





## 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.		Chopped Japanese yellow tail, garlic jalapeno with yuzu soy.		
<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.		Imitation Crab, avocado, cucumber, I/O with sesame seed and masago.		
<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.		Tuna and scallion.		
<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.		Tuna, scallion, I/O with sesame seed served with spicy sauce.		
<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.		Deep fried jumbo shrimp, asparagus, avocado, scallion, I/O masago and sesame seed.		
<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.		Salmon, cream cheese and scallion with seaweed outside.		
<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.		Deep fried JB roll served with eel sauce.		
<b>Lobster Tail Tempura Roll</b> ....	<b>26.95</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>