

## OISHI SOUPS

**Miso Soup** ..... 3.50  
Delicate broth with miso paste, tofu, and seaweed.

**Wonton Soup** ..... 5.50  
Wonton dumpling in clear chicken broth, sprinkled with snow pea, bean sprouts, scallion, cilantro and fried garlic.

**Tom Yum Shrimp** ..... 6.00  
Thai famous clear shrimp soup with chili paste, lemongrass, lemon juice, scallion, fresh mushroom and cilantro.

**Tom Kha Chicken** ..... 6.00  
Chicken in coconut milk soup, prepared with chili paste, lemon juice, galanga root, lemongrass, fresh mushroom, scallion and cilantro.

## OISHI SALADS

**House Salad** ..... 4.00  
Small salad with choice of ginger or honey miso dressing.

**Edamame** ..... 7.00  
Steamed soybean with salt.

**Grilled Shishito** ..... 9.95  
Grilled Japanese pepper with Ponzu Yuzu or Sriracha sauce.

**Oishi Spicy Tuna Salad** ..... 16.95  
Minced tuna mixed with kimchee sauce, cucumber, masago, scallion, and sesame oil.

**Oishi Sashimi Salad** ..... 14.95  
Rare grilled sliced tuna, served with baby greens and Oishi Thai's special sauce.

**Spicy Tuna Seaweed Salad** ..... 16.95  
Marinated seaweed mixed with chopped tuna and sesame oil with honey kimchee sauce.

**Spicy Tiger's Tear** ..... 9.95  
Grilled beef with lemon juice, onion, scallion, red bell pepper, cilantro and ground roasted rice served on the bed of lettuce.

**Jumping Shrimp** ..... 9.95  
Cooked shrimp with lemon juice, sliced lemongrass, onion, cilantro, scallion, red bell pepper, chili paste, served on the bed of lettuce.

**Crispy Bokchoi** ..... 9.95  
Deep fried chinese bokchoi with sweet soy.

## COLD DISH APPETIZER

<b>Kanisu with vinegar sauce or miso sauce</b> .....	<b>10.95</b>
Imitation Crab, avocado, and masago rolled in paper-thin cucumber.	
<b>Tuna Tataki with ponzu</b> .....	<b>15.00</b>
Seared on the outside, rare inside served with ponzu sauce.	
<b>Oyster Cocktail</b> .....	<b>15.95</b>
Live pacific oyster mixed with quail egg, uni, shiso, scallion, wasabi, and ponzu sauce.	
<b>Spicy Monkfish Pate with caviar</b> .....	<b>15.95</b>
Steamed Monkfish liver pate served cold with spicy Karashi Su miso, scallion and Lump fish Caviar.	
<b>New Style Salmon Sashimi</b> .....	<b>17.95</b>
Thinly sliced salmon garnished with garlic puree, yuzu soy, julienne ginger, sesame and nori powder. Finally it is lightly drizzled with a mixture of hot olive & sesame oil.	
<b>White Fish Tiradito</b> .....	<b>17.95</b>
Thin sliced of white fish sprinkled with sea salt, and chilli garlic with cilantro, and finished with yuzu lemon juice.	
<b>Hamachi Jalapeno Sashimi</b> .....	<b>17.95</b>
Sliced Hamachi with garlic & fresh jalapeno, garnished with cilantro, and finished with yuzu soy.	
<b>White Fish with Garlic Chips</b> .....	<b>17.95</b>
Thin sliced of white fish of the day topped with olive oil, yuzu lemon, sea salt, garlic chips, scallion and dried den miso.	
<b>Spicy Tuna Taco</b> .....	<b>17.95</b>
Spicy tuna with avacado and truffle oil.	
<b>Crispy Burmese Rice with Spicy Tuna</b> .....	<b>17.95</b>
Spicy tuna, crispy yellow turmeric rice and jalepeño.	
<b>White Fish Truffle</b> .....	<b>17.95</b>
Thinly sliced White fish, lychee, wasabi caviar, yuzu and truffle oil.	
<b>Tuna Lettuce Garlic Chips</b> .....	<b>17.95</b>
Thinly sliced Tuna, lettuce, garlic chips,scallion and yuzu miso sauce.	
<b>Spicy Tuna Crispy Plaintain</b> .....	<b>17.95</b>
Chopped Tuna, plantain, scallion and kimchee spicy mayo.	
<b>Crispy Tuna Truffle Sake plum sauce</b> .....	<b>17.95</b>
Crispy wonton, chopped tuna, mixed greens topped with peanut and sake plum truffle sauce.	
<b>Salmon Demon Slayer</b> .....	<b>26.95</b>
Salmon sliced and topped with chopped jalapeno and shallot, finished with sea salt and dried den miso.	

## HOT DISH APPETIZER

<b>Spring Roll</b> .....	<b>6.50</b>
Fresh white cabbage, carrot, celery and clear noodle wrapped with rice sheet and deep fried. No meat. Served with plum sauce.	
<b>Shrimp Shumai</b> .....	<b>8.50</b>
Steamed or fried served with Oishi sweet sesame-soy dip.	
<b>Wasabi Shumai</b> .....	<b>8.50</b>
Pork filled dumpling with wasabi flavored shell steamed or fried, served with Oishi sweet sesame-soy dip.	
<b>Gyoza</b> .....	<b>8.50</b>
Pork dumpling served steamed or fried with Oishi sweet sesame-soy dip.	
<b>Satay ( Beef or Chicken )</b> .....	<b>10.95</b>
Beef or chicken on stick, marinated and grilled with coconut milk and yellow curry served with Peanut sauce and cucumber salsa.	
<b>Ab Zaab</b> .....	<b>12.95</b>
Crispy chicken dumpling.	
<b>Beef Jerky</b> .....	<b>12.95</b>
Marinated beef with sweet soy.	
<b>Cracked Wings</b> .....	<b>16.95</b>
Thai style Sriracha chicken wings.	
<b>Rock Shrimp Tempura</b> .....	<b>19.95</b>
Rock shrimp tempura tossed with Oishi spicy mayo sauce, mixed greens yuzu juice, and shitake mushroom.	
<b>Black Cod Miso</b> .....	<b>22.00</b>
Broiled marinated Alaskan miso cod.	
<b>Oishi Thai Trio ( Toro or Tejima Beef )</b> .....	<b>39.95</b>
Seared Kobe or B.F. OO Toro garnished with sautéed garlic, spinach and shitake on top with cilantro and Enoke mushroom finished with spicy yuzu miso sauce, then topped with crispy onion.	
<b>Toro Tataki w/ Enokedaki Mushroom</b> .....	<b>39.95</b>
Thin slices of seared B.F. Toro sashimi with broiled butter and Enoke mushroom with ponzu sauce.	

## SUSHI AND SASHIMI

(price per piece)

<b>Snapper</b> .....	<b>3.50</b>	<b>Ikura (Salmon roe)</b> .....	<b>4.50</b>
<b>Hamachi</b> .....	<b>5.00</b>	<b>Uni ( Sea urchin)</b> .....	<b>M/P</b>
<b>Big Eye Tuna</b> .....	<b>5.00</b>	<b>Ika (Squid)</b> .....	<b>3.50</b>
<b>Salmon</b> .....	<b>4.00</b>	<b>Botan Ebi (Sweet Shrimp)</b> .....	<b>4.00</b>
<b>Tako (Octopus)</b> .....	<b>3.00</b>	<b>Masago (flying fish roe)</b> .....	<b>3.00</b>
<b>Shrimp</b> .....	<b>3.00</b>	<b>Anago (Salt Water Eel)</b> .....	<b>6.50</b>
<b>Imitation Crab</b> .....	<b>2.50</b>	<b>Unagi (Fresh Water Eel)</b> .....	<b>4.00</b>
<b>Saba (Boston mackerel)</b> .....	<b>4.50</b>	<b>Sushi Dinner</b> .....	<b>36.95</b>
<b>Toro (Fatty Tuna)</b> .....	<b>M/P</b>	<b>Sashimi Appetizer</b> .....	<b>19.00</b>
<b>Tajima Beef</b> .....	<b>M/P</b>		

ROLL      HAND  
ROLL

<b>Daimyo Maki Roll</b> .....	<b>12.50</b>	<b>Hamachi Jalapeno</b> ...	<b>11.95</b>	.....	<b>8.95</b>
A large roll of tuna, hamachi, salmon, scallion, avocado, asparagus, I/O masago and sesame seed.					
<b>Soft Shell Crab Roll</b> .....	<b>10.50</b>	<b>California Roll</b> .....	<b>7.00</b>	.....	<b>3.50</b>
Deep fried soft-shell crab, asparagus, avocado, scallion and masago with seaweed outside.					
<b>Beauty &amp; the Beast Roll</b> .....	<b>12.50</b>	<b>Tekka</b> .....	<b>5.00</b>	.....	<b>3.50</b>
Half roll of tuna with scallion, avocado, eel, asparagus, I/O masago.					
<b>Dragon Roll</b> .....	<b>12.50</b>	<b>Spicy Tuna</b> .....	<b>10.50</b>	.....	<b>5.00</b>
Shrimp tempura roll with avocado on top.					
<b>Rainbow Roll</b> .....	<b>12.00</b>	<b>Shrimp Tempura</b> .....	<b>10.50</b>	.....	<b>6.00</b>
California roll with rainbow of fish.					
<b>Dragon Queen Roll</b> .....	<b>29.95</b>	<b>J.B Roll</b> .....	<b>8.50</b>	.....	<b>4.00</b>
Lobster, asparagus, mango, masago, sesame seed with avocado and anago (sea eel) on top.					
<b>Twin Dragon Roll</b> .....	<b>29.95</b>	<b>Hot J.B Roll</b> .....	<b>9.50</b>		
Broiled lobster sautéed with spinach and shitake mushroom. Topped with Seared Tajima beef or B.F. OO Toro with spicy miso sauce, spicy butter ruffle sauce and topped with crispy onion.					
<b>Lobster Tail Tempura Roll</b> ....	<b>26.95</b>	<b>Hot J.B Roll</b> .....	<b>9.50</b>		
Lobster tail tempura tossed with creamy spicy sauce, mixed greens, yuzu juice and shitake mushrooms.					

## OISHI JAPANESE DISHES

<b>Ramen Soup</b> .....	<b>12.95</b>
Egg noodle, chicken , scallion and vegetable in chicken broth.	
<b>Chicken Katsu</b> .....	<b>16.95</b>
Breaded and deep fried.	
<b>Chicken Teriyaki</b> .....	<b>16.95</b>
Grilled top with Teriyaki sauce and sesame seed with steam vegetables.	
<b>NY Steak Teriyaki</b> .....	<b>17.95</b>
Grilled top with Teriyaki sauce and sesame seed with steam vegetables.	

## OISHI SAUCES

### Ginger Sauce

Ginger, onion, scallion, mushroom, bell pepper and pineapple.

### Garlic Sauce

Fresh garlic, pepper served on the bed of steamed vegetables.

### Basil Sauce

Fresh basil leaves, onion, bell pepper, scallion in basil sauce.

### Sweet and Sour Sauce

Tomato, cucumber, onion, scallion, bell pepper, mushroom and pineapple.

### Cashew Nuts

Sauteed cashew nuts, bell pepper, celery, mushroom, carrot, onion and scallion.

### Massaman Curry

Prepared with potato, avocado, cashew nut, curry paste and coconut milk.

### Red Curry

Prepared with bamboo shoot, bell pepper, basil leaves, green pea, red curry paste and coconut milk.

### Green Curry

Prepared with bamboo shoot, bell pepper, green bean, green pea, basil leaves, green curry paste and coconut milk.

### Panang Curry

Prepared with bell pepper, green bean, basil leaves and panang curry paste.

### Volcano Sauce

Traditional Oishi Thai style chilli sauce.

## OISHI MAIN COURSE

<b>Duck</b> .....	<b>24.95</b>
Brown sauce, Basil sauce, Red curry, Panang curry or Sweet and Sour sauce	
<b>Fillet Mignon</b> .....	<b>30.95</b>
Tiger's tear Oishi thai style, Sizzling, Basil sauce or Massaman curry	
<b>Chicken, Beef or Pork (Shrimp 18.95)</b> .....	<b>16.95</b>
Any sauces or any curry sauces as your request.	
<b>Mixed Seafood</b> .....	<b>26.95</b>
Basil sauce, Garlic sauce or any curry sauce as your request.	
<b>Lobster (Twin Tails)</b> .....	<b>29.95</b>
Volcano sauce, Garlic sauce, Ginger sauce, Red curry sauce or Pineapple curry.	
<b>Salmon Cashew Nuts (1 pc )</b> .....	<b>21.95</b>
Grilled salmon topped with cashew nuts, ginger, bell pepper, onion, snow pea, carrot and baby corn.	
<b>Live Fresh Whole Fish</b> .....	<b>35.95</b>
Steamed with ginger and scallion sauce or Deep fried whole fish w/ garlic sauce and any sauces as request.	

## OISHI THAI DISHES

### PAD THAI

Thin rice noodles sautéed with egg, scallion, bean sprout and ground peanut with your choice of below:

### PAD SEE-EW

Rice noodles sautéed with egg, broccoli and sweet soy sauce with your choice of below:

### PAD KEE MAO

Rice noodles sautéed with egg, bell pepper, green bean, bamboo shoot, fresh basil leaves and chili sauce with your choice of below:

### OISHI FRIED RICE

Sautéed Jasmine rice with egg, scallion, onion, and tomato and your choice of below:

<b>Shrimp</b> .....	<b>17.95</b>
<b>Chicken, Beef, or Pork</b> .....	<b>15.95</b>
<b>Vegetable</b> .....	<b>13.95</b>
<b>Special (Combination of meat and shrimp)</b> .....	<b>19.95</b>
<b>Lobster Royal (1 Pc Lobster and 5 Pcs Shrimp)</b> .....	<b>29.95</b>
<b>Mixed Seafood Royal</b> .....	<b>26.95</b>