

# OKI


## ROBATA GRILL

- SHISHITO PEPPERS** \$18  
Soy Glaze, Pickled Red Cabbage, Ponzu Aioli, Grilled Lime.
- MAITAKE MUSHROOM** \$18  
Yakitori Glaze, Creamy Sesame, Furikake, Micro Cilantro.
- JAPANESE STREET CORN** \$18  
Yakitori glaze, Truffle garlic Aioli, Togarashi, Micro Cilantro.
- BEEF & SHISHITOS SKEWERS** \$22  
Yakitori Glaze, Truffle Aioli, Micro Cilantro.
- CHICKEN & SCALLIONS SKEWERS** \$18  
Tamarind BBQ, Chives, Micro Cilantro.

## MEINKOSU

All entrees served with white rice

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| <b>BAKKA Frost SALMON</b> \$44<br>Salmon, White Miso Glaze, Pickled Lotus Root                                   | <b>8oz FLAT IRON STEAK</b> \$44<br>Soy Marinated, Cipollini onions, Grilled Mushrooms, Shiso Chimichurri. |
| <b>WHOLE GRILLED BRANZINO</b> \$48<br>Charred Scallion Salsa, Grilled Lemon, Pickled lotus Root, Micro Cilantro. | <b>10oz RIBEYE STEAK</b> \$48<br>Black garlic crema, Baby Bok Choy, Shiso chimichurri.                    |
| <b>GRILLED LAMB CHOPS (2PC)</b> \$58<br>Grilled Mushrooms, Pickled Red Cabbage, Shiso Chimichurri, Togarashi.    | <b>BEEF FRIED RICE</b> \$34<br>Beef, onions, carrots, scallions, bean sprouts, soy glaze, fried egg.      |
| <b>ROCK CORNISH HEN</b> \$44<br>Guayaba BBQ Sauce, Grilled Shishitos, House Pickles.                             |   |



## DESSERTS \$18

YUZU LEMON MOUSSE  
CHEESECAKE

CHOCOLATE TART & CHOCOLATE LIQUEUR  
BEIGNETES WITH CHOCOLATE GANACHE

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## OTSUMAMI

- EDAMAME** (Choice of)  
Smoked Sea Salt, Truffle Oil, Togarashi, Chili Garlic, Green Onions. **\$18**
- TEMPURA FRIED, STUFFED SHISHITO PEPPERS** **\$24**  
Tempura fried stuffed with hamachi and sautéed vegetables, pickled red cabbage, charred lime, spicy mayo.
- BANG BANG FRIED FISH SKEWERS** **\$22**  
Tempura fried white fish, Furikake spice, Bang Bang sauce, Grilled Lime
- CRISPY BRUSSEL SPROUTS** **\$18**  
Garlic Soy glaze, roasted garlic aioli, Pickled red cabbage, sesame seeds.
- GYOZAS** (3 pc) **\$18**  
Pan seared Beef & Scallions served in a chili broth.
- GYOZAS** (3 pc) **\$18**  
Pan seared Vegetarian Cabbage, Mixed Mushrooms served with our House Ponzu.

## CRUDOS / TIRADITO

- DECONSTRUCTED TUNA TARTARE** **\$24**  
Marinated Tuna, Pickled ginger, citrus gremolata, togarashi, Black Garlic Crema, Rice crisp.
- CLASSIC EMULSIFIED CEVICHE** **\$22**  
Corvina, leche de tigre, Yuzu, red onions, tempura corn, sweet potato Crema.
- AJI AMARILLO TIRADITO** **\$20**  
Hamachi, citrus aji amarillo sauce, tempura corn, sweet potato, red pepper, serrano chili.
- TAMARIND TUNA TATAKI** **\$22**  
Togarashi seared tuna, Truffle aioli, tamarind glaze, mango, red fresno chilis.
- HAMACHI CRUDO** **\$20**  
Hamachi, avocado, Yuzu honey sauce, masago, minced red onions.
- SPICY TUNA CRISPY RICE** **\$18**  
Spicy tuna, masago, avocado crema.

- SALMON CRISPY RICE** (2 pc) **\$18**  
Spicy salmon, white truffle oil, chives, soy glaze.
- NORI NIGIRI TACOS** (2 pc) **\$18**  
Tuna Spicy mayo, soy glaze, sesame seeds.
- Salmon** Truffle oil, avocado crema, sea salt. **\$18**
- Hamachi** EVOO, lemon zest, scallions. **\$18**
- STEAK TARTARE** **\$28**  
Togarashi crusted ribeye seared and diced, shallots, pickled ginger, truffle oil, sesame oil, sesame dressing, pickled mustard seeds
- BEEF CARPACCIO** **\$28**  
Yuzu Avocado Crema, Szuze Glaze, Shiso Chimichurri, White Truffle Aioli, Roasted Garlic Snow, Grilled Bread.

\* CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

—Section 3-603.11, FDA Food Code

18% Service charge will be added to your bill