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COCKTAILS | 21

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 Pueblo Viejo Blanco Tequila, Cointreau, Spicy Agave, Lime, Shishito Pepper
AKI-NORA Mal Bien Mezcal, Aperol, Suze, Lemon
MINTED KYURI Pueblo Viejo Blanco Tequila, Muddled Cucumber, Yuzu Syrup, Mint, Lime

NON ALCOHOLIC | 14

LYCHEE ME ALONE Sparkling Grapefruit, Vanilla Bean, Lychee
NASHI MOJITO Asian Pear, Shiso, Sudachi Juice, Lime Zest

JAPANESE BEERS

DRAFT	
ASAHI SUPER DRY Rice Lager	11
KIRIN ICHIBAN Lager	11
SAPPORO PREMIUM Pale Lager	11
GARVIES POINT BREWERY Ipa	14
BOTTLED	
KAGUA BLANC Pale Ale	12
KAGUA ROUGE Ale	12
KAGUA SAISON Saison	12
SAPPORO N/A	8

ZEN & FIZZ Hendrick's Grand Cabaret Gin, St. Germain, Lime, Fernet Branca, Cucumber, Yuzu
NASHI SOUR Michter's Bourbon, Asian Pear, Fernet Branca, Almond Orgeat, Lemon
ESPRESSO MARTINI Meili Vodka, Espresso, Coffee Liqueur, Shitake Dust
OLD FASHIONED Toki Whiskey, Angostura, Orange Bitters, Brandied Cherry
“LADY O” MARTINI +9 Passion Fruit, Shuchu, Yuzu Soju, Side of Sparkling Sake

MIKAN SPRITZ Yamamomo Berry, Orange Juice, Mikan Sparkling Juice
HOJI PALMER Cold Brew Iced Tea, Lemon, Yuzu, Mint

JAPANESE WHISKEY

YAMAZAKI 12YR Single Malt	58
YAMAZAKI 18YR Single Malt	225
HIBIKI HARMONY Blended	31
HAKUSHU 12YR Single Malt	60
HAKUSHU 18YR Single Malt	115
SUNTORY AO Blended	23
NIKKA YOICHI Single Malt	35
NIKKA COFFEY GRAIN Single Grain	30
NIKKA MIYAGIKYO Single Malt	33
WHITE OAK “AKASHI” Blended	23
WHITE OAK "AKASHI" Single Malt	40

NIGIRI & SASHIMI

2 PIECES PER ORDER

MAGURO		HAMACHI		SHIROMI	
TUNA Big Eye	15	HAMACHI Yellowtail	14	TAI Japanese Red Snapper	16
ZUKE Marinated Tuna	16	HAMACHI HARA Yellowtail Belly	16	KINMEDAI Goldeneye Snapper	18
SEARED ALBACORE	16	SHIMA AJI Striped Jack	16	HIRAME Fluke	14
OTORO Bluefin Tuna - Fatty	28	KANPACHI Amberjack	16		
CHUTORO Bluefin Tuna - Medium	24	HIRAMASA Kingfish Yellowtail	18	CAVIAR	
AKAMI Bluefin Tuna - Lean	15			IKURA Salmon Roe	18
SHELLFISH		SALMON		MENTAIKO Spicy Caviar	18
BOTAN EBI Jumbo Sweet Shrimp	16	SHAKE Salmon	14	UNI Sea Urchin	36
EBI Poached Sushi Shrimp	14	SHAKE HARA Seared Salmon Belly	16	OSETRA CAVIAR	52
IKA Squid	16	ORA KING SALMON	16	EGG	
TAKO Octopus	14	SMOKED SALMON	16	TAMAGO Egg Souffle	14
HOTATE Scallop	16	ARCTIC CHAR	16	EEL	
TARABAGANI Alaskan King Crab	36	OCEAN TROUT	14	UNAGI Fresh Water Eel	16

SUSHI / SASHIMI SETS

SASHIMI 58 6PC Selection of Sashimi Pieces with Toppings	SEARED NIGIRI 36 4PC Otoro, Yellowtail, Salmon, Snapper
HAMACHI TRIO 24 3PC Selection of Yellowtail Sushi with Toppings	SALMON 34 4PC Selection of Salmon Sushi with Toppings

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

TEMAKI

OPEN FACE HANDROLLS

SALMON ABURI Shiso, Ikura, Yuzu Pepper	16	SNOW CRAB Avocado, Crispy Red Onion, Truffle Soy Aioli	16
HOKKAIDO SCALLOP & UNI Yuzu Kosho, Kaiware, Black Sesame	24	JAPANESE EGGPLANT Miso Glaze, Mirasol Chili, Cucumber	12
YELLOWTAIL Scallion, Pickled Serrano, Jalapeno Ponzu	14	TORO Negi, Pickled Daikon, 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 Avocado, Cucumber, Thai Basil, Sansho Pepper, House Unagi Sauce	20
SEARED SALMON ABURI Asparagus, Pickled Red Onion, Sweet Miso	22	YASAI Inari Tofu, Roasted Pepper, Edamame Puree	12
YELLOWTAIL CHILI Avocado, Chive, Kizami Wasabi, Gochujang Miso	16	CRISPY SHRIMP Citrus Coconut Curry, Aonori, Arare, Black Vinegar	18
BLUE FIN TORO ROLL Pickled Daikon, Nori Pesto, Wasabi Edamame, Soy Wrap	28	LOBSTER TEMPURA Daikon Sprouts, Avocado, Brown Butter Ponzu	28
SPICY KING CRAB Tempura Flake, Avocado, Yuzu Mustard	36		

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OKARU

CHEF’S GRAND SUSHI TASTING 155/pp

4 Person Platter

SUSHI OMAKASE 76/pp

8 PC Chef’s Selection of Nigiri and Sashimi

TASTING MENU 195/pp

Seasonal Offerings from Our Kitchen and Sushi Bar

Entire Table Must Participate

SAKE BY THE GLASS

“NORTHERN SKIES” Akitabare, Junmai Balanced, Light, Dry	20	"GREAT WAVE" OKARU ASHOKAN Junmai Ginjo Bright Melon, Sweet Rice <i>OKARU EXCLUSIVE</i>	20
“SLEEPING BEAUTY” Junmai Ginjo Balanced Sweetness &Acidity	33	"GOD OF WATER" SUIJIN Junmai Dry, Honey & White Pepper	20
“CHERRY BOUQUET” Dewasakura, Ginjo Flowery Bouquet, Pear & Melon	20	“STELLA” Inaba Shuzo, Junmai Daiginjo Complex & Deep Ripe Fruits	30
“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	33	“TUXEDO” Sohomare, Junmai Daiginjo Incisive Taste, Supple Body, Subdued Aroma	40
OZE X ROSE Junmai Ginjo Sweet & Tart	22	“SUMMER SNOW” Kamoizumi, Nigori Wet Soil, White Peach, Cream	20
"YUKI SNOW" DENSHIN Junmai Ginjo Pure, Calm Fragrance of Frozen Water	20		

WINE BY THE GLASS

WHITE

PINOT GRIGIO Castello Banfi San Angelo, Tuscany, Italy 2024	19
SAUVIGNON BLANC Nautilus Marlborough, New Zealand 2023	19
RIESLING Herman J Weimer "Flower Day" Finger Lakes, New York 2024	20
CHABLIS Simonnet Febvre Burgundy, France 2023	25
SANCERRE Grand Fossil Loire, France 2024	28
CHARDONNAY Cakebread Cellars Napa Valley, California 2023	33

ROSE

ROSE Peyrassol Côtes de Provence, Cuvée Provence, France 2023	20
ROSE Domaine du Bagnol, Cassis, Provence, France 2024	22

CHAMPAGNE & SPARKLING

BRUT Gosset, Grande Reserve Champagne NV	38
BRUT ROSE Raventos I Blanc de Nit Spain 2022	25
PROSECCO Fiol Veneto, Italy NV	22

RED

CABERNET SAUVIGNON Grigich Hills Estate Napa Valley, California 2020	44
CABERNET SAUVIGNON Vasse Felix Western Australia, Australia 2022	20
CHIANTI CLASSICO Castello Volpaia Tuscany, Italy 2022	28
PINOT NOIR Clos De La Tech Santa Cruz Mountains Estate , California 2018	25
MALBEC Red Schooner Mendoza, Argentina 2023	38

SOUPS

TOFU MISO Shimeji Mushroom, Wakame, Scallion	8
KAKIAGE UDON Shoyu Broth, Seafood Tempura Pancake, Shiitake Mushroom	18
COCONUT KABOCHA Japanese Pumpkin, Shio Konbu, Kaffir lime, Togarashi Spiced Pumpkin Seeds	15
MAITAKE MUSHROOM Hen of the Woods Mushrooms, Crispy Potato, Chestnut, Porcini Oil	16

COLD APPETIZERS

BIG EYE TUNA TARTS Micro Shiso, Cilantro, Creamy Truffle Ponzu, Gyoza Crisp	29
KUMAMOTO OYSTERS Yuzu, Tosazu, Sriracha Pearls	34
SPICY YELLOWTAIL SASHIMI Jalapeno Ponzu, Chili Garlic Oil	26
HOKKAIDO SCALLOP SASHIMI (ADD UNI +24) Japanese Cucumber, Serrano, Radish, Yuzu Oil, Ama Zu	24
TORO TARTARE (ADD CAVIAR +32) Japanese Mustard, Sansho Pepper, Wasabi, White Soy, Sesame Rice Crackers	28

SALADS

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

BLUE FIN AKAMI TUNA SASHIMI Yuzu Sesame Tahini, Pickled Turnips, Bronze Fennel, Chili Oil	26
SNAPPER TACOS Cucumber, Tomato, Myoga, Toasted Amaranth, Sudachi Vinaigrette, Yuzu Avocado Espuma w/ lettuce cups upon request	24
CRAB SALAD Radish Sprouts, Cucumber, Wasabi Kizami, Mentaiko, Rice Crackers	28
KING SALMON SASHIMI Ikura, Jalapeno Shishito Salsa, Daikon, Shiso Oil	24
FLUKE CEVICHE Satsuma Mandarin, Scallion, Cilantro, Yuzu Mandarin Leche de Tigre	24

HOT APPETIZERS

SPICY EDAMAME Ichimi Spice	12
NASU DENGAKU Japanese Eggplant, Miso, Toasted Almonds, Chives, Chili Thread	16
SAKE BRAISED SHORT RIB Wasabi Celery Root Puree, Fuji Apple, Mustard Greens, Red Shiso Sauce	32
GRILLED OCTOPUS Red Miso, Shishito Pepper Romanesco, Yuzu Kosho Yogurt	28
JAPANESE WAGYU GYOZA Shitake Mushroom, Toasted Garlic Ponzu	34
GRILLED WAGYU SKIRT STEAK Whiskey Caramelized Cippolini Onions, Black Garlic, Crispy Brussels Sprouts, Kimchi	44

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	21
VEGETABLE Soy Dashi Broth	16

GRILLED SHISHITO PEPPERS Lime, Sesame, Ginger Soy	14
SPICY CRISPY SEABASS Tobanjan Aioli, Frisee, Yuzu Calamansi Vinaigrette	28
SEARED HOKKAIDO SCALLOPS Japanese Curried Cauliflower, Dashi Cream, Pea Tendril, Squid Ink Tuille	28
CAULIFLOWER KARAAGE Sake Soy Marinade, Creamy Japanese Mustard, Chili Miso	20
SPICY CRISPY SHRIMP Chili Soy Aioli, Frisee, Yuzu Calamansi Vinaigrette	24
JAPANESE A-5 WAGYU HOT STONE Whiskey Soy, Wasabi, Pickled Myoga	72
CHICKEN KATSU STEAMED BUN Daikon Sprouts, Salted Cucumber, Tonkatsu Sauce	18

ENTREE

MISO CHILEAN SEABASS Rice Cake, Gai Lan, Saikyo Miso	50
SALMON TOBANYAKI Japanese 7 Grain, Kabocha, Shiitake Lemongrass Soy	44
MUSHROOM RICE GOHAN Japanese Mushrooms, Onsen Egg, Bonito Flakes, Scallions, Yuzu Truffle Soy	34
GRILLED BRANZINO Charred Japanese Eggplant, Water Spinach, Pickled Long Pepper, Yuzu Shiso Gremolatta	44
DRY AGED NY STRIP STEAK (10 OZ) Truffle Teriyaki, Japanese Sweet Potato Kakiage	58
RED MISO LAMB CHOPS Yuzu Potato Gratin, Shiso, Asian Pear Sauce	54

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