

Sushi Starters

MISO SOUP 5

organic tofu & miso, wakame, green onion

EDAMAME 8

organic soybeans, kosher salt

SPICY EDAMAME 11

organic soybeans sautéed with sesame oil, shoyu, garlic, togarashi

SUNOMONO SALAD 5

japanese pickled cucumbers

SEAWEED SALAD 7

marinated seaweed salad & sunomono

BLISTERED SHISHITO PEPPERS 9

sautéed in sesame oil, shoyu, garlic, togarashi, kosher salt

HOUSE TEMPURA 16

tempura fried seasonal veggies, shrimp or a mix of both

Nigiri & Sashimi

MIXED NIRIGI

chef's choice

(5pc) 19 (10pc) 36 (20pc) 69

SUPER DELUXE MIXED NIRIGI

chef's choice of premium nigiri

(7pc) 31 (15pc) 61 (20pc) 100

MIXED VEGGIE NIRIGI

mix of fresh, grilled, tempura,
& house pickled veggies

(7pc) 14 (15pc) 26

MIXED SASHIMI

chef's choice

(5pc) 20 (10pc) 37 (20pc) 70

SUPER DELUXE MIXED SASHIMI

chef's choice of premium sashimi

(7pc) 32 (15pc) 62 (20pc) 100

CHIRASHI BOWL 27

chef's choice of sashimi over rice

SUPER DELUXE CHIRASHI BOWL 37

chef's choice of premium sashimi over rice

2pc Nigiri or 5pc Sashimi

AKAMI

bluefin tuna (lean)

13/25

CHU-TORO

bluefin tuna (medium fatty)

15/31

O-TORO

bluefin tuna (fatty)

20/40

MAGURO

yellowfin tuna

10/21

MAGURO TATAKI

seared yellowfin tuna

11/21

NZ SAKE

new zealand king salmon

9/18

HAMACHI

japanese yellowtail

10/19

TAI

sea bream

9/18

SUZUKI

stripped sea bass

9/18

KANPACHI

amberjack

10/20

SHIRO MAGURO

line-caught albacore

8/17

SHIRO MAGURO TATAKI

seared line-caught albacore

9/18

UNAGI

fresh-water eel

8/15

UNI

sea urchin

MP

AMA EBI

sweet shrimp

MP

IKURA

salmon roe

10

TOBIKO

flying fish roe

6

MASAGO

smelt roe

5

EBI

poached shrimp

6

HOTATE

hokkaido scallops

9

A5 WAGYU

a5 japanese wagyu

16 (1pc)

Sushi Small Plates

SAKE TATAKI 19

seared salmon, yuzu kosho, garlic ponzu, chili oil, green onion, black sea salt

ALBACORE KIKAZZ 20

seared fresh-line caught albacore, house citrus-soy-sesame sauce, jalapeño

HAMACHI CARPACCIO 22

thin sliced japanese yellowtail sashimi, spicy ponzu, jalapeños *

HAMACHI KAMA 22

grilled hamachi collar, mixed green salad, garlic ponzu, chili oil

CHEF JEFF'S HI-STYLE POKE SALAD 20

fresh fish, avocado, yamagobo, onions, kaiware, side of rice *

TUNA TATAKI 23

seared yellowfin tuna sashimi, arugula, cherry tomato, crispy onions, tataki sauce

Temaki (hand rolls)

THE JOINT 12

fried soft-shell crab, avocado, green onions, pickled shallots, spicy sauce, rolled in soy paper

THE RAIN MAKER 12

salmon, avocado, bacon, house spicy sauce *

NEGITORO 13

chopped bluefin tuna belly, green onion *

NEGI MAGURO 9

tuna, green onion *

TUNA POKE 10

tuna, avocado, house poke sauce *

SPICY SCALLOPS 10

spicy scallops, cucumber, yamagobo, kaiware, masago *

SPICY SALMON 8

spicy salmon, cucumber, yamagobo, kaiware *

SPICY TUNA 8

spicy tuna, cucumber, kaiware *

SPICY HAMACHI 10

spicy japanese yellowtail, cucumber, kaiware *

EEL 8

eel, avocado, cucumber, kaiware, eel sauce

CALIFORNIA 12

snow crab, cucumber, avocado

SOFT-SHELL CRAB 10

deep fried soft-shell crab, cucumber, avocado, masago, yamagobo, kaiware, garlic cream

SHRIMP TEMPURA 9

shrimp tempura, cucumber, avocado, kaiware

SALMON SKIN 8

salmon skin, cucumber, kaiware, yamagobo, avocado, masago, bonito flakes, eel sauce

VEGGIE 8

avocado, kaiware, yamagobo, asparagus, cucumber

KABOCHA 9

tempura kabocha squash, avocado, green onion, garlic aioli

SUSHI • TAPAS • CRAFT BEERS ocean beach, ca

Hosomaki (thin rolls)

KAPPA 5

cucumber

ABOKADO 6

avocado

ASPARAGUS 6

asparagus

SAKE 7

scottish salmon *

TEKKA 9

tuna *

NEGITORO 12

tuna belly & green onion *

NEGI HAMACHI 9

japanese yellowtail & green onion *

Chumaki (regular rolls)

HAMACHI SCALLION 13

japanese yellowtail, green onions *

HAMACHI 13

spicy japanese yellowtail, cucumber *

RAINBOW ROLL 22

snow crab, cucumber, avocado,
topped with chef's selection of fish *

CALIFORNIA ROLL 14

snow crab, cucumber, avocado

SOFT-SHELL CRAB ROLL 15

deep fried soft-shell crab, cucumber, avocado,
masago, yamagobo, kaiware, garlic cream

SHRIMP TEMPURA ROLL 12

shrimp tempura, cucumber, avocado, kaiware

VEGGIE ROLL 9

cucumber, asparagus, yamagobo, avocado,
kaiware, green onion

TEMPURA KABOCHA 9

tempura kabocha squash, avocado,
green onion, garlic aioli

CATERPILLAR ROLL 18

snow crab, cucumber, eel, topped with
avocado, eel sauce

CRUNCHY ROLL 15

shrimp tempura, snow crab, cucumber,
tempura flakes, eel sauce

SPICY SALMON 11

spicy salmon, cucumber, yamagobo, kaiware *

PHILADELPHIA ROLL 13

smoked salmon, cream cheese, cucumber

MAC N' EEL ROLL 16

eel, avocado, macadamia nuts, eel sauce

DRE ROLL 14

spicy tuna, cream cheese, avocado, jalapeño *

SPICY TUNA ROLL 11

spicy tuna, cucumber *

SALMON SKIN ROLL 9

salmon skin, avocado, cucumber, yamagobo,
kaiware, bonito flakes, eel sauce

Special Rolls

THE JOINT ROLL 19

deep fried soft-shell crab, chopped with avocado, green onions,
pickled shallots, micro greens, spicy house aioli, rolled in soy paper

THE RAINMAKER ROLL 18

salmon, avocado, bacon, house spicy sauce *

LEMON BASIL SALMON ROLL 18

spicy salmon, cucumber, topped with salmon, avocado,
lemon, basil oil, micro greens

KAHUNA OF TUNA ROLL 19

spicy tuna, serrano chile, grilled scallion, wild arugula,
topped with seared albacore, avocado, micro greens,
drizzled with spicy ponzu *

RASTA ROLL 19

spicy tuna, cucumber, topped with tuna, avocado, thin sliced lemon,
tobiko, kizami nori, micro greens, drizzled with soy yuzu *

CATCH-A-FIRE ROLL 17

spicy tuna, cream cheese, asparagus, serrano chile, tempura fried,
topped with micro greens, sweet thai chili sauce *

TRAIN WRECK ROLL 19

tempura shrimp, cucumber, spicy tuna, topped with albacore,
avocado, green onion, eel sauce, spicy mayo

MARY JANE ROLL 17

albacore, salmon, japanese yellowtail, chopped with shallots, & mushrooms,
tempura fried, finished with sweet thai chili sauce,
eel sauce, micro greens *

Special Rolls

BOMB-A-LICIOUS ROLL 22

spicy snow crab, tempura shishito peppers, topped with hamachi, avocado, micro cilantro, masago, cilantro pepper sauce *

FIERY SCALLOPS ROLL 19

spicy tuna, avocado, topped with spicy hokkaido scallops, micro greens, jalapeño, masago *

THE HAMACHI CITRUS ROLL 22

snow crab, cucumber, topped with hamachi, thin sliced lemon, green onion, garlic ponzu *

DR EEL GOOD ROLL 18

tempura shrimp, cream cheese, cucumber, topped with eel, crunchies, eel sauce, drizzled with wasabi aioli

PSYCHO ROLL 22

spicy snow crab, bell pepper, topped with salmon, hamachi, avocado, organic lemon, fried shallots, drizzled with garlic ponzu *

NUTTIN' BUT LUV ROLL 20

tempura shrimp, spicy tuna, cucumber, topped with avocado, eel, jalapeño, macadamia nuts, garlic cream sauce, eel sauce, masago

GRANNY'S GRIND ROLL 18

salmon, green apple, cucumber, asparagus, topped with avocado, onion, micro greens, kizami nori, garlic cream sauce, chili oil *

ALWAYS SUNNY N' PHILLY ROLL 18

smoked salmon, cucumber, cream cheese, topped with salmon, avocado, tobiko, negi, garlic cream sauce, sriracha and sliced lemon *

PROTEIN ROLL 22

chef's selection of fresh seafood, avocado, kaiware, yamagobo, garlic ponzu, mixed greens, topped with micro greens, wrapped in cucumber (no rice) *

HANGOVER ROLL 22

snow crab, cream cheese, tempura fried, topped with spicy tuna, tempura shrimp, finished with wasabi aioli, eel sauce, spicy mayo *

O'BEEF ROLL 37

tempura shrimp, asparagus, grilled scallion, japanese a5 wagyu, togarshi, fried shallots, & finished with truffle-garlic ponzu

Special Veggie Rolls

OB FUN GUY ROLL 17

avocado, shallot, goat cheese, bell pepper, topped with chef's sautéed mushrooms, crispy shallots, finished with garlic cream sauce

KICK OUT THE YAMS ROLL 18

tempura kabocha squash, kaiware, momiji oroshi, rolled in rice, topped with avocado, negi, garlic aioli

SPROUTING UP ROLL 14

avocado, asparagus, kaiware, bell pepper, wrapped in soy paper, rolled in rice, on a bed of mixed greens with cherry tomato, red onion, micro greens & citrus herb dressing

TEMPEH POKE ROLL 16

organic tempeh, pickled shallots, avocado, bell pepper, rolled in rice, wrapped in soy paper, served on a bed of mixed greens, topped with shaved onion & mac nuts, with poke & sweet chili sauces

IN YO' GRILL ROLL 14

grilled asparagus, shiitake, shishito pepper, charred negi, avocado, rolled in rice, topped with shoyu, sesame oil, finished with sea salt, black pepper, ao nori