

COCKTAILS | 20

SAKETINI

Okaru Junmai Ginjo Sake, Haku Vodka, Japanese Cucumber

KIZUNA LYCHEE MARTINI

Haku Vodka, Elderflower Liqueur, Tahitian Vanilla Bean, Lychee Puree

OKARU SPRITZ

Prosecco, Yuzu Zest, Elderflower Liqueur, Mint

SPICY TOGARASHI MARGARITA

Casamigos Tequila, Cointreau, Fresh Lime, Shishito Pepper

SMOKY PALOMA

El Jimador Tequila Blanco, Sacrificio Mezcal, Fresh Grapefruit, Lime, Wakame Salt

MIYAZAKI MULE

Hendricks Gin, Lime, Cucumber, Ginger Beer, Candied Ginger

PAPER CRANES

Toki Whiskey, Ferrand Dry Orange Curacao, Amaro Nonino, Fresh Lemon, Crane

ESPRESSO MARTINI

Titos Vodka, Fresh Espresso, Coffee Liqueur, Shitake Dust

OLD FASHION

Toki Whiskey, Carpano Antica Vermouth, Brandied Cherry

NON ALCOHOLIC | 14

LYCHEE ME ALONE

Sparkling Grapefruit, Vanilla Bean, Lychee

NASHI MOJITO

Asian Pear, Shiso, Sudachi Juice, Lime Zest Syrup, Lemon

MIKAN SPRITZ

Calpico, Yamamomo Berry, Fresh Mandarin Juice, Mikan Sparkling Juice

HOJI PALMER

Cold Brew Iced Tea, Lemon, Yuzu, Mint

JAPANESE BEERS

DRAFT

ASAHI SUPER DRY Rice Lager	10
KIRIN ICHIBAN Lager	10
SAPPORO PREMIUM Pale Lager	9
BROOKLYN KURA IPA Pale Ale	14

BOTTLED

KAGUA BLANC Pale Ale	10
KAGUA ROUGE Ale	10
KAGUA SAISON Saison	10
KYOTO MATCHA IPA Pale Ale	9

JAPANESE WHISKEY

YAMAZAKI 12YR Single Malt	46
YAMAZAKI 18YR Single Malt	175
HIBIKI BLOSSOM Blended	78
HIBIKI HARMONY Blended	25
HAKUSHU 12YR Single Malt	44
HAKUSHU 18YR Single Malt	86
SUNTORY AO Blended	55
NIKKA MIYAGIKYO Single Malt	27
NIKKA MIYAGIKYO PEATED Single Malt	36
NIKKA COFFEE GRAIN Single Grain	30
WHITE OAK "AKASHI" Blended	22
WHITE OAK Single Malt	23

SAKE BY THE GLASS

"NORTHERN SKIES" Akitabare, Junmai Balanced, Light, Dry	18	"GREAT WAVE" OKARU ASHOKAN Junmai Ginjo Bright Melon, Sweet Rice	18
"CHAMPION OF THE WEST" Nishinoseki, Junmai Roasted Nut, Buttery Richness	18	NOGUCHI NATSU NO NAMAZAKE Nama Powerful, Intense, Dry & Structured	30
"CHERRY BOUQUET" Dewasakura, Ginjo Flowery Bouquet, Pear & Melon	20	"STELLA" Inaba Shuzo, Junmai Daiginjo Complex & Deep Ripe Fruits	29
"DRAGON GOD" Ryujin, Ginjo Bold, Fruity & Dry	25	"FAIR MAIDEN" Hoyo, Junmai Daiginjo Delicate, Light & Charming	30
"PINK LABEL" Mutsu Hassen, Ginjo Soft Mouth Feel, Sweet & Freshly Balanced	20	"TUXEDO" Sohomare, Junmai Daiginjo Incisive Taste, Supple Body, Subdued Aroma	40
OZE X ROSE Junmai Ginjo Sweet & Tart	21	"SUMMER SNOW" Kamoizumi, Nigori Wet Soil, White Peach, Cream	20
"YUKI SNOW" DENSHIN Junmai Ginjo Pure, Calm Fragrance of Frozen Water	17		

WINE BY THE GLASS

WHITE

VERMENTINO Tenuta Guado Al Tasso Tuscany, Italy 2023	16
SAUVIGNON BLANC Nautilus Marlborough, New Zealand 2022	15
RIESLING Herman J Weimer "Flower Day" Finger Lakes, New York 2022	18
CHABLIS Simonnet Febvre Burgundy, France 2022	22
SANCERRE Domaine Lucien Crochet Loire, France 2022	22
CHARDONNAY Cakebread Cellars Napa Valley, California 2022	28

ROSE

ROSE Les Sarrins France 2023	16
SANCERRE ROSE Domaine Lucien Crochet Loire, France 2023	17

CHAMPAGNE & SPARKLING

BRUT Paul Laurent "Cuvee de Fondateur" Champagne NV	28
BRUT ROSE Raventos I Blanc de Nit Spain 2021	18
PROSECCO Fiol Veneto, Italy NV	18

RED

PINOT NOIR Flowers Sonoma Coast, California 2022	22
PINOT NOIR Domaine d'Ardhuy, Ladoix Burgundy, France 2022	25
CABERNET SAUVIGNON Routestock Napa Valley, California 2022	22
MALBEC Red Schooner Mendoza, Argentina 2021	25

SOUPS

TOFU MISO Shimeji Mushroom, Wakame, Scallion	10
KAKIAGE UDON Shoyu Broth, Seafood Tempura Pancake, Shiitake Mushroom	18
COCONUT KABOCHA Japanese Pumpkin, Shio Konbu, Kaffir lime, Togarashi Spiced Pumpkin Seeds	16
MAITAKE MUSHROOM Hen of the Woods Mushrooms, Crispy Leeks, Porcini Oil	17

SALADS

BABY GREENS Watermelon Radish, House Ginger Dressing, Crispy Kataifi	18
SEAWEED SALAD Selection of Japanese Seaweeds and Kelps, Sesame Orange Dressing	16
TOMATO AND BEET Avocado, Crispy Tofu, Pea Tendril Balsamic Soy Vinaigrette	20
JAPANESE MUSHROOM Mizuna, Toasted Pine Nuts, Pickled Shiitake, Miso Vinaigrette	22
CRISPY DUCK CONFIT Blood Orange Miso, Pickled Tokyo Turnips, Yuzu Vinaigrette	28

COLD APPETIZERS

BIG EYE TUNA TARTS (THE ORIGINAL) Micro Shiso, Cilantro, Creamy Truffle Ponzu, Gyoza Crisp	28	HIRAME CARPACCIO Grapefruit, Nasturium, Daikon Sprouts, Asian Pear, Chili Lime Tosazu	24
KUMAMOTO OYSTERS Yuzu, Tosazu, Sriracha Pearls	34	CEVICHE TACOS Cucumber, Tomato, Myoga, Toasted Amaranth, Sudachi Vinaigrette, Yuzu Avocado Espuma w/ lettuce cups upon request	26
SPICY YELLOWTAIL SASHIMI Jalapeno Ponzu, Chili Garlic Oil	24	CRAB SALAD Radish Sprouts, Cucumber, Wasabi Kizami, Mentaiko, Rice Crackers	32
HOKKAIDO SCALLOP SASHIMI (ADD UNI +24) Japanese Cucumber, Serrano, Radish, Yuzu oil, Ama Zu Gelee	26	KING SALMON SASHIMI Ikura, Jalapeno Shishito Salsa, Daikon, Shiso Oil	24
TORO TARTARE (ADD CAVIAR +26) Japanese Mustard, Sansho Pepper, Wasabi, White Soy, Sesame Rice Crackers	28		

*Consuming raw or undercooked meat, seafood, shellfish, poultry,
or eggs may increase your risk of foodborne illness*

HOT APPETIZERS

SPICY EDAMAME Ichimi Spice	12	SPICY CRISPY SEABASS Tobanjan Aioli, Frisee, Yuzu Calamansi Vinaigrette	22
GRILLED SHISHITO PEPPERS Lime, Sesame, Ginger Soy	14	SEARED HOKKAIDO SCALLOPS Japanese Curried Cauliflower, Dashi Cream, Pea Tendril	26
NASU DENGAKU Japanese Eggplant, Miso, Toasted Almonds, Chives, Chili Thread	14	CAULIFLOWER KARAAGE Sake Soy Marinade, Creamy Japanese Mustard, Chili Miso	26
SAKE BRAISED SHORT RIB Wasabi Celery Root Puree, Fuji Apple, Gai Lan, Red Shiso Sauce	32	SPICY CRISPY SHRIMP Chili Soy Aioli, Frisee, Yuzu Calamansi Vinaigrette	28
GRILLED OCTOPUS Red Miso, Shishito Pepper Romanesco, Yuzu Kosho Yogurt	28	JAPANESE A-5 WAGYU HOT STONE Whiskey Soy, Wasabi, Pickled Myoga	70
JAPANESE STEAMED LOBSTER GYOZA Truffle Soy Dashi Broth, Edamame, Wakame	28	CHICKEN KATSU STEAMED BUN Daikon Sprouts, Salted Cucumber, Tonkatsu Sauce	18

CRISPY RICE

TUNA Gochujang, Serrano Chili, Scallion	26
AVOCADO Toasted Almond, Yuzu, Shiso	16
CRAB Lemon Aioli, Cilantro, Chili Thread	28
CAVIAR (4PC) Kabosu Crème Fraiche	65

TEMPURA

SHRIMP Soy Dashi Broth	24
VEGETABLE Soy Dashi Broth	16

ENTREE

MISO CHILEAN SEABASS Rice Cake, Gai Lan, Saikyo Miso	48
GRILLED WAGYU SKIRT STEAK Whiskey Caramelized Cippolini Onions, Black Garlic, Crispy Brussels Sprouts	46
SALMON TOBANYAKI Japanese 7 Grain, Kabocha, Shiitake Lemongrass Soy	44
MUSHROOM RICE GOHAN Japanese Mushrooms, Onsen Egg, Bonito Flakes, Scallions	32
GRILLED BRANZINO Charred Japanese Eggplant, Water Spinach, Pickled Long Pepper, Yuzu Shiso Gremollatta	42
DRY AGED NY STRIP STEAK Truffle Teriyaki, Japanese Sweet Potato Kakiage	52
RED MISO LAMB CHOPS Yuzu Potato Gratin, Shiso, Asian Pear Sauce	48

TEMAKI

OPEN FACE HANDROLLS

SALMON ABURI Shiso, Ikura, Yuzu Pepper	16	BAKED BLUE CRAB Butter Ponzu, Crispy Red Onion, Lime	16
HOKKAIDO SCALLOP & UNI Yuzu Kosho, Masago Arare, Kaiware, Black Sesame	24	JAPANESE EGGPLANT Miso Glaze, Red Chili, Cucumber	12
YELLOWTAIL Scallion, Pickled Serrano, Jalapeno Ponzu	14	TORO Scallion, Pickled Daikon, Negi, Sweet Garlic	18

MAKIZUSHI

CUT ROLLS

SPICY TUNA Negi, Arare, Black Sesame, Chili Mayo	16	HOKKAIDO SCALLOP JALAPENO Yuzu Kosho, Sesame Soy Wrap	18
SALMON / KIMCHEE Green Mango, Shiso Furikake, Avocado, Kimchee Aioli	16	EEL AVOCADO Smashed Avocado, Cucumber, Thai Basil, House Unagi Sauce	22
SEARED SALMON ABURI Asparagus, Crispy Salmon Skin, Pickled Red Onion	22	YASAI Inari Tofu, Roasted Pepper, Wasabi Tofu	12
YELLOWTAIL CHILI Avocado, Kizami Wasabi, Gochujang Miso	16	SHRIMP KATSU Citrus Cucunut Curry, Aonori, Black Vinegar	22
BLUE FIN TUNA TATAKI Negi, Garlic Chip, Charred Onion	28	LOBSTER TEMPURA Daikon Sprouts, Avocado, Brown Butter Ponzu	28
SPICY KING CRAB Tempura Flake, Avocado, Mentaiko, Wasabi Aioli	32		

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OKARU

CHEF'S GRAND SUSHI TASTING 135/pp

4 Person Minimum

OMAKASE 76/pp

8 PC Chef's Selection of Nigiri and
Sashimi

NIGIRI & SASHIMI

2 PIECES PER ORDER

MAGURO

TUNA 15
Big Eye

ZUKE 15
Marinated Tuna

SEARED ALBACORE 16

OTORO 28
Bluefin Tuna - Fatty

CHUTORO 24
Bluefin Tuna - Medium

AKAMI 15
Bluefin Tuna - Lean

SHELLFISH

BOTAN EBI 16
Jumbo Sweet Shrimp

EBI 14
Poached Sushi Shrimp

IKA 16
Squid

TAKO 14
Octopus

HOTATE 16
Scallop

TARABAGANI 36
Alaskan King Crab

HAMACHI

HAMACHI 14
Yellowtail

HAMACHI HARA 16
Yellowtail Belly

SHIMA AJI 16
Striped Jack

KANPACHI 16
Amberjack

SALMON

SHAKE 14
Salmon

SHAKE HARA 16
Seared Salmon Belly

ORA KING SALMON 16

SMOKED SALMON 16

ARCTIC CHAR 16

OCEAN TROUT 14

EGG

TAMAGO 14
Egg Souffle

SHIROMI

TAI 16
Japanese Red Snapper

KINMEDAI 18
Goldeneye Snapper

HIRAME 14
Fluke

CAVIAR

IKURA 18
Salmon Roe

MENTAIKO 18
Spicy Caviar

UNI 36
Sea Urchin

OSETRA CAVIAR 42

EEL

ANAGO 16
Sea Eel

SUSHI / SASHIMI SETS

SASHIMI 48
6PC | Selection of Sashimi Pieces with Toppings

YASAI ZUSHI 28
6 PC | Seasonal Vegetable Nigiri

SEARED NIGIRI 36
4PC | Otoro, Yellowtail, Salmon, Snapper

SALMON 32
4PC | Selection of Salmon Sushi with Toppings

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OKARU

DESSERTS

CHOCOLATE MELTDOWN	16
Espresso Ice Cream, Whipped Creme Fraiche	
GREEN TEA & MILLE CREPE	16
Plum Wine Caramel, Matcha Pastry Cream, Brulee Crepe	
JAPANESE WHISKEY BREAD PUDDING	16
White Chocolate, Vanilla Ice Cream, Macerated Currants	
WINTER CITRUS KAKIGORI DF*	16
Yuzu Blood Orange Granite, Satsuma Mandarin, Sake Sabayon, Citrus Meringue	
KABOCHA PUMPKIN CHEESECAKE CN	16
Fresh Ginger Sable, Candied Pumpkin Seeds, Okinawan Brown Sugar Cream	
BANANA TARTE TATIN	16
Salted Caramel Ice Cream, Japanese Whisky Anglaise	
HOMEMADE MOCHI GF	16
Green Tea, Strawberry, Mango, Vanilla	
MATCHA AFFOGATO GF*	14
Vanilla Ice Cream, Matcha Latte, Tuile	
ICE CREAM / SORBET GF DF*	14
Seasonal Selection	
FRESH FRUIT PLATE GF DF	16
Seasonal Selection	
OKARU ÔZARA	85
A Luxurious Tasting of Our Dessert Offerings (Suggested for Larger Groups)	

TEA

EARL GREY	5
MATCHA GREEN TEA	5
JASMINE	5
MINT	5

DESSERT WINE & PORT

CHATEAU DOISY-VEDRINES SAUTERNES	20
FONSECA TAWNY PORT	22
FONSECA RUBY PORT	18
ROYAL TOKAJI TOKAJI	28

CN - CONTAINS NUTS GF - GLUTEN FREE DF - DAIRY FREE