



CHILLED APPETIZERS

7-Spice Seared Ahi Tuna* \$14.95 **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* \$16.95 **HOT**
hamachi, habanero masago, jalapeño, cilantro

Seaweed Salad \$6.95
assortment of marinated seaweed

Simon Sashimi Salad* \$22.95
chef's choice seven piece sashimi over ika & tako salad, cucumbers, ponzu sauce, sesame seeds

HOT APPETIZERS

Agemono Oysters \$10.95
panko-breaded oysters

Agedashi Tofu \$5.95
fried tofu with sweet tempura sauce

Appetizer Sampler \$12.95 (Mix & Match 3)
crab cakes, cream cheese wontons, fried oysters, coconut shrimp, ika tempura, shrimp wontons, house made gyoza

Baked Mussels \$6.95
mussels baked in a sweet or spicy sauce

Beef Sashimi* \$9.95 **HOT**
thinly sliced steak seared rare with Thai peppers, ginger, nira, sesame seeds

Coconut Shrimp \$8.95
tempura shrimp served with orange marmalade

Crab Cakes \$8.95
kani, kanikama, smoked salmon, mozzarella cheese, jalapeños

Cream Cheese Wontons \$6.95
kanikama, scallions, cream cheese, garlic

Curry Pockets \$3.95 (two pieces)
curry, beef, pork, potatoes, carrots, peas stuffed in a deep fried bread

Eggrolls \$6.95
chicken or pork, vermicelli noodles, vegetables

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

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

Tako or Ika Salad \$9.95
marinated tako or ika, cucumbers, ponzu sauce, chili paste, scallions, sesame seeds

Tuna Avocado Tartare* \$14.95
maguro & avocado, topped with wasabi tobico, uzura, sprouts

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

West Coast Salad \$7.95
kani kama, ebi, seaweed salad, cucumber, spicy sauce, tempura crunch, 7-spice

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

Fried Kama \$8.95
yellowtail or salmon collar served with teriyaki, or shioyaki sauce

Hot Crab & Cheese Dip \$9.95
blend of crab & four cheeses

House Made Gyoza \$7.95
sautéed shrimp, salmon, or pork dumplings

Ika Tempura (Fried Calamari) \$7.95
panko-breaded calamari

Shrimp Dip \$11.95
shrimp mix, spinach, cheese served with fried wonton chips

Shrimp Wontons \$9.95
shrimp mix, spinach, mozzarella, Parmesan cheese

Sambal Chicken \$7.95
fried chicken tossed with chili vinegar sauce

Spicy Samurai Bowl \$8.95 **HOT GF**
baked shrimp, scallops, or mussels over sushi rice

Tempura Sampler
Vegetable \$5.95 • Shrimp or Combo \$8.95

Tempura Soft-Shell Crab \$8.95

Wicked Shrimp \$7.95
panko-breaded shrimp served with sweet chili sauce

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

Seafood Salad \$6.95
ebi, kanikama, on a bed of lettuce, red cabbage, tomatoes, chow mein noodles

NIGIRI & SASHIMI SPECIALTIES | SOUP & SALAD INCLUDED

Avocado Sashimi* \$22.95

kani, sake, maguro, escolar, ebi, kanikama, avocado

Chirashi* \$26.95

chef's choice sashimi over sushi rice & Japanese pickles

Deluxe Sashimi Combo* \$35.95

maguro, sake, hamachi, tako, ika sashimi

Geisha Nigiri Platter* \$20.95

chef's choice of seven pieces of nigiri

Samurai Nigiri Platter* \$26.95

chef's choice of ten pieces of nigiri

Yokohama* \$25.95

chef's choice of five pieces nigiri, three tempura shrimps, one roll (California, Philadelphia, Spicy)

Catch of the Day Sashimi Platter* \$31.95

choice of three fish sashimi

each additional fish \$8.95

ama ebi, uni *market price*

O-Makase Sashimi* \$35.95

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

Aji <i>Japanese Mackerel</i> GF	\$7 / \$16	Maguro <i>Yellowfin Tuna</i> GF	\$7 / \$16
Ama Ebi <i>Raw Sweet Shrimp</i> GF	\$12 / \$12	Masago <i>Caplin Roe</i> GF	\$4 / na
Ankimo <i>Monk Fish Liver</i> GF	\$7 / \$16	Masu <i>Ocean Trout</i> GF	\$7 / \$16
Ebi <i>Marinated Sweet Shrimp</i> GF	\$5 / na	Prime Tuna <i>never frozen</i> GF	market price
Escolar <i>Super White Tuna</i> GF	\$7 / \$16	Sake <i>Fresh Salmon</i> GF	\$6 / \$14
Hamachi <i>Yellowtail</i> GF	\$8 / \$18	Sea Scallops GF	\$9 / \$20
Ika <i>Squid</i> GF	\$5 / \$12	Smoked Salmon GF	\$7 / \$16
Ikura <i>Salmon Roe</i> GF	market price	Tako <i>Octopus</i> GF	\$7 / \$16
Inari <i>Sweet Fried Tofu</i>	\$4 / na	Tamago <i>Japanese Egg</i> GF	\$4 / na
Kaibaishira <i>Bay Scallops</i> GF	\$5 / na	Tobico <i>Flying Fish Roe</i>	\$6 / na
Kani / Kanikama <i>Crab Mix</i> GF	\$8 / na	Wasabi, Habanero, Citrus	
Kanikama <i>Imitation Crab</i>	\$4 / na	Unagi <i>Fresh Water Eel</i>	\$8 / na
Kuro Maguro <i>Bluefin Tuna</i> GF	\$8 / \$18	Uni <i>Sea Urchin</i> GF	market price
		Uzura <i>Quail Egg</i> GF	\$2 / na

HOT Denotes a spicy item

GF Denotes a Gluten-Free item

FUJI'S SPECIALTY ROLLS

Carnival* \$20.95 10pc

soft-shell crab, blackened tuna, kani, kanikama, cream cheese; deep-fried; topped with strawberries, spicy sauce, eel sauce, sesame seeds, 7 spice

Big "O"* \$17.95 HOT 10pc

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

Brendon \$18.95 HOT 10pc

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

Brookside* \$14.95 HOT 10pc

fried shrimp, shrimp mix, cream cheese, lemon, cucumber; topped with sake

Caterpillar* \$16.95 10pc

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

C.K.* \$20.95 10pc

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

Dragon* \$17.95 HOT 10pc

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

Hot Molly* \$16.95 HOT 10pc

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

Hung* \$17.95 HOT 10pc

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

Incredi-Roll* \$18.95 HOT 10pc

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

J-Z* \$16.95 HOT 10pc

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

Kazu* \$16.95 10pc

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

Mr. Anderson* \$16.95 HOT 10pc

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

Nobu's 5 Fish Roll* \$19.95 HOT 10pc

fried shrimp, shrimp mix, avocado, evil sauce, cucumber; topped with chef's choice of five fish; garnished with mentaiko, poke sauce, eel sauce, ginger, scallions, tempura crunch, sesame seeds

Kendall* \$14.95 HOT 10pc

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

Nishiki Maki \$14.95 8pc

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

Oishii Maki* \$17.95 HOT 10pc

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

Perfect 10* \$14.95 HOT 10pc

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

Rainbow \$18.95 10pc

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

Rapture* \$17.95 HOT 10pc

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

Ryu* \$18.95 HOT 10pc

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

Satori Maki \$14.95 HOT 6pc

unagi, grilled tai, kani, fried soft-shelled crab, kanikama, cucumber, evil sauce; topped with tempura crunch, george sauce, eel sauce

Selwa* \$17.95 10pc

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

Slammin' Salmon* \$19.95 HOT 10pc

crab cake, shrimp mix, cucumber, asparagus; rolled in masago; topped with sake, kura, scallions, x-spice

Southside* \$18.95 HOT 10pc

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

Vu Roll* \$16.95 8pc

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

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

HOT-TOPPED MAKIMONO

9-1-8 \$28.95 10pc

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

Disco* \$18.95 HOT 10pc

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

SUSHI PARTY BOATS

Battleship Boat* \$110

three rolls under \$20
fourteen pieces of chef's choice nigiri
fifteen pieces of chef's choice sashimi

Come On Over Boat* \$55

Kazu, Ninja, Oishii Maki, Southside Rolls

Sushi Lovers Boat* \$50

Chaz, Kendall, Shrimp, Volcano Rolls

HAND ROLLS

10/7* \$9.95

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

Alaskan* \$8.95

sake, kani, kanikama, masago, avocado

Jessica* \$10.95

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

Kani* \$8.95

kani, kanikama, cucumber, sprouts, masago

Euphoria \$19.95 10pc

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

Volcano* \$18.95 HOT 10pc

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

Boat of the Month* \$65

a great way to try a variety of rolls at a great price
make sure to ask your server for the current specials of the month

Build Your Own Boat* \$85

choice of five rolls under \$20
add five pieces of nigiri* (chef's choice) \$12
add seven pieces of sashimi* (chef's choice) \$12

Spicy* \$6.95 HOT GF

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

Uni* *market price* HOT

uni, kaiware, cucumber, habanero masago

Hand Roll Combination* \$22.95

choice of three hand rolls
excludes uni hand roll & Jessica hand roll

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

Kurabu Burrito* \$11.95

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

Umamirrito* \$9.95

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

Nobu-rrito \$10.95 HOT

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

Southwest Chicken Burrito \$9.95 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.

Ask your server about our private dining options.

Like & follow us to be the first to know about our monthly specials.  

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

12 oz New York Strip* \$23.95

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

Grilled Atlantic King Salmon \$17.95

salmon served with white or brown rice & seasonal vegetables in teriyaki, shioyaki, or sesame sauce

Grilled Tilapia \$13.95

tilapia served with white or brown rice & seasonal vegetables in teriyaki, shioyaki, or sesame sauce

Flame Grilled Chicken \$11.95

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

Tempura Plate \$10.95

assortment of fried vegetables served with white or brown rice & seasonal vegetables.

add shrimp or shrimp & vegetables \$3

Fried Rice \$5.95 cup / \$9.95 bowl

vegetables, eggs, & your choice of chicken, pork, or shrimp. no soup or salad for cup size

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

vegetables & eggs. no soup or salad for cup size

Japanese Curry \$11.95

vegetable curry served with white or brown rice

fried or sautéed chicken or pork \$14.95

fried or sautéed beef \$15.95

Rice Bowl \$12.95

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 \$13.95

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

Ton Katsu \$13.95

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

Stir Fry Noodles \$10.95

choice of soba, udon, or egg noodles, red ginger, bean sprouts, cabbage, carrots, green onions

chicken or pork \$13.95

steak or shrimp \$15.95

Soba Noodle Soup \$13.95

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

Nabeykai Udon Soup \$12.95

udon noodles, kani kama, tempura shrimp, broccoli, soft-boiled egg, shiitake mushrooms. *Includes only salad*

chicken \$14.95 *only salad included*

seafood \$15.95 *only salad included*

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

Mini Bento Box \$15.95 | edamame, chef's dessert, soup OR salad, & two options below

Bento Box \$17.95 | appetizer trio, edamame, chef's dessert, soup, salad, & two options below

Bento Box Options (please pick only two)

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

KYOTO TOCHIGI DINNER FOR TWO \$22.95

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 | ONE ROLL \$7.95, TWO ROLLS \$12.95, THREE ROLLS \$18.95

SOUP OR SALAD INCLUDED IN TWO OR THREE ROLLS GEISHA MEALS

Big Willie **HOT** 10pc

kanikama, fried shrimp, avocado, cream cheese, evil sauce, tempura crunch

Calamari **HOT** 6pc

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

California (\$4.95 each) 10pc

kanikama, avocado, sesame seeds

Dead Head **HOT** 6pc

smoked salmon, mozzarella, jalapeño, tempura-fried

Futo Maki 6pc

kanikama, cucumber, burdock, kampyo, tamago

Henry* **HOT** 10pc

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

Hurricane 6pc

marinated ika, cucumber, burdock, sprouts

I.J.* 6pc

hamachi, sake, masago, lemon, sprouts, cucumber

I.R.S.* **HOT GF** 6pc

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

Jamie* **HOT** 6pc

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

Kani* 6pc

kani, kanikama, cucumber, sprouts, masago

Ninja* **HOT** 10pc

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

Old-Fashioned* **GF** 8pc

choice of maguro, sake, hamachi, escolar

Philadelphia **GF** 6pc

smoked salmon, avocado, cream cheese

Salmon Skin 6pc

baked salmon skin, cucumber, burdock, sprouts

Spicy* **HOT GF** 6pc

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

Sweet Eel 6pc

unagi, cucumber, sprouts, eel sauce, sesame seeds

Tempura Maki **HOT** 6pc

hamachi, kanikama, carrots, scallions, 7-spice

Tornado 6pc

tako, cucumber, burdock, sprouts

Veggie (\$3.95 each) 6pc

avocado, cucumber, asparagus, kampyo, or daikon

Veggie Buster **HOT** 6pc

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

WARRIOR MEAL | ONE ROLL \$11.95, TWO ROLLS \$18.95, THREE ROLLS \$25.95

SOUP OR SALAD INCLUDED IN TWO OR THREE ROLLS WARRIOR MEALS

AI **GF** 6pc

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

Chaz 10pc

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

Crazy Linda* **HOT** 10pc

maguro, sake, ebi, kanikama, avocado, cucumber, scallions, spicy sauce, masago

Las Vegas* **GF** 6pc

soft-shelled crab, hamachi, maguro, avocado

Love* **HOT** 6pc

maguro, shrimp mix, crawfish, fried shrimp, asparagus, cucumber, scallions, cream cheese, evil sauce, strawberries

Michelle* **HOT** 10pc

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

Phone Doctor* **HOT** 10pc

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

Rockefeller* **HO** 10pc

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

Ryan* **HOT** 6pc

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

Shrimp **HOT** 10pc

fried shrimp, shrimp mix, avocado, cucumber, spicy sauce; rolled in sesame seeds or masago*

Spicy Huy* **HOT** 6pc

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

Spider 6pc

soft-shelled crab, cucumber, burdock, sprouts

Sweet Daddy **HOT** 10pc

fried shrimp, shrimp mix, crawfish, cucumber, asparagus; topped with ebi; baked with x-spice, george sauce, tempura crunch

Tenkasu* 6pc

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

Tiger Eye 6pc

smoked salmon & ika; tempura-fried

Tres Tres Sakana* 10pc

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

Tulsa 6pc*

maguro, hamachi, fried shrimp, avocado



TONKOTSU RAMEN \$12.95

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

SHOYU RAMEN \$12.95
soy broth, chashu, bamboo shoots, soft-boiled egg, spinach, green onions



MISO RAMEN \$12.95

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.