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# O-Ku Sushi

Menu Prices — October 24, 2026

O-Ku Sushi menu with prices in United States, updated January 2020: 68 items across 7 categories, prices from $3.50 to $28.00.


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# O-Ku Sushi Menu with Prices (United States)

O-Ku Sushi menu with prices in United States, updated January 2020: 68 items across 7 categories, prices from $3.50 to $28.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/o-ku-sushi

**Menu categories:** Small Plates · O-Ku Signature Nigiri · Nigiri · Sashimi · O-Ku Special Rolls · Hot Entrées · Side Items

## Small Plates

| ITEM | PRICE |
|---|---|
| **Crispy Rice**<br>Diced spicy sashimi, seasoned crispy panko rice, sweet soy. | **$18.00** |
| **Dumplings**<br>Chicken & pork, chili oil, soy sauce. | **$13.00** |
| **Rock Shrimp Tempura**<br>Red chili, tomato confit, sesame seeds. | **$17.00** |
| **Edamame**<br>Fèves de soja entières cuites à la vapeur, légèrement assaisonnées de sel de mer, apportant une touche subtile d'umami.... | **$6.00** |
| **Miso Soup**<br>Tofu, wakame, scallion. | **$5.00** |
| **Seaweed Salad**<br>Traditional preparation. | **$7.00** |
| **Shishito Peppers**<br>Togarashi, tare sauce, bonito flakes. | **$12.00** |
| **Salmon Usuzukuri**<br>Tranches fines de saumon couronnées de tiges de wasabi marinées, ciboulette délicate, sel noir volcanique et ponzu parfu... | **$17.00** |

## O-Ku Signature Nigiri

| ITEM | PRICE |
|---|---|
| **Creme de la Creme**<br>Otoro accompagné de truffe noire et rehaussé de caviar. | **$19.00** |
| **Sake Caviar**<br>Soy-brushed salmon, cilantro aioli, caviar. | **$8.00** |
| **Snow King**<br>Warm snow crab, garlic butter, yuzu kosho. | **$8.00** |
| **Lil' Swimmer**<br>Marinated white anchovy, avocado, tomato. | **$6.00** |

## Nigiri

| ITEM | PRICE |
|---|---|
| **Otoro - Fattiest Tuna**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$16.00** |
| **Sake Toro - Salmon Belly**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$6.00** |
| **Maguro - Lean Red Tuna**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$6.00** |
| **Akami - Bluefin Tuna**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$9.00** |

| ITEM | PRICE |
|---|---|
| **Sake - Salmon**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$4.00** |
| **Unagi - Freshwater Eel**<br>Grillé à la flamme pour une touche subtile de fumée, l'unagi repose sur un riz parfumé à la texture moelleuse. La sauce... | **$5.00** |
| **Ikura - Salmon Roe**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$8.00** |
| **Hotate - Hokkaido Scallop**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$7.00** |
| **Shima Aji - Striped Jack**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$10.00** |
| **Kani - Snow Crab** | **$7.00** |
| **Madai - Sea Bream**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$7.00** |
| **Saba - Mackerel**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$6.00** |
| **Tako - Octopus** | **$6.00** |
| **Ebi - Cooked Shrimp** | **$3.50** |
| **Masago - Smelt Roe** | **$5.50** |

## Sashimi

| ITEM | PRICE |
|---|---|
| **Otoro - Fattiest Tuna (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$21.50** |
| **Sake Toro - Salmon Belly (Sashimi)**<br>Fines lamelles de ventre de saumon, découpées avec soin pour révéler leur texture soyeuse. Œuvre crue, ce sashimi fond h... | **$7.75** |
| **Akami - Bluefin Tuna (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$12.00** |
| **Sake - Salmon (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$5.00** |
| **Maguro - Lean Red Tuna (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$7.75** |
| **Shima Aji - Striped Jack (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$11.00** |
| **Saba - Mackerel (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$7.75** |
| **Hotate - Hokkaido Scallop (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$9.00** |
| **Ikura - Salmon Roe (Sashimi)** | **$9.00** |
| **Tako - Octopus (Sashimi)** | **$5.50** |
| **Unagi - Freshwater Eel (Sashimi)** | **$8.00** |
| **Kanpachi - Greater Amberjack**<br>Un sashimi de Kanpachi, ou poisson amberjack, offre une texture délicatement ferme et soyeuse. Ce poisson, tranché finem... | **$9.50** |
| **Madai - Sea Bream (Sashimi)**<br>Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg... | **$6.75** |

| ITEM | PRICE |
|---|---|
| **Ebi - Cooked Shrimp (Sashimi)** | **$5.00** |
| **Kani -Snow Crab** | **$10.00** |
| **Masago - Smelt Roe (Sashimi)** | **$4.75** |

## O-Ku Special Rolls

| ITEM | PRICE |
|---|---|
| **Tuna Crunch Roll**<br>Thon épicé agrémenté de concombre croquant et chair de crabe, le tout enrobé d'oignons croustillants. Rehaussé d'une sau... | **$16.00** |
| **Baja California Roll**<br>Yellowtail, avocado, serrano pepper, spicy tuna, cucumber, sriracha dot topped. | **$17.00** |
| **Mt. Fuji Roll**<br>Crab-topped, tempura shrimp, avocado, crunchy onion finish, eel sauce. | **$15.00** |
| **Over the Rainbow Roll**<br>Yellowtail, salmon, tuna, shrimp, avocado, shiso leaf, crunchy crab, cucumber. | **$17.00** |
| **Black Magic**<br>Lobster et crevettes reposent sur un riz crémeux teinté d'encre de calmar, rehaussés d'un aioli aux œufs de poisson vola... | **$22.00** |
| **The Sunset Roll**<br>Rouleau Sunset : Saumon épicé et concombre à l'intérieur, couronné de saumon frais et d'avocat crémeux. | **$15.00** |
| **Follow the Yellow Brick Roll**<br>Paper thin sliced lemon, salmon, tempura crab, cucumber, eel sauce. | **$15.00** |
| **The Okurrr-Roll**<br>Wagyu beef-topped and torched, tempura shrimp, asparagus, KBBQ glaze, crispy leeks. | **$28.00** |
| **The Classic Roll**<br>Spicy tuna, cucumber, shiso leaf, spicy aioli, eel sauce. | **$15.00** |
| **Soft-Shell Spider Roll**<br>Crispy soft-shell crab topped with torched salmon, cucumber, aioli, eel sauce, scallion. | **$16.00** |
| **Shrimp Tempura Roll**<br>Shrimp tempura enveloped in delicate sushi rice, wrapped in crisp nori. Each bite offers a symphony of crunchy shrimp an... | **$9.00** |
| **California Roll** | **$9.00** |
| **Sake Maki**<br>Salmon roll. | **$9.00** |
| **The Herbivore Roll**<br>Asparagus, cucumber, avocado, braised mushrooms, pickled ginger. | **$13.00** |
| **Tekka Maki**<br>Rouleau de thon enveloppé dans du riz vinaigré et une fine feuille d'algue nori. | **$9.00** |
| **Avocado Maki**<br>Fines tranches d'avocat velouté enveloppées dans du riz vinaigré délicat et une feuille de nori légèrement salée. Chaque... | **$6.00** |
| **Kappa Maki**<br>Cucumber roll. | **$7.00** |

## Hot Entrées

| ITEM | PRICE |
|---|---|
| **Chicken Teriyaki**<br>Traditional sauce, white rice, vegetables. | **$23.00** |

| ITEM | PRICE |
| --- | --- |
| **Miso Salmon**<br>Miso glaze, seasonal greens. | **$26.00** |
| **Braised Beef Short Rib**<br>Root vegetable puree, sautéed greens, au jus. | **$28.00** |
| **Pork Belly**<br>Porc tendre mijoté dans une sauce soja, accompagné de chou croustillant et de kimchi épicé. | **$19.00** |
| **Cauliflower Karaage**<br>Tempura fried, tomato confit, crushed peanuts, scallions. | **$18.00** |

## Side Items

| ITEM | PRICE |
| --- | --- |
| **Mixed Vegetables**<br>Daily assorted vegetables, sautéed with soy, salt & pepper. | **$6.00** |
| **Sushi Rice** | **$5.00** |
| **Pickled Wasabi** | **$6.00** |