

OSIO

OSIO MENU

available for lunch only
11:30am - 2:30 pm

BENTO BOXES

ALL BENTO BOXES ARE SERVED WITH RICE, 4 PCS CALIFORNIA ROLL,
2 PCS FRIED GYOZA, 1 PC SEASONAL FRUIT

BEEF BULGOGI BENTO BOX 16

Korean traditional BBQ sliced meat and vegetable
marinated with house special sauce

SPICY PORK BULGOGI BENTO BOX 14

Spicy Korean traditional BBQ sliced meat and vegetable
marinated with house special sauce

CHICKEN TERIYAKI BENTO BOX 13

Grilled white meat marinated in sweet teriyaki sauce

GALBI BENTO BOX 23

Marinated beef short rib in house made sauce

SALMON GRILLED BENTO BOX 23

Grilled salmon, sesame seed, parsley and sweet teriyaki
sauce on top

RAMEN

SHIN RAMEN 12

Korean spicy ramen with carrots, onions and egg

VEGETABLE RAMEN 13

Vegetable broth with broccoli, bok choy, carrot, onion,
enoki mushroom with ramen noodles

SPICY SEAFOOD RAMEN 16

Korean spicy ramen with mixed seafood, bok choy,
carrot, onion, egg, broccoli

MISO RAMEN WITH PORK CHASHU 17

Slow braised pork chashu, seasoned egg, onion, carrot,
bok choy, corn in deep flavorful miso with ramen noodles

SUSHI ENTREE SPECIAL

UNADONG SUSHI BOWL 20

Rice bowl with eel, eel sauce, sesame, and tobiko

SALMON SAKE DON 20

White rice topped with fresh cut salmon, red onion, tobiko
served with house-made soy on the side

OSIO POKE 17

Four kinds of fish on chef's choice marinated in
spicy house-made soy, assorted veggies with spicy mayo,
eel sauce and nori sprinkled on top

BOAT SPECIAL 150

20 pcs of Nigiri, 12 pcs of Sashimi, 4 different rolls including
Rainbow, Dragon, Shrimp Tempura, and Yummy Rolls

*order by reservation

SUSHI COMBO

SUSHI ICHI 29

8 pcs of nigiri including tuna, salmon, yellowtail,
super white tuna, red snapper, seabass, octopus, and eel

SUSHI NI 49

14 pcs of nigiri including tuna, salmon, yellowtail,
super white tuna, red snapper, seabass, and eel 2pcs each

SUSHI SAN 70

20 pcs of nigiri including tuna, salmon, yellowtail,
super white tuna, red snapper, seabass, miso salmon,
scallop, mackerel, and eel 2pcs each

APPETIZERS

spicy mark 🔥
raw fish mark 🐟

AHI TUNA TOWER 🐟 18

Sushi tower with sushi rice, crab
delight, avocado, cucumber, trio of
caviar, creamy wasabi mayo,
spicy mayo, eel sauce, crunchy flake

*add \$1 to replace tuna to salmon
\$3 to add nori

KARAI ESCOLAR 🐟🔥 11

Super white tuna, rainbow sea salt,
crispy habanero, garlic chip,
chili ponzu sauce

GARLIC ABURI HOTATE 15

3pcs seared Hokkaido scallop,
sliced garlic chips, salt,
cilantro, umami ponzu

HAMA CILANTRO 🐟 16

Yellowtail, honey thai chili,
pickled wasabi-cilantro,
jalapeno ponzu sauce, smoked
rainbow trout roe

JALAPENO CRUNCHY 11

AVOCADO BOMB

Crab delight wrapped with
sliced avocado, crunchy jalapeno,
spicy mayo, smelt roe, eel sauce

CUCUMBER SUNOMONO 6

Sliced cucumber with light
soy vinegar sauce

*add \$2 for crab stick, \$7 for octopus/salmon

SASHIMI SAMPLER 🐟 22

10pcs sashimi sampler including
salmon, tuna, yellowtail, escolar,
white fish 2pcs each

WAKAME 6

Seaweed salad with vinaigrette

EDAMAME 6

Salted green soybean

CHICKEN OR PORK GYOZA 8

Fried dumpling with vegetable

SHRIMP TEMPURA 9



4pcs of crispy fried battered shrimp

MISO SOUP 3.5

Green onion & mushroom


SIDE OF RICE 3.5


SUSHI


spicy mark 
raw fish mark 


NIGIRI SUSHI

HAND PRESSED SUSHI
SUSHI 1PC / SASHIMI 5PCS

HON MAGURO  5/24
Bluefin tuna, kizami
wasabi-cilantro

O TORO  mkt
Extra fatty tuna, rainbow
sea salt, premium Kaluga caviar

CHU TORO  14/45
Medium fatty tuna, rainbow
sea salt, garlic chips


SHIRO ESCOLAR  3.5/16
Super white tuna, garlic chips

SAKE   3.7/17
Salmon

SAKE TORO  5/23
Salmon belly with garlic
chili oil

MISO SALMON 4/19
72 hr miso cured salmon with
shiso ume salt


HAMACHI   5/22
Premium wild raised yellowtail,
honey Thai chili


HAMACHI TORO  6.5/30
Yellowtail belly with
kizami wasabi-cilantro


BOTAN AMA EBI 6.5/30
Sweet shrimp, smoked rainbow
trout roe

ABURI SUSHI

SEARED SUSHI

ABURI SAKE  4.5
Seared salmon with avocado,
rainbow sea salt

ABURI TUNA  6
Seared bluefin tuna with
avocado and spicy mayo


ABURI SHIRO ESCOLAR  4
Seared super white tuna with
black garlic chips

GUNKAN SUSHI



BATTLESHIP SUSHI



KANI YO 4
Crab delight, Negi

SPICY HOTATE   4.5
Spicy Scallop, Negi


IKURA  6
Salmon Roe, Shiso

SPECIAL ROLL

TEXAS ROLL   16
Avocado, masago, battered and
deep fried shell crab,
spicy tuna, tempura flake
with spicy mayo, eel sauce


YUMMY ROLL   16
Avocado, cucumber, spicy tuna
with salmon, spciy mayo,
eel sauce and crunch flakes

OSIO ROLL   16
Avocado, crab delight, masago,
spicy tuna, grilled salmon,
crunch flakes, spicy mayo, and
eel sauce on top

SUZUKI  4/19
Colorado striped bass with
lemon yuzu, koshou, negi


SUZUKI TORO  5.5
Colorado striped bass belly,
shiso, premium kaluga caviar

SHIME SABA 4/19
Cured and marinated mackerel
with shiso ginger puree

MADAI  5/23
Japanese red snapper, shiso,
habanero sea salt

TAMAGO 3.5
Egg omelet

ZUWAIGANI 6
Snow crab legs



HOTATEGAI  5
Hokkaido sea scallop
with habanero sea salt

TAKO 5/23
Octopus

EBI 4
Cooked shrimp

HOKKIGAI 3.5
Surf clam

IKA 4
Seared squid, shiso, ikura

HOT-ATEGI   6
Seared scallop with
crispy habanero


UNAGI 4.5
Fresh water eel with garlic
chips and sweet soy sauce



ANAGO 5.5
Sea eel with rainbow sea salt,
garlic chips, lime, and negi


MASAGO 4.5
Smelt Roe

UNI  mkt
Santa Barbara or Hokkaido

WOLF ROLL 14
Avocado, masago, deep
fried shrimp, eel on top,
and eel sauce

BORN TO KILL ROLL  16
Avocado, salmon with kizami
nori sprinkled on top

MASTER CARD ROLL   13
Salmon, avocado topped with
spicy tuna and spicy mayo


BEST FRIEND ROLL  16
Shrimp tempura, avocado,
crab delight, tuna, spicy mayo,
sweet chili sauce, tobiko

SUSHI ROLL

CALIFORNIA ROLL 8
Avocado, imitation crab, and cucumber

PHILADELPHIA ROLL 10
Avocado, smoked salmon, and
cream cheese


CALI-PHILY ROLL 9
Avocado, imitation crab, cucumber,
cream cheese


RAINBOW ROLL  13
Avocado, imitation crab, cucumber,
5 kinds of fish on top

DRAGON ROLL 13
Avocado, imitation crab, cucumber,
eel, eel sauce, sesame seed on top


CATERPILLAR ROLL 13
Eel and cucumber inside eel, avocado,
eel sauce, sesame seed on top


SPIDER ROLL 12
Avocado, cucumber, Masago, Kanpyo,
fried soft shell crab with eel sauce,
crunch flakes on top



ALASKA ROLL  13
Mango, crab delight, salmon on top



SALMON AVOCADO ROLL  9
Salmon, avocado, sesame seed

SALMON ROLL  12
12 pcs seaweed outside skinny roll

TUNA AVOCADO ROLL  10
Tuna, avocado, sesame seed

TUNA ROLL  12
12 pcs seaweed outside skinny roll

SPICY TUNA ROLL   10
Avocado, spicy tuna, masago,
jalapeno on top



SPICY SALMON ROLL   10
Avocado, spicy salmon, masago,
chive, jalapeno on top

CRUNCH ROLL 10
Avocado, crab delight, eel sauce,
spicy mayo, tempura flakes on top

CRUNCH CALIFORNIA ROLL 12
Avocado, crab, cucumber, eel sauce,
spicy mayo, tempura flake on top


CRUNCH SHRIMP 13
Avocado, shrimp tempura, spicy mayo,
eel sauce, tempura flake on top

SHRIMP TEMPURA ROLL 13
Avocado, cucumber, masago, deep
fried shrimp, spicy mayo, eel sauce,
crunch flakes on top

SPICY TEMPURA ROLL   13
3 kinds of chef choice fish,
jalapeno, avocado, house made hot
chili flakes, deep fried with
eel sauce on top

SPICY YELLOWTAIL TEMPURA   12
Yellow tail, cream cheese,
house made hot chili flakes,
jalapeno deep fried

KAPPA MAKI (8PCS) 7
cucumber roll

NEGIHAMA MAKI (6PCS)  8
Yellowtail Green onion, sesame seed

AVOCADO ROLL (8PCS) 8
Avocado roll with sesame seed

VEGETABLE ROLL (6PCS) 10
Avocado, cucumber, kanpyo, yamagobo,
pickled radish

VEGGIE TEMPURA ROLL 12
Carrot, cucumber, avocado,
cream cheese, deep fried with
spicy mayo

DRINKS

LONE STAR	2.99
DOMESTIC BEER	3.99
Coors Light, Bud Light, Michelob Ultra	
IMPORTED BEER	4.99
Corona, Shiner Bock, Dos Equis, Blue Moon, Thirsty Goat, Heineken, Modelo	
JAPANESE BEER	5.50
Sapporo, Kirin, Asahi	
COLD SPARKLING SAKE	12.99
COLD SPARKLING MIO SAKE	19.99
COLD BOTTLED SAKE	15.99
SHO CHIKU BAI	30.99
KOREAN BOTTLED PLUM WINE	16.99
HOUSE SAKE	(S)6.99 (L)9.99
CABERNET SAUVIGNON	(S)5.99 (L)7.99
CHARDONNAY	(S)5.99 (L)7.99
MERLOT	(S)5.99 (L)7.99

NON-ALCOHOLIC DRINKS

BOTTLED WATER	2.50
SODA	2.75
Coke, Sprite, Diet Coke, Dr. Pepper	
PERRIER MINERAL WATER	3
APPLE JUICE	3
ICED TEA	3
ARIZONA GREEN TEA	3
PEACH OR MANGO ICED TEA	3.50
*additonal \$1.50 for refill	
RAMUNE	3.75
Japanese carbonated soft drink in strawberry and grape flavor	
HOT TEA	4
Green, Jasmine, Earl Grey, Rooibos	

**Please note that any changes to a dish must be made apparent before it is given to the chef. Negligent to this will result in "Waste fee" of 30% if returned.*

**Modification or any custom request may have additional charge.*

**Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness*



OSIO