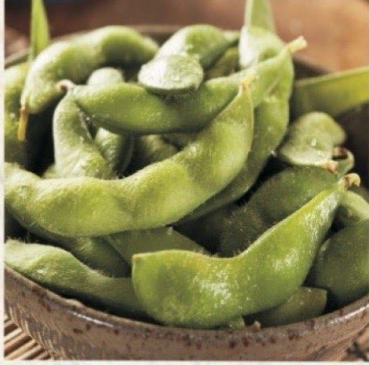


Omori's Specials:

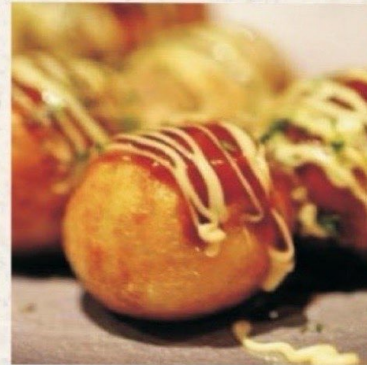
One free appetizer with purchase \$50 or more ,
choose from Edamame, Gyoza , Tako Yaki and
Spicy Crab Salad. Applies to all Dining orders



Edmame



Fried Pork Gyoza



Tako Yaki



Spicy Crab Salad

大森

居酒屋

Omori Izakaya

HOUSE COCKTAILS



Maitai 本店 \$7



Greyhound \$7



Margarita \$7



Cranberry
Punch \$7



Vodka
Lemonade \$7

“ Now Pay Cash to save 10% off of the total bill ,
not apply to any lunch specials ”

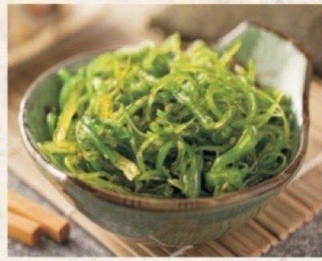
QUICK STARTER



Izakaya Salad \$5
Cabbage with house sesame vinegar dressing



Tako Wasabi 🌶️🌶️ \$6.5
Wasabi marinated raw Octopus



Seaweed salad \$6.5



Miso Soup \$2.95
Seaweed, tofu, and scallion



Tsuke Mono \$4.5
Assort Japanese pickles

APPETIZERS 前菜



Edamame \$6.5

Spicy Edamame 🌶️ \$7.5



Agedashi Tofu \$7

Fried tofu with traditional dashi broth and bonito, scallion

Hiyayako Tofu \$6

Soft tofu dashi shoyu, scallion, bonito flake



French Fries \$6.5



Fried Pork Gyoza \$6.5

Serving with dumpling dipping sauce



Fried Shrimp Shu Mai \$7.5

Shrimp dumplings with spicy mayo



Vegetable Spring Roll \$6.5

Serving with sweet chill sauce



Chicken Kara Age \$7.5

Fried Chicken with mayo



Chicken Katsu \$10

Deep fry chicken breast breaded with flour, egg and bread crumbs serve with katsu sauce and mayo



Fry Oyster \$8.5

Mayo and Katsu sauce



Okra Appetizer \$7.5

Stir-fried okra with light sodium soy sauce & shichimi powder

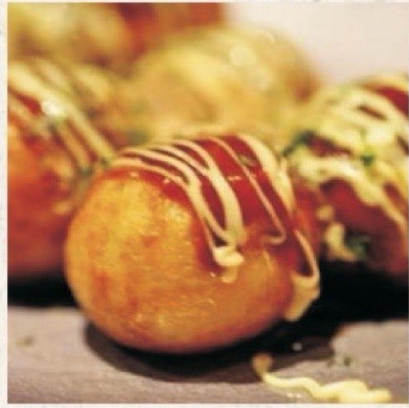
Before placing your order, please inform your server if a person in your party has a food allergy.
These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.



Omori Izakaya

大森居酒屋

APPETIZERS 前菜



Tako Yaki \$7
Fried octopus nuggets with mayo
Katsu sauce and bonito flake



Geso Kara Age \$8.5
Squid tempura with spicy mayo



Softshell Crab \$11
Soft shell crab tempura
with ponzu dipping sauce



Miso eggplant \$7.5
Sautéed eggplant with house miso
sauce and scallions



Sashimi Appetizer \$15
Chef select fresh sashimi of the day



Shishitou Pepper \$8.5
Stir-fried shishito pepper



Pork Belly Bun \$7.5
Pork belly with Hoisin BBQ sauce
sliced cucumber and scallion



Tempura Shrimp \$11
4 pieces shrimp tempura with
dashi dipping sauce



Grilled Squid \$15
with spicy powder and wasabi
ponzu sauce



Squid w/ Spicy Cod Roe \$15
Stir-fried squid with spicy cod roe
and scallion



Grilled Mackerel \$10
with ponzu sauce



Salmon Shioyaki \$11
Grilled salmon with ponzu sauce



Grill Beef Appetizer \$14
wasabi favor ponzu dipping sauce
with scallion



Gyu Tan \$16
Stir-fried slius beef tongue lion
with scallion



Hotate Kaiyaki \$14
Fresh scallop flying fish roe
crab stick and enoki mushroom
spicy mayo and cheese



Hamachi Kama \$16
Grilled yellotail collar with ponzu sauce
and lemon wedge

Before placing your order, please inform your server if a person in your party has a food allergy.
These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.

YAKITORI & KUSHIYAKI



🔥 Kushiyaki Combo \$17.5 Chef choice 6 Kushiyaki



Chicken Thigh 🔥 \$3.25



Chicken Thigh with Scallion \$3.25



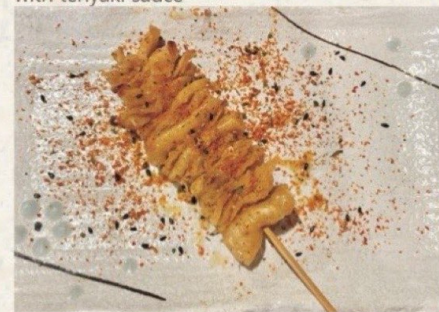
Chicken Breast with teriyaki sauce \$3.25



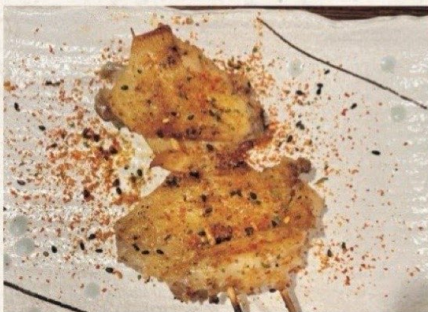
Chicken Gizzard 🔥 \$2.25



Chicken Heart 🔥 \$2.25



Chicken Skin 🔥 \$2.25



Chicken Wings 🔥 \$3.95



Pork Belly 🔥 \$3.25



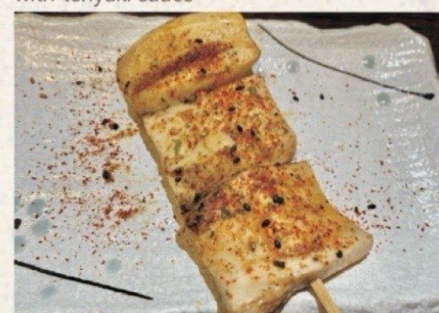
Beef with teriyaki sauce \$4.5



Asparagus \$2.25



Shishitou Pepper 🔥 \$2.25



King Oyster Mushroom 🔥 \$2.25



Okra 🔥 \$2.25



Bacon scallop \$4.5

Squid 🔥 \$3.95



Beef Tendon Ball \$3.25

Kurobuda sausage \$3.95

Before placing your order, please inform your server if a person in your party has a food allergy.
* These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.

SALAD



Avocado Seafood Salad *🔥 \$9

Avocado, shrimp, crabstick, fish roe and spicy mayo

House Salad \$6

Mixed green salad with ginger dressing



Salmon Tataki *🔥 \$15

Slices torched salmon with spicy ponzu

Tuna Tataki *🔥 \$16

Slices torched tuna with spicy ponzu



Hamachi Crudo *🔥 \$18

Slices yellowtail with spicy ponzu sauce and jalapeños & salmon roe on top

BACK TO ORIGINAL 卷物



Snow Mountain Maki *🔥 \$13.5

Shrimp tempura topped with a layer of spicy seafood salad and eel sauce & tobikko



Jalapeño Toro Maki * \$13

Fatty tuna with avocado, onion and jalapeño



Dragon Maki *🔥 \$16

Shrimp tempura, fresh water eel and avocado Flying fish Roe on top served with eel sauce and spicy mayo.

Avocado Maki

\$6

Kappa Maki

\$5.5

Sweet Potato Maki

\$6.5

Avocado Cucumber Maki

\$6.5

Futo Maki

\$9

Tamago, kanikama, cucumber, avocado Japanese pickles

Tuna Avo Maki *

\$8.5

Shrimp Tempura Maki

\$8

Alaskan Maki *

\$7.5

Salmon, Avocado

Philly Maki *

\$7.5

smoked salmon, cream cheese, cucumber

Una Avo Maki

\$8

Eel with avocado & Eel sauce

Boston Maki

\$13

Lobster meat, Avocado, cucumber

Scorpion Maki

\$14

Eel, cucumber, avocado sliced shrimp and eel sauce on top

Rainbow Maki *

\$15

Crab sticks, cucumber, avocado and sliced tuna salmon, Yellow tail, & shrimp, avocado on top

Tekka Maki *

\$7.25

Tuna

Sake Maki *

\$7.25

Salmon

Negi-Hama Maki *

\$7.25

Yellow tail with scallion

Negi-toro Maki *

\$11.5

Fatty tuna with scallion

California Maki *

\$7

Avocado, cucumber, crab stick, Flying fish Roe

Spicy Tuna Maki *🔥

\$8

Tuna & tempura crunchy flake, spicy mayo.

Spicy Salmon Maki *🔥

\$8

salmon, spicy mayo, tempura crunchy flake

Spicy Yellowtail Maki *🔥

\$8

Yellowtail, spicy mayo, tempura crunchy flake

Crazy Maki 🔥

\$8

Tempura shrimp with cucumber, avocado, spicy mayo, eel sauce

Spider Maki *🔥

\$12.5

Soft shell crab with cucumber, avocado, spicy mayo, eel sauce, Flying fish Roe

Caterpillar Maki *🔥

\$13

eel, cucumber with avocado, flying fish roe on top spicy mayo, eel sauce

Before placing your order, please inform your server if a person in your party has a food allergy.

* These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.



Omori Izakaya

大森居酒屋

HOUSE SPECIAL ROLL



Tokyo 東京 * 🌶️ \$23
Salmon,avocado,crunchy flake,sliced yellow tail & sea urchin, micro green, eel sauce on top



Fujikawa 富士川町 * 🌶️ \$25
Chopped fatty tuna with spicy mayo , avocado, onion topped with sliced fatty tuna belly torched , daikon radish, scallions and spicy ponzu sauce



Miyazaki 宮崎駿 * \$27
Avocado,cooked shrimp with house crunch mayo,Top with a layer of seared Miyazaki wagyu with ungai sauce and micro greens



Omori Kaigan * 🌶️ \$18
Tuna with cucumber crunchy flake, Top with thinly slice tuna and micro green, kimchee sauce & eel sauce



Yokohama 横浜 * 🌶️ \$15
Smoked Salmon & cream cheese, tempura crunchy flakes, sliced fresh salmon on top, kimchee dressing & mirco green



Aki-habara 秋葉原 \$17
Sweet potato and avocado crunchy flakes, eel and avocado shrimp on top with scallions, eel sauce



Kamada 蒲田 * 🌶️ \$17
Yellowtail with scallion,sliced yellowtail and flying fish roe with eel sauce and Shircha sauce on top



Shinjuku 新宿 * 🌶️ \$18
Fresh tuna with Kanikama Flying fish roe, sliced seared tuna on top, serve with wasabi ponzu



O-imachi 大井町 * 🌶️ \$16
Avocado and shrimp tempura with spicy tuna on top, flying fish roe and eel sauce



Ebisu 恵比寿 * 🌶️ \$15
Tuna with Japanese pickle roll top with sliced Yellow tail, mirco green, eel sauce & spicy mayo.



Osaka 大阪 * 🌶️ \$18
Shrimp tempura, cucumber, termura crunchy lobster on top with Flying fish roe, eel sauce



Ginza 銀座 * \$16
Shrimp tempura with sliced torched salmon, flying fish roe & scallion on top serve with eel sauce

Before placing your order, please inform your server if a person in your party has a food allergy.
* These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.*

SUSHI & SASHIMI 刺身 寿司

▲ NIGIRI SUSHI Sushi 2 pieces per order

▲ SASHIMI Sashimi 3 pieces per order



Maguro ✳ ▲ \$7.5 ▲ \$11
Tuna



Sake ✳ ▲ \$7 ▲ \$10
Salmon



Hamachi ✳ ▲ \$7.5 ▲ \$11
Yellowtail



Ika ✳ ▲ \$6 ▲ \$8
Squid



Hotate ✳ ▲ \$8 ▲ \$11
Sea scallop



Hokkigai ✳ ▲ \$6 ▲ \$8
surf clam



Uni ✳ Seasonal
Sea urchin



O-Toro ✳ ▲ \$11 ▲ \$17
Tuna belly



Wagyu ✳ ▲ \$15
Miyazaki A5 Wagyu beef



Fresh water Eel ▲ \$7 ▲ \$10
With eel sauce



Ikura ✳ ▲ \$10 ▲ \$13
Salmon roe

Octopus	▲ \$6	▲ \$8
Shrimp	▲ \$6	▲ \$8
Mackerel ✳	▲ \$6	▲ \$8
Crab stick	▲ \$5	▲ \$7
Smoked Salmon ✳	▲ \$7	▲ \$10
Suzuki ✳	▲ \$6	▲ \$9
Inari	▲ \$5	▲ \$7
Tamago	▲ \$5	▲ \$7
Tobiko ✳	▲ \$6	▲ \$8
Flying fish roe		

Before placing your order, please inform your server if a person in your party has a food allergy.
* These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.

MEALS



Chef Omakase For Two * 🌶️ \$65

Our chef chooses only high grade sashimi fish to create the best Omakase dinner for our Sushi lover customers with soup & rice

MAKIMONO Combo * 🌶️ \$19

California Maki, spicy tuna maki, crazy maki Serve with miso soup

Nigiri Sushi Combo * \$24

7 pieces nigiri sushi and California roll serve with miso soup

Sashimi Combo * \$28

Chef choice 15 pieces sashimi serve with rice and miso soup

Sashimi & Sushi Combo * \$30

Chef choice 9 pieces sashimi & 7 pieces nigiri serve with miso soup

Ramen Noodle with Cha-Shu Pork \$16

Pork bone broth bamboo shot and Japanese sliced cha-shu and seaweed, scallion (Non Gluten Free)

Yaki Soba with Chicken \$16

Japanese Noodle stir-Fry w/chicken and vegetables and miso soup(Non Gluten Free)

Sake Cha Tsuke \$16

Grilled Salmon on top of rice with traditional green tea dashi broth

Chicken Katsu \$18

Deep fry chicken breast breaded with flour and bread crumbs serve with katsu sauce, mayo, rice and miso soup

Chicken Teriyaki \$18

Grilled chicken breast with vegetables, house teriyaki sauce, rice and miso soup

Salmon Teriyaki \$23

Grilled salmon with vegetables, house teriyaki sauce, rice and miso soup

Beef Teriyaki * \$24

Grilled beef with vegetable, house teriyaki sauce, rice and miso soup

DONBURI



Chirashi Don * \$25

Variety sashimi grade fish and Japanese style omelette over sushi rice with pickle ginger and wasabi, miso soup



Una Don \$23

BBQ eel over bed of sushi rice and Japanese pickles, miso soup



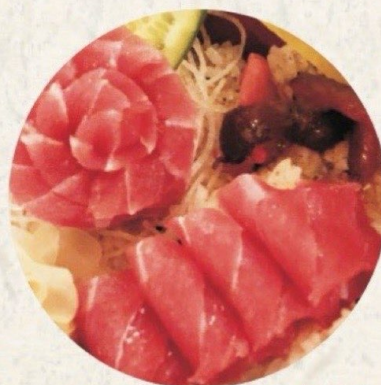
Kohaku Don * \$21

Tuna and Hamachi over bed of sushi rice and Japanese pickles miso soup



Negi Toro Don * \$29

Fresh fatty tuna with scallion over sushi rice with ginger wasabi and miso soup



Tekka Don * \$21

Fresh tuna sliced over bed of sushi rice and Japanese pickles miso soup



Salmon Oyako Don * \$21

Fresh salmon with salmon roe over bed of sushi rice and Japanese pickles miso soup

Before placing your order, please inform your server if a person in your party has a food allergy. * These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.



Omori Izakaya

大森居酒屋

LUNCH MENU

Everyday From Open - 3:00 PM

Sashimi Lunch *

Chef choice of 8 pieces sashimi
serve with rice, miso soup

\$16

Chicken Katsu

Deep fry chicken breast breaded with
flour, egg and bread crumbs serve with
katsu sauce, mayo, rice and miso soup

\$13

Sushi Lunch *

Chef choice nigiri sushi with spicy
tuna maki serve with miso soup

\$15

Chicken Teriyaki

Grilled chicken breast with teriyaki
sauce, serve with vegetable, rice and
miso soup

\$12

Una Don Lunch

Fresh BBQ eel on top of sushi rice
with Japanese pickle serve with
miso soup

\$16

Salmon Teriyaki

Grilled salmon with teriyaki sauce
serve with vegetable rice and miso soup

\$14

Yaki Soba with Chicken

(Not gluten free) Japanese Yaki soba
noodle stir-fry with chicken and
vegetables and ginger serve with
miso soup

\$14

Beef Teriyaki

Grilled beef with teriyaki sauce
serve with vegetable, rice and miso
soup

\$15

Ramen Noodle

with Cha-Shu Pork

(Not gluten free) Ramen noodle,
bamboo shoot and Japanese sliced
roasted pork and seaweed, scallion

\$14

Build Your Own Makimono Lunch

Choose any 2 rolls for \$13.5 or 3 rolls for \$18 serve with miso soup

Asparagus Maki

Kappa Maki

Cucumber

Avocado Maki

Avo Cuke Maki

Una Kyu Maki

Eel with cucumber & eel sauce

Una Avo Maki

Eel with avocado & eel sauce

Philly Maki *

Smoked salmon, cream cheese, cucumber

Spicy Salmon Maki *🔥

Salmon & tempura crunchy flake, spicy mayo

Spicy Yellowtail Maki *🔥

Yellow & tempura crunchy flake, spicy mayo

Spicy Tuna Maki *🔥

Tuna Avo Maki *

Alaskan Maki *

Salmon, Avocado

California Maki *

Avocado, cucumber, crab stick flying fish roe

Crazy Maki 🔥

Tempura shrimps with cucumber, avocado
spicy mayo, eel sauce

Tekka Maki *

Tuna

Sake Maki *

Salmon

Negi-Hama Maki *

Yellow tail with scallion

Sweet Potato Maki

With eel sauce

Shrimp Tempura Maki

With eel sauce

Before placing your order, please inform your server if a person in your party has a food allergy.

* These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.



Omori Izakaya

大森居酒屋

Dessert



Green Tea Mochi Ice cream \$5

Fried green tea ice cream \$7

SOFTDRINK

Hot Green Tea	\$2	Orange Juice	\$4
Ramune Soda	\$3.5	Grapefruit Juice	\$4
Ice Green Tea	\$3	Cranberry Juice	\$4
Ice oolong Tea	\$3	Lemonade	\$4
Calpico	\$4	Coke	\$2.5
Sparkling Water	\$5	Diet coke	\$2.5
Moshi yuzu soda(Peach)	\$5	Ginger ale	\$2.5
Moshi yuzu soda(Yuzu)	\$5		

Thank you for choosing to dine with us,we hope you have a wonderful time. We are grateful for the pleasure of serving you! We are looking forward to have you back in our restaurant!

Please Follow us on social media



Before placing your order, please inform your server if a person in your party has a food allergy.
* These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness.*



Omori Izakaya

大森居酒屋

DRINKS

Japanese Draft

	Glass/Pitcher
Sapporo	\$5.5/\$21
Kirin Ichiban	\$5.5/\$21
Asahi	\$6.5/\$24
Orion	\$7.5/\$28

Sake

House Hot Sake	\$ 9
<small>8oz craft</small>	
Soto Junmai Sake	\$11
<small>Cup sake 180ml</small>	
Hakushika Chokara	\$16
<small>Extra Dry 300ml</small>	
Momokawa Nigori	\$18
<small>Unfiltered sake 300ml</small>	
Yoshinogawa Junmai	\$22
<small>Winter warrior 300ml</small>	
Dassai 45 Junmai	\$38
<small>Daiginjo 300ml</small>	
Kaguyahime Junmai	\$48
<small>Daiginjo 500ml</small>	
Onikoroshi Wakatake	\$88
<small>Daiginjo 720ml</small>	

White Wine

	Glass/Bottle
Chardonnay	\$8/\$28
<small>Ballard Lane</small>	
Sauvignon Blanc	\$9/\$32
<small>Spy Valley</small>	

Red Wine

Pinot Noir	\$8/\$28
<small>Ballard Lane</small>	

Plum Wine

Plum wine	glass/\$10
-----------	------------

Champagne

Prosecco	bottle/\$10
----------	-------------

Can & Bottle beer

Sapporo 22oz	\$9.5
Silver	

Japanese Whisky

	On The Rock/Neat
Suntory Toki	\$12
Suntory Hibiki	\$22
Suntory Yamazaki 12yr	\$29
Suntory Hakusu 12yr	\$31

Japanese Rum

Kiyomi Rum	\$10
------------	------

Japanese Vodka

Suntory Haku	\$10
--------------	------

Japanese Gin

Suntory Roku	\$10
--------------	------

Japanese Shochu

Ginza no Suzume	\$9
-----------------	-----

Japanese Mixed

Toki Whisky High ball	\$13
<small>Toki Whisky, Club soda</small>	

Calpico Chuhai	\$10
<small>Shochu, Calpico</small>	

Oolong Chuhai	\$10
<small>Shochu, Oolong tea</small>	

Gin & Soda	\$10
------------	------

Vodka & Soda	\$10
--------------	------

House Cocktails

Maitai	\$7
--------	-----

Margarita	\$7
-----------	-----

Greyhound	\$7
<small>Japanese Gin with grapefruit juice and lime wedge</small>	

Vodka Lemonade	\$7
<small>Japanese Vodka with lemonade and lemon wedge</small>	

Cranberry Punch	\$7
<small>Rum with triple sec, cranberry juice and Lime wedge</small>	