



## CHILLED APPETIZERS

**7-Spice Seared Ahi Tuna\*** \$12.95 **HOT**  
quickly seared rare tuna rubbed in 7-spice

**Cucumber Salad** \$3.95  
sliced cucumbers in ponzu sauce

**Fresh Oysters on the Half Shell** market price

**Jalapeño Hamachi Sashimi\*** \$12.95 **HOT**  
hamachi, habanero masago, jalapeño, cilantro

**Seaweed Salad** \$5.95  
assortment of marinated seaweed

**Simon Sashimi Salad\*** \$19.95  
chef's choice seven piece sashimi over ika & tako salad, cucumbers, ponzu sauce, sesame seeds

## HOT APPETIZERS

**Agemono Oysters** \$7.95  
panko-breaded oysters

**Agedashi Tofu** \$4.95  
fried tofu with sweet tempura sauce

**Appetizer Sampler** \$10.95 (Mix & Match 3)  
crab cakes, cream cheese wontons, fried oysters, coconut shrimp, ika tempura, lobster wontons, house made gyoza

**Baked Mussels** \$5.95  
mussels baked in a sweet or spicy sauce

**Baked Scallops** \$7.95  
scallops baked in a sweet or spicy sauce

**Beef Sashimi\*** \$8.95 **HOT**  
thinly sliced steak seared rare with Thai peppers, ginger, nira, sesame seeds

**Coconut Shrimp** \$7.95  
tempura shrimp served with orange marmalade

**Crab Cakes** \$7.95  
kani, smoked salmon, mozzarella cheese, jalapeños

**Cream Cheese Wontons** \$6.95  
kani kama, scallions, cream cheese, garlic

**Curry Pockets** \$2.95 (two pieces)  
curry, beef, pork, potatoes, carrots, peas stuffed in a deep fried bread

**Edamame (Steamed Soy Beans)** \$5.95 **GF**

## SOUPS & SALADS

**Miso Soup** \$2.95 **GF**  
cup of soup with seaweed, tofu, scallions

**Japanese Onion Soup** \$2.95  
cup of soup with mushrooms & fried onions

**House Salad** \$2.95  
lettuce, red cabbage, tomatoes, chow mein noodles

**Sunomono** \$6.95  
tako, ebi, seaweed, cucumbers, ponzu sauce

**Tako or Ika Salad** \$7.95  
marinated tako or ika, cucumbers, ponzu sauce, chili paste, scallions, sesame seeds

**Tuna Avocado Tartare\*** \$11.95  
maguro & avocado, topped with wasabi tobico, uzura, sprouts

**Tsukemono** \$3.95  
Japanese pickles, pickled burdock, ao-kappa, daikon

**West Coast Salad** \$6.95  
kani kama, ebi, seaweed salad, cucumber, spicy sauce, tempura crunch, 7-spice

**Eggrolls** \$3.95  
stuffed with pork, vermicelli noodles, vegetables

**Fried Kama** \$6.95  
yellowtail, sea bass, salmon, or ocean trout collar served with teriyaki, shioyaki, or sweet & sour sauce

**Hot Crab & Cheese Dip** \$6.95  
blend of crab & four cheeses

**House Made Gyoza** \$6.95  
sautéed shrimp, salmon, or pork dumplings

**Ika Tempura (Fried Calamari)** \$5.95  
panko-breaded calamari

**Lobster Dip** \$11.95  
blend of lobster, spinach, cheese served with fried wonton chips

**Lobster Wontons** \$7.95  
lobster, spinach, mozzarella, Parmesan cheese

**Sambal Chicken** \$5.95  
fried chicken tossed with chili vinegar sauce

**Spicy Samurai Bowl** \$6.95 **HOT GF**  
baked shrimp, scallops, or mussels over sushi rice

**Tempura Sampler**  
Vegetable \$5.95 • Shrimp or Combo \$6.95

**Tempura Soft-Shell Crab** \$7.95

**Wicked Shrimp** \$6.95  
panko-breaded shrimp served with sweet chili sauce

**Grilled Chicken Salad** \$7.95  
lettuce, mandarin oranges, red cabbage, tomatoes, chow mein noodles. Substitute Grilled Steak\* \$11.95

**Seafood Salad** \$5.95  
ebi, kani kama, on a bed of lettuce, red cabbage, tomatoes, chow mein noodles

## NIGIRI & SASHIMI SPECIALTIES | SOUP & SALAD INCLUDED

### Avocado Sashimi\* \$19.95

kani, sake, maguro, escolar, ebi, avocado

### Chirashi\* \$23.95

chef's choice sashimi over sushi rice & Japanese pickles

### Deluxe Sashimi Combo\* \$29.95

maguro, sake, hamachi, yako, ika sashimi

### Geisha Nigiri Platter\* \$19.95

chef's choice 7 pieces of nigiri

### Samurai Nigiri Platter\* \$23.95

chef's choice 10 pieces of nigiri

### Yokohama\* \$25.95

chef's choice 5 piece nigiri, 3 tempura shrimp, one roll (California, Philadelphia, Spicy)

### Catch of the Day Sashimi Platter\* \$25.95

choice of 3 fish sashimi

each additional fish \$6.95

ama ebi, toro, uni *market price*

### O-Makase Sashimi\* \$29.95

o-makase is the Japanese tradition of letting the chef choose your order. The chef will choose 5 of the daily best selections. A must try for the adventurous foodie!

## NIGIRI\* & SASHIMI\* A LA CARTE

Aburi Toro *Seared Fatty Tuna* GF \$10 / \$20

Ama Ebi *Raw Sweet Shrimp* GF \$12 / \$12

Ankimo *Monk Fish Liver* GF \$7 / \$14

Ebi *Marinated Sweet Shrimp* GF \$4 / na

Escolar *Super White Tuna* GF \$7 / \$14

Hamachi *Yellowtail* GF \$7 / \$14

Ika *Squid* GF \$5 / \$10

Ikura *Salmon Roe* GF \$9 / na

Inari *Sweet Fried Tofu* \$4 / na

Kaibaishira *Bay Scallops* GF \$5 / na

Kani *Snow Crab* GF \$6 / na

Kani Kama *Imitation Crab* \$3 / na

Kuro Maguro *Bluefin Tuna* GF \$8 / \$16

Maguro *Yellowfin Tuna* GF \$7 / \$14

Toro *Fatty Tuna* GF \$10 / \$20

Masago *Caplin Roe* GF \$4 / na

Masu *Ocean Trout* GF \$7 / \$14

Sake *Fresh Salmon* GF \$5 / \$10

Sea Scallops GF \$9 / \$18

Smoked Salmon GF \$6 / \$12

Tako *Octopus* GF \$7 / \$14

Tamago *Japanese Egg* GF \$4 / na

Tobico *Flying Fish Roe* \$6 / na  
(Wasabi, Habanero, Citrus)

Unagi *Fresh Water Eel* \$8 / na

Uni *Sea Urchin* GF market price

Uzura *Quail Egg* GF \$1 / na

White Meat Fish GF \$7 / \$14  
(Sea Bass, Snapper, Flounder)

## HAND ROLLS

### 10/7\* \$8.95

maguro, sake, kani, masago, cucumber, avocado, sprouts

### Alaskan\* \$7.95

sake, kani, masago, avocado

### Jessica\* \$7.95

sake, kani, masago, scallions, sesame seeds, spicy sauce (no rice)

### Kani\* \$6.95

kani, cucumber, sprouts, masago

### Negi Toro\* \$10.95

minced toro mixed with scallions

### Spicy\* \$8.95 HOT GF

choice of maguro, sake, hamachi, or escolar with cucumber, scallions, sprouts, spicy sauce

### Uni\* *market price* HOT

uni, kaiware, cucumber, habanero masago

### Hand Roll Combination\* \$18.95

choice of three hand rolls. extra for negi toro. uni handroll excluded.

**HOT** Denotes a spicy item

**GF** Denotes a Gluten-Free item

## FUJI'S SPECIALTY ROLLS

### Big "O"\* \$15.95 HOT

kani, ebi, habanero masago, fried asparagus; topped with escolar, 7-spice, scallions, evil sauce, George sauce

### Brendon \$16.95 HOT

fried soft-shell crab, kani, asparagus, avocado; rolled in tempura crunch; topped with unagi, scallions, sesame seeds, x-spice, eel sauce

### Brookside\* \$12.95 HOT

lobster salad, fried shrimp, cream cheese, lemon, cucumber; topped with sake

### Caterpillar\* \$14.95

unagi, kani, cucumber, tempura crunch; topped with avocado, masago, eel sauce, sesame seeds

### C.K.\* \$18.95

lobster salad, crab cake, asparagus; topped with maguro, hamachi, sake, unagi, avocado, eel sauce, sesame seeds

### Dragon\* \$15.95 HOT

sake, lobster salad, fried shrimp, asparagus; topped with spicy tuna tartare & scallions

### Hot Molly\* \$14.95 HOT

kani, fried shrimp, cream cheese, cucumber; topped with maguro, avocado, evil sauce, citrus vinaigrette, 7-spice

### Hung\* \$15.95 HOT

kani, fried shrimp, asparagus; topped with maguro, hamachi, sake, avocado, spicy sauce

### Incredi-Roll\* \$16.95 HOT

sake, crab cake, cream cheese, asparagus, sprouts, evil sauce; rolled in tempura crunch; topped with unagi, scallions, sesame seeds, George sauce, eel sauce

### J-Z\* \$14.95 HOT

maguro, fried soft-shell crab, cream cheese, avocado, asparagus; rolled in tempura crunch, 7-spice, x-spice

### Kazu\* \$14.95

kani, fried shrimp, avocado, asparagus; rolled in masago; topped with unagi, sesame seeds, eel sauce,

### Kendall\* \$12.95 HOT

kani, fried shrimp, masago, asparagus; topped with seared maguro, sriracha, sesame seeds

### Mr. Anderson\* \$14.95 HOT

lobster salad, fried shrimp, avocado, cilantro, asparagus, x-spice; rolled in tempura crunch, 7-spice; topped with hamachi & lime juice

### Nobu's 5 Fish Roll\* \$17.95 HOT

lobster salad, fried shrimp, avocado, cucumber, evil sauce; topped with aburi toro, ankimo, shime saba, sea scallops, sea bass; garnished with mentaiko, poke sauce, eel sauce, ginger, shishito peppers, scallions, tempura crunch, sesame seeds

### Nishiki Maki \$12.95

California roll double-layered with ebi, smoked salmon, avocado

### Oishii Maki\* \$15.95 HOT

crab cake, fried shrimp, fried asparagus, avocado, spicy sauce; topped with seared maguro, tempura crunch, scallions, George sauce, evil sauce

### Perfect 10\* \$12.95 HOT

lobster salad, fried shrimp, cream cheese, cucumber; topped with maguro, avocado, spicy sauce

### Rainbow \$16.95

California roll double-layered with unagi, smoked salmon, avocado, eel sauce, sesame seeds

### Rapture\* \$15.95 HOT

soft-shell crab, kani, asparagus, avocado, jalapeño; rolled in tempura crunch; topped with escolar, ume plum sauce, George sauce, eel sauce, scallions, sesame seeds

### Ryu\* \$16.95 HOT

kani, masago, fried shrimp, cucumber, asparagus, avocado; topped with maguro, escolar, hamachi, sake, cilantro, sesame seeds, citrus vinaigrette, evil sauce

### Satori Maki \$12.95 HOT

unagi, grilled tai, kani, fried soft-shelled crab, cucumber, evil sauce; garnished with tempura crunch, George sauce, eel sauce

### Selwa\* \$15.95

kani kama, maguro, avocado, fried shrimp; rolled in masago; topped with unagi, sesame seeds, eel sauce

### Slammin' Salmon\* \$17.95 HOT

crab cake, lobster salad, asparagus, cucumber; rolled in masago; topped with sake, ikura, scallions, x-spice

### Southside\* \$16.95 HOT

kani, fried shrimp, cucumber, avocado, masago, asparagus; topped with maguro, sake, unagi, scallions, sesame seeds, evil sauce, eel sauce

### Vu Roll\* \$14.95

kani & avocado double-layered with hamachi, maguro, sake, avocado, masago, sesame seeds

\*Consuming raw or undercooked food may increase your risk of foodborne illness.

## HOT-TOPPED MAKIMONO

9-1-8 \$25.95

kani, fried shrimp, fried asparagus; rolled in tempura crunch; topped with lobster tail baked in lemon garlic cream sauce

Disco\* \$15.95 **HOT**

kani, fried shrimp, avocado; rolled in masago; topped with baked shrimp, kaibaishira, x-spice

## SUSHI PARTY BOATS

Battleship Boat\* \$95

3 rolls under \$20, 14 pieces of chef's choice nigiri, 15 pieces of chef's choice sashimi

Come On Over Boat\* \$55

southside, ninja, kazu, oishii maki rolls

Sushi Lovers Boat\* \$45

lobster, kendall, volcano, chaz rolls

Volcano\* \$15.95 **HOT**

kani, fried asparagus; rolled in masago; topped with spicy baked kaibaishira, mussels, crawfish

Euphoria \$16.95

kani, fried shrimp, asparagus; rolled in tempura crunch; topped with baked crawfish, shrimp, mussels, kaibaishira in butter cream sauce

Boat of the Month\* \$55

ask your server about our monthly boat special!

Build Your Own Boat\* \$70

your choice of five rolls under \$20  
add 5 pieces of nigiri\* (chef's choice) \$10  
add 7 pieces of sashimi\* (chef's choice) \$10

## SUSHI BURRITOS | A NEW CUSTOMER FAVORITE. THEY ARE AS DELICIOUS AS THEY SOUND!

Kurabu Burrito\* \$9.95

tempura fried soft-shell crab, maguro, avocado, scallions, cucumber, George & eel sauce, soy paper

Umamirrito\* \$8.95

fried shrimp, masago, avocado, cucumber, sprouts, green onions, Japanese mayo, eel sauce, soy paper

Nobu-rrito \$9.95 **HOT**

unagi, lobster salad, fried shrimp, avocado, cream cheese, cucumber, evil sauce, soy paper

Southwest Chicken Burrito \$8.95 **HOT**

panko-fried chicken, avocado, pickled jalapeño, cream cheese, x-spice, soy paper

Customize your burrito with your favorite fillings. Burritos start at \$2.95, which includes the sushi rice & soy paper wrapping. Let your inner chef shine! Remember, you create it; you eat it.

### CREATE YOUR OWN BURRITO OR ROLL & ADDITIONS

Sushi Rice Base	\$2.95	Uni*	market price
Brown Rice Base	\$3.50	Soft Shell Crab	\$5.95
Fish*	\$1.95	Masago*	\$0.95
Ama Ebi*	\$12.00	Tobico*	\$0.95
Ebi Shrimp	\$1.50	Vegetable	\$0.95
Fried Calamari	\$1.50	Sesame Seeds	\$0.50
Ikura*	\$9.00	Tempura Crunch	\$0.25
Kuro Maguro*	\$2.95	Tempura Shrimp	\$1.50
Prime Tuna*	\$2.95	Additional Sauces	\$0.25
Toro*	\$5.95	evil, George, ponzu, shioyaki, spicy mayo, teriyaki, x-spice, yuzu vinaigrette	
Unagi	\$2.95		

## **KITCHEN ENTRÉES | SOUP & SALAD INCLUDED. SUBSTITUTE FRIED RICE FOR STEAMED RICE ONLY \$1.00**

### **12 oz New York Strip\* \$19.95**

choice of teriyaki or shioyaki steak served with white or brown rice & seasonal vegetables

### **Grilled Atlantic King Salmon \$14.95**

choice of teriyaki or shioyaki salmon served with white or brown rice & seasonal vegetables

### **Grilled Tilapia \$10.95**

choice of teriyaki or shioyaki tilapia served with white or brown rice & seasonal vegetables

### **Flame Grilled Chicken \$9.95**

choice of teriyaki or shioyaki chicken served with white or brown rice & seasonal vegetables

### **Tempura Plate \$7.95**

assortment of fried vegetables served with white or brown rice & seasonal vegetables.  
add shrimp or shrimp & vegetables combo for \$3

### **Fried Rice \$5.95 cup (no soup or salad) / \$9.95 bowl**

stir fried rice with vegetables, eggs, & your choice of chicken, pork, or shrimp

### **Vegetarian Fried Rice \$3.95 cup / \$7.95 bowl**

stir fried rice with vegetables & eggs

### **Japanese Curry \$8.95**

vegetable curry served with white or brown rice  
fried chicken or pork \$10.95 (available sautéed)  
fried beef \$12.95 (available sautéed)

### **Rice Bowl \$10.95**

traditional Japanese dish with sautéed vegetables; simmered in a mildly sweet sauce; baked with an egg; served over rice with your choice of protein:  
tori don (fried chicken)  
oyaki don (sautéed chicken)  
katsu don (fried pork)  
gyu don steak\* (with rice noodles, no egg)

### **Tori Katsu \$11.95**

panko-breaded chicken served with white or brown rice & seasonal vegetables

### **Ton Katsu \$11.95**

panko-breaded pork served with white or brown rice & seasonal vegetables

### **Stir Fry Noodles \$8.95**

choice of soba, udon, or egg noodles, red ginger, bean sprouts, cabbage, carrots, green onions  
chicken or pork \$10.95  
steak or shrimp \$14.95

### **Soba Noodle Soup \$9.95**

soba noodles (buckwheat), shiitake mushrooms, carrots, broccoli, tempura shrimp. *Only salad included*

### **Nabeykai Udon Soup \$8.95**

udon noodles, kani kama, tempura shrimp, broccoli, soft-boiled egg, shiitake mushrooms. *Only salad included*  
chicken or seafood \$10.95 *Only salad included*

## **BENTO BOX | AN EXCELLENT WAY TO TRY A LITTLE BIT OF EVERYTHING. PLEASE NO SUBSTITUTIONS.**

**Mini Bento Box \$12.95 | edamame, chef's dessert, & two options below**

**Bento Box \$14.95 | appetizer trio, edamame, chef's dessert, & two options below**

*Bento Box Options (please pick two)*

agedashi tofu • tempura shrimp & vegetables • teriyaki or shioyaki (chicken, steak, or salmon) • tako or ika salad • one roll from the Geisha Meal • two piece of nigiri • three piece of sashimi (maguro, sake, or hamachi)

## **KYOTO TOCHIGI DINNER FOR TWO \$16.95**

**Choose two dinner options. Extra for substitutions. \$2.50 surcharge for these meals to go.**

### **Kyoto Dinner**

teriyaki chicken, tempura vegetables, steamed rice, three tempura shrimps, soup & salad

### **Tochigi Dinner**

teriyaki chicken, tempura vegetables, steamed rice, California Roll, one piece ebi nigiri, soup & salad

18% gratuity added to parties of five or more

We have Gluten-Free tempura batter. Ask your server for more details. Additional charges for substitutions.

## GEISHA MEAL | 1 ROLL \$6.95, 2 ROLLS \$10.95, 3 ROLLS \$14.95 (SOUP OR SALAD WITH 2+ ROLLS)

### Big Willie HOT

kani kama, fried shrimp, avocado, cream cheese, evil sauce, tempura crunch

### Calamari HOT

ika tempura, seaweed salad, cucumber, avocado, lemon, x-spice

### California (\$4.95 each)

kani kama, avocado, sesame seeds or masago

### Dead Head HOT

smoked salmon, mozzarella, jalapeño, tempura-fried

### Futo Maki

kani kama, cucumber, burdock, kampyo, tamago

### Henry\* HOT

kani, sake, fried shrimp, cucumber, avocado, spicy sauce; rolled in sesame seeds

### Hurricane

marinated ika, cucumber, burdock, sprouts

### I.J.\*

hamachi, sake, masago, lemon, sprouts, cucumber

### I.R.S.\* HOT GF

maguro, asparagus, cream cheese, sprouts, scallions, cucumber, spicy sauce

### Jamie\* HOT

maguro, kani, fried shrimp, sprouts, cucumbers, scallions, spicy sauce

### Kani\*

kani, cucumber, sprouts, masago

### Lobster HOT

lobster salad, fried shrimp, avocado, cucumber, spicy sauce; rolled in sesame seeds or masago\*

### Ninja\* HOT

sake, crab cake, cucumber, cream cheese, spicy sauce, scallions; rolled in sesame seeds

### Old-Fashioned\* GF

choice of maguro, sake, hamachi, escolar

### Philadelphia GF

smoked salmon, avocado, cream cheese

### Salmon Skin

baked salmon skin, cucumber, burdock, sprouts

### Spicy\* HOT GF

choice of maguro, sake, hamachi, escolar, or kani with cucumber, scallions, sprouts, spicy sauce

### Sweet Eel

unagi, cucumber, sprouts, eel sauce, sesame seeds

### Tempura Maki HOT

kani kama, hamachi, carrots, scallions, 7-spice

### Tornado

tako, cucumber, burdock, sprouts

### Veggie (\$3.95 each)

avocado, cucumber, asparagus, kampyo, or daikon

### Veggie Buster HOT

carrots, cucumber, scallions, seaweed salad, daikon, avocado, asparagus, cream cheese, lemon, x-spice

## WARRIOR MEAL | 1 ROLL \$10.95, 2 ROLLS \$16.95, 3 ROLLS \$22.95 (SOUP OR SALAD WITH 2+ ROLLS)

### AI GF

soft-shelled crab, kani, ebi, avocado, spicy sauce

### Chaz

California roll; topped with unagi, eel sauce, sesame seeds

### Crazy Linda\* HOT

maguro, sake, kani kama, ebi, avocado, cucumber, scallions, spicy sauce, masago

### Las Vegas\* GF

soft-shelled crab, hamachi, maguro, avocado

### Love\* HOT

maguro, lobster salad, fried shrimp, asparagus, cucumber, scallions, cream cheese, evil sauce, strawberries

### Michelle\* HOT

sake, hamachi, kani, cucumber, scallions, spicy sauce, tempura crunch; rolled in sesame seeds

### Phone Doctor\* HOT

sake, crab cake, avocado, jalapeño, cream cheese; rolled in tempura crunch; topped with scallions, x-spice, eel sauce

### Rockefeller\* HOT

maguro, masago, tempura crunch, cream cheese, x-spice; topped with ebi

### Ryan\* HOT

kani, maguro, hamachi, sake, masago, fried shrimp, avocado, asparagus, cucumber, scallions

### Spicy Huy\* HOT

sake, kani, fried shrimp, cream cheese, cucumber, ginger, evil sauce

### Spider

soft-shelled crab, cucumber, burdock, sprouts

### Sweet Daddy HOT

fried shrimp, lobster salad, asparagus, cucumber; topped with ebi; baked with x-spice, tempura crunch, George sauce

### Tenkasu\*

kani, sake, cream cheese, avocado; flash fried; topped with habanero masago, scallions, tempura crunch, George sauce, eel sauce

### Tiger Eye

smoked salmon & ika; tempura-fried

### Tres Tres Sakana\*

hamachi, kani, fried shrimp, avocado, spicy sauce; rolled in sesame seeds

### Tulsa\*

maguro, hamachi, fried shrimp, avocado

ADDITIONAL CHARGES FOR SUBSTITUTIONS



**TONKOTSU RAMEN \$8.95**

pork broth, chashu, red ginger, green onions, soft-boiled egg, bean sprouts, bamboo shoots

**SHOYU RAMEN \$8.95**  
soy broth, chashu, bamboo shoots, soft-boiled egg, spinach, green onions



**MISO RAMEN \$8.95**  
miso broth, chashu, corn, soft-boiled egg, bean sprouts, bamboo shoots, green onions

**EXTRA RAMEN TOPPINGS**

BUTTER	\$.50	KIMCHI	\$2.00
CHILI OIL	\$1.00	KIRURAGE ( <i>mushroom</i> )	\$1.00
FRIED GARLIC	\$.50	SEAWEED	\$.50
FRIED ONION	\$.50	SPINACH	\$2.00
BAMBOO SHOOTS	\$1.00	FIRM TOFU	\$1.00
BEAN SPROUTS	\$.50	CHASHU ( <i>pork</i> )	\$2.50
CORN	\$.50	CHICKEN	\$2.50
GREEN ONIONS	\$.50	SOFT-BOILED EGG	\$1.50

*Chef Nobu grew up in Japan working in his family's Ramen shop. He is excited & proud to introduce his family's tradition of Ramen to Tulsa.*