

# O O K A

Since 1997



## DINNER MENU

### SOUPS

- Clear Soup *mushrooms, fried onions & scallions* 3
- Miso Soup *tofu, mushrooms, seaweed & scallions* 3
- Seafood Soup 10  
*shrimps, clams, fish cake, salmon, mussels & vegetables*

### SALADS

- Fresh Garden Salad *with ginger dressing* 3
- Sunomono Salad 9  
*cucumber w. assorted sashimi pcs in sweet vinegar sauce*
- Seaweed Salad 6
- Kani Seaweed Salad 7
- Asian Pear Salad 9  
*arugula mix greens, asian pear, onion chips, goat cheese, cherry tomatoes and sesame dressing, add sesame chicken \$6,grilledshrimp\$7*
- Salmon Skin Salad 11  
*baked smoked salmon skin, arugula micro greens, cucumber, cherry tomato and sprouts with tomato soy vinaigrette*
- Shiitake Mushroom Salad 10  
*micro greens, arugula, yamagobo, daikon radish cucumbers and radish sprouts with tomato soy vinaigrette*
- Sashimi Salad 16  
*micro greens, arugula, roasted garlic chips, mix sashimi pcs, cucumbers and radish sprouts with honey wasabi dressing*

### COLD APPETIZERS

- Sushi Tasting *4pcs* 8
- Sashimi Tasting *6pcs* 10
- Lightly Sear Tuna Tataki 13  
*with micro greens and tomato soy vinaigrette*
- Garlic Tuna Sashimi 13  
*sprout & daikon radish, with garlic ponzu dressing*
- Jalapeño White Tuna 13  
*cherry tomato with spicy sweet miso sauce*
- Cajun Seared Salmon 13  
*lightly seared salmon with pesto sauce*
- Mango Summer Roll 9  
*mango, tuna and avocado rolled with rice paper*
- Sashimi Parfait 12  
*tuna, salmon, yellowtail, avocado mix wasabi vinaigrette*

- Red Snapper or Halibut Special 15  
*red snapper or halibut thin slice topped w/scallion & jalapeno slices*
- Jalapeño Octopus Special 12  
*thin slice octopus topped with jalapeño & limes, sweet vinegar sauce*
- Tortilla Tuna Bites 14  
*thin tortilla topped with avocado, spicy tuna, cherry tomatoes onion, cilantro, spicy mayo, eel sauce*

### HOT APPETIZERS

- Edamame 5
- Tempura Fried shrimp *with vegetable medley* 8
- Fried Calamari 8
- Gyoza *pan fried pork or vegetable dumplings* 6
- Shumai *steamed shrimp dumplings* 6
- Japanese Sweet Potato Fries 5  
*with honey butter sesame*
- Age Dashi Tofu 6  
*fried tofu, bonito flakes with tempura sauce*
- Harumaki *fried crab stick and vegetable spring roll* 6
- Rock Shrimp *w/ apricot mustard sauce & a dash of crush peanuts* 10
- Miso Black Cod *black cod marinated in miso* 13
- Beef Negimaki 10  
*jalapeno, scallions & onion wrapped with N.Y. strip steak*
- Spicy Baked New Zealand Mussels 7
- B.B.Q Squid *with wasabi coleslaw* 8
- Chicken Yakitori 6  
*grilled marinated chicken, peppers and onion on skewers*
- Crisp Soft Shell Crab *with pineapple sweet chili sauce* 10
- Hamachi Kama *oven baked yellowtail collar in salt & pepper* 13
- Salmon Kama *oven baked salmon collar in salt & pepper* 8
- Kamikaze Roll 9  
*crispy fried white fish mixed with cream cheese and spicy eel sauce*
- Jalapeño Mexico 8  
*jalapeño stuffed with spicy salmon & cream cheese wrapped with soy paper, and deep fried, eel sauce, spicy mayo sauce, scallions*
- Duck Roll 9  
*fried roasted duck combined with taro potato, and scallions, spring roll paired with honey mustard and sweet soy sauce*

## RIVERSIDE

951.779.0099

3525 Riverside Plaza Dr #200, Riverside, CA 92506

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## DINNER MENU

### DINNER ENTRÉES

*served with miso soup, garden salad, & white rice.  
fried rice \$3 or brown rice \$2 side noodles \$6*

- Oven-Baked Sesame Chicken 18  
*sesame-crust chicken, sesame vinaigrette, wasabi coleslaw & baby greens*
- Pan-Roasted Chilean Sea Bass 28  
*caramelized pumpkin, corn, wasabi & basil-perfumed edamame, orange miso glaze*
- Pan-Seared Diver Scallops 24  
*wild mushroom peach, inoki, shiitaki, creamy sesame-ginger emulsion*
- Australian Lamb Chop 25  
*curry cumin spiced roasted lamb chop, side with creamy shiitaki mushroom risotto rice & grilled broccolini*
- Grilled Certified Angus Beef® Filet Mignon 25  
*grilled angus filet topped with citrus yuzu radish soy side with asparagus & shiitaki mushrooms*
- Roasted Maple Leaf Farm Duck Breast 23  
*taro potato tempura, asian pear, japanese eggplant, sweet sake-soy reduction*

### BENTO BOX DINNER

*served with miso soup, salad, shumai, california roll, & shrimp tempura*

- chicken 20                      salmon 21                      angus steak 22
- sashimi (12pcs) 25
- sushi (6pcs) 22

### TERIYAKI DINNER *grilled with teriyaki sauce, choice of:*

- steam vegetable & fried tofu 15
- chicken 17
- salmon 19
- shrimp 19
- angus n.y. strip 22
- angus filet 25
- lobster, angus filet 31
- seafood - lobster, shrimp, scallops 30

### TEMPURA DINNER *crisp lightly fried; choice of:*

- vegetable 13
- chicken 17
- shrimp 19
- deluxe - shrimp, salmon, chicken 21

- Chicken or Pork Katsu 17  
*breaded fried chicken with tonkatsu sauce*

- Beef Negimaki 19  
*jalapeno, scallions & onion wrapped with N.Y. strip steak*

- Chicken Yakitori 17  
*chicken, pepper & onion skewers with teriyaki sauce*

### NOODLES

- Sautéed Yaki Udon or Soba 15  
*with chicken and vegetables served with miso soup and garden salad*

- Tempura Udon or Soba 16  
*with seafood soup & vegetables served with tempura shrimp & vegetables*

- Nabe Yaki Udon Noodle Soup 18  
*with tempura shrimp, salmon, chicken, scallop, vegetables, egg, crab stick and fish cake served with garden salad*

### KID'S BOX

*ages of 12 and under served with soup, salad, white rice*

### Chicken Yakitori or Fried Chicken

*with vegetable tempura, gyoza and soy paper california roll substitution:  
chicken teriyaki add \$1 & steak teriyaki add \$2*

### A TASTE OF OOKA 31

*served with miso soup & rice; inclusive all items listed below*

#### Central Ave Roll

*spicy tuna, scallion, avocado, tempura flakes and spicy eel sauce*

#### Seared Cajun Tuna Sashimi

*arugula salad with sesame soy dressing*

#### Lobster Tempura

*honey mustard sauce and sprinkled with crushed peanuts*

#### Grilled N.Y. Steak

*with eggplant and asparagus finish with sweet soy reduction*

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### SUSHI ENTRÉES

served with miso soup and garden salad  
chef selection/ extra charge for substitutions

Sushi Regular 7 pcs sushi & a tuna roll	22
Sushi Deluxe 9 pcs sushi & special California roll	28
Tuna Sushi Dinner 5 pcs Tuna sushi and Tuna roll	20
Salmon Sushi Dinner 5 pcs Salmon sushi and Salmon roll	18
Chirashi Dinner assortments of sashimi over a bowl of sushi rice	25

### SASHIMI ENTRÉES

Sashimi Regular 15 pcs	28
Sashimi Deluxe 21 pcs	36

### SUSHI & SASHIMI COMBO

For 1	30	For 2	58
For 3	86	For 4	112

### ROLL ENTRÉES

( A ) spicy salmon, tuna, special california roll	18
( B ) eel, shrimp tempura, special california roll	21
( C ) asparagus & cucumber roll, avocado roll, sweet potato tempura roll	14

### OOKA VEGETABLE ROLL

Cucumber Roll	4
Vegetable Roll avocado, cucumber and asparagus	5
Sweet Potato Tempura Roll	6
Pumpkin Tempura Roll	5
Shiitake Mushroom Tempura Roll	6

### OOKA SIGNATURE ROLL

Ooka Shrimp Dragon Roll <i>shrimp tempura inside, topped with eel and avocado</i>	14
Spicy Scallop Tempura Roll <i>with eel and avocado on top</i>	15
Hot Fancy Roll <i>seared pepper salmon &amp; avocado inside, topped with spicy tuna</i>	12
Purple Roll <i>eel tempura, cucumber &amp; crabstick inside, topped with grilled japanese eggplant, bonito flakes</i>	11
Lobster Dynamite Roll <i>maine lobster, avocado and mango inside, topped with spicy tuna and sweet chili sauce</i>	18
Crunchy Roll <i>shrimp tempura, crabstick and avocado inside, outside with crunchy tempura flakes and eel sauce</i>	12
Baked Philadelphia Roll <i>eel &amp; avocado inside, topped with smoked salmon, spicy philadelphia cream cheese</i>	13
Volcano Roll <i>california roll topped with large japan scallops &amp; baked dynamite sauce with bonito &amp; scallions</i>	16
Morning After Roll <i>seaweed wrapped in asparagus, cucumber, avocado, chopped shrimp soy-paper wrapped outside, baked w/spicy mayo sauce on top</i>	13
Seared Yellowtail Roll <i>snow crab, avocado inside, topped with yellowtail &amp; searing with thin jalapeno slices</i>	17
Central Avenue Roll <i>spicy tuna &amp; scallion, topped avocado, tempura flakes &amp; spicy mayo, eel sauce</i>	13
Lobster Passion Roll <i>lobster &amp; avocado inside, topped with smoke salmon chili mango &amp; mayo lime mix with mirco green mix</i>	17
Red Sea Roll <i>spicy tuna &amp; avocado inside, topped with tuna sashimi crunchy tempura flakes, spicy yuzu citrus garlic sauce</i>	17
Lobster tempura roll <i>with smoked salmon and avocado on top</i>	17
<b>Side Order for Sushi</b>	
Grated premium wasabi	2
Soy paper to replace seaweed for the rolls	1
Brown rice for rolls or sushi	1
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### Raw Fish Style Roll

Select items can be made into hand roll

Tuna Roll	7
Salmon Roll	5.50
Yellowtail with Scallion Roll	6.50
Spicy Salmon Roll	6
Spicy Tuna Roll	7
Spicy Yellowtail Roll	7
Alaska Roll salmon, avocado and cucumber	6
Out of Control Roll <i>tuna, salmon, avocado, oshinko &amp; top with masago</i>	10
Ooka Roll <i>tuna, salmon, yellowtail, avocado &amp; top with masago</i>	11
Crispy Spicy Salmon Roll	10
Crispy Spicy Tuna Roll	11
Rainbow Roll <i>crab stick, cucumber, avocado, topped assortment of fish</i>	11
<b>Non-Raw Fish Style Roll</b>	
Asparagus with Crab Stick Roll	5
Eel Roll <i>with cucumber</i>	6.50
Shrimp Tempura Roll <i>shrimp and cucumber</i>	7
California Roll <i>crab stick, avocado and cucumber</i>	5
Snow Crab Roll <i>snow crab, avocado and cucumber</i>	9
New York Roll <i>smoked salmon and fuji apple</i>	6
Western Roll <i>shrimp, cucumber and avocado</i>	5.50
Philadelphia Roll <i>smoked salmon, cream cheese and scallion</i>	6
Salmon Skin Roll <i>oven baked mild spicy smoked salmon skin, cucumber, radish sprouts and yamagobo</i>	6
Spider Roll <i>fried soft shell crab, cucumber and masago</i>	10
Eel Dragon Roll <i>eel, cucumber, avocado and masago</i>	12

### SUSHI OR SASHIMI A LA CARTE

searing the fish offers a roasted aroma and enhances the flavor 2pcs per order

Seared Cajun Tuna	6.50
Seared Escolar	5.50
Seared Cajun Albacore	6
Seared Cajun Salmon	6
Eel with Avocado	6.50
Seared Scallop	8.50
<b>Raw Fish</b>	
Salmon	5.50
Tuna	6.50
Yellowtail	6
Albacore Tuna	5.50
White Fish	5
Mackerel	4.50
Squid	4.50
Aji Horse Mackerel <i>(sashimi style whole fish- m.p.)</i>	7
Japanese Red Snapper	8.50
Halibut	7.50
O-Toro <i>(fatty Blue fin tuna)</i>	18
Jumbo Sweet Shrimp	10
Flying Fish Egg <i>(tobiko)</i>	5.50
Wasabi Tobiko	6
Salmon Egg <i>(Ikura)</i>	6
Sea Urchin <i>(Uni)</i>	m.p.
Hama Hama Oyster <i>(2pcs)</i>	6
Kumamoto Oyster / Shigoku Oyster <i>(3pcs)</i>	10
<b>Non Raw Fish</b>	
Egg <i>(Tamago)</i>	3.50
Eel <i>(Unagi)</i>	6
Smoked Salmon	6
Shrimp <i>(Broiled Ebi)</i>	4.50
Crab stick <i>(Kani Kama)</i>	4
Octopus <i>(Tako)</i>	5.50

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