



TEPPAN & KITCHEN

FOOD MENU

COLD APPETIZER

SEAWEED & GREEN SALAD (GF)(V)	7
Seaweed and garden green salad with sesame vinaigrette	
COLD TOFU WITH CHILI OIL (GF)(V)	7
Cold tofu with home made chili oil and flakes	
GOMA-AE SALAD (GF)(V)	7
Seasonal vegetables with sweet sesame vinaigrette	
SEAFOOD NOODLE SALAD (GF)	7
Seafood, seaweed, starch noodles with yuzu vinaigrette	
BEEF-TATAKI	11
Lightly seared beef striploin with garlic dressing	
SALMON TATAKI	14
Lightly seared sushi grade salmon with ponzu dressing	
FRESH OYSTER 6 PCS	15
Fresh oysters with Momiji oroshi, ginger relish and ponzu	

HOT APPETIZER

STEAMED VEGETABLES (GF)(V)	8
EDAMAME (GF)(V)	5
Boiled soybean pods with sea salt	
SHRIMP DUMPLING	7
Steamed shrimp stuffed into dumplings with black vinegar	
GYOZA	7
Pork potstickers with chili oil	
TAKOYAKI	8
Fried octopus dough balls with dried bonito flakes	
CHICKEN KARAAGE	8
Fried brined chicken	
GRILL PRAWN	11
Grilled soft shell prawns	
FRIED OYSTERS	10
Breaded oyster with tartare sauce	
ENOKI WRAPPED BEEF	11
Thinly sliced beef wrapped Enoki mushroom and vegetables	

NOODLES

BEEF UDON	12
Soy based udon noodles, yakiniku beef, green onion	
CHICKEN UDON	12
Soy based udon noodles, yakiniku chicken, green onion	
TEMPURA UDON	14
Soy based udon noodles, assorted tempura	
VEGGIE UDON (V)	14
Soy based udon noodles, assorted sansai veggies	

TEMPURA

VEGGIE TEMPURA	6
YAM TEMPURA	6
SHRIMP TEMPURA	10
ASSORTED TEMPURA	10

ENTREE

All Entrees come with a choice of soup or salad

YAKINIKU BEEF	20
Pan-fried beef with BBQ sauce	
TERIYAKI CHICKEN	20
Grilled chicken tossed in teriyaki glaze	
SALMON CARTOCCIO (GF)	20
Baked salmon wrapped in paper with miso glaze	
KAKU-NI PORK	20
Japanese style slow cooked pork belly	
SALISBURY STEAK	20
Ground beef steak with BBQ sauce	
CAULIFLOWER CASSEROLE (V)	18
Brown rice topped with cauliflower and cream sauce	
OMO FRIED RICE (GF)	13
Chicken and veggie fried rice	
VEGETABLE FRIED NOODLES	15
Stir fried ramen noodles and vegetables	

GF - GLUTTEN FREE

V - VEGAN



TEPPAN & KITCHEN

SUSHI AND WAGYU

OSHI-SUSHI

SALMON JALAPENO
Seared salmon and jalapeno

ROLLS AND SUSHI

DYNAMITE ROLL
Prawn and avocado

CALIFORNIA ROLL
Crab mix and avocado

SPICY TUNA ROLL
Tuna, avocado and cucumber

SPICY SALMON ROLL
Salmon, avocado and cucumber

YAM ROLL (V)
Tempura yam and avocado

AVOCADO ROLL (GF, V)
Avocado and sesame

おもてなし

OMOtenashi
- Japanese Hospitality -

おもしろい

OMOshiroi
- Interesting and Entertaining -

おもいで

OMOide
- Memorable -

SPECIAL ROLLS

15 SPIDER ROLL 14
Fried soft shell crab and cucumber

TROPICAL MANGO ROLL (GF) 12
Prawn and avocado, topped with salmon and mango sauce

8 OMO GIANT HOUSE ROLL 12
Tuna, salmon, cucumber and crab mix topped with hamachi

8 CHEF'S CHOICE

8 TREASURE ISLAND SASHIMI PLATTER (GF) 25
12 pcs of assorted sashimi

8 KAISEN DON (SEAFOOD BOWL) 25
Assorted Sashimi on bed of rice

OMO SIGNATURE DISH

8 OMOSHIROI SCALLOP ROLL 16
Tempura Prawn and cucumber, topped with seared scallop

OMOIDE LOBSTER ROLL 22
Tempura lobster and cucumber

OMO FLYING DRAGON ROLL 17
Tempura prawn, unagi, cucumber and avocado

SALMON TARTARE (GF) 17
Raw salmon tossed in a sugary glaze paired with house-made potato chips, salsa and ginger

WAGYU SPECIAL

OMOTENASHI WAGYU ROLL (GF) 23
Wagyu slices, roasted pepper, asparagus

WAGYU SLIDERS 21
3 Wagyu beef sliders with house-made rice cake

HOT STONE WAGYU BEEF (GF) 48
4oz Wagyu beef slices cooked on Hot Stone with assorted vegetables

GF - GLUTTEN FREE

V - VEGAN