

## SOUPS

MISO	
<i>with tofu</i>	3
<i>with Asari</i>	6
CHICKEN SOMEN NOODLE SOUP	6
<i>Japanese chicken noodle soup</i>	
SPICY SEAFOOD SOUP	8
<i>shrimp, scallop, mussel, &amp; manila clams in a spicy dashi broth</i>	
WILD MUSHROOM SOUP	6
<i>Assorted mushrooms in a clear ginko broth</i>	

## SALADS

GARDEN OF GINGER	6
<i>baby greens w/ our house ginger dressing</i>	
OCEAN'S THREE	13
<i>hiyashi wakame, edamame salad, ika sansai</i>	
HIYASHI WAKAME	7
MUSHROOM SALAD	9

## NOODLES

TEMPURA UDON	14
<i>thick wheat noodles in broth w/ tempura</i>	
SPICY SEAFOOD UDON	16
<i>mixed seafood udon noodle soup</i>	
YAKI SOBA <i>stir fried noodles</i>	
<i>Chicken</i>	13
<i>Shrimp</i>	15

## COLD APPETIZERS

TUNA TATAKI	15
<i>lightly seared tuna w/ seven spice, fried shallots and scallions in ponzu</i>	
MADAI TIRADITO	16
<i>Japanese red snapper w/ pickled plum and sliced jalapeno in sweet yuzu-sake</i>	
KANPACHI CARPACCIO	16
<i>Japanese amberjack w/ black truffles in ponzu and sesame olive oil</i>	

## HOT APPETIZERS

FRIED GYOZA-beef & vegetable dumplings	7
LOBSTER RAVIOLI <i>home made lobster mousse served w/ our lobster crème sauce</i>	15
KAIBASHIRA TRUFFLE	13
<i>Sea scallops pan-seared w/ a truffle-teriyaki sauce</i>	
DUCK LETTUCE CUPS <i>pan-seared duck breast over Boston lettuce w/ hoisin glaze and fried leeks</i>	10
KOBE BEEF TATAKI <i>seared Kobe beef sashimi w/ garlic slivers in ponzu</i>	16
SHUMAI <i>steamed shrimp dumplings</i>	7
AGEDASHI TOFU <i>lightly fried tofu in sweet soy broth</i>	6
IKA-IKA YAKI <i>calamari tempura w/ our shiso-pesto</i>	12
GREEN TEA EDAMAME <i>steamed soybeans</i>	6
TEMPURA <i>lightly battered &amp; fried jumbo shrimp &amp; vegetables</i>	13
SHISHITO PEPPERS <i>lightly fried Japanese peppers</i>	6

## ENTREES

VEGETABLE TOBAN YAKI	17
<i>seasonal veggies steamed in sake soy butter</i>	
CHILEAN SEA BASS	27
<i>garlic-ginger marinade w/ sweet potato mash and grilled asparagus</i>	
OSAKA CRAB CAKES	24
<i>jumbo lump crab w/ tri-color peppers over Thai purple rice and ginger-tomato reduction</i>	
SEOUL RIBS <i>garlic-sesame marinade w/ purple mash potatoes and asparagus</i>	25
SEAFOOD TOBAN YAKI <i>king crab, shrimp, scallops, clams and mussels steamed in a soy-sake butter broth</i>	32
TEMPURA DINNER <i>lightly battered then fried shrimp and vegetables</i>	24

## TERIYAKI -served with white rice and vegetables

CHICKEN	19
SALMON	20
SHRIMP	21
SCALLOPS	24
SHRIMP & SCALLOPS	25
FILET MIGNON	25

## SUSHI ENTRÉES

TAIYO SASHIMI <i>4 tuna, 3 yellowtail and 3 salmon</i>	21
KIKKU NIGIRI <i>4 piece nigiri w/ spicy tuna roll</i>	15
MIDORI SUSHI <i>9 piece nigiri w/ spicy tuna roll</i>	28
ICHI-REN SASHIMI <i>assorted 21 piece sashimi</i>	35
OSAKA SUSHI & SASHIMI <i>17 piece sashimi and 4 piece nigiri</i>	38
HWAE DUP BAP <i>assorted bite sized sashimi over chopped romaine, vegetables and rice w/ sweet-spicy red pepper dressing</i>	24
CHEF COMBINATION <i>assortment of sashimi, nigiri, and rolls</i>	65+

## MAKI MONO

CALIFORNIA <i>crab-stick, cucumber, avocado,masago</i>	6
CALIFORNIA KING CRAB <i>Alaskan king crab</i>	12
TEKKA MAKI <i>chopped fresh maguro tuna</i>	6
HAMACHI MAKI <i>yellowtail and scallions</i>	7
SAKE MAKI <i>fresh salmon and avocado</i>	7
UNAGI MAKI <i>broiled eel and cucumber</i>	8
EBI MAKI <i>cooked shrimp and cucumber</i>	6
SPIDER ROLL <i>soft shell crab, cucumber, masago</i>	13
TEMPURA ROLL <i>shrimp tempura, cucumber, tamago, tobiko</i>	7
RAINBOW ROLL <i>california roll topped w/ tuna, salmon, fluke</i>	14
DRAGON ROLL <i>unagi maki layered with avocado</i>	13
ALASKA ROLL <i>smoked salmon and avocado,tobiko</i>	7
BAGEL ROLL <i>fresh salmon, cucumber, cream cheese</i>	7
SPICY TUNA ROLL	7
SPICY TUNA CRUNCH <i>spicy tuna w/ tempura flakes</i>	7
SPICY YELLOWTAIL	8
SPICY SCALLOP ROLL	8

## SPECIALTY SUSHI ROLLS

HONG KONG DRAGON ROLL <i>cali roll w/ spicy tuna topped w/ unagi and avocado, finished with eel sauce</i>	18
HONEYMOON ROLL <i>shrimp tempura and asparagus topped with salmon, avocado and eel sauce</i>	16
NORTH SHORE <i>tuna, salmon, avocado, mango, radish, seaweed salad rolled in cucumber w/ ponzu</i>	14
FIRECRACKER ROLL <i>cali roll topped with spicy tuna and tobiko</i>	13
KANI KAMIKAZE <i>spicy shredded crab and mango topped with king crab, honey wasabi aioli sauce and tobiko</i>	16
DYNAMITE ROLL <i>unagi maki topped with tempura flakes and baked spicy scallops</i>	15
LOBSTER TEMPURA ROLL <i>lobster tempura, mango, avocado in soy wrap w/ spicy coconut aioli</i>	15
RED PHOENIX ROLL <i>spicy ebi maki topped with maguro tuna and sliced jalapeno</i>	15
WHITE TIGER ROLL <i>spicy tuna crunch roll topped with seared black marlin and a spicy vinaigrette</i>	16
GREAT TUNA ROLL <i>spicy tuna roll topped with seared albacore, garlic, scallions, and ponzu</i>	15
OSAKA ROLL <i>tuna, salmon, crab-stick, tobiko, tamago.and avocado rolled in cucumber</i>	14

## VEGETABLE ROLLS

KAPPA MAKI <i>cucumber</i>	4
AVOCADO MAKI <i>avocado</i>	4
OSHINKO MAKI <i>Japanese pickle</i>	4
VEGGIE TEMPURA ROLL <i>yam and asparagus</i>	6
ASPARAGUS MAKI <i>asparagus</i>	4
UME SHISO MAKI <i>pickled plum, mint leaf, cucumber</i>	4
VEGETABLE MAKI <i>asparagus, avocado, cucumber, lettuce</i>	5
KANPYO MAKI <i>marinated Japanese squash</i>	5

## A LA CARTE NIGIRI(2pc) SASHIMI(3pc)

MAGURO <i>tuna</i>	9	10
Oh TORO <i>fatty tuna</i>	mp	mp
SAKE <i>salmon</i>	6	8
HAMACHI <i>yellowtail</i>	8	9
HAMACHI TORO	9	11
HIRAME <i>fluke</i>	6	8
BRONZINO <i>Mediterr bass</i>	6	8
MADAI <i>red snapper</i>	7	9
MUTSU <i>black marlin</i>	6	8
EBI <i>shrimp</i>	6	8
UNAGI <i>broiled eel</i>	8	10
SMOKED SALMON	8	10
IKA <i>squid</i>	5	7
TAKO <i>octopus</i>	7	9
KANPACHI <i>amberjack</i>	8	10
BINCHO <i>albacore tuna</i>	6	8
MASAGO <i>smelt roe</i>	5	7
TOBIKO <i>flying fish roe</i>	6	8
IKURA <i>salmon roe</i>	7	9
UNI <i>sea urchin</i>	10	12
KANI <i>crab meat</i>	4	6
KING CRAB	8	10
TAMAGO <i>egg omelet</i>	4	6
SABA <i>Boston mackerel</i>	6	8

# LUNCH

(Mon-Sat 11:30~2:30)

## BENTO BOX

*served with miso soup, house salad, 3 piece cali roll and 2 piece gyoza beef dumplings*

FILET MIGNON TERIYAKI	14
CHICKEN TERIYAKI	11
SHRIMP TERIYAKI	13
TEMPURA	10
CHILEAN SEA BASS	14
AGE-DASHI TOFU	12
SALMON TERIYAKI	12
SHORT RIBS	12

## NOODLES

TEMPURA UDON	12
SPICY SEAFOOD UDON	13
CHICKEN YAKI SOBA	12
SHRIMP YAKI SOBA	14

## DONBURI

CHIRASHI	15
HWAE DUP BAP	15
TEKKA DON	

## SUSHI PLATTERS

*served with miso soup and seaweed salad*

SUSHI LOVER	14
<i>4 piece nigiri w/ spicy tuna roll</i>	
SASHIMI LOVER	16
<i>13 piece assorted sashimi</i>	
2 ROLL MAKI	10
<i>California and tekka maki</i>	
3 ROLL MAKI	13
<i>California, spicy tuna, sake maki</i>	
MAGURO LOVER	13
<i>3 piece tuna nigiri w/ tekka maki</i>	
SAKE LOVER	12
<i>3 piece salmon nigiri w/ sake maki</i>	
HAMACHI LOVER	14
<i>3 piece yellowtail nigiri w/ hamachi maki</i>	

## SUSHI ENTREES

<b>TAIYO SASHIMI</b>	21
<i>4 piece tuna, 3 piece Hamachi, 3 piece salmon</i>	
<b>KIKKU NIGIRI</b>	15
<i>4 piece sushi with spicy tuna roll</i>	
<b>MIDORI SUSHI</b>	28
<i>9 piece chef choice of nigiri and spicy tuna roll</i>	
<b>ICHI-REN SASHIMI</b>	35
<i>Assorted 21 piece sashimi</i>	
<b>OSAKA SUSHI &amp; SASHIMI</b>	38
<i>17 piece sashimi and 4 piece nigiri</i>	
<b>HWAE DUP BAP</b>	23
<i>Bite size assorted sashimi over romaine lettuce and veggies and rice served with sweet spicy pepper sauce</i>	
<b>CHEF COMBINATION</b>	65+
<i>Assortment of nigiri, sashimi and maki</i>	

**\*\*SPECIAL REQUESTS AVAILABLE\*\***



**Chestnut Hill Location**

**8605 Germantown Ave  
Philadelphia, PA 19118**

**Tel:215.242.5900**

**www.osakapa.com**