

SAMPLE MENU PRICES AND AVAILABILITY SUBJECT TO CHANGE

The Basics

Edamame

Steamed & Salted Soy Beans **4**

Garlic Edamame

Soy Beans Sauteed with garlic butter & lime **7**

Steamed Rice

Japanese Sticky Rice **3**

Salads

House Salad

Mixed Greens, Passion Fruit Vinaigrette or
Ginger Dressing with Oriental Croutons. **8**

Cucumber Salad

Sliced Cucumbers with Kappa Maki, Sesame seeds,
and traditional Sunomono Dressing. **8**

Soup

Miso Soup

Tofu & Green Onions **3**

Coconut Ginger Shrimp Bisque

Shrimp Bisque infused with Coconut & Ginger and
served with Two Tempura Shrimp. **10**

Appetizers

Jumbo Shrimp Tempura

Five (5) Shrimp With Traditional dipping Sauce. **12**

Vegetable Tempura

Assorted Vegetables Traditional Dipping Sauce. **10**

Ono Sushi Calamari

Ono Calamari Roasted Jalapeno Batter With
Sweet Chili Dipping Sauce. **13**

Pot Stickers

Four (4) Chicken & Vegetable Dumplings Pan Steamed
Crispy With Apricot Chili Sauce. **12**

Lobster Tacos

Lobster Tails Wok fried with Butter & Garlic. Served In
Oriental Taco Shells with Lettuce, Avocado, Creme
Fraiche, Roma Tomatoes & Thai Chili Sauce. **14**

Crab & Cream Cheese Wontons

Served with a Sweet Chili Sauce. **9**

Vegetarian

Crispy Mock Duck Stir Fry

"Duck" (Mock) coated in Seasoned rice flour and
flash fried. Served with assorted vegetables and
fresh basil over yakisoba noodles. **15**

The "Bomb" Veggie Chicken

Lightly Battered Chicken Breast Pieces flash fried &
served with Broccoli & Red Bell Peppers in a spicy
Hoisin Sauce **14**

Stir Fried Vegetables

Assorted vegetables wok fried and served with
Ginger or Garlic Sauce over Yaki Soba. **10**

Vegetarian

Fried Tofu Salad Roll

Rice paper rolled around fried tofu, lettuce,
and assorted veggies served with peanuts
and Ono tonkatsu sauce. **10**

Off The Grill

Grilled Beef Skewers

Marinated Beef with Thai Peanut Sauce. **12**

Grilled Chicken Skewers

Tender Chicken Breast & Green Onions with
Thai Peanut Sauce. **10**

Ono Chicken Bowl

Boneless Chicken Thighs, marinated in Miso, Soy Sauce,
Brown Sugar, Beer & Peanut Butter, Served over Rice. **9**

Grilled Ahi Tuna

#1 Ahi Tuna With Ponzu & Lemon Grass Marinade, grilled
and Served with Steamed Asparagus, Miso & Rice. **22**

Entrees

All entrees served with Miso Soup & Rice.

The "Bomb" Chicken

Lightly Battered Chicken Breast Pieces flash fried &
served with Broccoli & Red Bell Peppers in a spicy
Hoisin Sauce **14**

Macadamia Nut Crusted Chicken Breast

Chicken Breast, marinated in Mirin Wine
& Herbs, Breaded With Macadamia Nuts & baked.
Served with Stir Fry Vegetables & Udon Noodles. **16**

Surf & Turf

A 6 ounce center cut tenderloin. Grilled to order & Served
with Chipotle Salsa, Grilled Vegetables & a
Lobster Taco **22**

Chicken Katsu Curry

Chicken Breast strips Breaded in Panko and fried.
Served with Japanese vegetable curry over rice. **12**

Desserts

Tempura Fried Vanilla Ice Cream

Vanilla Ice Cream, wrapped in Pound Cake
& Tempura fried. With Raspberry Coulis
Strawberries & Creme Anglais. **10**

Tempura Fried Bananas

Banana slices Tempura fried. Topped With
Strawberries, Creme Anglais & Fruit Coulis. **9**
12 With Ice Cream

Bannana Spring Roll

Served With Cinnamon, Fresh Fruit & Creme Anglais. **9**
12 With Ice Cream

Ice Cream

Mango or Green Tea. **5**

Ask Your Server About Today's Specials

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Ono Sushi Specialties

- YellowTail Collar**
Grilled & served w/ Ponzu & rice **11**
- Green Mussel Dynamite** Mussels Baked
in Garlic Sauce **8**
- Seaweed Salad** Seaweed w/ Sesame Dressing **7**
- Ahi Poki** Ahi, Seaweed Salad, Hawaiian
Pepper Sauce **13**
- Tako Poki** Tako, Seaweed Salad, Hawaiian
Pepper Sauce **12**
- Spicy Oyster Shooter** With Pepper Vodka
& Assorted Roe **14**
- Miso Baked Cod**
Miso marinated Cod Baked and served with
Yama Gobo and shredded Daikon. **18**

Sashimi

- Maguro** Tuna) or **Hamachi** (Yellow Tail) **16**
- Toro** (Fatty Tuna) **MP**
- Sake** (Salmon) or **Tako** (Octopus) **14**
- Kimme** (Red Snapper) **14**
- Seared Maguro** **15**
- Seared Shiro Maguro** (Albacore) **14**
- Hirame** (Halibut) **14**
- Aji** (Horse Mackerel) **18**
- Assorted Sashimi** **20**
- Chefs Special** **45**

Rolls

- (1/2 Price Monday Happy Hour Items)**
- *Subtract 2 For Hand Rolls Except Monday
- California **6**
- Spicy California **6**
- Hamachi (Yellow Tail) **5**
- Spicy Tuna **7**
- Spicy Scallop **7**
- Salmon Skin **7**
- Vegetarian **6**
- Spicy Hamachi **7**
- Tuna **6**
- Spicy Albacore **6**
- Philidelphia **6**
- Cucumber **4**
- Eel Roll **6**
- Spicy Salmon **6**

Combo Platters

- Substitution Charge \$1 per Nigiri**
- \$2 per "roll" (rolls section only)**
- Platter for One** | California Roll with 1 of each
Tuna, Yellow Tail, Salmon, Red Snapper, Surf Clam
Scallops, Octopus, & Unagi Sushi **20**
- Platter for Two** | add a spicy tuna roll & an
additional piece of each Sushi **40**

Nigiri Sushi

- Maguro** (Yellow Fin) **6**
- Toro** (Fatty Tuna) **MP**
- Seared Maguro** **6**

Nigiri Sushi

- Hamachi** (Yellow Tail) **6**
- Shiro Maguro** (Albacore) **6**
- Seared Albacore** **6**
- Ebi** (Shrimp) **5**
- Sake** (salmon) **6**
- Smoked Salmon** **6**
- Unagi** (Fresh Water) **5**
- Tako** (Octopus) **5**
- Hirame** (Halibut) **6**
- Aji** (horse Mackerel) **7**
- Saba** (Mackerel) **5**
- Shiromi** (Seasonal White Fish) **6**
- Kimme** (Red Snapper) **7**
- Hokki Gai** (Surf Clam) **5**
- Hotate Gai** (Scallops) **6**
- Ama Ebi** (Sweet Shrimp) **10**
- Kaki*** (Oyster) **6**
- Wasabi Tobiko*** (Flying Fish Roe) **6**
- Masago*** (Smelt Roe) **6**
- Uni*** (Urchin Roe) **8**
- Ikura*** (Salmon Roe) **6**
- Inari** (Fried Tofu) **3**
- *Quail Egg **.50**

Specialty Rolls

All rolls include Cucumber and Sesame Seeds
*Cooked Rolls

- Soft Shell Crab Roll*** | Tempura Fried Soft Shell Crab
With Daikon Sprouts, Crab & Carrots **15**
- Shrimp Tempura Roll*** | Tempura Fried Shrimp Crab
& Avocado **14**
- Ono Sushi Roll*** | Smoked Salmon, Cream
Cheese & Unagi Tempura Fried **14**
- Baja Roll** | Seared Tuna & Avocado Outside With
Crab & Cucumber Inside **13**
- Crunchy Roll*** | Tempura Conch, Crab, Sweet
Sauce & Pepper Flakes **13**
- Double Hillcrest Roll** | Scallops Crab &
Wasabi Tobiko & Tuna **12**
- Boom Boom Roll** | Yellow Tail, Tuna
& Spicy sauce **10**
- Smokin' Roll** | Smoked Salmon, Cream Cheese
Spicy Mustard & Daikon Sprouts **9**
- San Diego Roll** | Yellow Tail, Crab,
Wasabi Tobiko & Avocado **12**
- Super Salmon Roll** | Salmon & Avocado Outside,
Spicy Crab Inside **12**
- PD Roll** | Spicy Crab & Sprouts, With
Seared Albacore on Top **14**
- Munchi Roll** | Shrimp Tempura, Crab, Eel, & Avo
With Crunchies, #1 Sauce and Eel Sauce **17**
- Volcano Roll*** | Crab, Smoked Salmon, Shiromi, Shrimp,
Baked With Special Sauce **14**
- Dragon Roll** | Shrimp Tempura & Crab With
Unagi & Avocado **15**
- Triple Fantasy Roll*** | Spicy Tuna Outside,
Tempura Shrimp & Crab Inside **16**

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