

(OH-BÁHN)

OBON

SUSHI + BAR + RAMEN

WWW.OBONSUSHI.COM

STARTERS

EDAMAME	4
OBON EDAMAME sautéed with lemon pepper and dash of ponzu	6
MISO SOUP tofu, wakame, green onions	4
OBONCHAN assorted Korean pickled vegetables	6
FUKU WINGS spicy gochujang glaze, cilantro, dried chili	8.5
YUME WINGS ginger soy glaze, cilantro	8.5
CRISPY SHRIMP Tobandjan glaze, green onion	9.25
PORK DUMPLINGS pan seared, fried or steamed, ponzu sauce	7.5
SOFT SHELL CRAB hafu sauce	11

TEMPURA

SHRIMP	8
VEGGIE	7
MIXED	9

SALADS

UCHI NO shaved carrots, grape tomato, house rice vinaigrette	5.75
CRISPY CALAMARI SALAD panko jalapenos, miso aioli, baby arugula, dried shredded chilli, toasted sesame & house rice vinaigrette	9
AHI TATAKI SALAD mixed greens, avocado, crispy onion, cilantro, shaved jalapeno & ginger soy dressing	13.25
EDAMAME CHICKEN SALAD chopped napa & purple cabbage greens, crushed peanuts, edamames, red peppers and sweet ginger vinaigrette	9.25

RAMEN

savory Japanese broths with ramen noodles
& braised meats *slurping allowed

OBON RAMEN	11.75
roasted pork shoulder and pork belly, dried shredded chili, naruto maki, bamboo shoots, scallions, 64°egg, black garlic oil	
TONKOTSU	10.75
roasted pork shoulder, bamboo shoots, pork belly, naruto maki, dried shredded chili, scallions, 64°egg, red chili oil	
SHOYU	10.5
roasted pork shoulder, bamboo shoots, naruto maki, nori, enoki mushrooms, scallions, 64°egg	

Additions:

Spice bomb

Truffle oil +1.5

Naruto fish cakes +1.5

STEAM BUNS

PORKBELLY	4.25
cucumber,scallions, hoisin, Chinese mustard	
MAHI-MAHI	5.25
creamy miso slaw, cilantro, onion	
SOFT SHELL CRAB	5
crispy fried blue crab, spicy mayo, ginger slaw	

BOWLS

RICE

BIMBIMBOP	12
seasoned Korean vegetables, barbecue steak, gochujang dressing, 64° egg <i>*make it vegetarian</i>	
CHIRASHI DON	15
Chef's choice of a wide variety of fresh fish in a sushi rice bowl	
POKE	12.5
tuna or salmon, rice, okutone, cilantro greens, crispy onions, scallions, sunomono, avocado, spicy poke dressing	

NOODLES

STREET NOODLES	9.75
stir fry noodles with beaten egg, minced chicken, onion, mushroom, chili ginger black bean sauce, fresh beansprouts, crushed peanuts, scallions	
SPICY CHILLED NOODLE SALAD	8.75
spicy chilled buckwheat noodle salad, purple cabbage, kimchi, gochujang sauce, 64° egg	

SUSHI

SIGNATURE OBON ROLLS

THE STRIP 11

ebi shrimp, cream cheese, topped with spicy crab, rice cracker, eal and pineapple sauce

FUKUSHU 9.75

spicy salmon roll, topped with spicy tuna, jalepeno, spicy mayo, tobiko

HAFU ALBACORE 11.5

spicy tuna, tempura scallion and asparagus, topped with albacore, cucumber, micro cilantro, Hafu sauce

TATAKI MAKI 13

spicy crab, shrimp tempura, cucumber, avocado, topped with seared tuna, asian chimichurri, grape tomato, micro basil

SAIGON 10.5

rice paper, cucumber, avocado, spicy tuna, albacore, tsuma, micro cilantro, jalapeno, horseradish aioli, shallot sauce

SHIRO MAKI 12.25

spicy yellowtail, avocado, cucumber, topped with white fish of the day, shiso, scallions, yuzukosho vinaigrette

ZUKE SALMON 11.25

tempura asparagus, cucumber, topped with salmon, zuke marinated shitake & onions, horseradish, spicy mayo, micro hearts on fire

SNOWFLAKE 13

snow crab, asparagus, mushrooms, topped with seared waluu, scallion and tataki sauce

MONSTER 14

cucumber, avocado, shrimp tempura, crispy soft shell crab, spicy crab, cream cheese, asparagus, topped with spicy tuna and rice pearl crackers, spicy mayo & eal sauce

MODERN NIGIRI

AKAMI TUNA 7.5

zuke shitakee, horseradish aioli

HAMACHI SERRANO 7

ginger root, serrano, chive, zuke

CRISPY TUNA 10

crispy sushi rice balls, scallions, savory soy

SAO PAULO SQUID 7.25

asian chimichurri, lime, scallions

YUKI SALMON 7

white onion, bonito flakes , ponzu cream

WALUU TATAKI 7.5

grilled waluu, scallions, tataki sauce

CRUDOS

house prepared signature sashimi's

YUZU YELLOWTAIL 9

orange peal, spicy yuzu, crispy ginger, cilantro greens

CHILLED OCTOPUS 8

asian chimichurri, yogurt, tobiko, black tea

JALAPENO ALBACORE 8

Persian cucumber, jalapeno, cilantro, ponzu, chive oil

BONITO 8

fresh and dried bonito, horse radish aioli, onion, ginger root, ponzu

ENTREES

BULGOGI RIBEYE STEAK 14.5

cast iron crust, bulgogi glaze, shime buji mushrooms, sautéed onions & toasted sesame seeds

WHITE MISO SALMON 14

pan seared sushi grade salmon, creamy miso, rice pufs

CRISPY KATSU PORK CUTLET 13.75

ginger slaw with house vinaigrette, and side of white rice

CHICKEN TERIYAKI 12.5

sautéed onion and mushrooms, steamed vegetables, side of white rice

COCKTAILS

EVERBLOOM COCKTAIL 8 (shaken, tall)

vodka, lime, pickled ginger, hibiscus bitters
Citrusy and bright. Slight spice and tropical fruit acidity

OKAYU DAIQUIRI 8 (shaken, up)

demerara rum, okayu syrup, lime juice
*Light and tart with notes of vanilla, molasses
and a very soft hint of cinnamon*

GREEN APPLE SHISO SODA 8 (shiso soda carbonated &"bottled")

shochu, shiso, granny smith apple, yuzu
hints of green apple. Lightly minty with mild tea flavors. Effervescent.

BLACK TEA OLD FASHIONED 10 (stirred, rocks)

milk washed oolong bourbon, honey, condensed milk, black bitters
*Sweet and lightly peppery with mild astringency.
Tea, honey as well as some wood and spice.*

MACHII COCKTAIL 11 (stirred, chilled rocks glass)

blended scotch, peated islay scotch, sesame amaretto, jasmine essence
Floral and bright nose. Flavor is rich and deep with some nuttiness and smoke.

UMESHU MARTINI 9 (shaken, up)

dry gin, plum wine, orange bitters, absinthe
*Juniper and plum play harmoniously.
Notes of anise and lemon on the nose.*

SAKE

	4oz	8oz	Bottle
HOT SAKE	\$4	N/A	N/A
YUKI BOSHA JUNMAI GINJO (720)	\$11	\$21	\$60
EIKO "10,000 WAYS" (720)	\$7.5	\$13.5	\$40
ICHISHIMA TOKUBESU HONJOZO (720)	\$9	\$16.5	\$44
SHO SHIKU BAI NIGORI (750)	\$5	\$9	\$29
OTOKAYAMA JUNMAI (720)	\$9	\$16.5	\$44
HAKATSURU 'SAYURI' NIGORI (720)	\$7	\$13	\$39
DEWATSURU SAKURA EMAKI (360)	\$12	N/A	\$40
HAKUSHIKA JUNMAI DAI-GINGO (720)	\$11	\$21	\$60
HAKUSHIKA 'PEAR' JUNMAI (720)	\$6	\$11	\$32
DEWATSURU KIMOTO JUNMAI GINJO (720)	\$10	\$19	\$52
Bottle only			
YIP SE JOO SOJU (375ML)			\$12
KIZAKURA PURE (300ML)	+1		\$12
KIZAKURA NIGORI (300ML)	-9		\$12
YAEAGAKI DRAFT (300ML)	+2		\$9
HAKATSURU DRAFT (300ML)	+4		\$11
HAKATSURU DRAFT (180ML)	+4		\$8

WINE

WHITE

Vine Chardonnay (Draft)	6
Torre di Luna Pinot Grigio	7 / 26
Sivas-Sonoma Sauvignon Blanc	8 / 30
Ravenna Reisling	7 / 26
A to Z Chardonnay	9 / 34

RED

Veramonte Red Blend	6 / 24
Maggio Pinot Noir	7 / 26
Zolo Malbec	8 / 30
Cannonball Cabernet	9 / 34

SPARKLING/ROSE

Angels and Cowboys Rose	6 / 36
Mercat Cava	7 / 42
Royal Seyssel Grand Cru	65

BEER

KIRIN draft 5

SEASONAL draft MP

KIRIN (22oz) 7
LUCKY BUDDHA 7
OB BEER 5
ECHIGO (16.9oz) 9
ORION (21.3OZ) 10
KIRIN LIGHT 5
FIRESTONE WALKER PIVO 6
ANDERSON VALLEY BARNEY FLAT 6
BELL'S 2 HEARTED 6
COORS LIGHT 4
MODELO ESPECIAL 5
CRABBIE'S GINGER BEER 8
SEASONAL bottle MP