CHEF SPECIALTIES + SMALL PLATES

EDAMAME 6
sea salt

SEAWEED SALAD 6
traditional

MISO SOUP 5
wakame, tofu, scallion

HOTATE PASSION* 22
hokkaido scallop, passionfruit puree, chive oil, salt, micros

YELLOWTAIL CARPACCIO* 17 / HH 11
citrus soy, basil oil, sriracha

TUNA TATAKI * 18
seared big eye tuna, avocado mousse garlic-sesame ponzu, crispy shiitake, negi

USUZUKURI* 18 / HH 12
salmon, black lava salt, wasabi stem, truffle ponzu, micro greens

O-TORO SPOONS* MKT
bluefin tuna belly, wasabi stem, uni, caviar, truffle soy

LOBSTER TEMAKI 24
butter poached lobster, asparagus, spiraled beets, cilantro aioli, black lava salt

SPICY POKE TOSTADAS* 16
avocado mousse, negi, corn tortilla

AGEDASHI TOFU 11
crispy tofu, mushroom soy broth, scallion, bonito flake

WAGYU TARTARE TOAST* 18
wasabi aioli, shallot, soy mushroom, kizami, brioche

O-KU ROCK SHRIMP 14 / HH 10
crispy fried shrimp, spicy aioli, mixed greens

DUMPLING DIM SUM 11 / HH 6
crispy pork & leek gyoza, dandashi, sweet chili

O-KU STYLE WINGS 14 / HH 10
firecracker sauce, yuzu blue cheese

KAKUNI 14 / HH 10
pork belly, spicy sesame, pickled red cabbage, bibb

BLACK MAGIC 23
squid ink rice, fried lobster, crispy shallots, spicy aioli,chives

HAMACHI KAMA 16
fried yellow tail collar, salt, lemon, ponzu sauce

ENTREES

TERIYAKI CHICKEN DONBURI 20
house made teriyaki, rice, seasonal vegetables

MISO GLAZED SALMON 24
king salmon filet, red peppers, broccolini, shiitake mushroom

ASIAN MIXED GREENS 12
candied walnut, house dressing, seasonal garnish
ADD: SHRIMP +8 · SALMON +12

CURRY UDON 20
coconut milk curry, bell pepper, sweet onion, udon noodles
ADD: CHICKEN +6 · SHRIMP +8 · TOFU +6

BRAISED SHORT RIB 27
served with brussel sprouts, roasted red peppers, pumpkin spice kabocha squash

O-KU
JACKSONVILLE BEACH

TOBANYAKI

A-5 JAPANESE WAGYU BEEF 30/oz
[2oz MIN]
wasabi stem, togarashi salt

LOBSTER TAIL 40
butter poached lobster, shiitake mushrooms, red onions, togarashi

SIDES

SAUTEED VEGETABLES 6
STEAMED RICE 5
PICKLED WASABI 3
TRUFFLE PONZU 3

SIGNATURE NIGIRI

SAKE DREAMS* 9
aburi-style salmon, truffle aioli, salmon roe

GANGHAM STYLE* 8
bincho maguro, cilantro, diced shallots, kimchee puree

OLD YELLER* 10
yellowtail, yuzu kosho

THE BIG EYE* 10
akami, avocado, micro greens

CREME DE LA CREME* MKT
otoro, uni, caviar

KOBE STYLE* 16
A-5 wagyu, foie gras, pickled wasabi

THE SIDEKICK* 8
madai, yuzu marmalade, shiso

SIGNATURE NIGIRI FLIGHT 80

NIGIRI* [1PC] & SASHIMI* [2PC]

"ABURI-STYLE" SOY GLAZED & TORCHED +1

MAGURO	lean red tuna	**7 / 9**	**UNAGI**	fresh water eel	**6 / 8**
AKAMI	blue fin tuna	**10 / 13**	**EBI**	shrimp	**4 / 5**
SAKE	salmon	**7 / 9**	**IKURA**	salmon roe	**7**
HAMACHI	yellowtail	**7 / 9**	**TOBIKO**	flying fish roe	**4 / 5**
SABA	mackerel	**6 / 8**	**UNI**	sea urchin	**MP**
HOTATE	scallop	**8 / 11**	**OTORO**	fatty tuna	**MP**
TAKO	octopus	**6 / 8**	**AMAEBI**	sweet raw shrimp	**MP**
MADAI	sea bream	**7/9**	**BINCHO**	seared albacore	**7**

FEATURED FISH MP
ASK ABOUT OUR DAILY SELECTION

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

GLUTEN FRIENDLY SUBSTITUTIONS AVAILABLE . PLEASE ASK YOUR SERVER.

MAKIMONO

CALIFORNIA 12 / HH 9
crab, avocado, cucumber, masago

SPICY TUNA* 12 / HH 9
cucumber, spicy tuna, eel sauce

SHRIMP TEMPURA 14 / HH 11
avocado, cucumber, sweet soy

ICHIBAN* 16
spicy salmon, cucumber, tuna, avocado, ebi, serrano

THE 502* 18
blue crab, asparagus, spicy tuna, negi

OCEANSIDE* 18
spicy tuna, tempura shrimp, togarashi seared salmon, cilantro aioli, negi

EL JEFE* 45
spicy tuna, asparagus,A5 wagyu beef

PLANT BASED 13
roasted red pepper, cucumber, asparagus, avocado

BLAZING SADDLES 18/ HH 15
tempura shrimp, avocado, seared CAB beef, cilantro aioli, sweet soy, crispy onions

FIRECRACKER 16 /HH 13
crispy fried roll with spicy salmon, avocado, asparagus, goat cheese, togarashi aioli

FUEGO* 16 / HH 13
spicy tuna, cucumber, yellowtail, jalapeno, avocado, yuzu aioli

DUUVAL* 16
salmon, cucumber, avocado, unagi, eel sauce

RISING SUN* 15
crab, avocado, cucumber, salmon, sliced lemon

SAND-DOLLAR* 16 / HH 13
soft shell crab, spicy salmon, wasabi aioli, cucumber, masago, scallion