



O-Ku Sushi

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Menu Prices — August 22, 2026

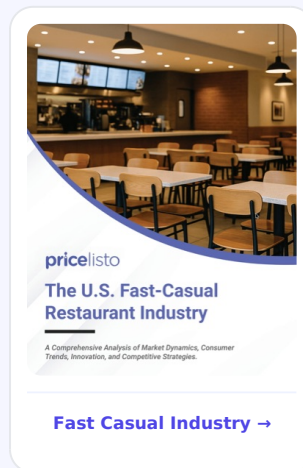
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Small Plates

ITEM	PRICE
Crispy Rice Diced spicy sashimi, seasoned crispy panko rice, sweet soy.	\$18.00
Dumplings Chicken & pork, chili oil, soy sauce.	\$13.00
Rock Shrimp Tempura Red chili, tomato confit, sesame seeds.	\$17.00
Edamame Fèves de soja entières cuites à la vapeur, légèrement assaisonnées de sel de mer, apportant une touche subtile d'umami....	\$6.00
Miso Soup Tofu, wakame, scallion.	\$5.00
Seaweed Salad Traditional preparation.	\$7.00
Shishito Peppers Togarashi, tare sauce, bonito flakes.	\$12.00
Salmon Usuzukuri 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 Otoro accompagné de truffe noire et rehaussé de caviar.	\$19.00
Sake Caviar Soy-brushed salmon, cilantro aioli, caviar.	\$8.00
Snow King Warm snow crab, garlic butter, yuzu kosho.	\$8.00
Lil' Swimmer Marinated white anchovy, avocado, tomato.	\$6.00

Nigiri

ITEM	PRICE
Otoro - Fattiest Tuna Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$16.00
Sake Toro - Salmon Belly false	\$6.00
Maguro - Lean Red Tuna Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$6.00
Akami - Bluefin Tuna Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$9.00
Sake - Salmon Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$4.00
Unagi - Freshwater Eel 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 false	\$8.00

ITEM	PRICE
Hotate - Hokkaido Scallop Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$7.00
Shima Aji - Striped Jack 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 Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$7.00
Saba - Mackerel false	\$6.00
Tako - Octopus	\$6.00
Ebi - Cooked Shrimp	\$3.50
Masago - Smelt Roe	\$5.50
Sashimi	

ITEM	PRICE
Otoro - Fattiest Tuna (Sashimi) false	\$21.50
Sake Toro - Salmon Belly (Sashimi) 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) Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$12.00
Sake - Salmon (Sashimi) Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$5.00
Maguro - Lean Red Tuna (Sashimi) Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$7.75
Shima Aji - Striped Jack (Sashimi) Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$11.00
Saba - Mackerel (Sashimi) false	\$7.75
Hotate - Hokkaido Scallop (Sashimi) 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) false	\$8.00
Kanpachi - Greater Amberjack Un sashimi de Kanpachi, ou poisson amberjack, offre une texture délicatement ferme et soyeuse. Ce poisson, tranché finem...	\$9.50
Madai - Sea Bream (Sashimi) Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$6.75
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 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 Yellowtail, avocado, serrano pepper, spicy tuna, cucumber, sriracha dot topped.	\$17.00
Mt. Fuji Roll Crab-topped, tempura shrimp, avocado, crunchy onion finish, eel sauce.	\$15.00
Over the Rainbow Roll Yellowtail, salmon, tuna, shrimp, avocado, shiso leaf, crunchy crab, cucumber.	\$17.00
Black Magic 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 Rouleau Sunset : Saumon épicé et concombre à l'intérieur, couronné de saumon frais et d'avocat crémeux.	\$15.00
Follow the Yellow Brick Roll Paper thin sliced lemon, salmon, tempura crab, cucumber, eel sauce.	\$15.00
The Okurrr-Roll Wagyu beef-topped and torched, tempura shrimp, asparagus, KBBQ glaze, crispy leeks.	\$28.00
The Classic Roll Spicy tuna, cucumber, shiso leaf, spicy aioli, eel sauce.	\$15.00
Soft-Shell Spider Roll Crispy soft-shell crab topped with torched salmon, cucumber, aioli, eel sauce, scallion.	\$16.00
Shrimp Tempura Roll 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 Salmon roll.	\$9.00
The Herbivore Roll Asparagus, cucumber, avocado, braised mushrooms, pickled ginger.	\$13.00
Tekka Maki Rouleau de thon enveloppé dans du riz vinaigré et une fine feuille d'algue nori.	\$9.00
Avocado Maki Fines tranches d'avocat velouté enveloppées dans du riz vinaigré délicat et une feuille de nori légèrement salée. Chaque...	\$6.00
Kappa Maki Cucumber roll.	\$7.00

Hot Entrées	
ITEM	PRICE
Chicken Teriyaki Traditional sauce, white rice, vegetables.	\$23.00
Miso Salmon Miso glaze, seasonal greens.	\$26.00
Braised Beef Short Rib Root vegetable puree, sautéed greens, au jus.	\$28.00
Pork Belly Porc tendre mijoté dans une sauce soja, accompagné de chou croustillant et de kimchi épicé.	\$19.00

ITEM	PRICE
Cauliflower Karaage Tempura fried, tomato confit, crushed peanuts, scallions.	\$18.00
Side Items	
Mixed Vegetables Daily assorted vegetables, sautéed with soy, salt & pepper.	\$6.00
Sushi Rice	\$5.00
Pickled Wasabi false	\$6.00