

## APPETIZERS

<b>Gyoza</b> <i>Pan-fried pork dumplings</i>	5.5	<b>Edamame</b> <i>Steamed soybeans sprinkled with salt</i>	4.
<b>Shrimp Shu-Mai</b> <i>Steamed shrimp dumplings</i>	5.5	<b>*Sashimi Ceviche</b> <i>Tuna, salmon, yellowtail, tilapia &amp; albacore tuna, marinated in a lemon vinaigrette</i>	14.
<b>Fried Calamari</b> <i>Crispy calamari with red onion, red pepper and cilantro</i>	7.5	<b>Osaka Spring Roll (2)</b> <i>Fried spring roll with shrimp, crabstick, pineapple, cheese &amp; celery</i>	5.
<b>Tempura Appetizer</b> <i>Shrimp &amp; vegetables fried in light batter</i>	6.5	<b>Grilled Miso Calamari</b>	9.5
<b>Spicy Mini Dumpling</b> <i>Steamed mini pork dumplings served with spicy garlic sauce</i>	5.5	<b>Mt. Fuji Shrimp</b> <i>Lightly battered rock shrimp tossed with a sweet &amp; spicy sauce</i>	11.
<b>*Tuna Tataki</b> <i>Lightly seared tuna served with spicy ponzu sauce</i>	13.		

## SOUPS

<b>Miso Soup</b>	2.
<b>Pork Dumpling Soup</b>	4.5
<b>Seafood Soup</b> <i>Shrimp, salmon, kani, squid, fish cake</i>	6.5
<b>Seafood Udon Soup</b> <i>Thick wheat noodles served in broth with shrimp, squid, kani, salmon, tilapia, &amp; fish cake</i>	17.
<b>Seafood Soba Soup</b> <i>Thin buckwheat noodles served in broth with shrimp, squid kani, salmon, tilapia &amp; fish cake</i>	17.

## SALADS

<b>Ginger Salad</b>	2.
<b>Seaweed Salad</b>	4.5
<b>Cucumber Salad</b>	4.5
<b>*Spicy Kani Salad</b> <i>Kani, spicy mayo, cucumber, tobiko</i>	4.5
<b>*Beet Salad</b> <i>Salmon sashimi, beet, tapenade</i>	8.
<b>Summer Salad</b> <i>Kani, avocado, seaweed, cucumber, frisée, beet, citrus vinaigrette</i>	10.
<b>*Octopus Salad (Tako Su)</b> <i>Octopus, cucumber, seaweed, citrus vinaigrette</i>	6.

## BENTO BOXES

*Served w/ white rice, miso soup & ginger salad*

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|---------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------|-----|
| <b>*Bento Box A</b>                                                                               | 21. | <b>*Bento Box C</b>                                                                              | 22. |
| <i>Chicken teriyaki, Osaka spring roll, shu-mai, choice of California roll or spicy tuna roll</i> |     | <i>Salmon teriyaki, Osaka spring roll, shu-mai, choice of California roll or spicy tuna roll</i> |     |
| <b>*Bento Box B</b>                                                                               | 23. | <b>Children's Bento Box</b>                                                                      | 11. |
| <i>Steak teriyaki, Osaka spring roll, shu-mai, choice of California roll or spicy tuna roll</i>   |     | <i>Sesame chicken, Osaka spring roll &amp; gyoza</i>                                             |     |

## CHEF'S ENTRÉES

*Served with miso soup, ginger salad, and spinach fried rice*

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|----------------------------------------------------------------------------------------------------------|-----|---------------------------------------------------------------------------------------------------------------------|------|
| <b>*20 oz. Ribeye</b>                                                                                    | 32. | <b>*Grilled Miso Salmon</b>                                                                                         | 20.5 |
| <i>Rubbed with house-made steak seasoning, grilled &amp; served with mashed potato wontons</i>           |     | <i>Grilled salmon fillet with miso and mirin glaze</i>                                                              |      |
| <b>*20 oz. New York Strip</b>                                                                            | 31. | <b>Grand Marnier Shrimp</b>                                                                                         | 20.5 |
| <i>Rubbed with house-made steak seasoning, grilled &amp; served with mashed potato wontons</i>           |     | <i>Jumbo shrimp lightly battered &amp; fried, finished with Grand Marnier sauce</i>                                 |      |
| <b>*16 oz. Filet Mignon</b>                                                                              | 36. | <b>Haru Chicken</b>                                                                                                 | 16.5 |
| <i>Rubbed with peppercorn seasoning, grilled &amp; served with mashed potato wontons &amp; asparagus</i> |     | <i>Sliced chicken breast stir-fried with zucchini, red peppers &amp; mushrooms in a lightly spicy, savory sauce</i> |      |
| <b>*Grilled Lamb Rack</b>                                                                                | 28. | <b>Sesame Chicken</b>                                                                                               | 16.5 |
| <i>Five lamb chops seasoned with house-made rub, grilled &amp; served with mashed potato wontons</i>     |     | <i>Crispy chicken breast stir-fried with zucchini, red peppers, mushrooms &amp; a rich sesame sauce</i>             |      |

## FROM THE SUSHI BAR

*Served with miso soup & ginger salad*

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|-------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------|-----|
| <b>Vegetable Maki Combo</b>                                 | 13. | <b>*Sashimi Regular</b>                                                                              | 27. |
| <i>Seaweed salad roll, veggie roll &amp; half futomaki</i>  |     | <i>15 pieces of assorted sashimi</i>                                                                 |     |
| <b>*Maki Combination</b>                                    | 16. | <b>*Sashimi Deluxe</b>                                                                               | 32. |
| <i>Spicy tuna roll, California roll &amp; a salmon roll</i> |     | <i>18 pieces of assorted sashimi</i>                                                                 |     |
| <b>*Sushi Regular</b>                                       | 20. | <b>*Sushi &amp; Sashimi Combo</b>                                                                    | 39. |
| <i>7 pieces of assorted sushi &amp; a California roll</i>   |     | <i>9 pieces assorted sashimi, 5 pieces assorted sushi &amp; a rainbow roll</i>                       |     |
| <b>*Sushi Deluxe</b>                                        | 23. | <b>*Love Boat</b>                                                                                    | 68. |
| <i>9 pieces of assorted sushi &amp; a spicy tuna roll</i>   |     | <i>21 pieces assorted sashimi, 10 pieces assorted sushi, a Huguenot roll &amp; a spicy tuna roll</i> |     |

\*Served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs increases risk of food borne illness.  
All substitutions are subject to additional charges

## TRADITIONAL MAKI

(Substitute multigrain rice for \$2)

<b>Cucumber Roll</b>	4.5	<b>River Roll</b>	9.5
<b>*California Roll</b>	5	<i>Cucumber &amp; kani with avocado, spicy sauce &amp; crunch on top</i>	
<i>Cucumber, avocado, kani, tobiko</i>		<b>Dragon Roll</b>	10.
<b>*Original California Roll</b>	11.	<i>Eel, cucumber, with avocado on top</i>	
<i>Fresh crab, avocado, cucumber, tobiko</i>		<b>*Rainbow Roll</b>	11.
<b>Sweet Potato Roll</b>	4.5	<i>Kani, cucumber, avocado, with salmon, tuna, yellowtail, tilapia, avocado on top</i>	
<b>Veggie Roll</b>	5.	<b>*Volcano Roll</b>	10.
<i>Cucumber, avocado, spicy mayo</i>		<i>Kani, avocado, cucumber, with spicy tuna &amp; crispy crunch on top</i>	
<b>*Shrimp Tempura</b>	6.5	<b>*Power Roll</b>	16.5
<i>Shrimp, kani, avocado, cucumber, tobiko</i>		<i>Shrimp tempura, with seared filet mignon, tobiko, spicy mayo on top, served with ponzu sauce</i>	
<b>*Spider Roll</b>	8.5	<b>*Manhattan Roll</b>	15.
<i>Crispy soft shell crab, tobiko</i>		<i>Shrimp tempura, with broiled eel, 3 kinds of roe on top</i>	
<b>*Tuna Roll</b>	5.5	<b>*Starburst Roll</b>	13.
<b>*Spicy Tuna Roll</b>	6.5	<i>Tuna, salmon &amp; avocado, flash fried &amp; served with spicy sauce</i>	
<b>*Spicy Sockeye Salmon Roll</b>	13.	<b>*Tokyo Roll</b>	15.
<i>Spicy sockeye &amp; crunch, with avocado, spicy sauce &amp; crunch on top</i>		<i>Shrimp tempura, with spicy tuna on top</i>	
<b>*Christmas Roll</b>	6.5	<b>*Godzilla Roll</b>	15.
<i>Tuna, avocado, tobiko</i>		<i>Kani, asparagus &amp; cucumber, with spicy yellowtail &amp; crunch on top</i>	
<b>*Yellowtail &amp; Scallion Roll</b>	6.5	<b>*Lobster Roll</b>	17.
<b>*Salmon Roll</b>	5.	<i>Lobster tempura, spicy kani, avocado</i>	
<b>*Philadelphia Roll</b>	6.5		
<i>Smoked salmon, cream cheese</i>			
<b>Eel Roll</b>	5.5		
<i>Broiled eel, avocado</i>			

## SUSHI & SASHIMI

2 pieces per order

<b>Kani Kama Crab Stick</b>	4.	<b>*Ika Squid</b>	4.5
<b>*Albacore Tuna</b>	5.	<b>Unagi Fresh Water Eel</b>	5.5
<b>*Maguro Tuna</b>	5.5	<b>*Ikura Salmon Roe</b>	5.
<b>Ebi Shrimp</b>	5.	<b>*Hamachi Yellowtail</b>	6.
<b>*Sake Salmon</b>	5.	<b>*Hotategai Scallop</b>	6.
<b>*Tako Octopus</b>	5.	<b>*Amaebi Sweet Shrimp</b>	7.5
<b>Tamago Egg Omelet</b>	4.	<b>*Uni Sea Urchin</b>	7.5
<b>*Hokkigai Red Clam</b>	5.	<b>Inari Tofu</b>	4.
<b>*Izumidai Tilapia</b>	4.5	<b>Smoked Salmon</b>	5.
<b>*Saba Mackerel</b>	4.5	<b>*Escolar White Tuna</b>	6.
<b>*Tobiko Flying Fish Roe</b>	4.5	<b>*Wild Sockeye Salmon</b>	7.

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## RICE & NOODLES

*Served with miso soup & ginger salad*

<b>Unagi Don</b>	17.
<i>Broiled eel &amp; pickled vegetables, served over seasoned rice with eel sauce</i>	
<b>Spinach Fried Rice</b>	13.
<i>Choice of shrimp or chicken. Stir-fried with egg and onion</i>	
<b>Crab &amp; Shrimp Fried Rice</b>	19.
<i>Stir-fried with spinach, egg and onion.</i>	
<b>Yaki Udon</b>	13.
<i>Thick wheat noodles sautéed with chicken &amp; fresh spinach</i>	
<b>Yaki Soba</b>	13.
<i>Thin buckwheat noodles sautéed with chicken &amp; fresh spinach</i>	

## TEMPURA

*Served with white rice, miso soup & ginger salad*

<b>Seafood Tempura</b>	26.
<i>Lobster, shrimp, salmon, tilapia, squid, onion ring</i>	
<b>Vegetable Tempura</b>	13.
<i>Onion, sweet potato, plantain, zucchini, broccoli</i>	
<b>Shrimp &amp; Vegetable Tempura</b>	18.
<i>Tempura shrimp, onion, sweet potato, plantain, zucchini</i>	

## TERIYAKI

*Served with white rice, miso soup & ginger salad*

<b>Chicken Teriyaki</b>	16.5
<b>Shrimp Teriyaki</b>	20.5
<b>*Salmon Teriyaki</b>	20.5
<b>*New York Strip Teriyaki</b>	24.

# LUNCH SPECIALS

Monday - Saturday 11:30am - 2:30pm

## SUSHI BAR

Served with miso soup & ginger salad

- \*Lite & Easy** 9.  
*Veggie roll & seaweed salad roll*
- \*Sushi Lunch** 13.  
*8 pieces assorted sushi*
- \*Sashimi Lunch** 15.  
*9 pieces assorted sashimi*
- \*Maki Combination** 13.  
*Tuna, cucumber & California roll*

## TEMPURA & NOODLES

- Seafood Udon/Soba Soup** 12.  
*Choice of thin buckwheat (soba) or thick wheat (udon) noodle soup with shrimp, squid, fishcake, salmon, tilapia & kani, served with ginger salad*
- Yaki Udon/Soba** 10.  
*Choice of thin buckwheat (soba) or thick wheat (udon) noodles, stir-fried with chicken, fresh spinach, & egg, served with miso soup & ginger salad*

## TERIYAKI

Served with miso soup, ginger salad & fried rice

- Chicken Teriyaki** 10.
- \*Salmon Teriyaki** 11.
- \*New York Strip Teriyaki** 12.
- Shrimp Teriyaki** 12.

## BUSINESS LUNCH BOX

Served with miso soup, ginger salad, fried rice, half California roll (no substitutions) & Osaka spring roll

- \*Sesame Chicken** 10.  
*Crispy chicken breast stir-fried with a rich sesame sauce*
- \*Haru Chicken** 10.  
*Sliced chicken breast stir-fried with zucchini, red peppers, mushrooms & a tangy sauce*
- \*Grand Marnier Shrimp** 13.  
*Jumbo shrimp lightly battered & fried, glazed with Grand Marnier sauce*
- \*Thai Basil Shrimp** 13.  
*Shrimp stir-fried with basil, onion, red pepper & a spicy Thai sauce*
- \*Black Pepper Beef** 14.  
*NY strip sautéed with zucchini, red peppers, mushrooms & a black pepper sauce*
- \*Miso Salmon** 13.  
*Salmon fillet glazed with mirin & miso & grilled*

# OSAKA TOP 30

- \***Batman Roll:** Spicy tuna, avocado & tempura crunch topped with tempura kani. \$14
- \***Black Russian Roll:** Tuna, salmon, yellowtail & avocado, with black caviar, sweet soy, spicy mayo & chili. \$16
- \***Blue Oyster Cult Roll:** Fried oyster inside topped with filet mignon, spicy mayo, scallion & black caviar. \$16
- \* **Celebration Roll:** Spicy tuna, kani tempura, avocado, jalapeno, cilantro, lettuce & crunch in rice paper. \$15
- \***Chef Hai's Favorite Sashimi Roll:** Salmon, kani, tuna, tobiko, red clam, squid, jalapeno & minimal rice. \$14
- \***Cherry Blossom Roll:** Spicy tuna, salmon, octopus, avocado & black caviar wrapped in soy paper. \$15
- \***Chesapeake Bay Roll:** Lump crab, shrimp, tuna, avocado, spicy mayo & red caviar, wrapped in rice paper. \$17
- \***Dancing Dragon Roll:** Spicy salmon & crunch roll topped with kani & served with sweet Thai sauce. \$14
- \***Fire Water Roll:** Spicy Escolar, cilantro, jalapeno & crunch with wild salmon, avocado, tobiko & eel sauce. \$16
- \***Friday Roll:** Tuna, goat cheese & avocado roll tempura fried & served with sweet balsamic vinegar on top. \$12
- \***Geisha Roll:** Spicy salmon & crunch roll topped with salmon & red & green caviar. \$15
- \***Hulk Roll:** Shrimp tempura inside topped with avocado & spicy crabmeat. \$16
- \***Incredible Roll:** Spicy tuna & tempura crunch inside, topped with filet mignon, red caviar & spicy mayo. \$17
- \***James Roll:** Spicy shrimp & crunch. Topped with avocado, beet, & finished with sweet soy. \$14
- \***Lincoln Roll:** Spicy yellowtail & crunch topped with tuna & avocado. \$16
- \***LLS Roll:** Spicy tuna & crunch inside, topped with wild salmon & avocado. \$15
- \***Pink Panther:** Spicy tuna, mango, avocado and crunch in soy paper with wasabi aioli on the side. \$12
- \***Poinsettia Roll:** Spicy tuna & crunch inside, topped with tuna & black & red caviar. \$17
- \***Rainbow Shrimp Roll:** Spicy shrimp & crunch inside. Topped with salmon, tilapia, white tuna and tuna. \$16
- \***RTMA Roll:** Spicy yellowtail, crunch, jalapeno, red onion & cilantro in multigrain rice. \$13
- \***Ruby Roll:** Crispy cilantro shrimp, lump crab, avocado, & frisee lettuce, wrapped in rice paper. \$16
- \***Silk Roll:** Spicy tuna topped with yellowtail & avocado. Served with wasabi aioli. \$16
- \***Sleepy Hollow Roll:** Tempura shrimp, jalapeno, onion, cilantro & spicy kani. Finished with sweet soy. \$15
- \***Sunrise Roll:** Tuna, salmon, avocado, kani and black caviar rolled in soy paper. \$15
- \***Superman Roll:** Shrimp tempura inside, topped with cream cheese & spicy kani. \$14
- \***Surf and Turf Roll:** Tempura lobster roll topped with filet mignon, spicy mayo, scallions, & four caviars. \$22
- \***Typhoon Roll:** Spicy tuna & crunch with yellowtail, tuna, salmon, & tilapia. Spicy mayo, wasabi mayo, crunch. \$16
- \***Vacation Roll:** Spicy cilantro salmon & crunch, topped with shrimp and avocado. \$15
- \***VCU Roll:** Tuna, wild salmon, goat cheese, cucumber & avocado in soy paper. \$16
- \***Victoria Roll:** Spicy scallop & crunch inside. Topped with tuna, salmon, red onion, jalapeno, cilantro & tobiko. \$17