

## OMAKASE

( two guest min )

5-course

\$80

6-course

\$120

### STARTERS

**Edamame** 6.00

**Sawagani** 10.00

Crispy Japanese River Crab

**Shishito** 6.00

Japanese Pepper

### COLD PLATES

**Ohitashi Chilled Vegetables** 8.00

Spinach, Carrot, Asparagus, Shiitake Mushroom, Satoimo and Dashi Broth

**Omido House Salad** 7.00

Baby Frisse, Butter Lettuce, Cherry Tomato, Japanese Cucumber and Red Radish

**A "Tasting of Seaweed"** 9.00

Gomawakame, Hijiki, Ao, and Aka Tosaka with Sesame Ponzu

**Seared Tuna with Baby Frisse** 15.00

Carrot Ginger Soy Dressing

**Duck "Kamo"** 15.00

Apple Sweet Soy

**"Madal" and Pink Grapefruit Sunomono** 16.00

Japanese Snapper with Ume Grapefruit Vinaigrette

**Yellowtail with Shishito Pepper** 16.00

Yuzu Garlic Soy

**Kanpachi** 17.00

Black Truffle Oil and Yuzu

**Organic Scottish Salmon and Citrus Miso** 14.50

"Sake Nuta" Miso Emulsion

**Shimaaji** 18.00

Ginger Shoyu

**Sashimi of Toro** 22.00

Garlic Ginger Soy and Lime

**Bluefin Toro Tartar with Gold Leaf** 22.00

Fresh Wasabi and Nikiri Sauce

### HOT PLATES

**Agedashi Tofu** 6.00

Grated Daikon and Tendashi

**Organic Mushroom Salad** 11.00

Citrus Soy and Butter

**Kyoto Miso Soup** 4.00

Tofu, Mitsuba and Wakame

**Clear Soup Sui Mono** 6.00

Shrimp, Shiitake Mushroom, Satoimo and Mitsuba

**Nasu - Shigiyaki** 7.00

Japanese Eggplant with Sweet Miso

**Kakuni** 17.00

Braised Kobe Short Ribs with Karashi Mustard

**Rock Shrimp "Ogiage"** 15.00

Wasabi Mayonnaise

**Roasted Organic Chicken** 17.00

Satsumaimo Puree and Teriyaki Sauce

**Sauteed "Hokkaido" Scallop** 16.00

Ichimi Yaki

**Black Cod Miso** 18.00

Saikyo Miso

**Classic Organic Salmon Teriyaki** 15.00

Pickled Ginger

**Lobster and Scallop** 34.00

Baby Vegetables and Uni Lemon

**Filet Mignon** 32.00

Teriyaki Butter

**Chilean Sea Bass** 28.00

White Bean and Tozasu

**Sesame Crusted Yellowfin Tuna Steak** 27.00

Black Sesame Ginger Sauce

**Tempura Udon** 15.00

Assortment of Tempura, Udon Noodles and Dashi Broth

**Tempura Vegetable** 15.00

**Shrimp** 19.00

**Combination** 18.00

**Side of Vegetables** 6.00

### SUSHI PLATES

**OMIDO Sushi** 29.00

8 Pieces Nigiri and Tuna Avocado Roll

<b>OMIDO Sashimi</b> 15 Pieces Sashimi	<b>34.00</b>
<b>Sushi Sashimi Combination</b> 4 Pieces Nigiri, 6 Pieces Sashimi and Tuna Avocado Roll	<b>35.00</b>
<b>Chlrashi</b> Assorted Sashimi over Rice	<b>26.00</b>
<b>Tekkadon</b> 7 Pieces Tuna Sashimi over Rice	<b>25.00</b>
<b>Tsukiji Sushi Plate</b> Chef Selection	<b>55.00</b>

<b>Botan</b> Steamed Lobster with Chive, Avocado, Soy Paper With Rice Cracker Crust	<b>17.00</b>
<b>Mamushi</b> Anago Tempura with Eel on Top	<b>18.00</b>
<b>Shojin</b> Vegetable Tempura, Wrapped in Satsumaimo Tempura and Tendashi Sauce	<b>13.00</b>
<b>Temari</b> Tuna, Salmon, Yellowtail Sushi With Foie Gras and Red Wine Teriyaki	<b>22.00</b>

**“BIG OMIDO” Futo Maki 19.00**  
Tuna, Salmon, Yellowtail, Shrimp, Cucumber,  
Avocado, Tamago, Kaiware, Kanpyo, Tobiko, Eel,  
Oshinko and Yamagobo

### NIGIRI or SASHIMI

<b>Otoro</b>	Fatty Tuna	<b>MP</b>
<b>Chutoro</b>	Medium Fatty Tuna	<b>MP</b>
<b>Akami</b>	Tuna	<b>4.50</b>
<b>Hamachi</b>	Yellow Tail	<b>4.50</b>
<b>Kanpachi</b>	Amberjack	<b>6.00</b>
<b>Shimaaji</b>	Yellow Jack	<b>7.00</b>
<b>Madai</b>	Japanese Snapper	<b>5.00</b>
<b>Hirame</b>	Fluke	<b>4.00</b>
<b>Sake</b>	Salmon	<b>4.00</b>
<b>Smoked Salmon</b>		<b>4.50</b>
<b>Saba</b>	Mackerel	<b>4.00</b>
<b>Sawara</b>	Spanish Mackerel	<b>3.50</b>
<b>Kohada</b>	Shad	<b>4.50</b>
<b>Aji</b>	Jackfish	<b>4.50</b>
<b>Uni</b>	Sea Urchin	<b>7.00</b>
<b>Ikura</b>	Salmon Caviar	<b>5.00</b>
<b>Tobiko</b>	Flying Fish Roe	<b>4.00</b>
<b>Tamago</b>	Egg Custard	<b>3.00</b>
<b>Anago</b>	Sea Eel	<b>4.00</b>
<b>Unagi</b>	Fresh Water Eel	<b>4.00</b>
<b>Ika</b>	Squid	<b>3.00</b>
<b>Tako</b>	Octopus	<b>4.00</b>
<b>Kani</b>	King Crab	<b>7.00</b>
<b>Ebi</b>	Shrimp	<b>3.50</b>
<b>Hotate</b>	Scallop	<b>4.00</b>
<b>Bincho</b>	Albacore	<b>3.50</b>
<b>Aoyagi</b>	Orange Clam	<b>3.50</b>

### MAKIMONO or HAND ROLL

<b>Tuna Roll</b>	<b>6.50</b>	<b>Spicy Tuna Roll</b>	<b>7.00</b>
<b>Yellowtail Scallion</b>	<b>6.00</b>	<b>Yellowtail Jalapeño</b>	<b>6.50</b>
<b>King Crab California Roll</b>	<b>8.50</b>	<b>Eel</b>	<b>6.00</b>
<b>Eel Avocado</b>	<b>6.50</b>	<b>Japanese</b>	<b>4.00</b>
	<b>Cucumber</b>		
<b>Toro Scallion</b>	<b>13.50</b>	<b>Shrimp Tempura</b>	<b>7.00</b>
<b>Oshinko</b>	<b>4.00</b>	<b>Kanpyo</b>	<b>4.00</b>
		<b>Cooked Squash</b>	
<b>Salmon Avocado</b>	<b>5.50</b>	<b>Salmon Skin</b>	<b>6.00</b>
<b>Ume Shiso</b>	<b>4.00</b>	<b>Avocado Roll</b>	<b>4.00</b>

### Chef Eiji Takase TAKA SIGNATURE ROLL

<b>Ja-do</b> Soy Marinated Salmon, Tempura Flakes, Asparagus and Avocado on Top	<b>12.00</b>
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