESH WASABI 10

CHEF SPECIALTIES

YELLOWTAIL CARPACCIO* 18
ponzu, herb oil, yuzu oil, cherry radish,
serrano, cilantro

SALMON USUZUKURI* 18
black salt, truffle ponzu, chive

OTORO TARTARE* 28
truffle ponzu, caviar, chive, nori chips

OTORO SPOONS* MP
caviar, wasabi stem, ponzu
chef's selection - seasonal topping

QUEEN CITY CARPACCIO*
AKAMI/CHUTORO 25/32
fried shallot, togarashi, ponzu,
chive, lava salt

CRUDO* 19
watermelon, smoked salt,
black goma dressing, red kosho,
shiso chiffonade, chili ponzu

O-KU CRISPY RICE* 21
diced sashimi, yuzu kosho aioli,
black lava salt, citrus zest

HOT PLATES

CHICKEN TERIYAKI 24
seared chicken, vegetables, teriyaki

LOBSTER FRIED RICE 39
cold water lobster, sesame, carrots,
onions, crispy nori

MARKET CATCH MP
daily preparation

TEPPANYAKI

LOBSTER + MUSHROOM 39
truffle butter, asparagus, scallion, citrus

A5 WAGYU* 35/oz
highest quality japanese black cattle
2oz min

O-KU NIGIRI*

TUNA* 12
togarashi spice, lemon zest,
salt, umeboshi

SALMON* 12
truffle chive aioli, ikura, lemon zest

YELLOWTAIL* 9
serrano, yuzu kosho

MADAI* 13
yuzu marmalade, micro cilantro

BLUEFIN OTORO* 20
caviar, pickled wasabi

SCALLOP* 12
miso, caviar, chives, torched

SALMON BELLY* 13
truffle, lava salt, chives, torched

A5 WAGYU* 17
truffle seared, fried onion,
chive, cilantro aioli

SIGNATURE FLIGHT* 95
assorted O-Ku nigiri

O-KU TEMAKI

LOBSTER 10
butter-poached lobster, asparagus,
chive, cilantro aioli, lava salt

SCALLOP* 10
torched spicy scallop, habanero masago,
cucumber, crispy shallot

BLUEFIN AKAMI* 13
lean bluefin tuna, chili, ponzu, avocado,
cucumber

A5 WAGYU* 25
torched wagyu, asparagus, daikon, sichuan
aioli

HAKOZUSHI

GREEN EGGS + HAMACHI* 18
spicy tuna, asparagus, wasabi tobiko,
cilantro aioli, crispy shallot

BLACK MAGIC* 24
lobster, shrimp, squid ink rice,
masago, aioli, scallion, fried onion

OMAKASE

TASTING MENU* 175/PP
chef's multi-course tasting menu | **limited availability** | **reservations upon request**
sake or wine pairing 50 / pp

NIGIRI + SASHIMI*

[1PC]			[2PC]		
MAGURO	tuna		SNOW CRAB		
BIGEYE	10	12	EBI	shrimp	5
AKAMI	12	14	AMAEBI	sweet shrimp	10
CHUTORO	16	18	TOBIKO	flying fish roe	4
OTORO	fatty tuna	18	ASSORTED VARIETIES		
KAMATORO	tuna cheek	20	IKURA	salmon roe	6
SAKE	salmon	22	QUAIL EGG (2)		4
SCOTTISH		9	HOTATEGAI	scallop	8
SCOTTISH BELLY		10	HOKKIGAI	surf clam	6
ORA KING		11	UNI	sea urchin	MP
HAMACHI	yellowtail	8	IKA	squid	5
HAMACHI BELLY		9	TAKO	octopus	5
KAMPACHI	amberjack	10	TAMAGO	sweet egg omelette	4
SHIMA AJI	white trevally	11			
MADAI	red snapper	11			
KURODAI	black seabream	11			

MORIAWASE*

CHEF'S CHOICE OF FISH

NIGIRI [8 PC] 60 SASHIMI [12 PC] 70 NIGIRI [6 PC] + SASHIMI [8 PC] 80

MAKIMONO

THE QUEEN BEE* 18
tempura shrimp, avocado, salmon,
spicy tuna, yuzu miso sauce, micro
greens

SO FUEGO* 18
spicy tuna, cucumber, yellowtail,
serrano pepper, avocado, yuzu aioli

SURF & TURF* 22
tempura shrimp, avocado, tataki beef,
niku-dare glaze, cilantro aioli,
potato crisps, micro greens

SPICY TUNA CRUNCH* 14
spicy tuna, cucumber, crunch

TOP SHELF ROLL* 26
snow crab, ora king salmon, bluefin
tuna, avocado, cucumber

HOT AND HEAVY * 39
tempura lobster tail, avocado,
cucumber, tuna wrapped, chives,
masago, spicy mayo, sriracha [10PC]

MERMAID ROLL* 15
scallop, salmon, avocado,
tempura fried, scallions, spicy aioli

SALMON + LEMON* 19
salmon, lemon, rock crab,
avocado, cucumber

RAINBOW ROLL* 20
seafood wrapped, rock crab, cucumber,
avocado, masago, shiso dust, spicy aioli

TRUFFLE TORO* 24
toro, black truffle, avocado, cucumber,
kaiware, sesame chili oil

VOLCANO ROLL* 21
spicy tuna, cucumber, torched scallop,
spicy aioli, sriracha, habanero tobiko

POTATO ROLL 14
tempura shrimp, avocado, fried shoe-
string potato wrapped, sweet chili

TOFU ROLL 13
serrano, tempura tofu, carrot, kaiware,
avocado, sriracha

THE HERBIVORE 17
avocado, seasonal vegetables, pickled
ginger, tropical fruit salsa, micro greens

CALIFORNIA ROLL* 16
rock crab, avocado, cucumber, masago

SHRIMP AVOCADO ROLL 13
tempura shrimp, avocado

GLUTEN FREE TEMPURA BATTER IS USED FOR ANY ROLLS THAT ARE FRIED, HOWEVER OTHER ITEMS THAT DO
CONTAIN GLUTEN ARE PREPARED IN THE SAME FRYER.

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS