

APPETIZER

French Fries	Sm \$5.95/ Lg \$7.95
Deep Fried French Fries with Salt	
Fried Ika	\$7.75
Lightly Battered Calamari	
Edamame	\$5.50
Lightly Salted Soybeans	
Spicy Edamame	\$8.25
Soybeans with Garlic, Sliced Jalapeño, Spicy Sauce	
Shrimp Tempura	\$10.50
4 pc Tempura Battered Prawns	
Tempura Side	\$12.50
2 pc Tempura Battered Prawns & Vegetables (Zucchini, Broccoli, Carrot, Yam)	
Chicken Karaage	\$8.75
Japanese Style Deep Fried Chicken	
Harumaki	\$6.75
4 pc Vegetable Egg Roll	
Croquette	\$6.75
2 pc Japanese Potato Patty	
Gyoza	\$7.75
Deep Fried Pork Dumplings	
Agedashi Tofu	\$6.75
Deep Fried Tofu with Tempura Sauce	
BBQ Albacore Tuna	\$15.00
5 pc Grilled Albacore Tuna on a Bed of Spring Mix with Hot Pepper Mayo Sauce	
Hamachi Kama (Ask Server For Availability)	\$14.95
Grilled Collar of Yellowtail Fish with Ponzu Sauce	
Soft Shell Crab	\$8.95
Deep Fried Breaded Soft Shell Crab	



SALAD & GREEN

Sunomono	\$6.50
Cucumber, Carrot, Seaweed in Japanese Vinegar, Topped with Kani, Sesame Seeds	
Seafood Sunomono	\$8.50
Cucumber, Carrot, Seaweed in Japanese Vinegar, Topped with Kani, Tako, Ebi, Sesame Seeds	
Green Salad	\$12.95
Green Leaf Lettuce, Tomato & Carrot (Choice of House Garlic or Miso Sauce)	
Wakame Salad	\$6.50
Seaweed Salad	
Poki Salad	\$16.50
Seared Tuna Mix with Cucumber & Seaweed Salad	
Ebi Salmon Salad	\$15.50
Shrimp, Salmon Mix with Cucumber, Jalapeño, Ponzu Sauce, Sesame Seeds	
Miso Soup	Sm \$2.00/ Lg \$5.99
Sushi Rice	\$2.99
Steamed Rice	\$2.00

UDON & RAMEN (No Substitutions)

Vegetable Udon	\$14.95
Thick Wheat Noodles (Udon), Carrot, Tofu, Green Onion, Yellow Onion, Napa Cabbage, Broccoli, Zucchini, Seaweed in Soy Broth	
Niku Udon	\$15.95
Thick Wheat Noodles (Udon), Carrot, Green Onion, Yellow Onion, Sliced Beef in Soy Broth	
Seafood Udon	\$15.95
Thick Wheat Noodles (Udon), Carrot, Scallop, Green Onion, Yellow Onion, Fish Cake, Fish, Shrimp, Imitation Crab Meat in Soy Broth	
Tonkatsu Ramen	\$15.95
Ramen Noodles, BBQ Pork (Cha Shu), Corn, Boiled Egg, Bamboo Shoot, Wood Ear Mushroom, Green Onion in Pork Bone Base Soup	
Tempura Combo Ramen	\$14.95
Ramen Noodles, Green Onion in Pork Bone Base Soup, Served with a Side of Tempura	
Seafood Ramen	\$15.95
Ramen Noodles, Green Onion, Fish Cake, Fish, Shrimp, Scallop, Imitation Crab Meat in Pork Bone Base Soup	

SPECIAL ROLL

Kings 	\$22.00
Inside: Lobster, Crab Meat	
Top: Avocado, Salmon, Tuna, Hamachi, Special Sauce, Unagi Sauce, Tempura Bits, Shredded Chili Pepper	
So Good 	\$21.00
Inside: Tempura Lobster, Hamachi	
Top: Avocado, Crab Meat, Unagi Sauce, Mayo Sauce, Green Onion, Masago	
49ers 	\$20.00
Inside: Tempura Shrimp, Spicy Tuna, Cucumber	
Top: Crab Meat, Tuna, Special Sauce, Black Tobiko, Red Tobiko, Green Onion, Deep Fried Jalapeño on the Side	
Jordan 	\$20.00
Inside: Tempura Shrimp, Crab Meat, Cucumber	
Top: Avocado, Salmon, Special Sauce, Black Tobiko, Red Tobiko, Green Onion, Sprout Spring Mix, Tomato on the Side	
Kyoto 	\$17.00
Inside: Spicy Tuna, Cucumber, Avocado	
Top: Salmon, Spicy Ponzu Sauce, White Onion, Green Onion, Chili Powder	
Grasshopper 	\$18.00
Inside: Tempura Shrimp, Crab Meat, Cucumber	
Top: Tempura Flakes, Green Onion, Avocado, Unagi Sauce, Garlic Sauce	

HAND ROLL

Osaka Hand Roll	\$8.00
Inside: Deep Fried Shrimp, Crab Meat, Avocado, Green Onion, Unagi Sauce, Mayo Sauce	
Spicy Tuna Hand Roll 	\$8.00
Inside: Spicy Tuna, Cucumber, Sesame Seeds	
Spicy Salmon Hand Roll 	\$8.00
Inside: Spicy Salmon, Cucumber, Green Onion	
Spicy Scallop Hand Roll 	\$8.00
Inside: Scallop, Green Onion, Masago, Spicy Sauce	
Negihama Hand Roll 	\$8.00
Inside: Chopped Hamachi, Green Onion, Yuzu Salt	
Sakekawa Hand Roll	\$8.50
Inside: Smoked Salmon Skin, Cucumber, Unagi Sauce, Sesame Seeds	
Spicy Deep Fried Shrimp Hand Roll 	\$8.00
Inside: Deep Fried Shrimp, Avocado, Green Onion, Spicy Sauce (Soy Wrap)	
Unagi Hand Roll	\$8.00
Inside: Grilled Eel, Unagi Sauce, Sesame Seeds	

Our food may come in contact with or contain peanut, tree nut, sesame, soy, milk, eggs, wheat, gluten, shellfish or fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server about any allergies or dietary restrictions. New Osaka makes every effort to attempt to accommodate each guest. Since our kitchen may involve shared cooking and preparation areas, we cannot guarantee that any menu items will be completely free of allergens. Prices are subject to change without notice.

SUSHI ROLL

New Osaka RAW	\$18.50
Inside: Deep Fried Shrimp, Crab Meat, Lemon	
Top: Avocado, Salmon, Unagi Sauce, Seared Special Sauce, Tempura Bits	
Beautiful Rainbow RAW	\$20.00
Inside: Tuna, Salmon, Hamachi, Avocado, Wrapped with Seaweed	
Rainbow RAW	\$17.00
Inside: Imitation Crab, Avocado	
Top: Tuna, Salmon, Hamachi, Green Onion, Masago	
Vacation RAW	\$17.25
Inside: Deep Fried Shrimp, Crab Meat	
Top: Avocado, Tuna, Salmon, Unagi Sauce, Mayo Sauce, Green Onion, Masago	
Spicy Tuna RAW	\$9.95
Inside: Spicy Tuna, Cucumber	
Top: Sesame Seeds	
Laguna RAW	\$17.75
Inside: Deep Fried Shrimp, Cream Cheese	
Top: Avocado, Tuna, Salmon, Spicy Salmon, Unagi Sauce, Mayo Sauce	
Y2K RAW	\$18.00
Inside: Deep Fried Shrimp, Crab Meat	
Top: Unagi, Hamachi, Avocado, Spicy Tuna, Unagi Sauce, Mayo Sauce, Masago	
Holiday RAW	\$17.75
Inside: Deep Fried Shrimp, Spicy Tuna	
Top: Avocado, Salmon, Tuna, Unagi Sauce, Mayo Sauce, Masago	
Oji-San RAW	\$20.00
Inside: Deep Fried Shrimp, Spicy Tuna, Cucumber, Sprout	
Top: Soft Shell Crab, Unagi Sauce, Spicy Mayo, Masago, Wrapped in Soy Wrap	
USA RAW	\$17.25
Inside: Deep Fried Shrimp, Crab Meat	
Top: Avocado, Salmon, Unagi, Unagi Sauce, Mayo Sauce, Green Onion, Masago	
Godzilla RAW	\$21.00
Inside: Spicy Hamachi, Green Onion, Wrapped with Seaweed (Deep Fried)	
Top: Unagi Sauce, Spicy Mayo, Chili Sauce, Sesame Seeds	



NON-RAW ROLL

California	\$9.00
Inside: Imitation Crab, Avocado	
Top: Sesame Seeds	
California 2	\$9.00
Inside: Crab Meat Salad, Cucumber	
Top: Sesame Seeds	
Salmon Skin	\$14.50
Inside: Salmon Skin, Cucumber	
Top: Unagi Sauce, Sesame Seeds	
Smoke Salmon	\$13.50
Inside: Cream Cheese, Smoked Salmon, Avocado	
Top: Sesame Seeds, Masago	
Avo Crab	\$12.50
Inside: Crab Meat, Avocado	
Top: Sesame Seeds	
Osaka Maki	\$14.00
Inside: Deep Fried Shrimp	
Top: Avocado, Unagi Sauce, Mayo Sauce, Green Onion	
Spider	\$18.50
Inside: Soft Shell Crab, Cucumber, Avocado, Sprout	
Top: Masago, Spicy Sauce on the Side	
Dragon	\$16.00
Inside: Deep Fried Shrimp, Crab Meat, Cucumber	
Top: Avocado, Unagi, Unagi Sauce, Mayo Sauce, Green Onion, Masago	
Lion King	\$15.00
Inside: Crab Meat Salad, Cucumber	
Top: Unagi, Unagi Sauce, Tempura Bits	
Sweet Potato	\$13.00
Inside: Tempura Sweet Potato	
Top: Avocado, Sweet Potato, Unagi Sauce, Tempura Bits, Green Onion	
Asparagus	\$13.50
Inside: Tempura Asparagus, Avocado	
Top: Avocado, Asparagus, Unagi Sauce, Tempura Bits, Green Onion	

SASHIMI

Sashimi 8 Pc RAW	\$16.00
Choice of 1 or 2 Options: Tuna, Salmon, Hamachi, Albacore, Ebi, Tako, Saba, Smoked Salmon, Scallop	
Chirashi Don RAW	\$29.75
Chef's Choice of Today's Fresh Fish over Sushi Rice	
Tekka Don RAW	\$27.50
Slices of Raw Tuna over Sushi Rice	
Sake Don RAW	\$27.50
Slices of Raw Salmon over Sushi Rice	
Sashimi Combo Small RAW	\$28.00
15 pc Chef's Choice of Today's Fresh Fish	
Sashimi Combo Medium RAW	\$48.00
25 pc Chef's Choice of Today's Fresh Fish	
Sashimi Combo Large RAW	\$68.00
35 pc Chef's Choice of Today's Fresh Fish & Toro	

NIGIRI (2 PC)

Maguro RAW	\$8.00	Unagi	\$8.00	Hotate RAW	\$8.00
Tuna		Fresh Water Eel		Scallop	
Fresh Sake RAW	\$8.00	Saba RAW	\$7.00	Masago RAW	\$7.00
Salmon		Mackerel		Smelt Roe	
Hamachi RAW	\$8.00	Ikura RAW	\$7.00	Tobiko RAW	\$8.00
Yellowtail		Salmon Roe		Flying Fish Roe	
Shiro Maguro RAW	\$8.00	Ebi	\$7.00	Inari	\$6.00
Albacore Tuna		Shrimp		Sweet Tofu Wrap	
Smoked Sake ...	\$8.00	Tako	\$6.00		
Smoked Salmon		Octopus			

KID'S MEAL Age 10 or Under (No Substitutions)

Served with Salad, Rice, Choice of 1 Entree & 1 Side

Entree

Chicken Teriyaki ..\$12.00

Sesame Chicken ..\$12.00

Side

Gyoza (2 pc Pork Potsticker)

French Fries

SPECIAL DISH FROM SUSHI BAR

Tuna Pizza RAW	\$12.95
Tuna with Spicy Sauce, Avocado, Green Onion, Masago, Tortilla	
Dancing Scallop RAW	\$18.75
Lightly Seared Scallop on Top of Rice, Special Sauce, Masago	
Garlic Salmon Lover RAW	\$19.75
Garlic, Avocado, Yuzu Salt, Lightly Seared Salmon, Green Onion, Sesame Seeds	
Dragon Ball Z RAW	\$18.75
3 pc Salmon, 3 pc Albacore Tuna Wrapped with Crab Meat, Spicy Sauce, Red Tobiko	
Red & White RAW	\$21.50
Salmon Toro Seared with Garlic Olive Oil, Garlic, Red Tobiko, Ponzu Sauce, Green Onion	
Pepper Fin RAW	\$19.75
8 pc Albacore Tuna with Jalapeño with Ponzu Sauce, Green Onion	
Sake Fin RAW	\$19.75
8 pc Salmon with Jalapeño with Ponzu Sauce, Green Onion	
Hamachi Fin RAW	\$19.75
8 pc Hamachi with Jalapeño with Ponzu Sauce, Green Onion	
Sea Steak RAW	\$19.75
Lightly Seared Tuna, Daikon Radish, Green Onion, Sesame Seeds, Sea Steak Sauce	
Unagi Don	\$22.00
Grilled Eel with Sesame Seeds	

LUNCH COMBO **BENTO BOX** (No Substitutions)

Available During Lunch Hours: 11 am - 2:30 pm
Served with Salad, Rice, Miso Soup (Dine In Only),

Choice of 1 Entree & 1 Side

1. Chicken Teriyaki.....\$15.00
2. Chicken Karaage.....\$15.00
3. Sesame Chicken.....\$15.50
4. Yaki-Niku.....\$15.50
5. Tonkatsu.....\$15.75
6. Tempura Combo.....\$15.50
7. Beef Teriyaki.....\$16.00
8. Salmon Teriyaki.....\$16.00
(Note: Salmon May Contain Bones)
9. Sashimi (Maguro & Sake) RAW.....\$17.00
Extra \$3.00 For All Hamachi

Side:

CA Roll (4 pc Kani/ Avocado)
Gyoza (2 pc Pork Potsticker)
Croquette (1 pc Japanese Potato Patty)
Harumaki (1 pc Vegetable Egg Roll)

2-ITEM COMBO **\$19.75** (No Substitutions)

Served with Salad, Rice, Miso Soup (Dine In Only),

Choice of 2 Entrees

- Beef Teriyaki
- Chicken Teriyaki
- Tempura Combo
- Chicken Karaage
- Sesame Chicken
- Tonkatsu
- Salmon Teriyaki +\$1.00
(Note: Salmon May Contain Bones)
- Saba Shioyaki +\$1.00 RAW
(Note: Salmon May Contain Bones)
- 4 pc Sashimi +\$1.00
(Chef's Choice)

ENTREE

Served with Salad & Rice. Miso Soup (Dine In Only)

Chicken Teriyaki\$19.00

Grilled Chicken Topped with Teriyaki Sauce

Sesame Chicken\$19.75

Battered Chicken Breast Topped with Teriyaki Sauce, Sesame Seeds

Beef Teriyaki\$21.75

Grilled Rib Eye Topped with Teriyaki Sauce

Yakisoba\$19.00

Pan-Fried Noodles with Vegetables (Choice of Chicken, Beef or Vegetables)

Grilled Salmon (Note: Salmon May Contain Bones)\$21.25

Grilled Atlantic Salmon (Choice of Teriyaki or Shioyaki Style (Lightly Salt & Peppered))

Tempura Dinner\$19.75

3 pc Tempura Battered Prawns with Broccoli, Carrot, Yams, Zucchini

Tonkatsu\$19.75

Panko Battered Pork Cutlet with Dipping Sauce

Chicken-Katsu\$19.75

Panko Battered Chicken Breast with Dipping Sauce

Saba (Note: Saba May Contain Bones)\$19.75

Grilled Norwegian Mackerel (Choice of Teriyaki or Shioyaki Style (Lightly Salt & Peppered))

Chicken Curry\$21.00

Grilled Chicken Topped with Japanese Style Curry & Mixed Vegetables

Tonkatsu Curry\$21.00

Panko Battered Pork Cutlet Topped with Japanese Style Curry & Mixed Vegetables

Chicken Katsu Curry\$21.00

Panko Battered Chicken Breast Topped with Japanese Style Curry & Mixed Vegetables

PLATTER TRAY SPECIAL (No Substitutions)

All Roll Platter #1 ^{RAW}\$128.00

Osaka Maki, Holiday, So Good, Beautiful Rainbow,
Avo Crab, Kyoto, USA, Lion King, Edamame

Roll & Nigiri Platter #2 ^{RAW}\$128.00

Osaka Maki, Rainbow, Spicy Tuna, Edamame,
4 pc Maguro Nigiri, 4 pc Hamachi Nigiri,
4 pc Shiro Maguro Nigiri, 4 pc Fresh Sake Nigiri

Kitchen Platter #3\$128.00

Sesame Chicken, Panko Battered Pork Cutlet,
Beef Teriyaki, Edamame

Mix Platter #4 ^{RAW}\$138.00

Chef's Choice of Sashimi Combo,
4 Special Roll, 9 pc Nigiri

Sashimi Platter #5 ^{RAW}\$138.00

70 pc Chef's Choice of Today's Fresh Sashimi,
Edamame

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