

COCKTAILS | 20

SAKETINI

Okaru Junmai Ginjo Sake, Haku Vodka, Japanese Cucumber

KIZUNA LYCHEE MARTINI

Haku Vodka, Elderflower Liqueur, Tahitian Vanilla bean, Lychee Puree

OKARU SPRITZ

Prosecco, Yuzu Zest, Elderflower Liqueur, Mint

SPICY TOGARASHI MARGARITA

Pueblo Viejo Blanco Tequila, Cointreau, Spicy Agave, Lime, Shishito Pepper

SMOKY PALOMA

Mal Bien Mezcal, Pueblo Viejo Blanco Tequila, Grapefruit, Lime, Wakame Salt

MINTED KYURI

Pueblo Viejo Blanco Tequila, Muddled Cucumber, Yuzu Syrup, Mint, Lime

MIYAZAKI MULE

Roku Gin, Lime, Cucumber, Ginger Beer, Candied Ginger

PAPER CRANE

Toki Whiskey, Ferrand Dry Orange Curacao, Amaro Nonino, Lemon, Crane

ESPRESSO MARTINI

Meili Vodka, Espresso, Coffee Liqueur, Shitake Dust

OLD FASHIONED

Toki Whiskey, Angostura, Orange Bitters, Brandied Cherry

“LADY O” MARTINI +10

Passion Fruit, Shochu, Yuzu Soju, Side of Sparkling Sake

NON ALCOHOLIC | 14

LYCHEE ME ALONE

Sparkling Grapefruit, Vanilla Bean, Lychee

NASHI MOJITO

Asian Pear, Shiso, Sudachi Juice, Lime Zest

MIKAN SPRITZ

Yamamomo Berry, Orange Juice, Mikan Sparkling Juice

HOJI PALMER

Cold Brew Iced Tea , Lemon, Yuzu, Mint

JAPANESE BEERS

DRAFT

SUNTORY MALT Pilsner	10
KIRIN ICHIBAN Lager	10
SAPPORO PREMIUM Pale Lager	10
GARVIES POINT BREWERY IPA	14

BOTTLED

KAGUA BLANC Pale Ale	11
KAGUA ROUGE Ale	11
KAGUA SAISON Saison	11

JAPANESE WHISKEY

YAMAZAKI 12YR Single Malt	58
YAMAZAKI 18YR Single Malt	225
HIBIKI HARMONY Blended	30
HAKUSHU 12YR Single Malt	60
HAKUSHU 18YR Single Malt	115
SUNTORY AO Blended	23
NIKKA YOICHI Single Malt	33
NIKKA COFFEY GRAIN Single Malt	30
WHITE OAK “AKASHI” Blended	23
WHITE OAK Single Malt	40

SAKE BY THE GLASS

"NORTHERN SKIES" Akitabare, Junmai Balanced, Light, Dry	18	"GREAT WAVE" OKARU ASHOKAN Junmai Ginjo Bright Melon, Sweet Rice	18
"CHAMPION OF THE WEST" Nishinoseki, Junmai Roasted Nut, Buttery Richness	18	NOGUCHI NATSU NO NAMAZAKE Nama Powerful, Intense, Dry & Structured	30
"CHERRY BOUQUET" Dewasakura, Ginjo Flowery Bouquet, Pear & Melon	20	"STELLA" Inaba Shuzo, Junmai Daiginjo Complex & Deep Ripe Fruits	30
"DRAGON GOD" Ryujin, Ginjo Bold, Fruity & Dry	25	"FAIR MAIDEN" Hoyo, Junmai Daiginjo Delicate, Light & Charming	30
"PINK LABEL" Mutsu Hassen, Ginjo Soft Mouth Feel, Sweet & Freshly Balanced	25	"TUXEDO" Sohomare, Junmai Daiginjo Incisive Taste, Supple Body, Subdued Aroma	40
OZE X ROSE Junmai Ginjo Sweet & Tart	22	"SUMMER SNOW" Kamoizumi, Nigori Wet Soil, White Peach, Cream	20
"YUKI SNOW" DENSHIN Junmai Ginjo Pure, Calm Fragrance of Frozen Water	18		

WINE BY THE GLASS

WHITE

PINOT GRIGIO Tenuta Ca' Bolani Tuscany, Italy 2023	18
SAUVIGNON BLANC Nautilus Marlborough, New Zealand 2023	19
RIESLING Herman J Weimer "Flower Day" Finger Lakes, New York 2024	20
CHABLIS Simonnet Febvre Burgundy, France 2022	22
SANCERRE Grand Fossil Loire, France 2023	22
CHARDONNAY Cakebread Cellars Napa Valley, California 2023	33

ROSE

ROSE Peyrassal Côtes de Provence, Cuvée Provence, France 2024	18
ROSE Domaine du Bagnol, Cassis Provence, France 2024	17

CHAMPAGNE & SPARKLING

BRUT Paul Laurent Champagne NV	33
BRUT ROSE Raventos I Blanc de Nit Spain 2022	25
PROSECCO Fiol Veneto, Italy NV	19

RED

CABERNET SAUVIGNON Daou Pasa Robles, California 2023	20
CHIANTI CLASSICO Castello Volpaia Tuscany, Italy 2022	28
PINOT NOIR RouteStock Sonoma Coast, California 2023	22
MALBEC Red Schooner Mendoza, Argentina 2023	38

SOUPS

TOFU MISO Shimeji Mushroom, Wakame, Scallion	8
KAKIAGE UDON Shoyu Broth, Seafood Tempura Pancake, Shiitake Mushroom	18
COCONUT KABOCHA Japanese Pumpkin, Shio Konbu, Kaffir lime Togarashi Spiced Pumpkin Seeds	15
MAITAKE MUSHROOM Hen of the Woods Mushrooms, Crispy Potato, Chestnut, Porcini Oil	16

SALADS

BABY GREENS Watermelon Radish, House Ginger Dressing, Crispy Kataifi	16
SEAWEED SALAD Selection of Japanese Seaweeds and Kelps, Sesame Orange Dressing	16
TOMATO AND BEET Avocado, Crispy Tofu, Roasted Beets, Pea Tendrils, Balsamic Soy Vinaigrette	18
JAPANESE MUSHROOM Mizuna, Toasted Pine Nuts, Pickled Shiitake, Red Miso Vinaigrette	22
CRISPY DUCK CONFIT Blood Orange Miso, Pickled Tokyo Turnips, Yuzu Vinaigrette	28

COLD APPETIZERS

BIG EYE TUNA TARTS (THE ORIGINAL) Micro Shiso, Cilantro, Creamy Truffle Ponzu, Gyoza Crisp	29	HIRAME CARPACCIO Grapefruit, Nasturium, Daikon Sprouts, Asian Pear, Chili Lime Tosazu	22
KUMAMOTO OYSTERS Yuzu, Tosazu, Sriracha Pearls	34	CEVICHE TACOS Cucumber, Tomato, Myoga, Toasted Amaranth, Sudachi Vinaigrette, Yuzu Avocado Espuma w/ lettuce cups upon request	24
SPICY YELLOWTAIL SASHIMI Jalapeno Ponzu, Chili Garlic Oil	26	CRAB SALAD Radish Sprouts, Cucumber, Wasabi Kizami, Mentaiko, Rice Crackers	28
HOKKAIDO SCALLOP SASHIMI (ADD UNI +24) Japanese Cucumber, Serrano, Radish, Yuzu oil, Ama Zu	24	KING SALMON SASHIMI Ikura, Jalapeno Shishito Salsa, Daikon, Shiso Oil	24
TORO TARTARE (ADD CAVIAR +32) Japanese Mustard, Sansho Pepper, Wasabi, White Soy, Sesame Rice Crackers	28		

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness

HOT APPETIZERS

SPICY EDAMAME Ichimi Spice	12	GRILLED SHISHITO PEPPERS Lime, Sesame, Ginger Soy	14
NASU DENGAKU Japanese Eggplant, Miso, Toasted Almonds, Chives, Chili Thread	16	SPICY CRISPY SEABASS Tobanjan Aioli, Frisee, Yuzu Calamansi Vinaigrette	28
SAKE BRAISED SHORT RIB Wasabi Celery Root Puree, Fuji Apple, Mustard Greens, Red Shiso Sauce	32	SEARED HOKKAIDO SCALLOPS Japanese Curried Cauliflower, Dashi Cream, Pea Tendril	28
GRILLED OCTOPUS Red Miso, Shishito Pepper Romanesco, Yuzu Kosho Yogurt	28	CAULIFLOWER KARAAGE Sake Soy Marinade, Creamy Japanese Mustard, Chili Miso	20
JAPANESE STEAMED LOBSTER GYOZA Truffle Soy Dashi Broth, Edamame, Wakame	28	SPICY CRISPY SHRIMP Chili Soy Aioli, Frisee, Yuzu Calamansi Vinaigrette	24
GRILLED WAGYU SKIRT STEAK Whisky Caramelized Cippolini Onions, Black Gralic Butter, Crispy Brussels Sprouts Kimchi	44	JAPANESE A-5 WAGYU HOT STONE Whiskey Soy, Wasabi, Pickled Myoga	72
		CHICKEN KATSU STEAMED BUN Daikon Sprouts, Salted Cucumber, Tonkatsu Sauce	18

CRISPY RICE

TUNA Gochujang, Serrano Chili, Scallion	26
AVOCADO Toasted Almond, Yuzu, Shiso	16
CRAB Lemon Aioli, Cilantro, Chili Thread	28
CAVIAR (4PC) Kabosu Crème Fraiche	65

TEMPURA

SHRIMP Soy Dashi Broth	21
VEGETABLE Soy Dashi Broth	16

ENTREE

MISO CHILEAN SEABASS Rice Cake, Gai Lan, Saikyo Miso	50
SALMON TOBANYAKI Japanese 7 Grain, Kabocha, Shiitake Lemongrass Soy	44
MUSHROOM RICE GOHAN Japanese Mushrooms, Onsen Egg, Bonito Flakes, Scallions	34
GRILLED BRANZINO Charred Japanese Eggplant, Water Spinach, Pickled Long Pepper, Yuzu Shiso Gremollatta	44
DRY AGED NY STRIP STEAK Truffle Teriyaki, Japanese Sweet Potato Kakiage	52
RED MISO LAMB CHOPS Yuzu Potato Gratin, Shiso, Asian Pear Sauce	54

TEMAKI

OPEN FACE HANDROLLS

SALMON ABURI Shiso, Ikura, Yuzu Pepper	16	SNOW CRAB Avocado, Crispy Red Onion, Truffle Soy Aioli	16
HOKKAIDO SCALLOP & UNI Yuzu Kosho, Kaiware, Black Sesame	24	JAPANESE EGGPLANT Miso Glaze, Red Chili, Cucumber	12
YELLOWTAIL Scallion, Pickled Serrano, Jalapeno Ponzu	14	TORO Negi, Pickled Daikon, Negi, Sweet Garlic	18

MAKIZUSHI

CUT ROLLS

SPICY TUNA Negi, Arare, Black Sesame, Chili Mayo	16	HOKKAIDO SCALLOP JALAPENO Yuzu Kosho, Sesame Soy Wrap	18
SALMON / KIMCHEE Green Mango, Shiso Furikake, Avocado, Kimchee Aioli	16	EEL AVOCADO Smashed Avocado, Cucumber, Thai Basil, House Unagi Sauce	20
SEARED SALMON ABURI Asparagus, Pickled Red Onion, Sweet Miso	22	YASAI Inari Tofu, Roasted Pepper, Edamame Puree	12
YELLOWTAIL CHILI Avocado, Chive, Kizami Wasabi, Gochujang Miso	16	SHRIMP KATSU Citrus Coconut Curry, Aonori, Arare, Black Vinegar	18
BLUE FIN TORO Pickled Daikon, Nori Pesto, Wasabi Edamame	28	LOBSTER TEMPURA Daikon Sprouts, Avocado, Brown Butter Ponzu	28
SPICY KING CRAB Tempura Flake, Avocado, Yuzu Mustard	36		

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OKARU

CHEF'S GRAND SUSHI TASTING 155/pp

4 Person Platter

OMAKASE 76/pp

8 PC Chef's Selection of Nigiri and
Sashimi

Tasting Menu 195/pp

Seasonal Offerings from Our Kitchen and Sushi Bar

Entire Table Must Participate

NIGIRI & SASHIMI

2 PIECES PER ORDER

MAGURO

TUNA 15
Big Eye

ZUKE 16
Marinated Tuna

SEARED ALBACORE 16

OTORO 28
Bluefin Tuna - Fatty

CHUTORO 24
Bluefin Tuna - Medium

AKAMI 15
Bluefin Tuna - Lean

SHELLFISH

BOTAN EBI 16
Jumbo Sweet Shrimp

EBI 14
Poached Sushi Shrimp

IKA 16
Squid

TAKO 14
Octopus

HOTATE 16
Scallop

TARABAGANI 36
Alaskan King Crab

HAMACHI

HAMACHI 14
Yellowtail

HAMACHI HARA 16
Yellowtail Belly

SHIMA AJI 16
Striped Jack

KANPACHI 16
Amberjack

SALMON

SHAKE 14
Salmon

SHAKE HARA 16
Seared Salmon Belly

ORA KING SALMON 16

SMOKED SALMON 16

ARCTIC CHAR 16

OCEAN TROUT 14

EGG

TAMAGO 14
Egg Souffle

SHIROMI

TAI 16
Japanese Red Snapper

KINMEDAI 18
Goldeneye Snapper

HIRAME 14
Fluke

CAVIAR

IKURA 18
Salmon Roe

MENTAIKO 18
Spicy Caviar

UNI 36
Sea Urchin

OSETRA CAVIAR 52

EEL

UNAGI 16
Fresh Water Eel

SUSHI / SASHIMI SETS

SASHIMI 58

6PC | Selection of Sashimi Pieces with Toppings

SEARED NIGIRI 36

4PC | Otoro, Yellowtail, Salmon, Snapper

YASAI ZUSHI 24

6 PC | Seasonal Vegetable Nigiri

SALMON 34

4PC | Selection of Salmon Sushi with Toppings

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