

SOUP & SALADS

Tradition Soup <i>Homemade broth w. mushroom, fried onion & scallion</i>	3.50
Miso Soup <i>Soy bean paste broth w. tofu, dry seaweed & scallion</i>	3.50
Gyoza Soup <i>Pork, dumplings in homemade broth</i>	6.50
Seafood Soup <i>Delicious homemade soup w. shrimp, fish cake, scallop & crabmeat</i>	8.50
House Salad <i>Green salad w. ginger dressing</i>	4.00
Avocado Salad <i>Large house salad topped w. avocado & ginger dressing on the side</i>	8.00
Seaweed Salad <i>Japanese seaweed w. delicious sesame seeds</i>	7.00
Kani Salad <i>Freshly chopped cucumber & crabmeat w. masago & spicy mayo sauce</i>	7.00



APPETIZERS

Harumaki <i>Japanese spring rolls (3 pcs)</i>	5.00
Edamame <i>Steamed soy beans w. light salt</i>	6.00
Shumai (6 pcs) <i>Steamed or fried Japanese shrimp dumplings</i>	6.00
Vegetable Tempura <i>Gently fried assorted vegetables</i>	8.00
Gyoza (Pork or Vegetable) (6pcs) <i>pan-fried dumplings</i>	7.00
Shrimp Tempura <i>3 shrimps and assorted vegetable golden deep fried</i>	12.50
Rock Shrimp <i>deep-fried</i>	11.00
Chicken Tempura <i>3 strips chicken and assorted vegetables golden deep fried</i>	12.50
Yakitori <i>3 tender chicken skewers w. teriyaki sauce</i>	8.00
Fried Calamari <i>Breaded golden fried squid</i>	12.00
Babecue Calamari <i>Barbecued squid w. teriyaki sauce</i>	13.00
Soft Shell Crab <i>Breaded fried crab w. spicy sweet sauce</i>	13.00
Crab Rangoon	9.00
* Sushi Appetizers <i>5 pcs chef selected, assorted sushi</i>	12.00
* Sashimi Appetizer <i>6 pcs chef selected assorted raw fish</i>	12.00
* Osaka Tuna Tataki <i>Seared tuna topped w. spicy mayo, wasabi & eel sauce</i>	12.00
* Tuna Bites <i>Tuna & mango cubes mixed w. masago & scallion on top of potato chips</i>	12.00
* Green Phoenix <i>Spicy tuna wrapped in avocado & flying fish roe w. vinegar sauce</i>	12.00
* Yellowtail Jalapeno <i>Sliced yellowtail w. jalapeno & spicy ponzu sauce</i>	12.00
* Pepper Tuna <i>Seared black pepper tuna in ponzu sauce</i>	12.00
* Spicy Tuna Appetizer <i>Spicy tuna on top of seaweed salad & finished w. special sauce</i>	12.00
Sunomono	13.00

SUSHI & SASHIMI A LA CARTE

(sushi 2 pcs, Sashimi 3 pcs)

* Tuna	6.50	* Egg Cake	5.00
* Salmon	6.50	* Smoked Salmon	6.50
* Yellowtail	6.50	* White Tuna	6.50
* Octopus	6.00	* Shrimp	5.00
* Squid	6.00	* Sweet Shrimp	8.00
* Eel	7.00	* Tofu Skin	5.00
* Scallop	6.00	* Red Snapper	5.00
* Mackerel	6.00	* Fluke (Seasonal)	6.00
* Salmon Roe	8.00	* Striped Bass (Seasonal)	6.00
* Flying Fish Roe	6.50	* Tuna Toro (Seasonal)	MP
* Surf Clam	5.00	* Sea Urchin (Seasonal)	MP
* Crab Stick	5.00		



MAKI & TEMAKI

Avocado Roll	5.00	Crabmeat Cheese Roll	6.00
Asparagus Roll	5.00	* Lobster Salad Roll	9.00
Cucumber Roll	5.00	Spicy Crabmeat Roll	6.00
Sweet Potato Roll	6.00	* Alaska Roll	7.00
Boston Roll	7.00	<i>Salmon, cucumber & avocado</i>	
California Roll	7.00	Tuna Roll	6.00
<i>Crabmeat, avocado & cucumber</i>		Yellowtail Roll	6.00
Crabmeat Tempura Roll	8.00	Philadelphia Roll	7.00
Eel Cucumber Roll	7.50	<i>Smoked salmon & cream cheese</i>	
Eel Avocado Roll	7.50	Brooklyn Roll	8.00
Shrimp & Asparagus Roll	6.00	<i>Tuna & Yellowtail topped w. spicy mayo</i>	
Shrimp Tempura Roll	10.00	Salmon Roll	6.00
<i>Tempura shrimp, cucumber, avocado & eel sauce</i>		Spicy Salmon Roll	7.00
Spicy California Roll	7.00	Spicy Tuna Roll	7.00
		Tuna & Avocado Roll	7.00



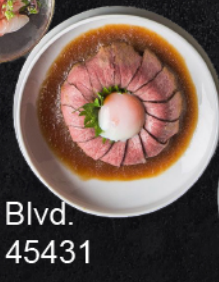
* Raw Consuming raw or undercooked may increase your health risk.



Tel: 937-320-1188

Business Hours:

Lunch
Mon.-Fri.: 11:00am-2:00pm
Dinner
Mon.-Thurs.: 4:30pm-9:00pm
Friday: 4:30pm-10:00pm
Saturday: 1:00pm-10:00pm
Sunday: 12:00 noon -9:00pm



2476 Commons Blvd.
Beavercreek, OH 45431

DINNER ENTRÉES

Each complete entrée served w. traditional soup & house salad

KITCHEN ENTRÉES

Chicken Teriyaki <i>Served w. steamed rice</i>	20.50
Salmon Teriyaki <i>Served w. steamed rice</i>	22.00
* Steak Teriyaki <i>Served w. steamed rice</i>	25.00
Shrimo Teriyaki <i>Served w. steamed rice</i>	25.00
Chicken Yaki Udon or Udon Soup	17.00
Steak Yaki Udon or Udon Soup <i>Steak well done only</i>	20.00
Shrimp Yaki Udon or Udon Soup	20.00
Katsu Fish or Chicken <i>Served w. steamed rice</i>	20.00
Shrimp Tempura Dinner <i>6 pcs shrimp & assorted veges golden deep fried. Served w. steamed rice</i>	25.00
Chicken Tempura Dinner <i>6 pcs shrimp & assorted veges golden deep fried. Served w. steamed rice</i>	24.00
Chicken Fried Rice	17.00
Vegetable Fried Rice	15.00
Shrimp or Steak Fried Rice <i>Steak well done only</i>	20.00



SUSHI ENTRÉES

Sashimi Dinner <i>18 pcs chef selected assorted fish</i>	30.00
Sushi Dinner <i>8 pcs chef selected assorted sushi 2 California roll</i>	25.00
Sushi Sashimi Combo <i>12 pcs sashimi, 5 pcs sushi w. California roll</i>	35.00
Sushi for Two <i>16 pcs sushi, California roll & Alaska roll</i>	45.00
Chirashi <i>12 pcs sashimi on bed of sushi rice</i>	26.00
Unagi Don <i>8 pcs eel on bed of sushi rice</i>	28.00
Sushi Sashimi Boat A <i>14 pcs sashimi, 15 pcs sashimi, California roll & green dragon roll</i>	80.00
Sushi Sashimi Boat B <i>28 pcs sushi, 30 pcs sashimi, green dragon roll & wright patterson roll</i>	150.00

SIDE ORDERS

Fried Rice	5.75
White Rice	3.50
Noodle	5.75
Vegetables	10.00
Extra Egg (in Fried Rice)	1.00
Extra Sauce (3 oz)	1.00

DESSERTS

Tempura Ice Cream <i>Your choice flavor of vanilla, chocolate or green tea</i>	7.00
Cheese Cake	6.00
Fried Cheese Cake	7.00
Ice Cream <i>Your choice flavor of vanilla, chocolate or green tea</i>	3.50
Mochi Ice Cream <i>See your server for available flavors</i>	6.00



OSAKA'S SPECIAL ROLL

1. Alaska Beauty Roll <i>Spicy salmon & cucumber, topped w. avocado & salmon finished w. crunchy, fish eggs, scallions, spicy mayo & eel sauce</i>	16.00
2. Beauty & Beast Roll <i>Assorted fish & avocado on top of spicy tuna roll</i>	16.00
3. BeaverCreek Roll <i>Spicy tuna, yellowtail & avocado wrapped in salmon, finished w. spicy mayo, sweet chili & eel sauce</i>	18.00
4. Birds Nest Roll <i>Deep fried salmon, cream cheese, topped w. baked crabmeat, finished w. spicy mayo, sweet chili & eel sauce</i>	16.00
5. Boston Bay Roll <i>Egg, shrimp, crabmeat, flying fish eggs & cream cheese, lightly fried, finished w. spicy mayo & eel sauce</i>	14.00
6. Buckeye Roll <i>Deep fried tuna, crabmeat & cucumber, finished w. spicy mayo, eel sauce, mayo sauce & sriracha hot sauces</i>	16.00
7. Dynamite Roll <i>Assorted raw fish, cheese & avocado wrapped w. soy paper deep fried, finished w. eel sauce & spicy mayo sauce</i>	15.00
8. Diamond Roll <i>Assorted raw fish, cheese & avocado wrapped w. soy paper deep fried, finished w. eel sauce & spicy mayo sauce</i>	15.00
9. Fire Cracker Roll <i>Avocado, cucumber, crabmeat & spicy tuna, finished w. tempura flakes & eel sauce</i>	14.00
10. Fishing Island Roll <i>Lobster salad, crunchy, topped w. spicy tuna & crab meat finished w. spicy mayo sauce</i>	16.00
11. Fashion Roll <i>Steam shrimp, asparagus & cucumber inside topped w. lobster salad finished w. wasabi tobiko</i>	15.00
12. Geisha Roll <i>Yellowtail, tuna, salmon & scallop wrapped soybean, finished w. spicy mayo</i>	18.00
13. Golden Spider Roll <i>Tempura soft shell crab, cucumber & avocado, finished w. eel sauce</i>	16.00
14. Green Crab Roll <i>Spicy crabmeat & cucumber, topped w. avocado & eel sauce</i>	14.00
15. Green Dragon Roll <i>Eel & cucumber, topped w. avocado, finished w. eel sauce & sesame seed</i>	14.00
16. Green Devil Roll <i>Spicy salmon & mango, topped w. spicy tuna & avocado finished with green powder & wasabi sauce</i>	16.00
17. Hawaiian Roll <i>Lobster salad, spicy tuna, mango & avocado wrapped w. soybean paper.</i>	16.00



OSAKA'S SPECIAL ROLL

18. Happy Dragon Roll <i>Shrimp tempura, mango, spicy tuna, avocado & cucumber wrapped w. soybean paper, topped w. crabmeat, finished w. fish eggs, scallions, spicy mayo & eel sauce</i>	18.00
19. Kiss of Flame Roll <i>Spicy Salmon & avocado, topped w. white tuna, jalapeno, finished w. black fish eggs & hot chili sauce</i>	15.00
20. Lover Roll <i>Flying fish eggs, lobster salad, crabmeat, avocado & shrimp wrapped w. soybean paper</i>	15.00
21. Ninja Roll <i>Flying fish eggs, lobster salad, crabmeat, avocado & shrimp wrapped w. soybean paper</i>	16.00
22. Osaka Roll <i>Shrimp tempura, topped w. spicy tuna & avocado, finished w. spicy mayo, eel sauce, scallions, fish eggs & crunchy</i>	16.00
23. Rainbow Roll <i>Assorted raw fish & avocado on top of California roll</i>	16.00
24. Rock N Roll <i>Shrimp tempura & spicy tuna, topped w. white tuna & avocado, finished w. fish eggs, spicy mayo & eel sauces</i>	16.00
25. Rowdy Rainder <i>Shrimp tempura, topped w. eel & avocado, finished w. eel sauce, fish eggs & scallions</i>	16.00
26. Summer Roll	16.00
27. Sunkist Roll <i>Avocado, cucumber & spicy tuna, topped w. fresh tuna & mango, finished w. mayo & mango sauces</i>	16.00
28. Sunshine Roll <i>Fresh salmon roll deep fried, topped w. fresh salmon, finished w. fish eggs, spicy mayo & eel sauce</i>	16.00
29. Surf & Turf <i>Spicy tuna roll topped w. seared rare steak, finished w. fish eggs, scallions & wasabi sauce</i>	16.00
30. Volcano Roll <i>California roll, topped w. spicy crabmeat baked, finished w. crunchy, fish eggs, spicy mayo & eel sauce</i>	15.00
31. Woosaa Roll <i>Yellowtail, scallions & jalapeno, deep fried, finished w. spicy mayo sauce</i>	15.00
32. Wright Patterson Roll <i>Shrimp tempura, cucumber & avocado, topped w. spicy crabmeat, finished w. spicy mayo & eel sauce</i>	16.00
33. Smoky Mountain <i>Tuna salmon & yellowtail wrap in soy paper. Spicy carbmeat salad & shrimp on top. Finished w. spicy mayo eel sauce wasabi mayo & jalapeños</i>	18.00
34. Naruto Roll <i>Tuna, salmon, yellowtail crab meat & avocado w. cucumber wrap & house ponzu sauce.</i>	16.00



HIBACHI DINNERS

Each adult Hibachi dinner includes:
Traditional soup, House salad, Grilled Veges & Your choice of steamed rice or fried rice

HIBACHI DINNERS

Hibachi Veges w. Tofu	20.00
Hibachi Chicken	22.00
* Hibachi Steak	27.00
Hibachi Filet Mignon	33.00
Hibachi Shrimp	27.00
Hibachi Salmon	27.00
Hibachi Scallops	28.00
Hibachi Lobster Tail	MP
Hibachi White Fish	22.00

COMBINATION DINNERS

Pick Two	30.00
Pick Three	40.00
<i>Veges, chicken, salmon, shrimp, * Steak & scallop upgrade any choice to filet mignon for \$5 extra upgrade any choice to Lobster for \$9 extra</i>	
* Hibachi Filet Mignon & Lobster	45.00
* Osaka Special for Two <i>7 oz lobster tail, 8 oz * filet mignon, 8 oz chicken & 10 pcs shrimps.</i>	85.00

CHILDREN'S DINNER

Each children's dinner includes:
Grilled veges, choice of steamed rice or fried rice & Choice of soup, salad

Hibachi Chicken	15.00
Hibachi Shrimp	17.00
* Hibachi Filet Mignon	20.00
* Hibachi Steak	18.00
Hibachi Salmon	17.00
Hibachi Scallops	18.00
Hibachi White Fish	15.00

