



Free Izakaya Salad

One free Izakaya salad applies to all dining tables from 3:30 to close everyday, one per table up to four people, no refills. Side order is available too.

大森

居酒屋

Ōmori 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 \$3
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 binito, scallion

Hiyayako Tofu \$6

Soft tofu dashi shoyu, scallion, bonito flake



French Fries \$6.5



Fried Pork Gyoza \$6.95

Serving with dumpling dipping sauce



Fried Shrimp Shu Mai \$7.95

Shrimp dumplings with spicy mayo



Vegetable Spring Roll \$6.5

Serving with sweet chill sauce



Chicken Kara Age \$7.95

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 \$8.95

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.

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APPETIZERS 前菜



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



Geso Kara Age \$8.95
Squid tempura with spicy mayo



Softshell Crab \$11.5
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 \$12
4 pieces shrimp tempura with
dashi dipping sauce



Grilled Squid \$13
with spicy powder and wasabi
ponzu sauce



Squid w/ Spicy Cod Roe \$13
Stir-fried squid with spicy cod roe
and scallion



Grilled Mackerel \$11
with ponzu sauce



Salmon Shioyaki \$11.5
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 \$15
Fresh scallop flying fish roe
crab stick and enoki mushroom
spicy mayo and cheese



Hamachi Kama \$17
Grilled yellowtail collar with ponzu sauce
and lemon wedge

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YAKITORI & KUSHIYAKI



🔥 Kushiyaki Combo \$18

Chef choice 6 Kushiyaki



Chicken Thigh ● \$3.35



Chicken Thigh with Scallion ● \$3.35



Chicken Breast with teriyaki sauce ● \$3.35



Chicken Gizzard ● \$2.5



Chicken Heart ● \$2.5



Chicken Skin ● \$2.5



Chicken Wings ● \$3.95



Pork Belly ● \$3.35



Beef with teriyaki sauce ● \$4.95



Asparagus ● \$2.5



Shishitou Pepper ● \$2.5



King Oyster Mushroom ● \$2.5



Okra ● \$2.5



Bacon scallop ● \$4.95

Squid ● \$3.95



Beef Tendon Ball ● \$3.35

Kurobuda sausage ● \$4.5

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HOUSE SPECIAL ROLL



Tokyo 東京 * 2 \$23

Salmon, avocado, crunchy flake, sliced yellow tail & sea urchin, micro green, eel sauce on top



Fujikawa * 2 \$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 * \$28

Avocado, cooked shrimp with house crunch mayo, topped with a layer of seared Miyazaki wagyu with ungai sauce and micro greens



Omori Kaigan * 2 \$18

Tuna with cucumber crunchy flake, topped with thinly sliced tuna and micro green, kimchee sauce & eel sauce



Yokohama 横浜 * 2 \$15

Smoked salmon & cream cheese, tempura crunchy flakes, sliced fresh salmon on top, kimchee dressing & micro 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 * 2 \$17

Yellowtail with scallion, sliced yellowtail and flying fish roe with eel sauce and Shircha sauce on top



Shinjuku 新宿 * 2 \$18

Fresh tuna with Kanikama, flying fish roe, sliced seared tuna on top, served with wasabi ponzu



O-imachi 大井町 * 2 \$16

Avocado and shrimp tempura with spicy tuna on top, flying fish roe and eel sauce



Ebisu 恵比寿 * 2 \$15

Tuna with Japanese pickle roll top with sliced yellow tail, micro green, eel sauce & spicy mayo



Osaka 大阪 * 2 \$18

Shrimp tempura, cucumber, tempura 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, served with eel sauce

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SALAD



Avocado Seafood Salad *🔥 \$9.5

Avocado, shrimp, crabstick, fish roe and spicy mayo

House Salad \$7

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 *🔥 \$14

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.

Asparagus Maki	\$6
Avocado Maki	\$6
Kappa Maki	\$6
Sweet Potato Maki	\$6.5
Avocado Cucumber Maki	\$6.5
Futo Maki	\$9
Tamago, kanikama, cucumber, avocado Japanese pickles	
Tuna Avo Maki *	\$9
Shrimp Tempura Maki	\$8.5
Alaskan Maki *	\$8
Salmon, Avocado	
Philly Maki *	\$8
smoked salmon, cream cheese, cucumber	
Una Avo Maki	\$8.5
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 *	\$7.5
Tuna	
Sake Maki *	\$7
Salmon	
Negi-Hama Maki *	\$7.5
Yellow tail with scallion	
Negi-toro Maki *	\$12
Fatty tuna with scallion	
California Maki *	\$7.5
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 🌶️	\$8.5
Tempura shrimp with cucumber, avocado, spicy mayo, eel sauce	
Spider Maki *🌶️	\$13
Soft shell crab with cucumber, avocado, spicy mayo, eel sauce, Flying fish Roe	
Caterpillar Maki *🌶️	\$14
eel, cucumber with avocado, flying fish roe on top spicy mayo, eel sauce	

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SUSHI & SASHIMI 刺身 寿司

▲ NIGIRI SUSHI Sushi 2 pieces per order

▲ SASHIMI Sashimi 3 pieces per order



Maguro ✳ ▲\$8 ▲\$11
Tuna



Sake ✳ ▲\$7 ▲\$10
Salmon



Hamachi ✳ ▲\$8 ▲\$11
Yellowtail



Ika ✳ ▲\$6 ▲\$8
Squid



Hotate ✳ ▲\$8 ▲\$11
Sea scallop



Hokkigai ✳ ▲\$6 ▲\$8
surf clam



Uni ✳ Seasonal
Sea urchin



O-Toro ✳ ▲\$12 ▲\$18
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

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MEALS



Chef Omakase For Two ✨🍣 \$68

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

MAKIMONO Combo ✨🍣 \$21

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

Nigiri Sushi Combo ✨ \$26

7 pieces nigiri sushi and California roll serve with miso soup

Sashimi Combo ✨ \$30

Chef choice 15 pieces sashimi serve with rice and miso soup

Sashimi & Sushi Combo ✨ \$32

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

Ramen Noodle with Cha-Shu Pork \$17

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

Yaki Soba with Chicken \$17

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 \$24

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

Beef Teriyaki ✨ \$26

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

DONBURI



Chirashi Don ✨ \$26

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 ✨ \$22

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



Negi Toro Don ✨ \$30

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



Tekka Don ✨ \$22

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



Salmon Oyako Don ✨ \$22

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

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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

Tuna Avo Maki *

Kappa Maki

Cucumber

Alaskan Maki *

Salmon, Avocado

Avocado Maki

California Maki *

Avocado, cucumber, crab stick flying fish roe

Avo Cuke Maki

Crazy Maki 🌶️

Tempura shrimps with cucumber, avocado
spicy mayo, eel sauce

Una Kyu Maki

Eel with cucumber

Tekka Maki *

Tuna

Una Avo Maki

Eel with avocado & eel sauce

Sake Maki *

Salmon

Philly Maki *

Smoked salmon, cream cheese, cucumber

Negi-Hama Maki *

Yellow tail with scallion

Spicy Salmon Maki * 🌶️ 🍣

Salmon & tempura crunchy flake, spicy mayo

Sweet Potato Maki

With eel sauce

Spicy Yellowtail Maki * 🌶️ 🍣

Yellow & tempura crunchy flake, spicy mayo

Shrimp Tempura Maki

With eel sauce

Spicy Tuna Maki * 🌶️ 🍣

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DRINKS

Japanese Draft

	<small>Glass/Pitcher</small>	
Sapporo	\$6.0/\$22	
Kirin Ichiban	\$6.0/\$22	
Asahi	\$7.0/\$25	
Orion	\$8.0/\$29	

Local Draft

Fiddlehead IPA \$6.0/\$22

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

	<small>Glass/Bottle</small>	
Chardonnay	\$9/\$28	
<small>Ballard Lane</small>		
Sauvignon Blanc	\$10/\$32	
<small>Spy Valley</small>		

Red Wine

Pinot Noir	\$9/\$28
<small>Ballard Lane</small>	

Plum Wine

Plum wine glass/\$11

Champagne

Prosecco bottle/\$11

Can & Bottle beer

Sapporo 22oz \$10
Silver

Japanese Whisky

	<small>On The Rock/Neat</small>	
Suntory Toki	\$13	
Suntory Hibiki	\$22	
Suntory Yamazaki 12yr	\$29	
Suntory Hakusu 12yr	\$31	

Japanese Rum

Kiyomi Rum \$11

Japanese Vodka

Suntory Haku \$10

Japanese Gin

Suntory Roku \$10

Japanese Shochu

Ginza no Suzume \$10

Japanese Mixed

Toki Whisky High ball \$14
Toki Whisky, Club soda

Calpico Chuhai \$11
Shochu, Calpico

Oolong Chuhai \$11
Shochu, Oolong tea

Gin & Soda \$10

Vodka & Soda \$10

House Cocktails

Maitai \$7

Margarita \$7

Greyhound \$7
Japanese Gin with grapefruit juice and lime wedge

Vodka Lemonade \$7
Japanese Vodka with lemonade and lemon wedge

Cranberry Punch \$7
Rum with triple sec, cranberry juice and Lime wedge

Dessert



Green Tea Mochi Ice cream \$5

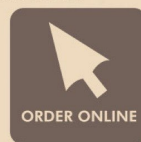
Fried green tea ice cream \$7

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



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