

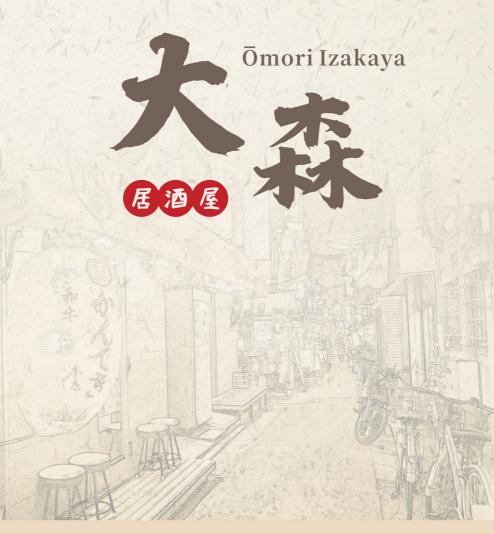






All Day's Special!!!

One Free Appetizer with any dinning order over \$50 purchases. Pay with cash to receive 10% off the bill. (Included Lunch Special)



Please help us by ordering online take out at www.omorimalden.com to receive more instant discounts!

QUICK STARTER



Tsuke Mono \$4.5 Assort Japanese pickles



Tako Wasabi 90 \$6.5 Wasabi marinated raw Octopus



Seaweed salad \$6.5



Miso Soup Seaweed, tofu, and scallion

APPETIZERS 前菜



Edamame \$6.5 Spicy Edamame • \$7.5



Agedashi Tofu Fried tofu with traditional dashi broth and binito, scallion Hiyayako Tofu



\$6



French Fries \$6.5



Fried Pork Gyoza \$6.5 Serving with dumpling dipping sauce



Fried Shrimp Shu Mai \$7.5 Shrimp dumplings with spicy mayo



Vegetable Spring Roll \$6.5 Serving with sweet chill sauce



Chicken Kara Age \$7.5 Fried Chicken with mayo



Chicken Katsu Deep fry chicken breast breaded with flour, egg and bread crumbs serve with katsu sauce and mayo



\$8.95 Fry Oyster Mayo and Katsu sauce

APPETIZERS 前菜



Tako Yaki \$7 Fried octopus nuggets with mayo Katsu sauce and bonito flake



Geso Kara Age \$8.5 Squid tempura with spicy mayo



Softshell Crab \$11 Soft shell crab tempura with ponzu dipping sauce



Tempura Shrimp \$11 4 pieces shrimp tempura with dashi dipping sauce



Sashimi Appetizer \$14 Chef select fresh sashimi of the day



Shishitou Pepper \$8.5 Stir-fried shishito pepper



Miso Eggplant \$7.5 Sautee eggplant with house miso sauce, scallions and sesame



Pork Belly Bun \$7.5 Pork belly with Hoisin BBQ sauce sliced cucumber and scallion



Grilled Squid 9 \$13 with spicy powder and wasabi



Stir-fried squid with spicy cod roe



Squid w/ Spicy Cod Roe \$13 Grilled Mackerel \$10.5 with ponzu sauce



Salmon Shioyaki \$11 Grilled salmon with ponzu sauce



Grill Beef Appetizer \$14 Gyu Tan \$16 wasabi favor ponzu dipping sauce with scallion



Stir-fried slius beef tongue lion with scallion



Hamachi Kama \$17 Grilled yellotail collar with ponzu sauce and lemon wedge



Hotate Kaiyaki 9 \$14 Fresh scallop flying fish roe crab stick and enoki mushroom spicy mayo and cheese

YAKITORI & KUSHIYAKI



Kushiyaki Combo \$17.5 Chef choice 6 Kushiyaki



Chicken Thigh o \$3.25



Chicken Gizzardo \$2.25



Chicken Wings \$3.95



Asparagus 0 \$2.25



Squid 0 \$3.95



Chicken Thigh with Scallion \$3.25



Chicken Heart \$2.25



Pork Belly \$3.25



Shishitou Pepper • \$2.25



Bacon scallop \$4.95



Chicken Breast



Chicken Skin \$2.25



Beef



King Oyster Mushroom 9 \$2.25



Beef Tendon Ball \$3.25 Kurobuda sausage

HOUSE SPECIAL ROLL



Tokyo 東京 8 0

Salmon, avocado, crunchy flake, sliced yellow tail & sea urchin, micro green, eel sauce on top



Miyazaki 宫崎骏 \$26

Avocado,cooked shrimp with house crunch mayo,Top with a layer of seared Miyazaki wagyu with ungai sauce and micro greens



Omori Kaigan 🍪 🕖 \$18

Tuna with cucumber crunchy flake, Top with thinly slice tuna and micro green, kimchee sauce & eel sauce



Yokohama 横浜 😵 🕖

\$15 Smoked Salmon & cream cheese, tempura cruchy flakes, sliced fresh salmon on top, kimchee dressing

Aki-habara 秋葉原

Sweet potato and avocado crunchy flakes, eel and avocado shrimp on top with scallions, eel sauce



Kamada 蒲田 8 0 \$17

Yellowtail with scallion, sliced yellowtail and flying fish roe with eel sauce and Shircha sauce on top



Shinjuku 新宿 ❷ ● \$18

Fresh tuna with Kanikama Flying fish roe, sliced seared tuna on top, serve with wasabi ponzu



O-imachi 大井町 ❸ ● \$16

Avocado and shrimp tempura with spicy tuna on top ,flying fish roe and eel sauce



Ebisu 恵比寿 🍪 🕖 \$15 Tuna with Japanese pickle roll top with sliced Yellow tail, mirco green, eel sauce & spicy mayo



Osaka 大阪 80

\$18 Shrimp tempura, cucumber, termura crunchy lobster on top with Flying fish roe, eel sauce



Ginza 銀座 ❸

\$16

Shrimp tempura with sliced torched salmon,flying fish roe & scallion on top serve with eel sauce

SALAD



Avocado seafood Salade 9 \$9.5 Avocado, shrimp, crabstick, fish roe and spicy mayo

House Salad \$6 Mixed green salad with ginger



Salmon Tataki 🍪 🧿 \$15 Slices torched salmon with spicy ponzu

Tuna Tataki 80 Slices torched tuna with spicy ponzu



Hamachi Crudo 🍪 🥖 Sliced Yellowtail with spicy ponzu sauce and jalapenos & salmon roe on top

BACK TO ORIGINAL 卷物



Snow Mountain Maki 8 0 \$13 Shrimp tempura topped with a layer of spicy seafood salad amd eel sauce & tobikko

Rainbow Maki 8

\$5 \$5.5 \$5 \$6 \$6 \$9

\$9 \$8 \$7.5 \$7.5 \$8

\$13

\$13



\$14



Dragon Maki 🚷 🕖 \$16

| 5 | earood salad arrid eel sauce & tobikko | 9 |
|---|----------------------------------------------------------------------------------------------|---|
| | Asparagus Maki | |
| | Avocado Maki | |
| | Kappa Maki | |
| | Sweet Potato Maki | |
| | Avocado Cucumber Maki Futo Maki Tamago, kanikama, cucmber, avocado Japanese pickles | |
| | Tuna Avo Maki 🍪 | |
| | Shrimp Tempura Maki | |
| | Alaskan Maki & Salmon, Avocado | |
| | Philly Maki smoked salmon, cream cheese, cucumber | |
| | Una Avo Maki Eel with avocado & Eel sauce | |
| | Boston Maki Lobster meat ,Avocado,cucmber | |
| | Scorpion Maki | |

| do on top | Flying fish Roe on top served with eel spicy mayo. | sauce and |
|-------------------------------------|----------------------------------------------------------------------|-----------|
| Tekka N | Maki 😵 | \$7 |
| Sake M | laki 😵 | \$7 |
| | Hama Maki 😵 with scallion | \$7 |
| Negi-to | oro Maki 😵 | \$11 |
| | nia Maki 😵 ucumber, crab stick, Flying fish Roe | \$7 |
| | una Maki 🍪 🥖 pura crunchy flake,spicy mayo. | \$8 |
| The state of the state of | almon Maki 🍪 🕖 cy mayo, tempura crunchy flake | \$7.5 |
| | Yellowtail Maki 🍪 🥖 picy mayo,tempura crunchy flake | \$7.5 |
| Crazy N Tempura sh spicy mayo | rimp with cucumber, avocado, | \$8 |
| Soft shell cr | Maki 🚷 💋 ab with cucumber, avocado,spicy mayo, Flying fish Roe | \$13 |
| | llar Maki 😵 🕖 er with avocado,flying fish roe on top eel sauce | \$13 |

SUSHI & SASHIMI 刺身 寿司

▲ NIGIRI SUSHI

Sushi 2 pieces per order

▲ SASHIMI

Sashimi 3 pieces per order



Maguro 8

▲\$7.5 **▲**\$11



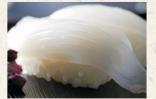
Sake &

▲ \$7 ▲ \$10



Hamachi 😵





Squid

▲\$6 **▲**\$8



Hotate 8 Sea scallop



▲\$8 ▲\$11



Hokkigai Surf clam





Uni 8 Sea urchin

Seasonal



O-Toro 🚱 Tuna belly



▲\$11 ▲\$18



Waqvu 🝪 Miyazaki A5 Wagyu beef



Tobiko & Flying fish roe

▲\$6 **▲**\$8



Ikura 🝪 Salmon roe

▲\$10**▲**\$13

Fresh water Eel **▲**\$7 **▲\$10** Octopus **▲**\$6 **▲\$8** Shrimp **▲**\$6 ▲\$8 Mackerel 89 ▲\$6 ▲\$8 Crab stick A \$5 **▲\$7**

Smoked Salmon **⊗** ▲ \$7 **▲\$10** Suzuki 🍪 ▲\$6 ▲\$8

▲\$5 ▲\$7 Inari Tamago **▲**\$5 **▲\$7**

MEALS



Chef Omakase For Two ♥ \$66

Our chef chooses only high grade sashimi fish to create the best Omakase dinner for our Sushi lover customers with soup & rice

MAKIMONO Combo 80

California Maki, spicy tuna maki, crazy maki Serve with miso soup

\$19

Nigiri Sushi Combo 8 7 pieces nigiri sushi and California

\$25

roll serve with miso soup Sashimi Combo 8

serve with miso soup

\$29

Chef choice 15 pieces sashimi serve with rice and miso soup

Sashimi & Sushi Combo 8 Chef choice 9 pieces sashimi & 7 pieces nigiri

Ramen Noodle with Cha-Shu Pork

Pork bone broth bamboo shot and Japanese sliced cha-shu and seaweed ,scallion (Non Gluten Free)

Yaki Soba with Chicken \$16

Japanese Noodle stir-Fry w/chicken an vegetables and miso soup(Non Gluten Free)

Sake Cha Tsuke

Chicken Katsu

Deep fry chicken breast breaded with flour and bread crumbs serve with katsu sauce, mayo, rice and miso soup

Chicken Teriyaki \$18

Grilled chicken breast with vegetables house teriyaki sauce, rice and miso soup

Salmon Teriyaki \$23

Grilled salmon with vegetables, house teriyaki sauce, rice and miso soup

Beef Teriyaki 🍪

Grilled beef with vegetable house teriyaki sauce, rice and miso soup

DONBURI



Chirashi Don 8 Variey sashimi grade fish and Japanese style omelette over sushi rice with pickle ginger and wasabi, miso soup



Negi Toro Don \$ \$29 Fresh fatty tuna with scallion over sushi rice with ginger wasabi and



\$23 Una Don



Tekka Don 8 \$21 Fresh tuna sliced over bed of sushi rice and Japanese pickles miso soup



Kohaku Don 8 \$21 Tuna and Hamachi over bed of sushi rice and Japanese pickles



Salmon Oyako Don \$21 of sushi rice and Japanese pickles miso soup



Before placing your order, please inform your server if a person in your party has a food allergy.

** These items are cooked to order and may be served raw or undercooked. Consuming these items such as meats, poultry, seafood, shellfish, eggs, or peanuts may increase your risk of foodborne illness:

LUNCH MENU

Everyday From Open - 3:00 PM

\$16

\$14

\$14

Sashimi Lunch
Chef choice of 8 pieces sashimi

\$16 Chicken Katsu

Deep fry chicken breast breaded with
flour,egg and bread crumbs serve with
katsu sauce,mayo,rice and miso soup

Sushi Lunch

Chef choice nigiri sushi with spicy tuna maki serve with miso soup

\$15 Chicken Teriyaki \$12 Grilled chicken breast with teriyaki sauce, serve with vegetable, rice and miso soup

Una Don Lunch
Fresh BBQ eel on top of sushi rice
with Japanese pickle serve with

Salmon Teriyaki \$14
Grilled şalmon with teriyaki sauce serve with vegetable rice and miso soup

Yaki Soba with Chicken (Not gluten free) Japanese Yaki soba

(Not gluten free)Japanese Yaki soba noodle stir-fry with chicken and vegetables and ginger serve with miso soup Beef Teriyaki \$15 Grilled beef with teriyaki sauce serve with vegetable, rice and miso soup

Ramen Noodle with Cha-Shu Pork

(Not glunten free) Ramen noodle, bamboo shoot and Japanese sliced roasted pork and seaweed scalling

Build Your Own Makimono Lunch

Choose any 2 rolls for \$13.5 or 3 rolls for \$18 serve with miso soup

Asparagus Maki

Kappa Maki Cucumber

Avocado Maki

Avo Cuke Maki Avocado & cucumber

Sweet Potato Maki Sweet potato tempura with eel sauce

Una Avo Maki
Eel with avocado & eel sauce

Philly Maki & Smoked salmon,cream cheese,cucumber

Spicy Salmon Maki 🚷 🕖 Salmon& tempura crunchy flake, spicy mayo

Spicy Yellowtail Maki 😵 🕖 Yellow& tempura crunchy flake, spicy mayo

Tuna Avo Maki &

Alaskan Maki & Salmon, Avocado

California Maki
Avocado, cucumber, crab stick flying fish roe

Crazy Maki Ø

Tempura shrimps with cucumber, avocado spicy mayo, eel sauce

Tekka Maki & Tuna

Sake Maki &

Negi-Hama Maki & Yellow tail with scallion

Spicy Tuna Maki 😵 🕖 Tuna & tempura crunchy flake, spicy mayo

Shrimp Tempura Maki With eel sauce

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DRINKS

| Japanese Draft Glass/Pitcher | Can & Bottle beer | Can & Bottle beer | |
|---------------------------------------|-----------------------------------------------|-------------------|--|
| Sapporo \$5.5/\$21 | Sapporo 22oz Silver | \$9.50 | |
| Kirin Ichiban \$5.5/\$21 | Japanese Whisky | ne Rock/Ne | |
| Asahi \$6.5/\$24 | Suntory Toki | \$12 | |
| Orion \$7.5/\$28 | Nobushi | \$15 | |
| Sake | Suntory Hibiki | \$25 | |
| House Hot Sake \$9 | Suntory Yamazaki 12yr | \$35 | |
| Hakushika Chokara \$16 | Japanese Vodka | 9 | |
| Momokawa Nigori \$18 | | \$10 | |
| Yoshinogawa Junmai \$22 | Japanese Gin | | |
| Winter warrior 300ml | Suntory Roku | \$10 | |
| Dassai 45 Junmai \$38 Daiginjo 300ml | Sapanese Shoche | 1 / | |
| Kaguyahime Junmai \$48 | Ginza no Suzume Japanese Mixed | \$9 | |
| Onikoroshi Wakatake \$98 | Toki Whisky High ball | \$13 | |
| White Wine | Nobushi High ball Nobushi whisky,Club soda | \$16 | |
| Chardonnay \$8/\$28 | Calaina Charlesi | \$10 | |
| Sauvignon Blanc \$9/\$32 | Oolong Chuhai Shochu,Oolong tea | \$10 | |
| Red Wine | Gin & Soda | \$10 | |
| Pinot Noir \$8/\$28 | Vodka & Soda | \$10 | |
| Plum Wine | House Cocktails | | |
| Plum wine glass/\$ | Maitai | \$7 | |
| Champagne | Margarita | \$7 | |
| Prosecco bottle/ | \$10 | | |

Dessert



Green Tea Mochi Ice cream

\$5

Fried green tea ice cream

\$7

\$4 \$4 \$2.25

SOFTDRINK

| Hot Green Tea | \$2 | Orange Juice | |
|------------------------|-------|--------------|--|
| Bottled Water | \$2 | Apple Juice | |
| Ramune Soda | \$3.5 | SODA: | |
| Ice Green Tea | \$3.5 | Coke | |
| Ice oolong Tea Calpico | \$3.5 | Diet coke | |
| | \$4 | | |
| Sparkling Water | \$5 | Ginger ale | |
| Moshi yuzu soda(Peach) | \$5 | | |
| Moshi vuzu soda(vuzu) | \$5 | | |

Thank you for choosing to dine with us,we hope you have a wonderful time. We are grateful for the pleasure of serving you! We are looking forward to have you back in our restaurant!

Please Follow us on social media







