



DRINK MENU

RED WINE

- Pinot Noir
- SJ Jean
- Clos Du Bois (By Bottle)
- Merlot Bota Box (By Glass)
- Merlot Kendall Jackson
- Shiraz Bota Box (By Glass)
- Versailles Rodeo Red
- Cabernet Sauvignon Bota Box (By Glass)
- Cabernet Sauvignon Black Stone
- Red Blend 19 Crimes Drops of Jupiter

WHITE WINE

- Pinot Grigio Beringer
- Pino Grigio Mezzacorona
- Pinot Grigio Ecco Domani
- Chardonnay Beringer
- Chardonnay Estancia
- Chardonnay Kendall Jackson
- Riesling J. Lohr
- Sauvignon Blanc Simi
- Gewurztraminer Hogue
- Plum Wine Kansen

EXOTIC SPECIALTIES

- Osaka Panda: Vodka, Midori, Sour Mix & Pineapple Juice
- Osaka Ice Tea: Light Rum, Blue Curacao & Pineapple Juice
- Sake, White Sec, Sour Mix & Coke
- Zombie: Light Rum, 151 Rum, Triple Sec, Grenadine & Pineapple Juice
- Tokyo Rose: Sake, Peach Schnapps, Orange & Cranberry Juices & Grenadine
- Mango-Tini: Malibu, Triple Sec, Mango Juice, Sour Mix & 7 Up
- Mai Tai: Rum, Triple Sec, Amaretto Grenadine, Orange Juice Pineapple Juice

FROZEN DRINKS

Strawberry Daiquiri, Pina Colada, Margarita, Strawberry Margarita

Alcoholic
Non Alcoholic

BEVERAGES

- Coke
- Diet Coke
- Root Beer
- Lemonade
- Sprite
- Orange
- Hot Green Tea
- Ice Tea
- Sweet Tea
- Ramune (Your choice of flavor)
- Bottle Water
- Sparkling Water

IMPORTED BEERS

- Asahi
- Sapporo (12 oz)
- Kirin
- Corona
- Sapporo (22 oz)

DOMESTIC BEERS

- Budweiser
- Coors Light
- Miller Lite
- Angry Orchard
- Michelob Ultra
- Heineken

DRAFT BEERS

- Bud Light
- Craft Beer Available
- Yuengling
- Samuel Adams

SAKE

- House Sake Small Hot or Cold (4 fl oz)
- House Sake Large Hot or Cold
- Hana Awaka Sparkling Sake (250 ml)
- Chokara Extra Dry (300 ml)
- Snow Beauty Nigori Sake (300 ml)
- Taru Cedar Aged Sake (300 ml)
- Hanan Kuhaku Plum Sake (300 ml)

APPETIZERS

Harumaki (Japanese spring rolls 3 pcs)	5.00
Edamame (Steamed soy beans w/ light salt)	6.00
Shumai (6 pcs) (Steamed or fried Japanese shrimp dumplings)	6.00
Vegetable Tempura (Gently fried assorted vegetables)	8.00
Gyoza (Pork or Vegetable) (6pcs) pan-fried dumplings	7.00
Shrimp Tempura (3 strips and assorted vegetable golden deep fried)	12.50
Rock Shrimp (deep fried)	11.00
Chicken Tempura (3 strips chicken and assorted vegetables golden deep fried)	12.50
Yakitori (3 tender chicken skewers w/ teriyaki sauce)	8.00
Fried Calamari (Breaded golden fried squid)	12.00
Babecue Calamari (Barbecued squid w/ teriyaki sauce)	13.00
Soft Shell Crab (Breaded fried crab w. spicy sweet sauce)	13.00
Crab Rangoon	9.00
*Sushi Appetizers (5 pcs chef selected, assorted sushi)	12.00
*Sashimi Appetizer (6 pcs chef selected assorted raw fish)	12.00
*Osaka Tuna Tataki (Searched tuna topped w/ spicy mayo, wasabi & eel sauce)	12.00
*Tuna Bites (Tuna & mango cubes mixed w/ masago & scallion on top of potato chips)	12.00
*Green Phoenix (Spicy tuna wrapped in avocado & flying fish roe w/ vinegar sauce)	12.00
*Yellowtail Jalapeno (Searched yellowtail w/ jalapeno & spicy ponzu sauce)	12.00
*Pepper Tuna (Searched black pepper tuna in ponzu sauce)	12.00
*Spicy Tuna Appetizer (Spicy tuna on top of seaweed salad & finished w/ special sauce)	12.00
Sunomono	13.00

SOUP & SALADS

Tradition Soup (Homemade broth w/ mushroom, fried onion & scallion)	3.50
Miso Soup (Soy bean paste broth w/ tofu, dry seaweed & scallion)	3.50
Gyoza Soup (Pork dumplings in homemade broth)	6.50
Seafood Soup (Delicious homemade soup w/ shrimp, fish cake, scallop & crabmeat)	8.50
House Salad (Green salad w/ ginger dressing)	4.00
Avocado Salad (Large house salad topped w/ avocado & ginger dressing on the side)	8.00
Seaweed Salad (Specially seasoned w/ delicious sesame seeds)	7.00
Kani Salad (Freshly chopped cucumber & crabmeat w/ masago & spicy mayo sauce)	7.00

SUSHI & SASHIMI A LA CARTE

(sushi 2 pcs, Sashimi 3 pcs)

* Tuna	6.50
* Salmon	6.50
* Yellowtail	6.50
* Octopus	6.00
* Squid	6.00
* Eel	7.00
* Scallop	6.00
* Mackerel	6.00
* Salmon Roe	8.00
* Flying Fish Roe	6.50
* Surf Clam	5.00
* Crab Stick	5.00
* Egg Cake	5.00
* Smoked Salmon	6.50
* White Tuna	6.50
* Shrimp	5.00
* Sweet Shrimp	8.00
* Tofu Skin	5.00
* Red Snapper	5.00
* Fluke (Seasonal)	6.00
* Striped Bass (Seasonal)	6.00
* Tuna Toro (Seasonal)	MP
* Sea Urchin (Seasonal)	MP

* Raw Consuming raw or undercooked may increase your health risk.

DINNER ENTRÉES

Each complete entrée served w/ traditional soup & house salad

Chicken Teriyaki (Served w/ steamed rice)	20.50
Salmon Teriyaki (Served w/ steamed rice)	22.00
* Steak Teriyaki (Served w/ steamed rice)	25.00
Shrimp Teriyaki (Served w/ steamed rice)	25.00
Chicken Yaki Udon or Udon Soup	17.00
Steak Yaki Udon or Udon Soup (Steak well done only)	20.00
Shrimp Yaki Udon or Udon Soup	20.00
Katsu Fish or Chicken (Served w/ steamed rice)	20.00
Shrimp Tempura Dinner (6 pcs shrimp & assorted veges golden deep fried. Served w/ steamed rice)	25.00
Chicken Tempura Dinner (6 pcs shrimp, assorted veges golden deep fried. Served w/ steamed rice)	24.00
Chicken Fried Rice	17.00
Vegetable Fried Rice	15.00
Shrimp or Steak Fried Rice (Steak well done only)	20.00

SUSHI ENTRÉES

* Sashimi Dinner (18 pcs chef selected assorted fish)	30.00
* Sushi Dinner (8 pcs chef selected assorted sushi 2 California Roll)	25.00
* Sushi Sashimi Combo (12 pcs sashimi, 8 pcs sushi w/ California roll)	35.00
* Sushi for Two (16 pcs sushi, California roll & Alaska roll)	45.00
* Chirashi (12 pcs sashimi on bed of sushi rice)	26.00
Unagi Don (8 pcs chef selected raw fish)	28.00
* Sushi Sashimi Boat A (14 pcs sashimi, 10 pcs sashimi, California roll & green dragon roll)	80.00
* Sushi Sashimi Boat B (28 pcs sashimi, 30 pcs sashimi, green dragon roll & wright patterson roll)	150.00

MAKI & TEMAKI

Avocado Roll	5.00
Asparagus Roll	5.00
Cucumber Roll	5.00
Sweet Potato Roll	6.00
Boston Roll	7.00
California Roll (Crabmeat, avocado & cucumber)	7.00
Crabmeat Tempura Roll	8.00
Eel Cucumber Roll	7.50
Eel Avocado Roll	7.50
Shrimp & Asparagus Roll	6.00
Shrimp Tempura Roll (Tempura shrimp, cucumber, avocado & eel sauce)	10.00
Spicy California Roll	7.00
Crabmeat Cheese Roll	6.00
Lobster Salad Roll	9.00
Spicy Crabmeat Roll	6.00
* Alaska Roll (Salmon, cucumber & avocado)	7.00
Tuna Roll	6.00
Yellowtail Roll	6.00
Philadelphia Roll (Smeared salmon & cream cheese)	7.00
Brooklyn Roll (Tuna & Yellowtail topped w/ spicy mayo)	8.00
Salmon Roll	6.00
Spicy Salmon Roll	7.00
Spicy Tuna Roll	7.00
Tuna & Avocado Roll	7.00

OSAKA'S SPECIAL ROLL

- Alaska Beauty Roll (Spicy salmon & cucumber, topped w/ avocado & salmon finished w/ crunchiness, fish eggs, scallions, spicy mayo & eel sauce) 16.00
- Beauty & Beast Roll (Assorted fish w/ avocado on top of spicy tuna roll) 16.00
- BeaverCreek Roll (Spicy tuna, crabmeat & avocado wrapped in salmon, finished w/ spicy mayo, sweet chili & eel sauce) 18.00
- Birds Nest Roll (Deep fried salmon, cream cheese, topped w/ baked crabmeat, finished w/ spicy mayo, sweet chili & eel sauce) 18.00
- Boston Bay Roll (Egg, shrimp, crabmeat, flying fish eggs & cream cheese, light fried, finished w/ spicy mayo & eel sauces) 14.00
- Buckeye Roll (Yellowtail, tuna, salmon & scallops wrapped soybean, finished w/ spicy mayo) 16.00
- Dynamite Roll (Assorted raw fish, cheese & avocado wrapped w/ spicy paper deep fried, finished w/ eel sauce & spicy mayo sauce) 15.00
- Diamond Roll (Assorted raw fish, cheese & avocado wrapped w/ spicy paper deep fried, finished w/ eel sauce & spicy mayo sauce) 15.00
- Fire Cracker Roll (Avocado, cucumber, crabmeat & spicy tuna, finished w/ tempura flakes & eel sauce) 14.00
- Fishing Island Roll (Lobster salad, crunchiness, topped w/ spicy tuna & crab meat finished w/ spicy mayo sauce) 18.00
- Fashion Roll (Steam shrimp, asparagus & cucumber inside topped w/ lobster salad finished w/ wasabi tobiko) 15.00
- Geisha Roll (Yellowtail, tuna, salmon & scallops wrapped soybean, finished w/ spicy mayo) 18.00
- Golden Spider Roll (Tempura soft shell crab, cucumber & avocado, finished w/ eel sauce) 16.00
- Green Crab Roll (Spicy crabmeat & cucumber, topped w/ avocado & eel sauce) 14.00
- Green Dragon Roll (Eel & cucumber, topped w/ avocado, finished w/ eel sauce & sesame seed) 14.00
- Green Devil Roll (Avocado, cucumber, crabmeat & spicy tuna, eel sauce, mayo sauce & sriracha hot sauces) 16.00
- Hawaiian Roll (Lobster salad, spicy tuna, mango & avocado wrapped w/ soybean paper) 16.00

OSAKA'S SPECIAL ROLL

18. Happy Dragon Roll (Shrimp tempura, mango, spicy tuna, avocado & cucumber wrapped w/ soybean paper, topped w/ crabmeat, finished w/ fish eggs, scallions, spicy mayo & eel sauce)	18.00
19. Kiss of Flame Roll (Spicy Salmon & avocado, topped w/ white tuna, jalapeno, finished w/ black fish eggs & hot chili sauce)	15.00
20. Lover Roll (Flying fish eggs, lobster salad, crabmeat, avocado & shrimp wrapped w/ soybean paper)	15.00
21. Ninja Roll (Flying fish eggs, lobster salad, crabmeat, avocado & shrimp wrapped w/ soybean paper)	16.00
22. Osaka Roll (Shrimp tempura, topped w/ spicy tuna & avocado, finished w/ spicy mayo, eel sauce, scallions, fish eggs & crunch)	16.00
23. Rainbow Roll (Assorted raw fish & avocado on top of California roll)	16.00
24. Rock N Roll (Shrimp tempura & spicy tuna, topped w/ white tuna & avocado, finished w/ fish eggs, spicy mayo & eel sauces)	16.00
25. Rowdy Raider (Shrimp tempura, topped w/ eel & avocado, finished w/ eel sauce, fish eggs & scallions)	16.00
26. Summer Roll (Mango, tuna, avocado & cucumber in thin rice paper, topped w/ cranberries, finished w/ spicy mayo, ponzu, wasabi & eel sauce)	16.00
27. Sunkist Roll (Avocado, cucumber & spicy tuna, topped w/ fresh tuna & mango, finished w/ mayo & mango sauce)	16.00
28. Sunshine Roll (Fresh salmon roll deep fried, topped w/ fresh salmon, finished w/ fish eggs, spicy mayo & eel sauce)	16.00
29. Surf & Turf (Spicy tuna roll topped w/ seared rare steak, finished w/ fish eggs, scallions & wasabi sauce)	16.00
30. Volcano Roll (California roll, topped w/ spicy crabmeat baked, finished w/ crunchiness, fish eggs, spicy mayo & eel sauce)	15.00
31. Woosaa Roll (Yellowtail, scallions & jalapeno, deep fried, finished w/ spicy mayo sauce)	15.00
32. Wright Patterson Roll (Shrimp tempura, cucumber & avocado, topped w/ spicy crabmeat, finished w/ spicy mayo & eel sauce)	16.00
33. Smoky Mountain (Tuna sashimi & yellowtail wrap in soy paper. Spicy crabmeat salad & shrimp on top. Finished w/ spicy mayo eel sauce, wasabi mayo & jalapeno)	18.00
34. Naruto Roll (Tuna, salmon, yellowtail crab meat & avocado with cucumber wrap & house ponzu sauce)	16.00

HIBACHI DINNERS

Each adult Hibachi dinner includes: Traditional soup, House salad, Grilled Veges & Your choice of steamed rice or fried rice

Hibachi Veges w/ Tofu	22.00
Hibachi Chicken	20.00
* Hibachi Steak	27.00
Hibachi Filet Mignon	33.00
Hibachi Shrimp	27.00
Hibachi Salmon	27.00
Hibachi Scallops	28.00
Hibachi Lobster Tail	MP
Hibachi White Fish	22.00

COMBINATION DINNERS

Pick Two	30.00
Pick Three	40.00
Veges, chicken, salmon, shrimp, *Steak & scallop upgrade any choice to Filet Mignon for \$5 extra	
upgrade any choice to Lobster for \$3 extra	
* Hibachi Filet Mignon & Lobster	45.00
* Osaka Special for Two (7 oz lobster, 1lb 8 oz *filet mignon, 8 oz chicken & 10 pcs shrimps)	85.00

CHILDREN'S DINNER

Each children's dinner includes: Grilled veges, choice of steamed rice or fried rice & choice of soup, salad

Hibachi Chicken	15.00
Hibachi Shrimp	17.00
* Hibachi Filet Mignon	20.00
* Hibachi Steak	18.00
Hibachi Salmon	17.00
Hibachi Scallops	18.00
Hibachi White Fish	15.00

SIDE ORDERS

Fried Rice	5.75
White Rice	3.50
Noodle	5.75
Vegetables	10.00
Extra Egg (in Fried Rice)	1.00
Extra Sauce (3 oz)	1.00

Ice Cream Menu

DESSERTS

Tempura Ice Cream (Your choice flavor of vanilla, chocolate or green tea)	7.00
Cheese Cake	6.00
Fried Cheese Cake	7.00
Ice Cream (Your choice flavor of vanilla, chocolate or green tea)	3.50
Mochi Ice Cream (See your server for available flavors)	6.00

