



OISHII SUSHI BAR

612 HAMMOND STREET CHESTNUT HILL, MA 02467
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365 BOSTON POST ROAD (RTE. 20E) SUDBURY, MA 01776
MILL VILLAGE TEL: (978) 440-8300 FAX: (978)440-8302

Hours : Closed Monday , Tues to Thurs 11:30am – 9:30pm; Fri 11:30am - 10:00pm; Sat 1-10pm; Sun 1-9:30pm
Closed between 3-5 on Tuesday to Friday

Reminder: Consuming raw or undercooked meats, fish, seafood, shellfish, or eggs may increase your risk of foodborne illness.

~ SOUP ~

KINOKO SOUP – for two MISO SOUP SPICY SEAFOOD MISO SOUP

~ APPETIZERS – SERVED COLD ~

All underlined items are raw

SEARED TAIRAGAI

SEARED SAKU SASHIMI (Seared Super White Tuna)

LADY TATAKI (Seared Tuna with musclin green)

GYU TATAKI (Seared beef with musclin green)

HIYA YAKKO (Cold Tofu with ginger, oshinko and bonito flakes)

TUNA SALAD (Musclin salad with tuna and special dressing)

SPICY TUNA TATA (w/ Cilantro and golden white caviar)

NEW STYLE TUNA SASHIMI (Seared tuna, cluster tomato, radish, chives with sweet ginger dressing)

OISHII TUNA CHIP (5) (Home-made potato chip with seasoned minced tuna and pickled radish)

UNAGI NUTA (Broiled eel with white, sweet, lemony wasabi sauce topped with sterling caviar)

HAMACHI TATA (Minced fatty hamachi with wasabi, citrus soy sauce, and sterling caviar)

TORO TATA (same as above but made with fatty tuna)

IKA SALAD (cooked shredded squid)

TORCHED UNI-IKA WITH OBA

OHITASHI (Steamed spinach with shoyu sauce)

MIXED GREEN SALAD (Small/ Large)

OSHINKO SU (Pickled radish)

SEAWEED SALAD

AVOCADO SALAD

~ APPETIZERS – SERVED HOT ~

GRILLED HAMACHI KAMA (Grilled yellowtail neck – needs 30 minutes to prepare)

DIAMOND SHRIMP (2) (Clam, crabstick, tobiko and spicy mayo on top of butterfly Shrimp)

HOTATE OR IKA HOKKAIYAKI (Baked scallop or squid in sea shell with mayo)

AGI DASHI TOFU (Fried tofu w/ pickled ginger, fish flake in shoyu sauce)

GRILLED BLACK COD WITH SWEET MISO SAUCE

SALMON YAKI (2) (Grilled salmon on skewer)

EDAMAME (Green soybeans)

SHUMAI - Shrimp (6) (Steam or Fried)

GYOZA - Pork (6) (Steam or Fried)

YAKITORI (2) (Chicken on skewer)

NASU DENGAKU (Broiled eggplant)

YAKI IKA (Grilled squid)

SHRIMP AND VEGETABLE TEMPURA

SHRIMP TEMPURA (4)

VEGETABLE TEMPURA

JAPANESE CRAB CAKE

BEEF NEGIMA

~ OISHII LUNCH BOX SPECIAL ~

Served with Miso Soup and Fresh Salad (Available from 11:30 am to 3 pm on Tuesday to Friday)

All underlined items are raw

SUSHI SPECIAL (California Maki and 5 pieces Sushi)

MAKI SPECIAL (California, Kappa and Tekka Maki)

VEGETARIAN MAKI SPECIAL (Vegetable Tempura, Kappa and Avocado Maki)

SUSHI SASHIMI SPECIAL (Tuna and Salmon Sashimi with Sea Bass, Shrimp and Crabstick Sushi)

SASHIMI SPECIAL (Tuna, Salmon and Hamachi Sashimi)

CHOOSE BETWEEN ONE OF THE FOLLOWING MAKIS THAT COMES WITH 3 PIECES OF SUSHI

Boston Maki – Tekka maki – East Maki – Philadelphia Maki or Spicy Tuna Maki

TON KATSU OR CHICKEN KATSU WITH RICE _

CHICKEN TERIYAKI WITH RICE

BEEF TERIYAKI WITH RICE

~ OISHII ENTREES ~

Served with Miso Soup, Fresh Salad and Rice

GRILLED CHILEAN SEA BASS

YELLOWTAIL TERIYAKI

SALMON TERIYAKI

TUNA TERIYAKI

BEEF TERIYAKI

CHICKEN TERIYAKI

TON KATSU

CHICKEN KATSU

CHIRASHI

UNA-JU

~ OISHII YAKI ISHI ~

The Stone Grill at you table, Served with Vegetable and Rice

TOP CHOICE TENDERLOIN

SALMON

TUNA

KOBE BEEF

PRAWN

~ CUSTOMER'S CREATION ~

All underlined items are raw

BEN'S MAKI (Unagi, tamago and avocado)

RANDY'S MAKI (Suzuki, cucumber and tobiko)

ELIAS MAKI (Unagi, tuna, cucumber, avocado and tobiko)

JEFFREY'S MAKI (Spicy scallop, crabstick, scallions on top of avocado maki served hot)

PAULA'S MAKI (Salmon, wasabi roe and avocado inside and salmon, tuna and lemon on outside)

AMY'S MAKI (Unagi and avocado inside & Hamachi with ponzu sauce on outside)

JOE'S KAZAN MAKI (Octopus, crabstick, tobiko mixed w/ spicy mayo on top of California Maki)

BRAD'S TORCH MAKI (Cucumber, tobiko & spicy mayo inside w/ seared tuna on top w/ mayo)

EVAN'S TORCH MAKI (Same as above except for seared salmon in place of tuna)

SANDY'S HANDROLL (California handroll with tobiko and spicy mayo)

RACHEL'S SUSHI (Scallop sushi topped with tobiko, Japanese mayo, and lemon) /sashimi

BARRY'S PASSION SHOOTER (Sea urchin, quail egg, Tabasco and light soy sauce)

CHRISTINE'S HANDROLL (Tuna, Unagi, Tobiko, Cucumber and avocado)

HAMACHI TANGO (Chopped Hamachi, spicy mayo, tempura crispy inside covered with Bana style Hamachi)

CRISPY MANGO (Shrimp, cucumber, asparagus and Mango inside, covered with spicy crispy Tuna and Tobiko)

~ BANA SUSHI ~

lightly Torched Sushi with seasoning and caviar (except Hirame) on top

BLUEFIN MAGURO

TORO

KAIBASHIRA

TORO GUNKAN

HAMACHI

TAKO

SAKE

HIRAME

IKA

UNI

~ OISHII SUSHI COMBINATION PLATES ~

All underlined items are raw

SUSHI DELUXE – 10 pieces of sushi plus California or Tekka Maki (16 pieces)

SUSHI SUPER DELUXE – 12 pieces of sushi plus Tekka maki (18pieces)

SUSHI FOR TWO – 8 pairs of sushi plus California maki and Tekka maki (28pieces)

SUSHI SASHIMI COMBO – 5 pieces of sushi plus 9 pieces of sashimi and Tekka Maki (20 pieces)

CHEF'S SPECIAL COMBO – only Sushi (20pieces) or sushi and sashimi (22 pieces) of Chef's choice Fish

MAKI COMBINATION – (California Maki, Boston Maki and East Maki)

SASHIMI DELUXE – (28 Pieces)

~ OISHII NABEMONO ~

All underlined items are raw

Exchange udon to soba add \$1

SUKIYAKI (Thinly sliced beef, tofu, and vegetables simmered in a special sweetened shoyu broth)

SEAFOOD UDON (Thick noodle soup with shrimp, scallop, fish cake and vegetable)

NABEYAKI UDON (Thick noodle soup with vegetable, shrimp tempura and topped with an egg)

SPICY SEAFOOD UDON (Thick noodle in spicy chicken broth w/ shrimp, scallop, fish cake & vegetable)

TEMPURA UDON (Thick noodle in soup with vegetable tempura)

TEMPURA SOBA (Buckwheat noodle in soup with vegetable tempura)

YAKI UDON (Sautéed noodle with the choice of chicken, beef or seafood)

~ REFRESHMENT ~

HOUSE HOT GREEN TEA (“bottomless” cup)

JAPANESE ICE GREEN TEA (Unsweetened) (12 oz. bottle)

GOLD PEAK ICE TEA(20 OZ.) Lemon, Green Tea, Diet Lemon Tea

SODA (20 OZ.) Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda

PERRIER SPARKLING WATER

BOTTLE WATER

~ Beer and Wine menu is available ~

~ There will be an extra charge for each ingredient addition or exchange to the item you order ~

~ Due to the ginger price increase by our provider, there will be \$1 charge for each extra ginger (3.5 oz.) you order ~

~ We accept Cash, Visa, MasterCard, and American Express ~

~ Gift Card is available in any denomination ~