

SOUPS

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

SALADS

GARDEN OF GINGER	6
<i>baby greens w/ our house ginger dressing</i>	
OCEAN'S THREE	13
<i>hiyashi wakame, edamame salad, ika sansai</i>	
HIYASHI WAKAME	7
MUSHROOM SALAD	9

NOODLES

TEMPURA UDON	14
<i>thick wheat noodles in broth w/ tempura</i>	
SPICY SEAFOOD UDON	16
<i>mixed seafood udon noodle soup</i>	
YAKI SOBA <i>stir fried noodles</i>	
<i>Chicken</i>	13
<i>Shrimp</i>	15

COLD APPETIZERS

TUNA TATAKI	15
<i>lightly seared tuna w/ seven spice, fried shallots and scallions in ponzu</i>	
MADAI TIRADITO	16
<i>Japanese red snapper w/ pickled plum and sliced jalapeno in sweet yuzu-sake</i>	
KANPACHI CARPACCIO	16
<i>Japanese amberjack w/ black truffles in ponzu and sesame olive oil</i>	

HOT APPETIZERS

FRIED GYOZA- <i>beef & vegetable dumplings</i>	7
LOBSTER RAVIOLI <i>home made lobster mousse served w/ our lobster crème sauce</i>	15
KAIBASHIRA TRUFFLE	13
<i>Sea scallops pan-seared w/ a truffle-teriyaki sauce</i>	
DUCK LETTUCE CUPS <i>pan-seared duck breast over Boston lettuce w/ hoisin glaze and fried leeks</i>	10
KOBE BEEF TATAKI <i>seared Kobe beef sashimi w/ garlic slivers in ponzu</i>	16
SHUMAI <i>steamed shrimp dumplings</i>	7
AGEDASHI TOFU <i>lightly fried tofu in sweet soy broth</i>	6
IKA-IKA YAKI <i>calamari tempura w/ our shiso-pesto</i>	12
GREEN TEA EDAMAME <i>steamed soybeans</i>	6
TEMPURA <i>lightly battered & fried jumbo shrimp & vegetables</i>	13
SHISHITO PEPPERS <i>lightly fried Japanese peppers</i>	6

ENTREES

VEGETABLE TOBAN YAKI	17
<i>seasonal veggies steamed in sake soy butter</i>	
CHILEAN SEA BASS	27
<i>garlic-ginger marinade w/ sweet potato mash and grilled asparagus</i>	
OSAKA CRAB CAKES	24
<i>jumbo lump crab w/ tri-color peppers over Thai purple rice and ginger-tomato reduction</i>	
SEOUL RIBS <i>garlic-sesame marinade w/ purple mash potatoes and asparagus</i>	25
SEAFOOD TOBAN YAKI <i>king crab, shrimp, scallops, clams and mussels steamed in a soy-sake butter broth</i>	32
TEMPURA DINNER <i>lightly battered then fried shrimp and vegetables</i>	24

TERIYAKI -served with white rice and vegetables

CHICKEN	19
SALMON	20
SHRIMP	21
SCALLOPS	24
SHRIMP & SCALLOPS	25
FILET MIGNON	25

SUSHI ENTRÉES

TAIYO SASHIMI <i>4 tuna, 3 yellowtail and 3 salmon</i>	21
KIKKU NIGIRI <i>4 piece nigiri w/ spicy tuna roll</i>	15
MIDORI SUSHI <i>9 piece nigiri w/ spicy tuna roll</i>	28
ICHI-REN SASHIMI <i>assorted 21 piece sashimi</i>	35
OSAKA SUSHI & SASHIMI <i>17 piece sashimi and 4 piece nigiri</i>	38
HWAE DUP BAP <i>assorted bite sized sashimi over chopped romaine, vegetables and rice w/ sweet-spicy red pepper dressing</i>	24
CHEF COMBINATION <i>assortment of sashimi, nigiri, and rolls</i>	65+

MAKI MONO

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

SPECIALTY SUSHI ROLLS

HONG KONG DRAGON ROLL <i>cali roll w/ spicy tuna topped w/ unagi and avocado, finished with eel sauce</i>	18
HONEYMOON ROLL <i>shrimp tempura and asparagus topped with salmon, avocado and eel sauce</i>	16
NORTH SHORE <i>tuna, salmon, avocado, mango, radish, seaweed salad rolled in cucumber w/ ponzu</i>	14
FIRECRACKER ROLL <i>cali roll topped with spicy tuna and tobiko</i>	13
KANI KAMIKAZE <i>spicy shredded crab and mango topped with king crab, honey wasabi aioli sauce and tobiko</i>	16
DYNAMITE ROLL <i>unagi maki topped with tempura flakes and baked spicy scallops</i>	15
LOBSTER TEMPURA ROLL <i>lobster tempura, mango, avocado in soy wrap w/ spicy coconut aioli</i>	15
RED PHOENIX ROLL <i>spicy ebi maki topped with maguro tuna and sliced jalapeno</i>	15
WHITE TIGER ROLL <i>spicy tuna crunch roll topped with seared black marlin and a spicy vinaigrette</i>	16
GREAT TUNA ROLL <i>spicy tuna roll topped with seared albacore, garlic, scallions, and ponzu</i>	15
OSAKA ROLL <i>tuna, salmon, crab-stick, tobiko, tamago, and avocado rolled in cucumber</i>	14

VEGETABLE ROLLS

KAPPA MAKI <i>cucumber</i>	4
AVOCADO MAKI <i>avocado</i>	4
OSHINKO MAKI <i>Japanese pickle</i>	4
VEGGIE TEMPURA ROLL <i>yam and asparagus</i>	6
ASPARAGUS MAKI <i>asparagus</i>	4
UME SHISO MAKI <i>pickled plum, mint leaf, cucumber</i>	4
VEGETABLE MAKI <i>asparagus, avocado, cucumber, lettuce</i>	5
KANPYO MAKI <i>marinated Japanese squash</i>	5

A LA CARTE NIGIRI(2pc) SASHIMI(3pc)

MAGURO <i>tuna</i>	9	10
Oh TORO <i>fatty tuna</i>	mp	mp
SAKE <i>salmon</i>	6	8
HAMACHI <i>yellowtail</i>	8	9
HAMACHI TORO	9	11
HIRAME <i>fluke</i>	6	8
BRONZINO <i>Mediterr bass</i>	6	8
MADAI <i>red snapper</i>	7	9
MUTSU <i>black marlin</i>	6	8
EBI <i>shrimp</i>	6	8
UNAGI <i>broiled eel</i>	8	10
SMOKED SALMON	8	10
IKA <i>squid</i>	5	7
TAKO <i>octopus</i>	7	9
KANPACHI <i>amberjack</i>	8	10
BINCHO <i>albacore tuna</i>	6	8
MASAGO <i>smelt roe</i>	5	7
TOBIKO <i>flying fish roe</i>	6	8
IKURA <i>salmon roe</i>	7	9
UNI <i>sea urchin</i>	10	12
KANI <i>crab meat</i>	4	6
KING CRAB	8	10
TAMAGO <i>egg omelet</i>	4	6
SABA <i>Boston mackerel</i>	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	14
CHICKEN TERIYAKI	11
SHRIMP TERIYAKI	13
TEMPURA	10
CHILEAN SEA BASS	14
AGE-DASHI TOFU	12
SALMON TERIYAKI	12
SHORT RIBS	12

NOODLES

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

DONBURI

CHIRASHI	15
HWAE DUP BAP	15
TEKKA DON	15

SUSHI PLATTERS

served with miso soup and seaweed salad

SUSHI LOVER	14
<i>4 piece nigiri w/ spicy tuna roll</i>	
SASHIMI LOVER	16
<i>13 piece assorted sashimi</i>	
2 ROLL MAKI	10
<i>California and tekka maki</i>	
3 ROLL MAKI	13
<i>California, spicy tuna, sake maki</i>	
MAGURO LOVER	13
<i>3 piece tuna nigiri w/ tekka maki</i>	
SAKE LOVER	12
<i>3 piece salmon nigiri w/ sake maki</i>	
HAMACHI LOVER	14
<i>3 piece yellowtail nigiri w/ hamachi maki</i>	

SUSHI ENTREES

TAIYO SASHIMI	21
<i>4 piece tuna, 3 piece Hamachi, 3 piece salmon</i>	
KIKKU NIGIRI	15
<i>4 piece sushi with spicy tuna roll</i>	
MIDORI SUSHI	28
<i>9 piece chef choice of nigiri and spicy tuna roll</i>	
ICHI-REN SASHIMI	35
<i>Assorted 21 piece sashimi</i>	
OSAKA SUSHI & SASHIMI	38
<i>17 piece sashimi and 4 piece nigiri</i>	
HWAE DUP BAP	23
<i>Bite size assorted sashimi over romaine lettuce and veggies and rice served with sweet spicy pepper sauce</i>	
CHEF COMBINATION	65+
<i>Assortment of nigiri, sashimi and maki</i>	

SPECIAL REQUESTS AVAILABLE



Chestnut Hill Location

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