

OMIDO LUNCH

STARTERS

Edamame	6.00
Shishito Japanese Pepper	6.00
Sawagani Crispy Japanese River Crab	10.00

OMIDO BENTO BOX \$23

Seared Tuna w/Baby Frisse
Rock Shrimp "Ogi-age"
Seaweed Cucumber Salad
Ohitashi
Salmon Teriyaki
or
Chicken Teriyaki
or
Texas Filet Mignon
Rice Ball
served with Miso Soup

OMIDO VEGETABLE BENTO BOX \$18

Agedashi Tofu
Ohitashi
Omido House Salad
Vegetable Roll
Vegetable Tempura
served with Miso Soup

OMIDO BENTO BOX COMBO \$25

Seared Tuna w/Baby Frisse
Seaweed Cucumber Salad
Ohitashi
Salmon Teriyaki
or
Chicken Teriyaki
or
Texas Filet Mignon
3pc Sushi
3pc Sashimi
served with Miso Soup

COLD PLATES

A "Seaweed Cucumber Salad" **9.00**
Gomawakame, Hijiki, Ao, and Aka Tosaka
with Sesame Ponzu

Lobster Avocado Mango **19.00**
Miso Mango Dressing

Yellowtail with Shishito Pepper **16.00**
Yuzu Garlic Soy

"Madal" and Pink Grapefruit Sunomono **16.00**
Japanese Snapper with Ume Grapefruit Vinaigrette

Omido House Salad **7.00**
Baby Frisse, Butter Lettuce, Cherry Tomato,
Japanese Cucumber and Red Radish

Ohitashi **8.00**
Eggplant, Spinach, Shiitake Mushroom,
Red and Yellow Pepper, Carrot, Lime Ginger Soy

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, Mitsuha and Wakame

Spicy Prawns **15.00**
Fired Yuka with Aonori

Black Cod Miso **18.00**
With Saikyo Miso

Classic Organic Salmon Teriyaki **15.00**
With Pickled Ginger

Kakuni **17.00**
Braised Kobe Short Ribs with Karashi Mustard

Roasted Organic Chicken **17.00**
With Satsumaimo Puree and Teriyaki Sauce

Chilean Sea Bass **28.00**
Dashi Braised, White Bean, Yuzu Tozasu

Tempura	Vegetable	15.00
	Shrimp	19.00
	Combination	18.00

SUSHI PLATES served with House Salad

LUNCH Sushi **18.00**

6 Pieces Nigiri, Tuna and Avocado Roll

LUNCH Sashimi 21.00

10 Pieces Sashimi

LUNCH Sushi & Sashimi Combination 23.00

3 Pieces Nigiri, 4 Pieces Sashimi and Tuna and Avocado Roll

Chirashi 21.00

Assorted Sashimi over Rice

Tekkadon 21.00

7 Pieces Tuna Sashimi over Rice

Salmon & Ikura Don 18.00

6 Pieces of Salmon Sashimi and Ikura over Rice

Steamed Lobster with Chive, Avocado, Soy Paper with Rice Cracker Crust

Mamushi 18.00

Anago Tempura with Eel on Top

Shojin 13.00

Vegetable Tempura, wrapped in Satsumaimo Tempura and Tendashi Sauce

Temari 22.00

Tuna, Salmon, Yellowtail Sushi with Foie Gras and Red Wine Teriyaki

"BIG OMIDO" Futo Maki 19.00

Tuna, Salmon, Yellowtail, Shrimp, Cucumber, Avocado, Tamago, Kaiware, Kanpyo, Tobiko, Eel Oshinko and Yamagobo

NIGIRI or SASHIMI

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

**Chef Eiji Takase
TAKA**

SIGNATURE ROLL

Ja-do 12.00

Soy Marinated Salmon, Tempura Flakes, Asparagus and Avocado on Top

Botan 17.00

MAKIMONO or HAND ROLL

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