

SOUPS

MISO	
with tofu	3
with Asari	6
CHICKEN SOMEN NOODLE SOUP- Japanese chicken noodle soup	6
SPICY SEAFOOD SOUP- shrimp, scallop, mussel, & manila clams in a spicy dashi broth	8
WILD MUSHROOM SOUP- Assorted mushrooms in a clear dashi broth	6

SALADS

ALASKAN KING CRAB SALAD- Romaine lettuce, carrots, cucumber, Alaskan King crab with sweet aoli dressing	18
GARDEN OF GINGER- baby greens w/ our house ginger dressing	
OCEAN'S THREE- hiyashi wakame, edamame salad, ika sansai	6
HIYASHI WAKAME	14
	7

NOODLES

TEMPURA UDON- thick wheat noodles in broth w/ tempura	15
SPICY SEAFOOD UDON- mixed seafood udon noodle soup	17
CHICKEN UDON- Thick white wheat noodles with chicken in chicken broth	15
YAKI SOBA or YAKI UDON stir fried noodles	
Vegetable Tofu	
Chicken	14
Shrimp	15
	16

COLD APPETIZERS

TUNA TATAKI	
lightly seared tuna w/ seven spice, fried shallots and scallions in ponzu	17
MADAI TIRADITO	
Japanese red snapper w/ pickled plum and sliced jalapeno in sweet yuzu-sake	17
KANPACHI CARPACCIO	
Japanese amberjack w/ black truffles in ponzu and sesame olive oil	17

HOT APPETIZERS

FRIED GYOZA-beef & vegetable dumplings	7
LOBSTER RAVIOLI- home made lobster mousse served w/ our lobster crème sauce	15
KAIBASHIRA TRUFFLE- Sea scallops pan-seared w/ a truffle-teriyaki sauce	15
DUCK LETTUCE CUPS- pan-seared duck breast over Boston lettuce w/ hoisin glaze and fried leeks	12
KOBE BEEF TATAKI- seared Kobe beef sashimi w/ garlic slivers in ponzu	16
SHUMAI- steamed shrimp dumplings	7
AGEDASHI TOFU- lightly fried tofu in sweet soy broth	7
IKA-IKA YAKI- calamari tempura w/ our shiso-pesto	14
GREEN TEA EDAMAME- steamed soybeans	6
TEMPURA- lightly battered & fried jumbo shrimp & vegetables	13
SHISHITO PEPPERS- lightly fried Japanese peppers	6
MUSHROOM LETTUCE CUPS- Assorted mushrooms on 3 piece lettuce cups with balsamic reduction	10
CRAB WONTONS- fried crab and cream cheese wontons	8
SOFT SHELL CRAB- fried soft shell crab served with hoisin sauce	17
SPICY CALAMARI- sambal, scallion, and ponzu	15

ENTREES

VEGETABLE TOBAN YAKI- seasonal vegetables steamed in soy sake butter sauce	18
OSAKA CRAB CAKE- Jumbo lump crab, purple Thai rice, and tomato ginger sauce	27
CHILEAN SEA BASS- 8oz seabass in ginger garlic marinade, mashed yam and grilled asparagus	30
SEOUL RIBS- Sesame garlic marinade, purple mash, steamed asparagus	26
SEAFOOD TOBAN YAKI- Alaskan King Crab, scallops, shrimps, clams, and mussels in a soy sake butter sauce	32
TEMPURA DINNER- Half dozen shrimp and seasonal vegetables lightly fried	24
LOBSTER RAVIOLI- 5 piece lobster ravioli stuffed with homemade lobster mousse served with lobster cream sauce	25

TERIYAKI- served with rice and steamed vegetables

CHICKEN	20
SALMON	22
SHRIMP	22
SCALLOPS	26
SHRIMP & SCALLOPS	26
FILET MIGNON (8 oz Angus Beef)	28

SUSHI ENTREES

TAIYO SASHIMI- 4 tuna, 3 yellowtail and 3 salmon	22
KIKKU NIGIRI- 4 piece nigiri w/ spicy tuna roll	16
MIDORI SUSHI- 9 piece nigiri w/ spicy tuna roll	29
ICHI-REN SASHIMI- assorted 21 piece sashimi	36
OSAKA SUSHI & SASHIMI- 17 piece sashimi and 4 piece nigiri	39
HWAE DUP BAP- assorted bite sized sashimi over chopped romaine, vegetables and rice w/ sweet-spicy red pepper dressing	25
CHEF COMBINATION- assortment of sashimi, nigiri, and rolls	70+

MAKI MONO

CALIFORNIA- crab-stick, cucumber, avocado,masago	6
CALIFORNIA KING CRAB- Alaskan king crab	12
TEKKA MAKI- chopped fresh tuna	7
HAMACHI MAKI- yellowtail and scallions	7
SAKE MAKI- fresh salmon and avocado	7
UNAGI MAKI- broiled eel and cucumber	8
EBI MAKI- cooked shrimp and cucumber	6
SPIDER ROLL- soft shell crab, cucumber, masago, spicy mayo	14
TEMPURA ROLL- shrimp tempura, cucumber, tamago, tobiko	7
RAINBOW ROLL- california roll topped w/ tuna, salmon, fluke	15
DRAGON ROLL- unagi maki layered with avocado	13
ALASKA ROLL- smoked salmon,cucumber, avocado, and tobiko	8
BAGEL ROLL- fresh salmon, cucumber, cream cheese	7
SPICY TUNA ROLL	7
SPICY TUNA CRUNCH- spicy tuna w/ tempura flakes	7
SPICY YELLOWTAIL- spicy chop yellowtail and scallion	8
SPICY SCALLOP ROLL- spicy scallop and masago	9

SPECIALTY SUSHI ROLLS

HONG KONG DRAGON ROLL- cali roll w/ spicy tuna topped w/ unagi and avocado, finished with eel sauce	18
HONEYMOON ROLL -shrimp tempura and asparagus topped with salmon, avocado and eel sauce	17
NORTH SHORE- tuna, salmon, avocado, mango, radish, seaweed salad rolled in cucumber w/ ponzu	15
FIRECRACKER ROLL- cali roll topped with spicy tuna and tobiko	14
KANI KAMIKAZE- spicy shredded crab and mango topped with king crab, honey wasabi aioli sauce and tobiko	17
DYNAMITE ROLL- unagi maki topped with tempura flakes and baked spicy scallops	17
LOBSTER TEMPURA ROLL- lobster tempura, mango, avocado in soy wrap w/ spicy coconut aioli	16
RED PHOENIX ROLL- spicy ebi maki and masago, topped with maguro tuna and sliced jalapeno	16
WHITE TIGER ROLL- spicy tuna crunch roll topped with seared black marlin, spicy vinaigrette, and tobiko	17
GREAT TUNA ROLL- spicy tuna roll topped with seared albacore, garlic, scallions, and ponzu	16
OSAKA ROLL- tuna, salmon, crab-stick, tobiko, tamago,and avocado rolled in cucumber	15

VEGETABLE ROLLS

KAPPA MAKI- cucumber	5
AVOCADO MAKI- avocado	5
OSHINKO MAKI- Japanese pickle	5
VEGGIE TEMPURA ROLL- yam and asparagus	7
ASPARAGUS MAKI- asparagus	5
UME SHISO MAKI- pickled plum, mint leaf, cucumber	5
VEGETABLE MAKI- asparagus, avocado, cucumber, baby greens	6
KANPYO MAKI- marinated Japanese squash	5

A LA CARTE

	NIGIRI(2pc)	SASHIMI (3pc)
MAGURO- tuna	9	10
OH TORO- fatty tuna	MP	MP
SAKE- salmon	7	9
HAMACHI- yellowtail	8	9
HAMACHI TORO	9	11
HIRAME- fluke	7	9
BRONZINO- Mediterr bass	6	8
MADAI- red snapper	7	9
MUTSU- black marlin	7	9
EBI- shrimp	6	8
UNAGI- broiled eel	8	10
SMOKED SALMON	8	10
IKA- squid	6	7
TAKO- octopus	7	9
KANPACHI- amberjack	8	10
BINCHO- albacore tuna	7	9
MASAGO- smelt roe	6	8
TOBIKO- flying fish roe	6	8
IKURA- salmon roe	7	9
UNI- sea urchin	12	14
KANI- crab meat	5	6
KING CRAB	8	10
TAMAGO- egg omelet	5	6
	6	8

LUNCH

(Mon-Sat 11:30~2:30)

BENTO BOX

Served with miso soup, house salad, 3 piece cali roll and 2 piece gyoza beef dumplings

FILET MIGNON TERIYAKI	15
CHICKEN TERIYAKI	12
SHRIMP TERIYAKI	14
SALMON TERIYAKI	13
TEMPURA	12
CHILEAN SEA BASS	16
AGE-DASHI TOFU	12
SHORT RIBS	14

NOODLES

TEMPURA UDON	13
SPICY SEAFOOD UDON	15
CHICKEN YAKI SOBA	12
SHRIMP YAKI SOBA	14

DONBURI

CHIRASHI	17
HWAE DUP BAP	16
TEKKA DON	16

SUSHI PLATTERS

Served with miso soup and seaweed salad

SUSHI LOVER	15
<i>4 piece nigiri w/ spicy tuna roll</i>	
SASHIMI LOVER	17
<i>13 piece assorted sashimi</i>	
2 ROLL MAKI	11
<i>California and tekka maki</i>	
3 ROLL MAKI	15
<i>California, spicy tuna, sake maki</i>	
MAGURO LOVER	14
<i>3 piece tuna nigiri w/ tekka maki</i>	
SAKE LOVER	14
<i>3 piece salmon nigiri w/ sake maki</i>	
HAMACHI LOVER	14
<i>3 piece yellowtail nigiri w/ hamachi mak</i>	

SUSHI ENTREES

TAIYO SASHIMI

4 tuna, 3 yellowtail and 3 salmon

KIKKU NIGIRI

4 piece nigiri w/ spicy tuna roll

MIDOR NIGIRI

9 piece nigiri w/ spicy tuna roll

ICHI-REN SASHIMI

assorted 21 piece sashimi

OSAKA SUSHI AND SASHIMI

17 piece sashimi and 4 piece nigari

HWAE DUP BAP

assorted bite sized sashimi over chopped romaine, vegetables and rice w/ sweet-spicy red pepper dressing

CHEF COMBINATION

assortment of sashimi, nigiri, and rolls

In the interest of public health, the restaurant chooses to remind its guest of increased risk of food borne illness associated with eating raw or undercooked animal food such as meat, poultry, or seafood



Chestnut Hill Location

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