## Appetizer

Miso Soup ..... 4
wakame, spring onion, tofu skin
Natural Oysters( 2pcs) ..... 9
Grilled Oysters( 2pcs) ..... 9
fresh oysters baked with citrus dressing \& mayonaise
Scallops Cocktail (2pcs) ..... 9
pan-fried scallops served with sweet ginger soy
Miso Hotate ( 2pcs) ..... 9
fresh scallops baked with ohsho miso sauce
Tataki Salmon/Tuna/Kingfish ..... 21/23/23
sliced fish served with chili, ginger and ohsho ponzu sauce
Carpaccio Salmon/Tuna/Kingfish ..... 21/23/23
sliced fish served with avocado and miso-mayo
Gyu Tataki18
Sliced seared tender beef with tangy ponzu sesame sauce
Sushi Bar
Sashimi E 16 ..... M 28
Sushi E 16 ..... M 27
Tiger Prawn Nigiri (6pcs) ..... 24
Aburi Sushi ..... 16
Assorted Sushi \& Sashimi ..... 30
Deluxe sushi sashimi platter ..... ( for 2 people) 48
(for 4 people) ..... 60
Ohsho Tacos
Salmon Taco 8 Soft Shell Crab Taco ..... 9
Tempura Prawn Taco 8 Tempura Pumkin Taco ..... 8
California roll ( 8 pcs )
Salmon california roll ..... 17
Chili salmon california roll ..... 17
Fresh tuna california roll ..... 17
Chili fresh tuna california roll ..... 17
Cooked tuna california roll ..... 17
Teriyaki chicken california roll ..... 17
Tempura prawn california roll ..... 17
Tempura pumkin california roll ..... 17
Spider roll ..... 18
Ohsho roll ..... 26
karaage roll ..... 18
Temaki ( corn shape hand roll)Corn shape roll with cucumber , avocado, mayo \& tempuraflake with a choice of;
Tuna ..... 7
Salmon ..... 7
Tempura ..... 7
Teriyaki chicken ..... 7
Vege ..... 6
Eel ..... 8
Soft shell crab ..... 9
Sushi Nigiri (2 pieces per serve)
Salmon ..... 6
Tuna ..... 7
Kingfish ..... 7
Tiger prawn ..... 8
Tamago ..... 6
Tobiko ..... 6
Unag i ..... 6
Hosomaki ( thin roll)
Avocado ..... 8
Cucumber ..... 8
Salmon ..... 9
Tuna ..... 9
Teriyaki chicken ..... 9
Cooked tuna ..... 8

## Entrée

Edamame

## 8

steamed soy bean springkled with sea salt
Spicy Edamame 12
toss soy bean with japanese spicy spice
Renkon Chips 12
Chicken Gyoza(6pcs) 14
Pork Gyoza (6pcs) 14
Honrenso Goma Ae
13
baby spinach with sesame sauce
Nasu Dengaku 14
eggplant glazed with dark miso
Agedash Tofu 14
crispy deep fried beancurd with bonito flakes, spring onion in soy based sauce

Yakitori ( 4 pcs) 15
chicken \& spring onion skewers grilled with teriyaki sauce
Takoyaki
japanese squid ball served with mayo , bbq sauce \& bonito flakes

Korokke(2pcs) 9

Vege potato croquettes with tonkatsu sauce

## Salad

Japanese Salad ..... \$16
mix salad \& chef selected vegetables with soy \& sesame dressing topping with -- salmon $\$ 6$, seared salmon $\$ 7$, tuna $\$ 7$, seaweed $\$ 6$
Ohsho Salad ..... \$16
mix salad \& chef selected vegetables with ohsho fruit dressingtopping with -- salmon $\$ 6$, seared salmon $\$ 7$, tuna $\$ 7$,seaweed $\$ 6$
Main Course
Tempura ..... 25
Soft Shell Crab Tempura ..... 30
Tatsuta Age ..... 23
japanese style fried chicken fillet with mix salad and mayo
Tonkatsu Pork / Chicken ..... 25
bread crumbed deep fried pork/chicken with tonkatsu sauce
Teriyaki Salmon/Chicken/Beef ..... 29/26/29
your choice of meat or seafood served with seasonal vegetables in teriyaki sauce
Ohsho Eyefillet Steak ..... 34
grilled eye fillet steak with homemade mayo-teri sauce served with seasonal vegetables
Salmon Saikyoyaki ..... 32
grilled the miso marinated salmon fillet served with
Unagi Kabayaki ..... 32
charcoal-grilled eel fish served with assorted vegetables and teri sauce
Seafood Teppanyaki ..... 34
Grilled Barramundi Fillet ..... 34
barramundi fillet served w seasonal vege w ginger soy
Supearibu No Nikomi ..... 29
Black Cod Miso ..... 37
grilled the miso marinated black cod fillet served withseasonal vegetables and glazed with black miso
Duck Mariland \& Meat Ball ..... 33
pan fried duck mariland and duck meat ball, tossed inblueberry-teriyaki sauce served with vegetables
Yaki Udon Chicken/Beef/Vege/Seafood ..... 24/25/24/27
your choice of meat or seafood pan fried with assortedvegetables with special yakiniku sauce
Yaki Gohan ..... 18
pan fried rice with chicken and vegetables
Sukiyaki(1-2ppl/3-4ppl)33/49
tender beef and veges, cooked in sweet soy sauce over heatat your table

