



SHARABLES

Sweet & Sour Edamame sesame seeds, shichimi 7	Gyoza fried pork dumpling, sweet orange sauce 15
Shishito Peppers Japanese pepper, sweet shichimi glaze 9	Spicy Brussel Sprouts tempura brussel sprouts, ponzu togarashi 10
Spicy rock shrimp spicy aioli, scallion, baby lettuce 22	OKU Tostadas (3 pcs) tuna salmon mango, avocado, wasabi guacamole, sweet & sour ponzu 18
Spicy Lobster spicy aioli, scallion, baby lettuce 29	Tempura vegetable tempura shrimp tempura lobster tempura 16 16 28
Crispy Rice (4 pcs) Salmon Tuna White Crab 16	CEVICHE shrimp salmon cilantro, avocado, cucumber, mango, citrus, prawn chips 22
Harumaki (3 pcs) vegetable & cheese spring roll, sweet chili sauce 15	
Oku Nigiri Sampler Salmon Umami Butter, Hamachi Spicy Ponzu 20	

SOUP & SALAD

Miso scallion, seaweed, tofu 9
Cucumber Sunomono cucumber, sesame seeds, sweet vinaigrette 9
Oku Salad arugula, mango, mint, basil, carrot, sweet soy ginger vinaigrette 14 + protein chicken 5 shrimp 7 filet mignon 9 salmon 13
Samurai Salad field greens, radish, red onion, leek, spicy ponzu dressing 14 + protein chicken 5 shrimp 7 filet mignon 9 salmon 13

WOK

HONEY GINGER TERIYAKI

chicken 21 | shrimp 24 | filet mignon 24
served over steamed rice / substitute fried rice 5

UDON NOODLES

plain 18 | chicken 20 | shrimp 24 | filet mignon 24 | lobster 34

Aka Garlic (spicy)
red chili garlic, broccoli, zucchini, shitake

Sweet Soy
broccoli, carrot, baby corn, scallion

FRIED RICE

carrot, broccoli, zucchini, baby corn
plain 14 | chicken 18 | shrimp 20 | filet mignon 20 | lobster 32



TRADITIONAL MAKI / ROLLS

California kanikama, cucumber, avocado, cream cheese 13	Spicy Tuna tuna, negy, jalapeno, spicy ponzu 13
Tuna California kanikama, cucumber, avocado, cream cheese, tuna, serrano 15	Spicy Salmon salmon, negy, jalapeno, spicy ponzu 13
Shrimp Tempura shrimp tempura, avocado, cucumber, spicy mayo, eel sauce 15	Yellowtail Scallion hamachi, green onion 13
Salmon CC cream cheese, salmon, cucumber 14	Avocado CC Avocado, creamcheese 12

SPECIALTY MAKI / ROLLS

Tiger kanikama tempura, spicy eel sauce, cream cheese 18	Spicy Crab spicy salmon, cucumber, tobiko, tempura asparagus, spicy crab salad 20
Red Spider softshell crab, crispy beets, mayo spicy, cucumber, tobiko 20	Mango Mango kanikama, cream cheese, cucumber, amazu masago 19
Double Trouble lobster & shrimp tempura, crunchy flakes, spicy mayo, serrano 27	Kosho salmon, cucumber, avocado, crispy leek, kosho aioli 19
Hamachi Jalapeño kanikama, tempura flakes, cucumber, avocado, spicy yellowtail, jalapeño masago 20	Oku Volcano baked conch & crab, kanikama, cream cheese, cucumber 22
Crunchy Tuna Truffle tuna, tempura flakes, avocado, truffle aioli 18	Apple Unagi avocado, eel sauce, caramelized apple 19

VEGETARIAN ROLLS

Takuan takuan, avocado, mint, asparagus, cucumber, amazu 16 (takuan – japanese pickled radish)	Mushroom & Asparagus mushrooms, avocado, tempura asparagus, spicy ponzu 17
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OKU NIGIRI 10

2pc per order
Apple Unagi (BBQ Eel)
Salmon Umami Butter
Hamachi Spicy Ponzu
Ebi Umami Butter
Salmon Kosho

NIGIRI & SASHIMI

2pc per order

Hotate (scallop) 9
Ebi (shrimp) 9
Maguro (tuna) 10

Sake (salmon) 9
Hamachi (yellowtail) 9
Unagi (bbq eel) 10

TIRADITOS 15

Hotate Yuzu
scallop, yuzu, wasabi guacamole, chili sauce

Hamachi Ponzu
yellowtail, spicy soy, peanuts nuts, crispy garlic

Salmon Cilantro
salmon tataki, cilantro dressing, crispy onions

OKU 奥

S U S H I B A R

SWEETS

Churros
cinnamon sugar, vanilla ice cream 12

Brownie Tempura
chocolate sauce, vanilla ice cream 12

SAKE LIST

House Sake – Taiho
carafe 13 (served hot)

Daiginjo Mu 300ml
bottle 35

Junmai Kurosawa 720ml
carafe \$19 | bottle 56

Kaika Kazenoichirin Size 500 ML
carafe 42 | bottle 75

Sake Ginjo Narutotai Namagenshu 720ml
carafe 45 | bottle 90

Premium Reserve Junmai Kurosawa 720ml
carafe 50 | bottle 120

BEER

Kalick, Heineken, Bud Light, Guinness 6

JAPANESE BEER

Sapporo / Asahi 7

SPECIALTY COCKTAILS

Mango Margarita

jose cuervo, lime juice, mango 14

Lychee Martini

vodka, lime juice, lychee, choice of mango, peach, cucumber 14

Samurai Martini

tanqueray, sake, ginger, grapefruit, lemonade, lychee 15

Oku Spritzer

prosecco, cucumber, mint, club soda, lime 16

WINE LIST

Glass 14 | Bottle 52

Chardonnay – CK Mondavi

Pinot Grigio – Santa Margarita

Sauvignon Blanc – Matua

1928 Prosecco – Cavicchioli

Riesling – Kungfu Girl

Rosé – Minuty