

Okatshe

IZAKAYA & SUSHI

#WHATSBEHINDTHEDOOR

SMALL PLATES

- TOMATO SALAD 9**
Jersey Beefsteak Tomatoes,
Chile & Tahini Vinaigrette, Mizuna
- EDAMAME 7**
Sesame Furikake, Togarashi
- SEAWEED SALAD 9**
Hijiki, Wakame, Edamame, Scallion,
Sesame Vinaigrette
- EGGPLANT TONKATSU 8**
Fried Eggplant, Cabbage,
Miso & Yuzu Aioli
- OKONOMIYAKI FRIES 12**
Kewpie, Scallions, Jalapeño
- KANI CROQUETTES 11**
Crispy Crab Croquettes,
Ponzu, Lemon
- CHAWANMUSHI 16**
Crab, Bacon, Lobster Dashi
- CHASHU BUNS 10**
Pork Belly, Hoisin, Daikon
- CURRY PAN 11**
Japanese Beef Ragout,
Pickled Carrot, Steamed Bun
- 5 SPICE RIBS 11**
Soy Nuts, Daikon, Scallion
- CHICKEN WINGS 10**
Ginger, Garlic, Scallion
- GYOZA 10**
Pork, Cabbage, Garlic Chives, Ryu
- TUNA POKE NACHOS 18**
Wonton Chips, Nori, Avocado

YAKITORI

3 PER ORDER

MEAT

- NEGIMA 6**
Chicken Breast
- TEBASAKI 5**
Chicken Wing
- BUTABARA 7**
Pork Belly
- HARAMI 15**
Wagyu Sirloin
- KALBI 7.5**
Beef Short Rib
- SAUSAGE 7.5**
Smoked Pork Sausage

SEAFOOD & VEGETABLE

- ASUPARA BACON 7.5**
Bacon, Asparagus
- SHIITAKE 6**
Mushroom
- SHRIMP 8**
- OCTOPUS 9**
- ZUCCHINI 6**
Miso Glaze
- SCALLOP 15**

RAMEN

TOKYO STYLE

LIGHT CHICKEN & DASHI BROTH

- CHICKEN & MUSHROOM 12**
Shio Tare, Nori, Menma, Egg
- CHICKEN & PORK 14**
Shoyu Tare, Poached Chicken, Egg,
Chashu Pork, Shiitake, Bok Choy, Nori
- SPICY MISO 14**
Awase Miso, Poached Chicken,
Chashu Pork, Enoki Mushrooms, Ryu

TONKOTSU STYLE

RICH PORK BROTH

- CHASHU PORK 12**
Enoki Mushrooms, Egg, Fish Cake
- TAN TAN 14**
Sesame Tare, Ground Pork,
Bean Sprouts, Scallion
- SPICY MISO 14**
Awase Miso, Chashu Pork, Egg,
Enoki Mushrooms, Ryu

OKATSHE STYLE

LOBSTER DASHI

- MIXED SEAFOOD 16**
Clams, Shrimp, Scallops,
Cabbage, Shiitake
- LOBSTER 26**
Lobster, Shrimp, Clams,
Cabbage, Shiitake
- SPICY MISO 16**
Awase Miso, Clams, Shrimp, Scallops,
Enoki

SUSHI & SASHIMI

AVAILABLE AS SASHIMI OR NIGIRI

- TUNA 4.5**
- YELLOWTAIL 4.5**
- UNAGI 4**
- SALMON 4.5**
- KING YELLOWTAIL 7**
- SALMON TORO 7**
- KAMPACHI 6**
- RED SNAPPER 4.5**
- SCALLOP 4**
- SHRIMP 4.5**
- TOBIKO 3**
- WASABI TOBIKO 3**
- LOBSTER 9**
- KING CRAB 12**

COMBINATIONS

- DELUXE SASHIMI 38**
Chef's Selection (12pc)
- DELUXE SUSHI 35**
Chef's Selection 1 Maki,
8pc Nigiri
- SUSHI & SASHIMI 48**
Chef's Selection 1 Maki,
8pc Sashimi, 6pc Nigiri

MAKI

TRADITIONAL ROLLS

- CALIFORNIA**
- Classic 8
- Shrimp 9
- King Crab 15
- Lobster 15
- SPICY**
- Tuna 10
- Shrimp 10
- Salmon 10
- Yellowtail 10
- SPICY CRUNCHY**
- Tuna 11
- Shrimp 11
- Salmon 11
- Yellowtail 11
- SHRIMP TEMPURA 10**
- RAINBOW ROLL 16**

OKATSHE SPECIALTY ROLLS

- TROPICANA ROLL 18**
Tuna, Rock Shrimp Tempura,
Fried Shrimp
- KONA 16**
Yellowtail, Pineapple, Furikake,
Sesame Dressing, Avocado
- TUNA POKER 18**
Tuna Tartare, Wasabi Yuzu
Dressing, Shishito Tempura
- EVERYTHING SALMON 20**
Spicy Salmon, Smoked Salmon,
Yuzu Kosho, Cream Cheese
- CRAB & SHRIMP TEMPURA 18**
Avocado, Carrot, Cucumber,
Spicy Mayo, Eel Sauce
- LOBSTER TEMPURA 24**
Papaya, Avocado, Miso,
Sour Plum Sauce, Tobiko
- CREOLE 18**
Tuna Tartare, Shrimp Tempura,
Remoulade, Tobiko
- VEGGIE 14**
Cucumber, Papaya, Avocado,
Furikake, Spicy Mayo

HOUSE SPECIALTIES

- WHOLE GRILLED SNAPPER MP**
Steamed Rice, Ginger, Scallion,
Soy Glaze, Cilantro
- GRILLED WAGYU SIRLOIN STEAK 65**
Grilled Asparagus, Pickled Maitake Mushrooms,
Okatshe Steak Sauce, Yuzu & Cilantro Aioli

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness. 5.9.19