



OMAKASE BY OSEN

AUTHENTIC JAPANESE RESTAURANT

Appetizers

Albacore Salad 18

Mixed green salad with chunks of albacore and house made onion dressing

Tuna Pringles 18

Chopped bluefin tuna, truffle mayo and micro cilantro served with wonton chip

Yellowtail Kumquatccio 26

5 pieces of yellowtail sashimi with micro greens, slices of serrano, kumquats, olive ponzu oil topped with olive oil caviar

Balsamic Salmon Carpaccio (GF) 28

5 pieces of salmon sashimi with brown sugar balsamic, micro greens topped with crushed almonds

Madai with Apple Vinaigrette (GF) 28

5 pieces of red snapper with arugula topped with Osetra caviar and apple vinaigrette dressing

Uni Ebi Wonton 28

Deep fried wontons stuffed with chopped shrimp with uni and shiso leaf and topped with caviar

Wagyu Tempura (2pcs) 28

A5 Wagyu, bamboo shoot, and butter lettuce tempura wrap dressed with maple miso dressing

A5 Wagyu with Amaebi (2pcs) (GF) 32

With caviar and water parsely, chimichurri dressing

Miso Crab Salmon (GF) 36

5 pieces of snow crab wrapped in salmon with miso dressing, truffle oil, grated truffle, Osetra caviar

Uni Sampler (GF) 39

3 kinds of seasonal sea urchin

Hand Rolls

Bluefin Spicy Tuna (With Cucumber) 9

Salmon (With Chive) 9

Yellowtail Cilantro 10

Spicy Scallop (With Scallion And Sesame Oil) 12

Blue Crab (With Mix Mayo) 15

Baked Salmon (With Special Dressing) 12

Baked Blue Crab (With Mix Mayo) 17

Unagi With Cucumber 17

Toro & Scallion 22

Toro Uni Caviar 25

Sushi & Sashimi

Fish availability by season

All sushi and sashimi are brushed with nikiri shoyu dressing

Sushi 1pc/ Sashimi 3pcs for each order

Tuna

Tuna Belly/ Toro M.P / M.P

Bluefin Tuna / Hon Maguro 8.95 / 25.95

Albacore / Bincho Maguro 6.95 / 19.95

White Fish

Yellowtail / Hamachi 6.95 / 19.95

Amberjack / Kanpachi 8.95 / 25.95

Halibut / Hirame 7.95 / 22.95

Red Snapper / Tai 5.95 / 16.95

Golden Eye Snapper / Kinmedai 12.95 / 37.95

Nodoguro / Blackthroat Seaperch M.P. / M.P.

Shellfish

Sweet Shrimp / Amaebi 9.95 / 28.95

Hokkaido Scallop / Hotategai 10.95 / 31.95

Sea Urchin / Uni M.P / M.P

Salmon

Salmon 6.95 / 19.95

Salmon Roe / Ikura 9.95 / 28.95

Miscellaneous

Egg / Gyoku 7.95 (1 piece)

Monkfish Liver / Ankimo 7.95 / 22.95

Freshwater Eel / Unagi 7.95 / 22.95

Signature Bowls

Unagi Don 18

Freshwater eel with rice

Miso Glazed Black Cod 18

Black cod marinated in our miso sauce with chopped shiso

Bara Chirashi 36

Diced selection of premium fish chosen by the chef

Desserts

Strawberry Sakura Sorbet (GF) 10

-Any food allergies, please inform your server.

-Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

-Parties over 5 people 18% service fee will be charged.

Drink Menu

Soft Drinks

Coke/ Diet Coke / Sprite	4
Bottled Water / Sparkling Water	10
Sparkling Plum Soda	5
Iced Green Tea / Iced Oolong Tea	5
Hot Green / Hojicha / Decaf Tea	4

Draft Beers

Asahi / Kirin Ichiban / Sapporo / Orion / Premium Malt's (Imported Japanese Craft)	10
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Imported Japanese Craft Beers

Asahi / Sapporo / Orion (Large)	13
Kawaba Sunrise Ale / Twilight Ale	10
Kyoto White Yuzu Ale 330ML	10
Echigo Stout Dark 330ML	10
Echigo Original	10
Premium Red Ale 330ML	10

Sparkling and Champagne

Gerard Bertrand, Brut	55
"An 825", Cremant De Limoux, Languedoc, France 2019	
Nicolas Feuillatte, Brut	75
"Cuvee Gastronomie Reserve", Champagne, France, NV	

White Wine

Acrobat, Pinot Gris	12 / 46
Oregon, 2019	
Chalk Hill Estate Chardonnay	16 / 62
California, 2018	

Rose Wine

French Blue, Rose	12 / 42
Bordeaux, France, 2020	
Davis Bynum, Pinot Noir, Rose	14 / 50
"Jane's Vineyard", Russian River Valley, CA, 2019	

Red Wine

Rodney Strong, Pinot Noir	12 / 46
"Reserve", Russian River Valley, California, 2018	
Simi Cabernet	13 / 50
Sonoma County, California, 2021	
Charles Krug, Merlot	14 / 52
Napa Valley, California, 2018	
Ruffino, Chianti Classico, Gran Selezione	21 / 75
"Riserva Ducale Oro", Tuscany, Italy, 2016	

Plum Wine

Choya Sparkling Umeshu	13
Kamoizumi Umeshu	15 / 59

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

Hot Sake

Premium Hakutsuru Hot Sake	12 / 20
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Sparkling Sake

Masumi "Grand Prix" Sparkling Sake	225
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Nagano Japan (750ml) Well-balanced, smooth character, with gracious umami, savor depth, and a lingering honey finish.

Junmai

Tamagawa Yamahai Junmai Muroka Nama Genshu "Red Label"	85
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The yeasts living in our brewery are exceptionally vigorous, so the average level of alcohol for these products at pressing is well over 20%.

Akitabare Koshiki Junzukuri "Northern Skies"	95
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Tohoku, Japan (720ml) The first sip has a fairly dry start filled with hints of lemon, plum, and grape skin tones. The viscosity is slick and shimmering and the overall feel is soft and balanced.

Junmai Ginjo

Fukuju Blue "Eternal Happiness"	45 / 105
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Hyogo, Japan (300ml, 720ml) The main aroma is tropical fruits like mangos, pineapples and papayas. Citrus fruit sweetness and acidity unfold on the palette. Refreshing and crisp finish.

Heavensake Sake Baby	40
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Hyogo, Japan (300ml, 720ml) A dry yet fruity aroma and a crisp finish. Jasmine, violet, silky pears and white plum

Nagurayama Yokikana Junmai Ginjo "Master's Touch"	80
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Hyogo, Japan (720ml) A refreshing, full bodied, round flavor has collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade.

Junmai Daiginjo

Dassai 45 Yamaguchi, Japan (300ml)	36
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Hakkaisan Yukimura 3yr "Snow Aged"	140
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Niigata, Japan (720ML) Lovely and delicious rice notes accent the primary flavors of this sake. Despite the bold body, the finish remains crisp and cleansing.

Dassai 23 Yamaguchi, Japan (720ML)	175
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Hints of pear, cotton candy, violet and the undeniable taste of yamada nishiki rice linger on the palate. The finish is lush and tropical, yet dry. Silky smooth on the palate

Katsuyama 'Akatsuki' Miyagi, Japan (720ML)	375
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Akatsuki Junmai Daiginjo is a "centrifuge" sake, meaning the mash is separated from the sake using an expensive, space age centrifuge machine.

Katsuyama Diamond Akatsuki	1500
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Miyagi, Japan (720ML) It is brewed to perfection resembling the true beauty and embracing the important 4c's (color, cut, clarity, carat weight) of a flawless diamond.