

# OISHII BOSTON

## TEMPURA - Fried

Pick from the list below (1 piece each)

Avocado
Sweet Potato
Carrot
Taro
Oyster Mushroom
Enoki Mushroom
Broccolini
Asparagus
Egg Plant
Scallop
Lobster
Shrimp (U10)
Chilean Sea Bass
Salmon
Uni

### New Kaiseki Lunch 1

Green Salad Sesame Dressing  
 Fresh Lobster Wild Mushroom Risotto  
 Seared Wild King Salmon Sweet Soy  
 Crispy Rock Shrimp Lemon Aioli  
 Oishii Crab Cake  
 \*Spicy Tuna Salad Handroll  
 Grilled Miso Black Cod  
 Rocky Sushi  
 \*Sake Sushi  
 \*Maguro Sashimi  
 \*Hamachi Sashimi

## KUSHI YAKI - ROBATA STYLE

Pick from the list below (1 Skewer each)

Uzura (Quail Egg)
Ika (Squid)(2)
Shrimp (2)
Scallop (2)
Salmon
Chicken
Shiitake Mushroom
Trumpet Royale Mushroom

### New Kaiseki Lunch 2

Miso Soup  
 Grilled Miso Black Cod  
 Seaweed Salad  
 Broiled Egg Plant  
 Hot So-Men Noodle  
 \*Spicy Tuna Tempura Maki  
 \*Salmon Avocado Maki  
 Shrimp Tempura, Asparagus Tempura  
 Broccolini Sesame Dressing

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Items with \* may contain one or more RAW ingredient

## COLD APPETIZERS - INNOVATIVE SPECIALTY SASHIMI

*Poached WAGYU* with Menagi, Caviar with Uni  
Sauce on Yuba Chip served on Frozen Stone

\***KOBE BEEF CARPACCIO** with Micro Greens,  
Fried Shallots, Soy and *Pickled cherry blossom*  
*Tempura on top*

\***SCALLOP SASHIMI** with Fried Moroheiya  
(Japanese Green)

\*Seared **O-TORO** Sashimi with Caviar and Ice  
Wine Topped with Gold Flake

\***TUNA** Mango with Baby Ginger on Crispy  
Seaweed Squares

\*Seared **SALMON** and **TUNA** with Truffle, Truffle  
Butter, White Truffle Oil and Mache

\*Spicy **TUNA TARTARE** with Cilantro, Sesame Oil  
and Golden Caviar

\***TORO TARTARE** with Ossetra Caviar served on  
Ice Block

\**Sakura* Smoked **HAMACHI** Sashimi served in  
Smoky Glass

\**Sashimi Duo* of **BABY HAMACHI** with Red Miso  
and **KING SALMON** with Jalapeño Sauce

\***O-TORO** Sashimi on a bed of Summer Truffles  
accompanied by Creamy Sushi Rice Risotto with Wild  
Mushrooms

## SALADS

**SALMON TEMPURA** with Arugula Salad in  
Lemon Dressing

**Kaffir Lime Duck Salad** (Mixed Greens and Pine  
Nuts with Mustard Jalapeno and Kaffir Lime  
Vinaigrette)

\***King Salmon Sashimi** and Mixed Baby Green  
Salad

Pepper and Fleur de Sal Coated Seared **TUNA** Salad  
with Garlic Soy Dressing

**Seaweed Salad**

**Hand-made Zaru Tofu** with Ginger Soy Sauce

**Kyuri (Japanese cucumber)** with Soy Bean Sauce

**18% Gratuity included for parties of 6 or more**

## HOT APPETIZERS

Steam **EDAMAME** with *Okinawa Salt*  
Broil **EDAMAME** with *Okinawa Salt*  
Soy sauce marinated Spicy **EDAMAME**  
(Served cold)

Sautéed **WILD MUSHROOMS** (Morels,  
Chanterelles, Hen of the Woods, and Honshimejis)

Berkshire Natural **BLACK PORK GYOZA** (Fried  
or Steamed)

Grilled **BLACK COD** with Sweet Miso Sauce

Grilled **HAMACHI KAMA** with Ponzu Sauce

**ISHIYAKI, Wagyu BEEF** Served on a Stone Top  
Fire Pot

**NASU DENGAKU** Broiled Eggplant

**SEAFOOD SHUMAI** in Bamboo Steamer

*Japaness Style* **CRAB CAKE**

**OYSTERS Tempura** with *Garlic* Cheese and  
Lemon

**BEEF NEGIMA** Sautéed Wild Mushrooms,  
Scallions wrapped in Thin Sliced Rib Eye

Grilled Breast of **MOULLARD DUCK**, Pearl  
Onions, Honeycrisp Apples sautéed in Sake and  
Rhododendron Honey, served in a Red Delicious  
Apple

Try our Robata menu behind sushi  
a la carte Sheet

## SOUPS

**YUBA** Home Made Tofu Skin, Menegi, Mountain  
Caviar Served in Bonito Broth

**ENOKI MUSHROOM SOUP**

**MISO SHIRU WITH Chilean SEABASS**

**MISO SHIRU**

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ENTRÉE - Served with a bowl of

Rice on the side

Ocean Garden **SHRIMP**, Nameko Mushrooms, Red Bell Pepper and Scallion wrapped in Tempura Stringed Potato Sphere served on Seaweed with Peppery Spicy Shoyu Sauce \$38

Grilled Black Peppered **BLACK PORK CHOP** with Onion Sake Sauce

Grilled **RIBEYE STEAK** with Teriyaki Sauce

Grilled **WAGYU BEEF** with Shallot Sake Sauce

Grilled **Chicken** with Teriyaki Sauce

\*Pan-Seared **HAMACHI** with Baby Spinach, Sautéed Soba Noodles, and Citrus Soy Reduction with Yuzu Wasabi

Steamed **LOBSTER TAIL** in Crispy Filo Net with Garlic Lobster Sauce and Grilled Pineapple

Grilled **CHILEAN SEABASS** on Crispy Garlic and Ginger with Citrus Soy Sauce

**KING CRAB LEG TEMPURA** with Creamy Miso Risotto

## CHEFTING'S CREATIONS

\*10 Pieces of **CHEF'S CHOICE** Special **Sushi**

\***CHEF'S CHOICE** Special **Sushi and Sashimi**

\* **CHEF'S SPECIAL CHIRASHI**

## NOODLE DISHES-

Choose your noodles - Udon, Ramen or Soba

**NABEYAKI** (Soup Noodle)

Spicy **SEAFOOD** (Soup Noodle)

**SAUTEED NOODLES** with Beef, Chicken or Shrimp

**VEGETARIAN** - Sautéed or in Soup

Ting's Special  
**SQUID INK Noodle** -

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## Dessert

Green Tea Tiramisu

Molten Chocolate Cake (Needs 15 Min. to Prepare) with Vanilla Ice Cream \$

Coconut Sphere with Coffee Mousse and Yuzu Sherbet.

Red Bean Crème Brulee

Green Tea Ice Cream

Ginger Ice Cream

Red Bean Ice Cream

Lychee Sherbet

Mango Sherbet

Yuzu Balls

Chocolate Truffle \$

Flavored Shaved Ice Served with Fresh Fruit \$  
(Mango, Pineapple, Red Bean, and Lychee)

## Dessert Wine

Noble One '03 Australia

Rutherglen Tokay, Campbells, Australia

Chateau Guiraud 1er cru, Sauternes, \$

## Port

Fonseca Bin27

Dow's 10 years \$

Taylor Fladgate 30 years

Nespresso- Caffè Fortet, Restretto,  
Decaffinato

Espresso-  
Cappuccino-

Coffee-\$ (Regular or Decaffeinated)

## Tea

Green Tea contains several polyphenolic compounds that give tea its characteristic Taste, Flavor and Color. The most significant polyphenols present in Green Tea are "Catechins", which are very beneficial antioxidants, and said to have the following health benefits:

Control High Blood Pressure  
Restrict Blood Cholesterol  
Slow the Aging Process  
Reduce the Risk of Cancer

Green Tea:

**Sen-Cha** .....(C) Golden Yellow, (T) Well-Balanced, (F) Well-Balanced, Best for All Occasions

**Kuki-Cha** .... (C) Light Green, (T) Subtle Sweetness, (F) Mild, Best for Accompanying Sweets

**Genmai-Cha** (Green tea mixed with roasted brown rice)...(C) Yellowish Green, (T) Crispy, (f) Medium Roast, Best with and After Meal

**Organic Sen-Cha by YamamotoYama**

**Imperial Kuding Tea (Black Herbal Tea)**  
This is a black bitter stalk tea. At one time the Kuding was used only as an offering to royalty. In Chinese medicine this rare and expensive tea is known to be extremely effective for lowering cholesterol and lowering high blood pressure.

Note: Please notify your server if you have any special food allergies.

Each dish created is made with care and artistry. Items ordered can not be returned and refunded for any reason.

PLEASE ask your server for specific ingredients, translations, etc. of our dishes before ordering.

## SPECIALTY MAKI

*All Maki Are Served at Room Temperature*

\***TOMOE Maki** (Triple Swirl Makis with Salmon, Avocado, and Gold Tobiko)

\* **ABALONE Maki** (Abalone Tempura inside with Seared Abalone covered outside)

\***SHIKAI Maki** (Diamond Maki, with Spicy Crispy Salmon and Cucumber)

\***The Maki Covered with Toro** also referred to as "The Maki" (Spicy Mayo, Asparagus, Cucumber, Bonito Flakes and Toro Torched on top with Gingery Sauce and Jalapeño)

\***Named after you Maki** (Cucumber, Spicy mayo, Tobiko Covered with Tuna and Whole Grain Mustard on top and Sprinkle with Aotate)

\***Hamachi or Toro Truffle Maki** (Shrimp Tempura, Spicy Mayo, Cucumber, covered with Seared Hamachi, or Seared Toro, White Truffle and Sturgeon Caviar on top)

\***Sockeye Salmon covered Maki** (Tobiko, Avocado Maki with Sockeye Salmon, Menegi, Ponzu, and Hawaiian Rock Salt Sprinkle on Top)

\***Oishii Spicy Tuna Tempura Maki** ( Bluefin Tuna Sashimi, Fleur De Sel, Chives, wrapped with seaweed)

\***Benytate Maki** (Unagi, Avocado Covered with Mutzu, Momijioroshi, and Benytate sprinkled on top)

\***Oishii Sashimi Maki** (Bluefin Tuna, King Salmon, Yellowtail, Mutzu wrapped in Cucumber)

\***Crispy Salmon Maki** (Crispy Tempura Flakes, Spicy Mayo, Tobiko, Avocado Maki with Raw Salmon and Menegi on Top)

\***Sudachi and Seared Hamachi Maki** (Cucumber, Spicy Mayo, Tobiko Covered with Hamachi, Black Tobiko, Sweet Miso Sauce and Sudachi)

**Lobster Tempura Maki** (Lobster Tempura with Chives, and Sweet Mustard Sauce Wrapped with Daikon)

**Lobster Maki** (Steamed Fresh Lobster, Mayo, Cucumber, Lettuce, Avocado with Marinated Seaweed)

**Rock Shrimp Explosion Maki** (Tempura Rock Shrimp and Avocado rolled in White Seaweed with Brown Rice Chip and Ting's Wasabi Flavored Lemony Sauce on Top)

**Ultimate Crispy Shrimp Maki** (Shrimp

Tempura with Crispy Rice Cracker Dots and Unagi Sauce)

**Japanese Yam Tempura Maki** (Japanese Sweet Potato Tempura inside and Shredded Crispy Sweet Potato outside)

\***Alligator Maki** (Shrimp Tempura inside with Crabstick, Eel, Roe, Avocado and Scallion outside)

**Kobe Beef with Sweet Red Wine Pear Maki** (Pear inside with Kobe Beef and Sweet Red Wine Pear on top)

**Kobe Beef Maki** (Shallots, Arugula, Menegi, and Freshly Ground Salt)

\***White Tiger Maki** (Tuna, Tobiko, Avocado and Cucumber rolled in White Seaweed with Ting San's Wasabi Flavored Lemony Sauce on Top)

**Real California Maki** (Snow Crabmeat, Avocado, Cucumber and Mayo with Tobiko on Outside)

\***Oishii Spicy Scallop Maki** (Scallops, Black Tobiko, Cucumber, Kaiwali, and Spicy Mayo)

**Tokyo Style Soft Shell Crab Maki** (Soft Shell Crab, Tamago, Unagi, Cucumber, Chives and Tobiko wrapped with Daikon Radish)

## Hoso Maki or Temaki

The following can be served as a simple cut roll wrapped with seaweed outside *OR* as a Handroll, which is cone shaped

\*Negitoro

\*NegiO-toro

\*Tekka

\*NegiHama

\*NegiSake

Ume Shiso

Oshinko

Kampyo

Natto

Kyuri (Japanese Cucumber)

Salmon Skin

\*Ikura

\*Uni

Unagi, Avocado and Cucumber


\*Spicy Tuna Salad with Cucumber Wrap

\*Spicy Sake Salad with Cucumber Wrap

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 **Chef's Recommendations For the Day**

All Sushi come in one piece; All Sashimi comes in two pieces.

Items with \* are COOKED items.

<b>TUNA</b>		Sushi/Sashimi
O-Toro		/
Toro		/
Maguro		/
Chu-Toro		/
Albacore		/
Super White		/
Bonito		/
<b>YELLOWTAIL</b>		
Hamachi		/
Kanpachi		/
Baby Hamachi		/
Hamachi Toro		/
		/
<b>SALMON</b>		
Wild King Sake		/
Sockeye Beni Sake		/
Sake		/
Sake Toro		/
White Sake		/
Arctic Char		/
		/
<b>WHITE FISH</b>		
Tennen Tai		/
Kinmedai (Alfonsino)		/
Madai (Sea Bream)		/
Aona		/
		/
<b>SHRIMP</b>		
Botan Ebi		/
*Ebi		/
Ama Ebi (seasonal)		/
<b>MACKEREL</b>		
		/
Gen Saba		/
		/
Kohada		/
Shima Aji (Horse Mackerel)		/
<b>EEL</b>		
*Freshwater Unagi		/
*Saltwater Anago		/
*Rocky (Unagi with Avocado)		/
<b>CRABMEAT</b>		
*Snow Crab		/
*Kanikama(Imitation)		/

<b>SEA URCHIN</b>		Sushi/Sashimi
Uni from Hokkaido		/
Lg. Uni from California		/
<b>SHELLFISH</b>		
Tori Gai (Cockel)		/
Ika (Squid)		/
Tako (Octopus)		/
Kaibashira (Sea Scallop)		/
*Steamed Fresh Lobster Claw		/
Mirugai (Giant Clam)		/
Kumamoto Oyster		/
Sumi Ika		/
Aori Ika		/
Aori Ika Mimi		/
<b>EGG</b>		
Fresh Wild King Salmon Ikura		/
Ikura		/
Tobiko		/
Wasabi Tobiko		/
Black Tobiko		/
Golden Tobiko		/
*Tamago		/
<b>VEGGIE SUSHI</b>		
*Tonburi		/
*Kampyo		/
Kaiwali		/
Menegi		/
*Yuba		/
*Inali		/
*Enoki Mushroom		/
*Shiitake Mushroom		/
<b>SPECIALTY SUSHI</b>		
*Foie Gras with Truffle		/
*Foie Gras diced with fruit		/
*Kobe Beef Sushi		/
*Lobster Tempura		/
*Ankimo		/
Spicy Crispy Toro Gunkan		/
Bana Toro Gunkan		/
Bana Toro		/
Bana Maguro		/
Bana Sake		/
Bana Hamachi		/
Bana Hirame		/
Bana Ika		/
Bana Uni		/
Bana Kaibashira		/

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