

Oishii Sushi A La Carte			
		Sushi-2pc	Sashimi-3pc
1	Ebi (Shrimp)	\$4.75	\$6.75
*2	Bluefin Maguro (Tuna)	\$9.00	\$12.00
*3	Bluefin Toro (Fatty Tuna)	MP	MP
*4	Sake (Salmon)	\$5.00	\$7.00
*5	Saba (Mackerel)	\$4.75	\$6.75
*6	Suzuki (Sea Bass)	\$5.25	\$7.25
*7	Hamachi (Yellowtail)	\$6.00	\$8.00
*8	Hirame (Fluke)	\$5.50	\$7.50
*9	Baby Hamachi	\$7.00	\$10.00
*10	Ikura (Salmon Roe)	\$4.75	\$6.75
*11	Tobiko (Flying Fish Roe)	\$4.25	\$6.25
*12	Kaibashira (Sea Scallop)	\$6.50	\$8.50
13	Tako (Octopus)	\$6.00	\$8.00
14	Tamago (Egg Cake)	\$4.50	\$6.50
15	Kanikama (Imitation Crab Stick)	\$4.00	\$6.00
16	Kani (Snow Crab)	\$6.75	\$8.75
*17	Ika (Squid)	\$6.00	\$8.00
18	Unagi (Fresh Water Eel)	\$6.00	\$8.00
*19	Spicy Crispy Toro Gunkan	\$9.00	\$12.00
*20	Uni (Sea Urchin)	\$6.50	\$8.50
21	Rocky (Unagi w/ Avocado)	\$6.00	\$8.00
*22	Kumamoto Oyster	\$7.50	\$9.50
*23	Kazunoko (Herring Roe)	\$4.50	\$6.50
24	Hokigai (Red Clam)	\$4.50	\$6.50
25	Inari (Tofu)	\$4.50	\$6.50
*26	Large Ama-Ebi (Sweet Shrimp)	\$8.00	\$11.00
*27	White Tuna	\$6.00	\$9.00
*28	Escalor (Super White Tuna)	\$7.00	\$10.00

**Special Handroll (1cone)**

1	California	\$5.00	
*2	Salmon	\$5.25	
*3	Spicy Tuna	\$5.25	
4	Shrimp	\$4.75	
5	Unagi	\$6.00	
*6	Spicy Scallop	\$7.25	
7	Salmon Skin	\$5.25	
8	Avocado and Cucumber	\$4.50	
*9	Hamachi	\$6.00	
*10	Spicy Sake Salad in Cucumber Wrap	\$8.00	
*11	Spicy Tuna Salad in Cucumber Wrap	\$9.00	
*12	Negitoro Handroll	\$11.00	
*13	Uni Handroll	\$9.00	

Oishii Makimono (Rolled Sushi)			
1	Alaskan Maki (Cooked salmon, avocado & cucumber)		\$4.75
2	Avocado Maki (Avocado & sesame seed)		\$4.00
*3	Boston Maki (Salmon, avocado, cucumber & lettuce)		\$4.75
4	California Maki (Imitation crabmeat, avocado & cucumber)		\$5.00
*5	California Maki with Roe (Same as above w/ roe)		\$6.00
*6	Real California Maki		\$9.00
*7	East Maki (Shrimp, avocado, cucumber & tobiko)		\$6.00
8	Kappa Maki (Cucumber)		\$4.00
*9	Kappa Sashimi Maki (Tuna, salmon & hamachi, wrapped in cucumber w/ ponzu sauce, no rice)		\$11.00
10	Kampyo Maki (Marinated gourd)		\$4.00
11	Oshinko Maki (Pickled daikon radish)		\$4.00
*12	Tekka Maki (Tuna)		\$5.50
*13	Negihama Maki (Yellowtail and scallion)		\$5.00
*14	Hamachi Cucumber Maki		\$5.00
*15	Negitoro Maki ( Fatty tuna & scallion)		\$10.00
16	Crazy Maki (Shrimp tempura, roe, cucumber, avocado, eel sauce & spicy mayo)		\$8.50
17	Shrimp Tempura Maki		\$6.75
*18	Spicy Tuna Maki		\$6.00
19	Futo Maki		\$11.00
*20	Philadelphia Maki (Salmon, avocado, cucumber w/ cream cheese)		\$6.00
*21	Rainbow Maki (California roll covered w/ tuna, salmon, white fish & avocado)		\$10.00
*22	Scorpion Maki (Eel, cucumber & flying fish roe covered w/ shrimp)		\$10.00
*23	Caterpillar Maki (Eel, cucumber & roe covered w/ avocado)		\$10.00
24	Soft Shell Crab Maki		\$11.00
25	Salmon Skin Special Maki		\$4.75
26	Salmon Tempura Maki		\$7.50
*27	B52 (Yellowtail, crabstick, avocado & roe, tempura style)		\$10.00
28	Unagi Maki (Eel, avocado & cucumber)		\$6.00
29	Vegetable Tempura Maki (Sweet potato tempura)		\$4.25
30	Shiitake Mushroom Tempura Maki		\$5.50
31	Lobster Maki (Lobster, cucumber, lettuce & mayo)		\$11.00
*32	Dragon Eye Maki (Squid, roe, cucumber, salmon & wasabi roe)		\$11.00
*33	White Tiger Maki (Tuna, roe, Avocado & cucumber rolled in white seaweed w/ sauce)		\$11.00
*34	Alligator Maki (Shrimp tempura & cucumber inside w/ crabstick, eel, roe, avo. & scallion on top)		\$16.00
*35	Hamachi Torched Maki (Roe, cucumber & spicy mayo inside & hamachi torched outside w/ sweet miso sauce & black tobiko on top)		\$16.00
*36	Spicy Crispy Maki with Tuna on Top		\$16.00
*37	Oishii Spicy Scallop (Scallop, black tobiko, cucumber, kaiwali & spicy mayo)		\$13.00
38	Route 66 (Salmon, crabstick, cream cheese, avocado & cucumber tempura & spicy mayo on top)		\$12.00
*39	Tokyo Style Soft Shell Crab Maki (Softshell crab w/ tamago, unagi, cucumber, scallion & tobiko wrapped w/ seaweed & daikon)		\$14.00

\* Reminder - Consuming raw or undercooked meats, seafood, shellfish, or egg, may increase your risk of foodborne illness.

\* item containing at least one raw ingredient.