

Starters

*The entire menu item in red letter consuming raw or undercooked

KONO AREPA 16

Osaki Kani / salmon / mayo / tobiko / avocado.
Shrimp: Crispy shrimp / mayo / tobiko / scallions / avocado.

Seafood Pajeon (Korean Pancake) 19

Haemul pajeon is a popular Korean savory pancake made with scallions and seafood.

VEGGIE SPRING ROLL 10

4pcs Japanese spring rolls filled/vegetable and fried golden.

AGEDASHI TOFU 11

Fried tofu with broth.

GYOZA (STEAMED OR FRIED) 12

5pcs Pork vegetable dumplings with ponzu sauce.

CRISPY CALAMARI 14

Lightly covered in Japanese batter, Asian spices, and fried golden.

Bunsik Combo 24

Crispy seaweed noodle rolls /DDukbokki/2pc shrimp tempura

HARUMAKI EGGROLLS 10

Japanese egg rolls filled with pork and vegetables and fried golden.

KARAAGE 12

Deep fried marinated chicken. covered in spices and spicy mayo.

TAKOYAKI 10

5 pcs Octopus balls fried with tempura batter.

COCONUT SHRIMP 11

5 pcs Tiger shrimp dipped and fried in coconut batter.

OYSTER TEMPURA 13

Crispy batter pairs with succulent oysters and house sauce.

KOREAN FRIEDCHICKEN 6PC 17

crispy coated buttermilk fried chicken smothered in a spicy Korean-inspired gochujang sauce.

HAMACHI KAMA 26

Yellowtail cheek grilled and lightly salted served with seasonal vegetable and lemon ponzu sauce.

TEMPURA SHRIMP & VEGGIE APPITIZER 13

2pcs shrimp with assorted veggies or all shrimp option. 5pcs

SALMON COQUITOS 18

Crispy salmon/ scallion/Osaki Kani/ Cream cheese

KOREAN SPICY PORK RIBS APP 21

The ribs are first slow cooked in the oven and finished off under the broiler until until lightly caramelized and charred.

KONO ANTOJITOS 16

A Crispy Shrimp / Sweet Plantain / Topped w/ Osaki Kani Salad / Spicy Mayo / Eel Sauce

JAPCHAE 20

a savory and slightly sweet dish of stir-fried glass noodles and vegetables that is popular in Korean cuisine (chicken&shrimp).

DDUKBOKKI 17

Popular Korean street food made out of rice cake and fish cake with cheese (sweet&spicy).

SHRIMP SHUMAI 10

6pcs Steamed dumplings with ponzu sauce.

BAOBUN 13

Braised chicken or pork or Crispy Shrimp with vegetable/bun/house sauces/togarashi. 2pcs. +5 with bulgogi

EDAMAME 8/9

Sea salt 8/Garlic 9/Spicy garlic 9

Raw Appetizers

SUSHI BEGINNER APP 20

Chef Choice sushi, sashimi.

SALMON TATAKI 22

Seared top grade salmon sliced thin and served with ponzu sauce.

TUNA TATAKI 23

Seared top grade tuna sliced thin and served with ponzu sauce.

YELLOWTAIL TRUFFLE TIRADITO 25

Thinly sliced yellowtail sashimi served with ponzu sauce, truffle oil and jalapenos.

SALMON JOE 18

4pc rice ball wrapped with salmon and salmon tartar/house ponzu sauce.

HAWAIIAN AHI POKE 19

Fresh tuna with avocado/seaweed salad and pineapple in ponzu sauce.

CEVICHE MIXTO 26

white fish/octopus/shrimp marinated in lemon and/or lime citrus juices

TUNA TARTAR 27

Spicy seasoning tuna with avocado and tobiko.

TRIO TARTAR 29

Mixed 3 different fishes make it with avocado and tobiko with house sauce

NEPTUNO 20

Osaki Kani/wakame/tuna/salmon /tobiko/house mayo

SALMON TARTAR 27

Spicy seasoning SALMON with avocado and tobiko.



AKASAKA SUSHI

CONTEMPORARY
JAPANESE & KOREAN CUISINE

Set Menu

No substitutions allowed. No exceptions.

TSUNAMI BOAT 169

12pc nigiri / 12pc sashimi / 8 chef choice rolls.

HURRICANE BOAT 133

12pc nigiri / 12pc sashimi / 4 chef choice rolls.

TROPICAL STORM BOAT 89

6pc nigiri / 9pc sashimi / 3 chef choice rolls.

TRIO SET 29

3pcs Salmon / Tuna / Yellowtail (Choice of nigiri or sashimi.)

SALMON SET 29

Tataki / nigiri / sashimi / maki. 3pc each

TUNA SET 29

Tataki / nigiri / sashimi / maki. 3pc each

YELLOWTAIL SET 29

Tataki / nigiri / sashimi / maki. 3pc each

SUSHI SASHIMI COMBO 39

7pcs nigiri, 8pcs sashimi chef choice.

SUSHI COMBO 34

7pcs nigiri, 4pcs spicy tuna, 4pcs bubba roll.

SASHIMI COMBO 54

21 pc sashimi combo. (CHEF CHOICE)

SUSHI MASTER 57

please trust Chef .seasonal top notch ingredient sushi ,sashimi,Rolls.

ROYAL SET (3 OR 4 PEOPLE) 260

20pc premium sashimi, 20pc nigiri, 4 signature chef's choice roll

ROYAL SET (1 OR 2 PEOPLE) 140

10pc premium sashimi, 10pc nigiri, 2 signature chef's choice roll

Sides

MISO SOUP 4.5

CLEAR SOUP 4.5

SEAWEED SALAD 8

GINGER SALAD 6

WHITE RICE 4

FRIED RICE 4.5

30-Day Kimchi 6

Check out our Instagram for more information!



If you liked our foods and experience today,



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Entrees

A CHOICE OF MISO, CLEARSOUP, OR GINGER SALAD AND WHITE RICE AND VEGETABLES.

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BEEF

- HONEY BEEF SHORT RIBS** 37
Grilled tender short ribs marinated with sweet Korean bbq sauce.
- COWBOY STEAK (20oz)** 59
A bone in rib-eye steak, grilled to your preference.
- TOMAHAWK STEAK(40oz)** 98
Giant juicy beef rib-eye steak, grilled to your preference.
- FILLET MIGNON STEAK (8oz)** 44
Fillet mignon steak beautifully tender, and grilled to your preference.

- NEW YORK BEEF TERIYAKI** 38
New York strip steak marinated in our house-made teriyaki sauce.

SEAFOOD

- SALMON TERIYAKI** 34
Fresh salmon grilled and glazed with our homemade teriyaki sauce.
- CHILEAN SEABASS** 45
Fresh Chilean seabass broiled and grilled served with our delicatated ginger and scallion toppings.
- FIERY SPICY GARLIC SHRIMP** 24
Lightly battered fresh shrimp stir-fried in our spicy chili garlic sauce.
- TEMPURA SHRIMP & VEGGIE** 22
4pcs shrimp with assorted veggies or all shrimp option. (10pcs)

CHICKEN

- FIERY SPICY GARLIC CHICKEN** 21
Lightly battered chicken wok in our homemade spicy hot chili sauce.
- ORANGE CHICKEN** 21
Lightly battered chicken wok in our homemade orange sauce.
- CHICKEN TERIYAKI GLAZE** 21
Tender chicken breast wok in our homemade teriyaki sauce.
- TRIO DELIGHT** 26
Flavorful chicken, succulent beef, and shrimp wok in our signature brown sauce.

VEGETARIAN

- TOFU VEGETARIAN** 20
Fried tofu and vegetables sautee with house brown sauce
- EGGPLANT DENGAKU** 20
classic Japanese side dish made with fried eggplant sliced in half, scored and brushed with a sweet and savory miso sauce

FOR KIDS

- CHOICE OF WHITE RICE OR WITH FRENCH FRIES (STRICTLY 9 AND UNDER)**
- N.Y STEAK** 16
- ORANGE CHICKEN** 13
- SWEET SHRIMP** 13
- CHICKEN NUGGETS** 13
- YAKISOBA NOODLES** 15
- FRENCH FRIES** 6.5

Rice Dishes

- AKASAKA FRIED RICE** 21
Shrimp, chicken, egg, and vegetable fried rice.
- BULGOGI BEEF** 26
beef bulgogi means "fire meat" most popular Korean marinated beef dish.
- KATSU CURRY DON** 21
Thick Japanese curry with a crispy fried chicken cutlet.
- PORK KATSU DON** 21
Delicious Japanese dish made of juicy, tender **pork** coated in crispy panko breadcrumbs and fried until golden brown
- EBI CURRY DON** 19
Tempura shrimp/Japanese curry/rice.
- DOLSOT BIBIMBAP** 25
hot stone bowl of rice, assorted namul vegetables, and choice of bulgogi or tofu
- KARAAGE DON** 21
Marinated deep fried chicken with rice.
- KIMCHI FRIED RICE** 25
kimchi, shrimp, onions, egg, vegetable fried rice.
- RIBEYE FRIED RICE** 45
This Steak Fried Rice recipe combines juicy steaks with rice and veggies.
- MAGURO SSAMBAP** 33
Tuna, scrambled egg, tobiko, toast seaweed, and black caviar.
- SALMON BAP** 34
Salmon/ikura/oba on top of korean rice
- UNAZU** 36
Japanese style sweet BBQ eel served over a bed of steamed rice.
- CHIRASHI** 36
Chef choice sashimi on top of sushi rice.

Drinks

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|--------------------------|-----------------------------|----------------------------|
| PINK LEMONADE 4.5 | COCA COLA 4.5 | APPLE JUICE 4.5 |
| UNSWEET TEA 4.5 | FIJI WATER 500ML 5.0 | CRANBERRY JUICE 4.5 |
| SWEET TEA 4.5 | RAMUNE 5.5 | ORANGE JUICE 4.5 |
| GINGER ALE 4.5 | SPARKING WATER 5/7 | |
| SPRITE 4.5 | GREEN TEA HOT 5 | |
| DIET COKE 4.5 | | |



AKASAKA SUSHI

CONTEMPORARY JAPANESE & KOREAN CUISINE

Ramen / Noodles

- TONKATSU RAMEN** 18
A rich pork and chicken bone 20hrs boiled broth/pork belly/egg/scallion/pickled ginger/toasted garlic.
- GOCHUJANG RAMEN** 18
A rich Spicy 20 hrs boiled pork bone broth/pork belly/egg/scallion/pickled ginger/Korean pepper paste.
- MISO RAMEN** 18
Flavored with 20hrs boiled pork and chicken broth/miso /egg/pork/noodles.
- YAKI UDON (NO BROTH)** 22
Stir Japanese Udon noodle made with an assortment vegetables and shrimp and chicken.
- JJAJANG RAMEN (NO BROTH)** 17
Korean chungang/shrimp/cucumber/noodle.
- BLACK SQUID INK NOODLE** 29
Shrimp,scallop, squid ink pasta, sautéed with cherry tomatoes, garlic, white wine and crushed red pepper
- YAKISOBA NOODLE (NO BROTH)** 20
Shrimp/chicken/vegetable/house sauce/stir fried noodle.
- UDON NOODLE SOUP** 17
Thick rice noodles in light broth/two tempura shrimp.

Dessert

- TEMPURA CHEESECAKE** 12
Tempura batter deep fried cheesecake served with vanilla ice cream.
- GREEN TEA CHEESECAKE** 10
Real matcha green tea cheesecake.

- MOONPIE 2PC** 10
Two small round layers of cake with marshmallow filling and a chocolate covering comes with icecream.

- BINGSU** 16
Milk-based Korean shaved ice dessert with sweet toppings

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- SPICY SEAFOOD JJAMBONG** 26
Noodles in spicy broth/Mixed seafood (calamari ,mussel, shrimp, scallop &vegetables).
- SPICY KOREAN CARBONARA** 24
spicy carbonara is a fusion dish that gives a modern, creamy spin on the popular korean food. super addictive/fried eggplants/ fried egg