

Welcome to Osaka

All Dinners Include: Osaka soup and Salad, shrimp appetizer, teppanyaki vegetables, steamed rice, hot green tea and sherbet.


OSAKA FAVORITE
Filet Mignon and Lobster

\$24.49



OSAKA MARINES
Salmon, Scallops and Calamari

\$19.99



OSAKA HOUSE
Filet Mignon, Chicken and Shrimp

\$22.49



CHEF'S SPECIAL
Julienne Teriyaki Steak, Calamari and Shrimp

\$20.49



Traditional

SESAME CHICKEN.....	11.25
Boneless Julienne Chicken	
TERIYAKI STEAK.....	13.50
Thin Striploin with Teriyaki Sauce	
HIBACHI STEAK.....	13.50
Thick Striploin Julienne	
FILET MIGNON.....	16.00
Tenderloin Center Cut Filet	
HIBACHI SHRIMP.....	15.75

Combinations

STEAK AND CHICKEN.....	16.49
STEAK AND SHRIMP.....	18.49
STEAK AND SCALLOPS.....	18.49
STEAK AND SALMON.....	18.49
STEAK AND CALAMARI.....	18.49
FILET MIGNON AND CHICKEN.....	19.49
FILET MIGNON AND SHRIMP.....	20.50
FILET MIGNON AND SCALLOPS.....	20.50
FILET MIGNON AND SALMON.....	20.50
FILET MIGNON AND CALAMARI.....	20.50
CHICKEN AND LOBSTER.....	21.49
CHICKEN AND SHRIMP.....	17.49
CHICKEN AND SCALLOPS.....	17.49
CHICKEN AND SALMON.....	17.49
CHICKEN AND CALAMARI.....	16.49



Side Orders

FRIED RICE •	1.99
SHRIMPS •	5.99
SCALLOPS •	5.99
SALMON •	6.99
CALAMARI •	5.99

Children Special

For Children under 12 only

MINI CHICKEN •	6.50
MINI STEAK •	7.25
MINI SHRIMPS •	8.25



*For your full enjoyments please do not
let your kids reach to the grill*

CREATE YOUR OWN MEAL •

Combination (Base): (2 or 3 items) \$17.25,

**chicken: \$0.00, *steak: \$1.00*

**shrimp: \$2.00, *filet: \$3.00,*

lobster: \$6.00, Calamari: \$2.00, Scallop: \$2.00

**FILET, CHICKEN, LOBSTER= 17.25+3.00+0.00+6.00
= \$26.25**



*For your Pleasure of dinning at Osaka, our
chef and waitresses will take care of your every
need, your gratuity will be shared by chef and
waitress.*

*For party of eight or more a fifteen percent
gratuities will be added.*

*We wish you enjoy your evening at Osaka and
will return soon*

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.**

Arigato

OSAKA COCKTAILS

Samurai	5.50
Amaretto, Pineapple Juice, Coconut Juice.	
Sake Martini	5.50
Sake and Dry Gin	
Midori Melon	5.50
Japanese Melon Liqueur & Pineapple Juice	
Geisha	5.50
Creme de Strawberry and Peach Juice	
Mt. Fuji	5.50
Midori Melon, Pineapple Juice, coconut Juice, Cream and Blue Curacao	
Emperor	5.50
Absolut Vodka, Midori Fruit Juice, Wild Cherry Brandy	
Madame Butterfly	5.50
Amaretto, Pineapple Juice, Coconut Juice and Strawberries	



WINES

Glass

Sake.....	4.00
Plum Wine.....	4.00
Chablis.....	4.00
Burgundy.....	4.00
Merlot.....	4.00
Chardonnay.....	4.00
White Zinfandel.....	4.00
Cabernet Sauvignon.....	4.00



Bottle

Plum Wine Fuki.....	17.50
Chardonnay Glen Ellen.....	15.50
Chardonnay Kendall Jackson.....	25.50
White Zinfandel Berginger.....	15.50
Cabernet Sauvignon Woodbridge.....	18.50
Cabernet sauvignon Kendall Jackson.....	25.50



Draft wine

Franzia (1 Liter)

Chablis.....	17.00
Chardonnay.....	18.00
White Zinfandel.....	17.00
Burgundy.....	17.00
Cabernet Sauvignon.....	18.00

BEER

Domestic Beer

3.00

Michelob ultra, Miller Lite, Budweiser, Bud Light, Bud select, Coors Light.

Imported Beer

3.50

Sapporo (Japanese)

Asahi (Japanese)

Corona (Mexican)

Molson Ice (Canadian)

Heineken (Poland)

Sapporo silver can (22oz) \$5.50

Large Asahi (22oz) \$5.50

NON-ALCOHOLIC COCKTAILS

Strawberry Cocktail ...(strawberry daiquiri).....	3.25
Virgin Pina Colada	3.25
Coconut Punch	3.25
Peach Cocktail	3.25
Mango Colada	3.25

Liquor tax and Sale tax are not included

Lunch from Smokeless Hibachi Grill

All Lunch include: Salad with Ginger Dressing, Hibachi Vegetables, steamed rice.

SESAME CHICKEN.....	8.00
VOLCANO CHICKEN (SPICY).....	8.00
TERIYAKI STEAK.....	9.00
FILET MIGNON.....	12.50
HIBACHI SHRIMP.....	9.50
TERIYAKI SALMON.....	9.50
HIBACHI SCALLOPP.....	9.25



GETTING STARTED

CRISPY SHRIMP :: five crispy shrimp served with a pina colada sauce:: **\$6.25**

SHRIMP SHUMAI:: eight pieces Asian dumplings served with sesame-mustard sauce
\$6.25

EDAMAME:: steamed soybeans:: **\$3.50**

AGEDASHI TOFU:: lightly battered tofu served with tempura dipping sauce and bonito flakes::**\$5.00**

PORK GYOZA:: six pieces lightly fried Asian potstickers served with sesame-mustard sauce or tempura sauce:: **\$4.99**

SOFT SHELL CRAB:: lightly fried soft shell crab:: **\$8.00**

CALAMARI TEMPURA:: Lightly battered, thin cut calamari steak, served with a tempura dipping sauce, or pineapple hot sauce::**\$5.99**

VEGETABLE GYOZA:: Asian potstickers served with sesame-mustard sauce::**\$4.25**

FRIED SPICY TUNA::spicy tuna, imitation crab meat, scallions and fish eggs. Magically battered and deep fried to perfection top with spicy, eel and soy sauce**\$6.50**

TEMPURA

SHRIMP:: 5 pieces:: **\$5.99**

VEGETABLE:: Mixed vegetables:: **\$5.99**

SHRIMP & VEGETABLE:: **\$5.99**

SOUPS

MISO SOUP::Tofu, seaweed, green onion in a miso broth::**\$1.99**

CHICKEN BROTH::Fried onion, mushroom and green onion::**\$1.75**

SALADS

HOUSE SALAD:: mixed greens with ginger dressing :: **\$3.75**

CHIKEN SALAD::breaded or grill chicken breast tossed with macadamia nuts, crushed cashew, edamame peas, carrots & mixed greens, avocado, tangerine, citrus dressing:: **\$7.25**

SEAWEED SALAD:: **\$5.99**

SPICY IKA SALAD:: squid, cucumber, Asian green vegetables, ponzu sauce, and chili paste:: **\$5.99**

SPICY TAKO SALAD:: Octopus, cucumber, Asian green vegetables, ponzu sauce, and chili paste:: **\$5.99**

TUNA SALAD:: seared Ahi & albacore tuna dusted with tataki & garlic ponzu sauce, mix greens, slices avocado, asparagus, jalapeno, cilantro, pine nuts, cashews:: **\$8.99**



SIGNATURE SUSHI & SASHIMI

- 4. DINNER SUSHI ASSORTMENT•:** California roll, one piece each tuna, salmon, whitefish, yellowtail, shrimp & tamago and miso soup:: **\$14.75**
- 5. DINNER SASHIMI ASSORTMENT•:** tuna, salmon, yellowtail, octopus, whitefish and bowl of rice and miso soup :: **\$16.75**
- 6. TUNA AVOCADO SASHIMI•:** seared Ahi tuna dusted with Japanese rice crackers, black sesame seeds, fresh avocado, shredded dakon served with creamy ponzu dipping sauce:: **\$8.75**
- 7. WHOLE LOBSTER ROLL::** half in the roll and half tempura:: **\$16.50**
- 8. SOONER ROLL•:** kani kama, cream cheese lightly tempura battered & topped with spicy- tuna, crab mix & sliced lotus root, finished with eel sauce & spinach tempura flakes:: **\$9.99**
- 9. ORU ROLL•:** soft shell crab, avocado, cucumber, shrimp, red beet tempura, Unagi-sauce, tobiko sauced:: **\$10.25**
- 10. LAVA ROLL•:** crab and cream cheese rolled in rice & seaweed lightly tempura battered, topped with scallop dynamite & finished with eel sauce, red beet & spinach tempura flakes:: **\$9.99**
- 11. VOLCANO ROLL•:** kani kama (crab), fried asparagus, masago. Topped with seafood and spicy sauce:: **\$10.99**
- 12. GRADUATION ROLL•:** California roll wrapped with salmon topped with tempura flakes, dynamite seafood. Topped cream cheese, chili and scallions:: **\$10.99**
- 13. KAMIKAZE ROLL•:** shrimp tempura, crab mix, cream cheese, cucumber, topped with spicy tuna & spinach tempura flakes:: **\$9.25**
- 14. MANGO LOBSTER ROLL•:** lobster mix, avocado, cucumber rolled & topped with thinly sliced mango, served with mango - tobiko & kiwi-wasabi sauce:: **\$8.25**
- 15. MANGO SALMON ROLL•:** smoked salmon, mango & cream cheese topped with mango & cashews, kiwi - wasabi and mango sauce:: **\$8.25**
- 16. MANGO VEGETABLE ROLL::** red pepper, artichokes & cream cheese, topped with mango & cashews, kiwi-wasabi and mango sauce:: **\$7.75**
- 17. SALMON TUNA ROLL•:** chopped salmon, tuna, white tuna, tempura flakes and spicy- sauce and spinach tempura:: **\$7.50**
- 18. CRUNCHY CALAMARI ROLL::** tempura calamari, crab mix, cream cheese topped with spinach tempura flakes and eel sauce:: **\$7.75**
- 19. CRUNCHY SHRIMP TEMPURA ROLL•:** shrimp tempura, crab mix and cucumber rolled & topped with red beet tempura flakes & eel sauce:: **\$7.99**

20. **RAIDERS ROLL**:: soft shell, avocado, cucumber crab meat topped with Unagi, Unagi sauce, kiwi-wasabi sauce::**\$12.25**

21. **COWBOY ROLL**:: asparagus, red peppers, avocado, seared steak, teriyaki sauce, tempura flakes served with a creamy wasabi sauce**\$8.50**

22. **RAINBOW ROLL**:: California roll topped with smoked salmon, avocado, unagi, spinach tempura flakes, red beet tempura flakes, eel sauce and kiwi - wasabi sauce:: **\$12.75**

23. **FOUR OF KIND**:: fried shrimp, tuna, yellowtail and avocado:: **\$8.25**

24. **DOUBLE SHRIMP ROLL**:: shrimp tempura, cucumber, crab meat, lettuce, topped with cooked shrimp(ebi), avocado, unagi sauce, kiwi sauce, black tobiko::**\$10.25**

25. **FRIED, SALMON, SQUID ROLL(tiger eye)** :: smoked salmon, squid and fried **\$8.75**

26. **VEGETARIAN ROLL**:: cream cheese, cucumber, asparagus, mango sauce, green onion ::**\$5.25**

27. **PHILADELPHIA ROLL**::smoked salmon, avocado, cream cheese & cucumber::**\$5.75**

28. **CATERPILLAR ROLL**::Unagi, cucumber, snow crab, tempura crunch,topped with avocado, masago::**\$10.00**

29. **EMPEROR ROLL**::tuna, yellowtail, salmon, masago, fried, top with spicy paste, and mayo::**\$12.50**

30. **CALIFORNIA ROLL** \$4.75

32. **TUNA ROLL** \$4.75

34. **SPICY YELLOWTAIL** \$5.75

36. **AVOCADO ROLL** \$4.50

38. **CUCUMBER ROLL** \$4.50

40. **SPIDER ROLL**::fried soft shell crab, cucumber, crab meat, and sprout::**\$8.25**

31. **CALIFORNIA ROLL** (w/masago) \$5.25

33. **SPICY TUNA ROLL** \$5.25

35. **SPICY SALMON** \$5.75

37. **EEL CUCUMBER** \$5.75

39. **SHRIMP TEMPURA ROLL** \$5.75

NIGIRI SUSHI

(2 pieces per order)

SASHIMI

(4 pieces per order)

TUNA• (MAGURO) \$5.75

ESCOLAR• (SUPER WHITE TUNA) \$5.25

AHI TUNA •(KULO MAGURO) \$6.75

ALBACORE•(BINCHO MAGURO) \$5.25

YELLOWTAIL•(HAMACHI) \$5.75

SALMON• (SAKE) \$5.25

SMOKED SALMON• (SMOKE SAKE) \$5.25

OCTUPUS• (TAKO) \$4.75

SEA URCHIN• (UNI) MKT

FRESH WATER EEL• (UNAGI) \$5.25

SWEET SHRIMP• (AMA - EBI) \$5.25

SNOW CRAB• (KANI) \$5.25

SHRIMP •(EBI) \$4.25

SQUID• (IKA) \$5.25

SCALLOP• (HOTATE) \$5.25

SALMON ROE• (IKURA) \$5.25

MASSAGO•(CAPELIN ROE) \$4.25

\$10.25

\$9.75

\$11.25

\$9.25

\$10.25

\$9.25

\$9.25

\$8.25

MASSAGO•(CAPELIN ROE)	\$4.00
FLYING FISH ROE•(TOBIKO)	\$4.99
SWEET EGG • (TAMAGO)	\$3.75

CREATE YOUR OWN ROLL

BASE	\$2.50	VEGETABLE OR CONDIMENT\$.50
FISH (1piece)	\$2.00	SOFT SHELL CRAB	\$5.00
SHRIMP	\$1.00	SESAME SEED OR MASAGO	\$1.00

BASE, SALMON, SHRIMP, AVOCADO = 2.50+2.00+1.00+.5 = \$6.00

Substitute **SOY PAPER \$1.00 MORE**

CHILDREN 'S MENU:: served with ice cream and soft drink

THIN FRIED STEAK::	\$5.99
TEMPURA CHICKEN::	\$5.99
SHRIMP TEMPURA::	\$5.99
MACARONI & CHEESE::	\$5.99

DESSERTS

RAINBOW CHEESE CAKE	\$4.99
Plain cheesecake and top with fruity sauce	
MARQUISE AU CHOCOLAT	\$5.99
Chocolate, ganache, rum-soaked chocolate genoise, baked hazelnuts and a chocolate leaf	
LA CRÉME BRULÉE	\$5.25
in a dark chocolate cup	

•Please be advised that there is a significantly increased risk associated with the consumption of any animal protein including shellfish, oysters, clams and mussels in a raw or undercooked form.

**For your pleasure of dinning at Osaka, our chef and waitress will take care of your every need, your gratuity will be shared by chef and waitress.*

**For a party of eight or more a fifteen percent gratuities will be added.*

**We wish you enjoy your time at Osaka and will return soon.*

ARIGATO

OSAKA

OSAKA COCKTAILS

Samurai	\$5.50
Amaretto, pineapple juice & Coconut	
Mt. Fuji	\$5.50
Midori Mellon, Pineapple Juice, Coconut, Cream, Blue Curacao	
Mt. Fuji Margarita	\$5.50
Gold tequila, pineapple Juice, Soda, Triple Sec, Sweet & Sour with a Midori float	
Emperor	\$5.50
Absolut Voka, Midori, Fruit juice, Wild Cherry brandy	
Geisha	\$5.50
Cream de Strawberry & Peach Juice	
Midori Melon	\$4.50
Melon liqueur & Pineapple Juice	
Madame Butterfly	\$5.50

SAKE COCKTAIL

Sake Martini	\$4.50
Sake & Dry Gin	
Sake Sunset	\$4.50
Sake, Orange Juice, Grenadine	
Sake Margarita	\$5.50
Sake, Sweet & Sour mix, Lime Juice	
Sake Gimlet	\$5.00
Sake, Lime Juice	
Purple Haze	\$5.50
Sake, Chambord liqueur	
Sake-Strawberry	
Daiquiri	\$5.50
Sake, Sweet & Sour mix Strawberries	

EXOTIC DRINK

Singapore Sling	\$5.50
Blue Hawaii	\$5.50
Hurricane	\$5.50
Maitai	\$5.50
Zombi	\$5.50
Yellow Bird	\$5.50
Planter's Punch	\$5.50
Moonlight Margarita	\$5.50

WINE BY THE GLASS

Plum wine	\$4.00
Sake	\$4.00
Large Sake	\$6.00
White Zinfandel	\$4.00
Champagne	\$5.00

White Wine

Chablis	\$4.00
Chardonnay	\$4.00

Red Wine

Burgundy	\$4.00
Cabernet	\$4.00
Merlot	\$4.00

NON-ALCOHOLIC COCKTAILS

Strawberry Cocktail	\$3.25	Peach Cocktail	\$3.25
Virgin Pina Colada	\$3.25	Japanese Princess	\$3.25
Coconut Punch	\$3.25	Grapefruit and Cherry Juice, With dash of bitters.	

IMPORTED BEERS - \$3.50

Sapporo (Japanese), **Asahi Dry** (Japanese), **Corona** (Mexican), **Molson Ice** (Canada), **Heineken** (Poland)
Silver Sapporo \$5.00 (Japanese) 22oz can, **Asahi dry \$5.00** (22 oz bottle)

DOMESTIC BEERS - \$3.00

Michelob Ultra, Miller Lite, Bud Select,
Budweiser, Bud-light, Coors Lite

KITCHEN ENTREES

PINEAPPLE CHICKEN TERIYAKI:: grilled chicken with teriyaki sauce:: **\$ 8.25**

TERIYAKI SALMON:: grill marinated salmon on the bed of rice topped with teriyaki sauce and vegetables:: **\$9.25**

TEMPURA LUNCH SPECIAL:: fried shrimp, vegetables and tempura sauce **\$8.25**

FILET AND TEMPURA SHRIMP:: five tempura shrimps with and 6 oz filet mignon served with vegetables ::**\$17.25**

TEMPURA SHRIMP AND CHICKEN:: **\$11.99**

SUSHI AND CHIKEN::**\$10.99** choice of California roll, Philadelphia Roll or Salmon Roll with Chicken

SUSHI AND TEMPURA::**\$9.99** choice of California roll, Philadelphia Roll or Salmon Roll with vegetable tempura

