

SUSHI ROLLS

VEGETABLE 6
Cucumber, carrot, avocado, and asparagus

CALIFORNIA 7
Krabstick, avocado, and cucumber

J.B.SALMON 9
Cream cheese, and green onions

PGA 7
Salmon, red ginger, and asparagus topped with seaweed flakes

SHRIMP TEMPURA 7
Tempura shrimp, sesame seeds, and eel sauce

CARIBBEAN (6 Pcs) 8
Conch, mayo, and flying fish eggs

HAMACHI SCALLION (6 Pcs) 8
Yellowtail and green onions

SPICY TUNA 9
Spicy tuna, scallions, and flying fish eggs

DOUBLE FANTASY 10
Yellowtail, tuna, and scallions with flying fish eggs

LIGHT MY FIRE 10
Spicy salmon, tempura flakes, and flying fish eggs

DANCING EEL 13
California roll topped with eel and eel sauce

NARUTO MAKI (6 Pcs) 12
Salmon, krabstick, avocado, flying fish eggs, scallions, and cream cheese wrapped in cucumber

CALLE OCHO 13
Shrimp tempura, cream cheese, avocado, and krabstick topped with plantains and eel sauce

AMERICAN IDOL 16
Tuna, scallions, cream cheese, krabstick, asparagus, and eel sauce, panko fried.

EVEREST 13
Tempura grouper, avocado, and mayo with coconut flakes

PAPER MOON 13
Shrimp tempura, krabstick, mayo, avocado, scallions, topped with tempura flakes and eel sauce

CRUNCHY SALMON 16
Lightly fried salmon, cream cheese, and scallions topped with eel sauce and honey lime sauce

GAGA 14
Spicy shrimp, cream cheese, mango, avocado, and cucumber topped with colorful flying fish eggs

MAYFLOWER 15
Tempura salmon, cream cheese, and scallion, topped with spicy krab, wonton chips, and eel sauce

NINJA 15
Shrimp tempura, pickled jalapeño, cream cheese, avocado, spicy mayo topped with tempura flakes and eel sauce

SALMON LOVERS 16
Spicy salmon, krabstick, and avocado topped with salmon and tempura flakes

HURRICANE 15
Baked conch, mushrooms, and onions in a garlic mayo, laid on a California roll topped with fish eggs and scallions

MIRACLE 17
Yellowtail, tuna, salmon, shrimp tempura, pickled jalapeño topped with flying fish eggs and coconut flakes

K.C. DYNAMITE 20
King crab, mushroom, and onion baked in a garlic mayo with fresh avocado, topped with flying fish eggs

LOBSTER 20
Lobster, mushroom, and onion baked in a garlic mayo with fresh avocado and topped with flying fish eggs

TSUNAMI 23
Shrimp tempura, soft shell crab, avocado, cream cheese, and cucumber topped with torched salmon, eel sauce, honey lime sauce, flying fish eggs, and scallions

LOCAL FAVORITIES

BIRTHDAY 11
Shrimp tempura, eel, sesame seeds and eel sauce

SPIDER 12
Soft-shell crab, asparagus, cucumber, sesame seeds and eel sauce

EBISU 16
Shrimp tempura, tamago, seaweed salad, asparagus, eel, cucumber, avocado, krabstick

DRAGON ROLL 17
Shrimp tempura, eel, cream cheese, and cucumber topped with avocado and eel sauce

SPICY TUNA SANDWICH 16
Spicy tuna, scallions, flying fish eggs, and spicy mayo

HARAJUKU 19
Shrimp tempura, spicy tuna, avocado, cream cheese layered on top with eel, avocados, eel sauce, and honey lime sauce

K.C. 20
King crab, cucumber, avocado, and mayo topped with flying fish eggs

RAINBOW 15
Tuna, salmon, white fish, and avocado layered on top of a California roll

MAYBACH 22
Salmon, white tuna, cucumber, avocado, asparagus, krabstick, cream cheese, topped with eel, salmon, avocado, eel sauce, and honey lime sauce

B & B ROLL 22
Tuna, eel, avocado, cucumber, masago, and mayo. Topped with tuna, eel, avocado, and eel sauce.

HAWAIIAN ROLL 18
Coconut shrimp, pineapple, avocado, and cream cheese roll. Panko fried and topped with macadamia nuts and eel sauce.

Extra condiments and substitutions will incur an additional charge.

SUSHI DINNERS

BOAT FOR 1 32
Chef's Assortment
7 Pieces Sushi and 9 Pieces Sashimi
With one tuna roll

BOAT FOR 2 POPULAR 63
Chef's Assortment
9 Pieces Sushi and 18 Pieces Sashimi
With one tuna roll and one birthday roll

BOAT FOR 3 95
Chef's Assortment
15 Pieces Sushi and 24 Pieces Sashimi
With one tuna roll, one birthday roll, and one spicy tuna sandwich

SASHIMI BOAT 32
Chef's Assortment
21 Pieces Assorted Sashimi

SUSHI OKE REGULAR 27
9 pieces nigiri with a traditional tuna roll

SUSHI OKE DELUXE 32
11 pieces nigiri with a spicy tuna roll

CHIRASHI 30
CHEF'S ASSORTMENT
Sashimi set on top on a bed of sushi rice

UNAGI DON 32
Baked BBQ eel served over rice with seaweed salad and cucumbers

TUNA OR SALMON DON 30
Choice of raw ahi tuna or salmon served over sushi rice.

OMAKASE (お任せ) Market Price
CHEF'S CHOICE.

SIDES

WHITE RICE Steamed **2.5**

BROWN RICE Steamed **3.5**

SUSHI RICE 5
Vinegar mixed rice with seaweed salad and cucumbers on top

SANSAI OKOWA 6
Sweet rice with mixed mountain vegetables

BEVERAGES

SOFT DRINKS 3
Coca-Cola, Diet Coke, Sprite, Club Soda, or Ginger Ale.
Root Beer, or Calpico **3.5**

RAMUNE POPULAR JAPANESE SODA 3.5
Original, Strawberry, Orange, Melon, Grape, Lychee, Peach

BOTTLED WATER Fiji **5.5**

SPARKLING WATER 4

APPLE JUICE 3.5

LEMONADE 4

ICED TEA Fresh-Brewed **3.5**

SUPER GREEN TEA 7
Cold Green Tea (sweetened)

GREEN TEA Loose Leaf Tea **4**

TRADITIONAL MATCHA TEA 5

BEER

BOTTLES

ASAHI 6.5
KIRIN ICHIBAN 6.5
KIRIN LIGHT 6.5
MUSASHINO 8.5
SAPPORO 7.5
SAPPORO LIGHT 6.5
BUD LIGHT 4.5
ST. PAULI (non-alcoholic) 5.5

DRAFT

ASAHI 6.5
SAPPORO 6.5

WINE

BY THE GLASS 8
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, and Plum Wine

SAKE

HOUSE HOT SAKE
Small **7** Large **12**

OZEKI DRY 375 ml 14
Dry sake with a refreshing fruity flavor and tastes best when served chilled.

SNOW BEAUTY 300 ml 17
Velvety in texture with a fragrance of freshly steamed rice. Creamy with a mild sweetness. Deliciously unique.

YOSHINOSUGI 300 ml 21
Fresh on the palate, and pleasant cedar flavor brings its peculiar richness with a well-balanced harmonic aroma.

KARATANBA 300 ml 22
Dry and crisp sake. Full-bodied, rich taste that feels smooth on the palate. Indulge yourself.

MAKIRI 300 ml 27
Clean and deep flavor. Sharp aftertaste with extra dryness. Perfect with sushi and other seafood dishes.

HATSUMAGO 300 ml 28
Light, smooth, crisp and clean finish. Great palate cleanser. The smooth, clean characteristics of this Junmai sake's taste and aroma are not very common.

MU 300 ml 30
This fruity, dry Junmai Daiginjo has a delicate and brilliantly aromatic character. The aroma of green apples and Asian pear with a hint of resin complements its smooth and refreshing taste.

DESSERTS

Tempura Cheesecake | Tempura Banana | Tempura Ice Cream | Ice Cream | Daifuku Tofu Donut | Matcha Shaved Ice | Mochi Ice Cream | Matcha Kinako Mochi



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DINNER MENU

Monday Through Saturday
5:30 pm – 10:00 pm



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www.ebisurestaurant.com



APPETIZERS

EDAMAME 5.5

Soy beans with sea salt

AGÉ TOFU 5.5

Lightly fried tofu in tempura sauce

GYOZA 6.5

Minced pork and cabbage
pan fried dumplings (5 pieces)

SHUMAI 6.5

Shrimp steamed dumplings (5 pieces)

HARUMAKI 6.5 HOMEMADE

Fried spring rolls with pork and vegetables
(3 pieces)

YAKITORI 7.5

Grilled chicken skewers
with teriyaki sauce (3 pieces)

KAMA 14

Choice of baked salmon or
yellowtail collar with ponzu sauce

SPICY CALAMARI 12

Fried calamari tossed with spicy sauce

OSHINKO 6.5

Assorted Japanese pickles or kimchi

TAKO YAKI 6.5

Minced octopus and cabbage in a
Japanese hushpuppy with mayo
and tonkatsu sauce (5 pieces)

KANI-AGÉ 11

Softshell crab on a bed of
spring mix with ponzu sauce

KARA-AGÉ 12

Lightly fried garlic and ginger
soy marinated chicken thighs

TEMPURA APPETIZER 9

Choose one of the following:
- Calamari and Vegetables
- Shrimp and Vegetables
- Chicken and Vegetables
- Vegetables Only

JUMPING SHRIMP 10

Bite-sized crispy shrimp tossed
in a spicy mayo drizzle

CALAMARI PONZU 9.5

Lightly fried calamari strips
with a garlic ponzu sauce

OKONOMIYAKI 12

Japanese savory pancake served
with vegetables

TATAKI 11

Seared tuna or beef
with a ponzu drizzle

GROUPE FINGERS 13

Tempura fried grouper strips on
a bed of spring mix with an eel
sauce and honey lime drizzle

TILTED TOWER 16

Choice of tuna or salmon stacked
on avocados, cucumbers, and sushi rice

HAMACHI JALAPEÑO 22

Fresh hamachi slices with
jalapeño and ponzu sauce

SASHIMI APPETIZER 14

Three Pieces each of tuna,
salmon, and whitefish (9 pieces)

COLD STONE SASHIMI 20

Tuna, salmon, and white fish
sashimi on an ice bowl (15 Pieces)

SOUPS

MISO SOUP 2.5

Tofu, scallions, and seaweed

SUIMONO SOUP 3.5

Clear broth with mushrooms
and imitation crab

EBISU SOUP 6.5

Fish broth with seaweed,
scallions, and udon noodles

GYOZA SOUP 8.5

Fish broth with pork
dumplings and vegetables

SHRIMP WONTON SOUP 8.5

Fish broth with shrimp
dumplings and vegetables

SALADS

HOUSE SALAD 5

Iceberg lettuce, carrots, red
cabbage, and romaine lettuce

SEAWEED SALAD 7

Wakame salad with sesame oil

SPICY SEAFOOD SALAD 13

Conch, octopus, and whitefish
in our house ponzu dressing

KING CRAB SALAD 16

Cucumbers in our sweet
vinegar dressing

SEAFOOD MISO SOUP 11

Miso broth with vegetables,
calamari, shrimp, scallop, and fish

NABEYAKI 19

Udon, egg, crabstick, shiitake, nappa
cabbage, and a shrimp tempura

RAMEN 16

Choice of chicken or seafood with
vegetables in a soy-based broth

TEMPURA UDON/SOBA 18

Krabstick, shiitake, nappa cabbage,
and a shrimp tempura

SUNOMONO 13

Octopus, shrimp, conch, and
cucumbers in our house ponzu dressing

SOBA SALAD 15

Spring mix, olive oil, and soy sauce
tossed with traditional soba noodles
(Add sashimi, softshell crab, or eel \$7)

TUNA AVOCADO SALAD 12

Chopped ahi tuna, avocados, with a
honey lime dressing

SESAME CABBAGE 8

Garlic, salt, and sesame oil

ENTREES

Served with miso soup or house salad

GINGER PORK 21

Marinated ginger pork with
chopped cabbage and white rice

RAINBOW STIR-FRY 21

Choice of chicken, shrimp or tofu with
nappa cabbage, broccoli, celery, zucchini,
bell peppers, and eggplant sautéed in
a garlic soy base sauce and rice

YAKITORI DON 19

Homemade teriyaki glazed chicken
served on a bed of rice with
steamed vegetables

TERIYAKI SALMON 26

Teriyaki glazed salmon with a side
of rice and steamed vegetables

HAWAIIAN AHI TUNA 26

Sesame crusted ahi tuna, cooked
rare then served with steamed
vegetables and rice

SUKIYAKI 26

Choice of chicken or beef with
clear noodles, nappa cabbage,
carrots, shiitake, tofu, and rice

KATSU 21

Fried chicken or pork cutlet with a side
of rice and traditional tonkatsu sauce

KATSU DON 24

Fried chicken or pork cutlet braised
with onions in a sweet and savory sauce
topped with eggs and served over rice

KATSU CURRY 21

Choice of chicken or pork cutlet
laid on a bed of rice with traditional
Japanese curry gravy on top

GYUDON 19

Simmered beef and onions
on a bed of rice

SHIITAKE NOODLES 19

Spaghetti noodles and shiitake
mushrooms in a creamy garlic sauce
(Add chicken or shrimp \$6)

YAKI UDON 19

Udon stir fried with mixed
vegetables in a soy based sauce
(Add chicken, shrimp, and steak \$6)

YAKI SOBA 19

Choice of egg or buckwheat
noodles stir fried with mixed
vegetables in a soy based sauce
(Add chicken, shrimp, and steak \$6)

TEMPURA DINNER 21

Choice of six pieces of calamari, chicken
or shrimp with six assorted vegetables.

JAPANESE GARLIC SHRIMP 25

Pan fried shrimp and garlic served
with broccoli, carrots, and rice

Extra condiments will incur an additional charge.

An automatic gratuity charge will be added to your bill for parties of 5 or more.

We proudly offer many vegetarian and vegan options.