

LUNCH

11:30am-2:00pm (TUESDAY-FRIDAY)

5:00pm-9:00pm (SUNDAY-THURSDAY) 5:30pm-9:00pm (SUNDAY-THURSDAY) 5:00pm-9:00pm (FRIDAY - SATURDAY) 5:30pm-9:30pm (FRIDAY - SATURDAY)

SUMMER DINNER (MAY - JULY)

(919) 932-7002 | 1129 WEAVER DAIRY RD, CHAPEL HILL, NC 27514

APPETIZERS	
A01. Shrimp Tempura	9.95
A02. Chicken Tempura	8.95
A03. Veggie Tempura	6.95
A04. Scallop Fry Crispy scallops served with amazing creamy sauce fried to perfection	10.95
A05. Age Soft Shell Crab  Deep fried soft shell crab served with house special sauce	13.95
A06. Lobster Ogon Yaki Baked lobster tail served with a taste of seaweed salad, shrimp & caviar sauce	18.95
A07. Age Dashi Tofu Lightly battered tofu seasoned with tempura sauce	7.95
A08. Edamame	5.95
A09. Gyoza (Pork or Veggie) Pork & veggie or Veggie dumplings deep fried or steamed	6.95
A10. Shumai Steamed shrimp dumplings	8.95
AS11. Tuna Tataki* Seared tuna covered with sesame seeds ponzu sauce	14.95
AS12. New Heaven* Choice of tuna or salmon with crabmeat wrapped in thinly sliced cucumber served in ponzu sauce	16.95
AS13. Tuna & Avocado*  Tuna, avocado, cucumber, & masago tossed with special spicy sauce	14.95
AS14. Salmon & Avocado* Salmon, avocado, cucumber, & masago tossed with special spicy sauce	14.95
AS15. Sushi Appetizer* Five pieces of chef's choice nigiri	12.95
AS16. Sashimi Appetizer* Nine pieces of chef's choice sashimi	23.00
AS17. Ice Soba*  Cold egg noodles w/ crabmeat, shrimp, & cucumbers in special vinegar sauce	14.95

# SOUP AND SALADS

A\$18. Gyoza Miso Soup	3.50
AS19. Vegitable Miso Soup	3.50
AS20. Green Salad  House salad served with a taste of Oishii's special ginger dressing	3.50
AS21. Ika Sansai Deliciously seasoned calamari salad	8.95
AS22. Sunomono  Cucumber and seafood served in a light vinaigrette dressing	14.95
AS23. Seaweed Salad	4.95
AS24. Seafood Salad* Octopus, shrimp, crab, sweet egg, salmon & vegeto ginger dressing	16.95 ables with

# **DINNER ENTREES**

DINNER

#### **SEAFOOD**

D01. Hibachi Shrimp	24.95
Stir-fried fresh shrimp and vegetables with	
seafood sauce on side	
DOO Harret Kalana	22.05
D02. Unagi Katsu	33.95
Deep fried eel covered in panko flakes &	

served with delicious katsu sauce

D03. Wasabi Tuna\* 28.95 Lightly seared tuna encrusted with sesame seeds & served in wasabi sauce

24.95 D04. Orange Wasabi Salmon Sautéed salmon and vegetables with orange wasabi sauce

24.95 D05. Salmon Teriyaki Sautéed salmon and vegetables served in teriyaki sauce

D06. Surf & Turf 35.95 Baked lobster and teriyaki steak served with sautéed vegetables

D07. Fish Ogon Yaki 25.95 Baked fish(choice of tilapia, flounder and snapper) topped with creamy caviar sauce

#### YAKI SOBA / CURRY / SOUP

	60.
D21. Seafood Yaki Soba	18.95
Egg or wheat noodles stir fried with shrimp, scallops, and vegetables	
D22. Vegetable Yaki Soba	13.95
Egg or wheat noodles stir fried with vegetables	
*Add Beef or Chicken	4.00
D23. Chicken or Pork Katsu Curry	21.95
Crispy white meat chicken or pork & Japanese yellow curry served over wheat noodles or rice	
D24. Tempura Udon Noodle Soup	16.95

D25. Tonkotsu Ramen Slice of roasted pork belly, egg, fried tofu, scalion in pork broth

Wheat noodle soup with shrimp tempura

Spicy tofu soup with seafood broth DRINKS in bubbling hot

WHITE WINE	GLASS	BOTTLE
Dr. Loosen 'Dr L.' Riesling Crystal	10.00	30.00
Lake Plum Wine	10.00	30.00
Cielo Pinot Grigio	10.00	30.00
Lawson's Dry Hills Sauvignon Blanc	12.00	36.00
Excelsior Chardonnay	10.00	30.00
RED WINE	GLASS	BOTTLE
Catena 'Vista Flores' Cabernet Sauvignon	12.00	36.00
Tilia Malbec	11.00	33.00

# THE GRILL & TEMPURA

D09. Chicken Teriyaki

sautéed in teriyaki sauce

Crispy breaded pork with katsu sauce

Korean BBQ sauce served with vegetables

Pork marinated in Korean hot pepper sauce

Skillet cooked chicken & vegetables marinated in teriyaki sauce or hibachi style

24.95

D10. Beef Teriyaki 27.95 The finest hibachi style rib eye steak & vegetables

20.95 D11. Tonkatsu

D12. Beef Bulgogi 20.95 Thin slices of beef marinated in

D13. Pork Bulgogi 20.95

D14. Vegetarian Delight 16.95

Fresh snow peas, cabbage, carrots, and other assorted vegetables

D15. Shrimp Tempura 21.95 23.95 D16. Seafood Tempura

fish with vegetables D17. Veggie Tempura 16.95

Lightly battered shrimp, scallops, and white

D18. Chicken Tempura 20.95

28.95 D19. Hibachi Combination Dinner Your choice any two of the following:

hibachi shrimp, chicken or teriyaki steak D20. Dol Sot Bi Bim Bap 19.95

Popular Korean dish with rice, beef or tofu, & vegetables cooked in a hot stone pot with an egg on top served with hot chili paste on side

### **DESSERTS**

16.95

Tempura Cheesecake Newyork Style Cheesecake 6.95 Ice Cream(Mango, Greentea) Tempura Ice Cream

DRAFT BEER		SAKE		
Sapporo	7.00	Ozeki (hot) Small	5.50	
Kirin	7.00	Ozeki (hot) Large	9.50	
SW Hazy IPA	7.00	Nigori (unfiltered)	12.00	
Carolina Brewery	7.00	Premium Ginjo	18.00	
Carolina bicirciy	7.00	r remioni Ginjo	10.00	
PITCHER BEE		BOTTLE BEER		
PITCHER BEE	R	BOTTLE BEER		
PITCHER BEE	24.00	BOTTLE BEER Sapporo	7.00	

#### BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Orange Soda, Gingerale, Tea, Hot Tea

2.95

À LA CARTE  * Nigiri or Sashimi; each order comes with two pi	2474	SUSHI & SASHIMI COMBO SPECIAL		R24. Cucumber Special Roll Crab stick, avocado & sesame seeds wrapped in	15.95
DS01. Tuna (Maguro)*	7.00	*Combination of sushi & sashimi are beautifully	arranged	thinly sliced cucumber in ponzu sauce	
	4.00	on a boat (Chef's choice)  DS33. Love Boat*	98.00	R25. Crunchy Roll* Salmon, crab meat, and cream cheese with	12.95
DS02. Salmon (Sake)*	6.00	Ten pieces of sushi & 18 pieces sashimi with crunchy roll and California roll	70.00	eel sauce fried tempura style	
DS03. Escolar(White Tuna)*	6.00		150.00	R26. Crunchy Tuna Roll* Tuna, avocado, & scallions fried tempura style	12.95
DS04. Smoked Salmon	7.00	DS34. V.I.P. Boat* Fifteen pieces of sushimi & 27 pieces of sashimi with	150.00	with creamy wasabi sauce on top	
DS05. Mackerel (Saba)*	6.00	crunchy roll & California roll		R27. 007*	14.95
DS06. Octopus (Tako)	7.00	<b>DS35. Party Boat*</b> Twenty pieces of sushi & 32 pieces of sashimi with	190.00	Crunchy roll with tuna, cream cheese, salmon, & yellowtail on top	
DS07. Squid (Ika)*	7.00	crunchy roll, California roll, rainbow roll, & rising	sun roll	R28. No Name Roll*	14.95
A PART NAME	6 - 74	OISHII SPECIAL RO	2116	Tempura shrimp and scallions with spicy sauce inside & tuna and avocado on top	33
DS08. Sweet Shrimp (Amaebi)*	12.95	* Any addition to a roll will be charged extra	JLLS	R30. Rising Sun Roll	17.95
D\$09. Shrimp (Ebi)	6.00	R01. California Roll*	8.95	Grilled eel, avocado, & cucumber topped with crab meat	
D\$10. Crab Stick (Kani-Kama)	5.00	Crab meat, cucumber, avocado, & masago	7	R31. Salmon Mania Roll*	15.95
DS11. Surf Clam (Hokkigai)*	8.00	R02. California Tuna Roll*	9.95	Salmon, cucumber inside and salmon, avocado, tempura flake outside with spicy mayo.	91
D\$12. Salmon Roe (Ikura)*	10.00	R03. California Salmon Roll*	9.95	R32. Dragon Roll	16.95
4		R04. Cucumber Roll ( Kappa )	6.95	Tempura shrimp and asparagus inside with eel & avocado on top with drizzled eel sauce	10.75
D\$13. \$callop (Hotategai)*	10.00	250			
D\$14. Flying fish Roe (Tobiko)*	8.00	R05. Tuna Roll ( Tekka )*	8.95	R33. Red Dragon Roll*  Tuna, avocado, & cucumber inside with spicy tuna	17.95
D\$15. Sweet Egg (Tamago)	6.00	R06. Salmon Roll*	8.95	and smoked eel on top	
D\$16. Smelt Roe (Masago)*	6.00	R07. Vegetable Roll	6.95	R34. Dynamite*  Spicy tuna, spicy crab, cream cheese in jalapeno,	15.95
D\$17. Yellow Tall (Hamachi)*	8.00	Cucumber, avocado, and asparagus		deep fried, spicy mayo & eel sauce on top	
	8.00	R08. Spicy Tuna Roll*	10.95	R35. Rock & Roll  Crunchy roll with spicy crab meat on top	15.95
D\$18. Eel (Unagi)		R09. Spicy Crab Roll	10.95		10.05
D\$19. Salmon Belly*	7.00	R10. Salmon Skin Roll	11.95	R36. Super Duper*  Eel, shrimp tempura, scallions, avocado, masago, & spicy sauce with seared tuna, tempura flakes,	19.95
SUSHI &		R11. Eel Roll	11.95	and eel sauce on top	
SASHIMI DINNER	18	R12. Philadelphia Roll	12.95	R37. Hawaiian Roll	16.95
DS20. Sushi Regular*	22.95	Smoked salmon, cucumber, & cream cheese	A	Spicy crab, shrimp tempura, avocado inside and mango, crushed almond out side with eel sauce	
Eight pieces of chef's choice sushi		R13. Negihama*	10.95	R38. Crazy tuna Roll*	14.95
DS21. CA Sushi Regular*	24.95	Yellowtail with scallions		Shrimp tempura with tuna & escolar(white tuna) on top	1797
California roll & 7 pieces of chef's choice sushi		R14. Spicy Tuna Tempura Roll*  Spicy tuna, masago, scallions,	12.95	R39. Samurai Roll*	16.95
DS22. Sushi Deluxe* California Roll & 9 pieces of chef's choice sushi	28.95	& avocado fried tempura style		Eel, shrimp tempura, scallion with masago & spicy sauce on top	
DS23. Sashimi Regular*	45.95	R15. Crunch Crab Roll Crab meat, avocado, cucumber, tempura flakes	9.95	R40. Emerald Roll*	16.95
Fifteen pieces of chef's choice of sashimi	43.73	spicy mayo, & masago		Yellow tail, salmon, tuna, tilapia inside and seaweed salad on top with cusabi sauce	
DS24. Sashimi Deluxe*	58.95	R16. Crunch Shrimp Roll*	12.95	R41. Miss Saigon Roll*	18.95
Twenty pieces of Chef's choice sashimi	M. T.	Tempura shrimp, avocado, asparagus, tempura flakes, spicy mayo, & masago		Spicy crab meat & shrimp tempura, masago, cucumber, onion, cilantro & sesame seeds topped	10.73
DS25. Sushi & Sashimi Combo* Five pieces sushi, 9 pieces sashimi & California roll	45.95	R17. Futomaki (Big Roll)*	13.95	with jalapeno, eel sauce, spicy mayo & wasabi mayo served in a rice paper	100L
to the state of th		Crab meat, masago, pickled radish, cucumber, and sweet egg	Market St.	R42. Viagra Roll*	17.95
<b>DS26.</b> Chirashi Japanese*  Chef's selection of fish over seasoned sushi rice	32.95	R18. Spider Roll	12.95	Spicy tuna, salmon, & yellowtail inside with lots of ee masago, and eel sauce on top	
D\$27. Chirashi Korean*	27.95	Soft shell crab tempura style with avocado and cucumber			10.05
Assorted sashimi on bed of rice and vegetables with spicy sauce on side		R19. Shrimp Tempura Roll	11.95	R43. Snow Mountain Roll*  Tuna, crab meat, tempura flakes, & scallions inside topped with 3 kinds of caviar, white	18.95
DS20 Vagatarian Suchi	18.95	J. J. 75-18 W.L.	0.5	tuna & special sauce on top	
<b>DS28. Vegetarian Sushi</b> Cucumber roll, vegetable roll & 4 vegetable sushi	10.73	R20. Mexican Roll*  Tempura shrimp, asparagus, avocado, and masago with spicy sauce	12.95	R44. Volcano Roll*	16.95
D\$29. Maki Dinner	22.95			Tempura shrimp, cucumber, & avocado inside wi alternating tuna & salmon on top all covered with crispy rice noodles, masago, and special sauce	
California roll, tuna roll, and shrimp tempura roll	/	<b>R21. Rainbow Roll*</b> Variety of fish on a California Roll	15.95	R45. Oishii Roll*	19.95
DS30. Una Don Grilled eel on steamed rice	28.95	R22. N.C. Roll*	13.95	Lobster tail tempura, masago, & cream cheese inside with alternating tuna & salmon on top	17.75
	- 250	Yellowtail, tuna, scallions, avocado, and masago		all drizzled with 3 kinds of caviar, eel, spicy, & wasabi cucumber sauce	
<b>D\$31. Tekka Don*</b> Fresh raw tuna over seasoned rice	28.95		ART ART	1 600	
DS32 Sake Ikura Don*	37 95	B. Carolina V			

37.95

DS32. Sake Ikura Don\*

Fresh salmon & salmon caviar (ikura) over sushi rice