

OCEAN SUSHI DELI MENU

Bento Teishoku

Served with miso soup & rice

1. Sashimi assorted \$24
2. Teriyaki Chicken \$18
3. Teriyaki Rib Eye \$22
4. Chicken Cutlet \$19
5. Teriyaki Salmon \$21
6. Pacific Red Snapper \$19
7. Tempura Shrimp & Vegie \$23
8. Yakitori Chicken on skewer \$19
9. Tonkatsu Pork Cutlet \$19
10. Sabashio Broiled Mackerel \$19
11. Croquette meat, potato \$18
12. Fried Shrimp (4 pieces) \$20
13. Natto Fermented Soy Beans \$15
14. Gyoza Pork Dumpling \$15
15. Combo Sashimi, Fried Shrimp, Yakitori \$25

Sushi or
Brown Rice
\$1 extra for
Sushi or Meal

Udon

White wheat noodle in hot Bonito broth

16. Plain spinach, wakame, green onion \$12
17. Yasai vegetarian, shiitake, broccoli, oage, carrot, onions \$14
18. Kitsune seasoned fried tofu, wakame, spinach, green onion \$14
19. Curry chicken, green onion \$14
20. Curry beef, green onion \$15
21. Tamago egg, green onion \$14
22. Tempura shrimp tempura, spinach, wakame, green onion \$18
23. Oyako chicken, egg, green onion \$14
24. Niku beef, green onion \$15
25. Kamaboko fish cake, spinach, wakame, green onion \$13
26. Combo tempura shrimp, fried tofu, tamago, fish cake & swg \$17
27. Nabeyaki tempura, shiitake, fish cake, fried tofu, egg & swg \$20
28. Zaru Soba cold soba w/ soba dipping sauce, quail egg, g onion \$14
29. Ten Zaru cold soba w/ soba dipping sauce & tempura shrimp \$20

s: spinach w: wakame g: green onion

Soba

Buckwheat noodle 50¢ extra

16. Plain spinach, wakame, green onion \$12
17. Yasai vegetarian, shiitake, broccoli, oage, carrot, onions \$14
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s: spinach w: wakame g: green onion

Teriyaki Donburi

Cooked with Teriyaki sauce.

Served with sautéed vegetables on bowl of rice.

30. Chicken \$14
31. Beef \$17
32. Pork \$15
33. Salmon \$17
34. Pacific Red Snapper \$16
35. Tofu \$14
36. Vegie \$14
37. Eel (just unagi & rice) \$24

Traditional Donburi

Cooked with traditional Donburi sauce with egg, green onion, yellow onion.

38. Oyakodon (Chicken) \$14
39. Gyudon (Beef) \$16
40. Tendon (Shrimp Tempura) \$17
41. Tamagodon (Egg) \$13
42. Konohadon (Fish Cake) \$14
43. Katsudon (Pork Cutlet) \$16

Curry Rice

Meat & Vegie cooked in thick curry sauce, served on rice. Katsu: Pork Cutlet

Substitute with Chicken for 50¢ extra.

44. Chicken Curry \$14
45. Katsu with Chicken Curry \$17
46. Fried Shrimp w/Chicken Curry .. \$18
47. Beef Curry \$15
48. Katsu with Beef Curry \$19
49. Fried Shrimp with Beef Curry \$20

Ramen

Noodle in Tonkotsu (Pork flavor) soup

Shashyu (Oriental Ham) Menma (Bamboo Shoots)

60. Original Ramen \$15
Chashyu, boiled egg, bean sprouts, Chinese green, corn, fish cake
61. Chashyu Ramen \$16
Lots of Chashyu, Menma, green onion
62. Shrimp \$16
Lots of Shrimp meats, bean sprouts, Chinese green, Menma, green onion
63. Yasai Ramen \$15
Shiitake, cabbage, onion, carrot, Chinese green, bean sprouts, menma, wakame, corn, green onion
64. Moyashi Ramen \$14
Lots of bean sprouts, green onion

Salad & Teriyaki Salad

With Avocado or Tofu \$2.00 extra

Served with Miso Sesame dressing:

50. Small Green \$4
51. Large Green \$10

Served with Oriental Sesame Soy dressing:

52. Oriental Mixed \$12
53. Tofu & Edamame \$14
54. Oriental Shrimp \$18
55. Teriyaki Tofu \$16
56. Teriyaki Chicken \$16
57. Teriyaki Rib Eye \$21
58. Teriyaki Salmon \$20
59. Teriyaki Red Snapper \$19

Yakisoba Japanese pan fried noodle

Aonori (powdered seaweed)

Beni Shoga (red pickled ginger)

65. Original Yakisoba \$15
Beef, pork, shrimp, shiitake, cabbage, menma, onion, bean sprouts, carrot, fish cake, beni shoga, aonori
66. Yasai Yakisoba \$15
Shiitake, menma, cabbage, chinces green, carrot, onion, bean sprouts, broccoli, bell pepper, beni shoga, aonori

Gyoza Pan fried & steamed Pork Dumplings

Mixed pork, Chinese cabbage, shiitake, onions, garlic, ginger. Served with soy sauce, vinegar, & chili oil.

67. 4 pieces \$4
68. 8 pieces \$8

Veggie Gyoza available

Takoyaki Fried Octopus Ball

Served with tonkatsu sauce, mayonnaise, aonori, beni shoga

69. 5 pieces \$4
70. 10 pieces \$8
71. 15 pieces \$12

Miso Soup

Made with traditional Konbu (kelp) & Katsuo (bonito) soup base. Ingredients: tofu, carrot, burdock root, zucchini, onion, wakame.

72. Small Miso - 8 oz. \$3
73. Medium Miso - 16 oz. \$5
74. Large - 32 oz. \$9

Gohan Rice

White boiled rice

75. Small - 8 oz...\$3

Brown rice

Small...\$4

76. Large -16 oz...\$6

Large...\$8

Sushi rice (additional)

Onigiri (Rice Ball)

With Brown Rice 25¢ extra

77. Teriyaki Chicken \$2.50
78. Tempura Shrimp \$4.50
79. Goma (sesame seed) \$2.50
80. Nori (roasted seaweed) \$2.50
81. Umeboshi (pickled plum) \$2.50
82. Shake (broiled salmon) \$2.50

Kyuri no Sunomono

Japanese cucumber salad marinated in sweet vinaigrette. Ingredients: cucumber, wakame, sesame seeds, carrot, age tofu

83. Tako no Sunomono (Octopus) \$5
84. Ebi no Sunomono (Shrimp) \$5
85. Kyuri to Wakame no Sunomono \$4

Aemono & Itamemono

86. Hiyashi Wakame (ocean vegie salad) . \$5

87. Pasta Salad

pasta, vegetables, fruits, curry flavor \$5

88. Kinpira gobo (sautéed burdock root).. \$5

Sauteed burdock, carrot, shiitake, konniyaku (yam cake)

Edamame

Boiled soy beans with salt

89. Small Edamame - 5 oz. \$3

90. Large Edamame - 10 oz. \$6

Oshinko (Pickles)

91. Takuwan (pickled daikon - 2 oz.) \$2.50

92. Shibazuke (cucumber & eggplant - 2 oz.)...\$2.50

93. Kyuri (Japanese cucumber)..... \$2.50

94. Umeboshi (pickled plum)..... \$2.50

95. Assorted (all above - 4 oz.) \$4.00

OCEAN SUSHI DELI
Your take-out specialists

DON'T JUST THINK SUSHI ... THINK ...

OCEAN SUSHI DELI

-- Your Take-Out Specialists --

*Pacific Grove – 2701 David Ave.
Open 10am – 8pm (closed on Sunday)
Pick up call: 649-1320 / 649-1370*

*Monterey – 165 Webster St.
Open 11am – 8pm (closed on Sunday)
Pick up call: 645-9876 / 645-9888*

Sushi Bento Box #1 - \$19

With Miso Soup \$1 extra

Includes:

4 pieces of California Roll, 3 pieces of Kappa, 3 pieces of Tekka, 1 piece of Futo, 1 piece of Inari, and 4 pieces of Nigiri (your choice of Tuna, Shrimp, Eel, Tamago, Yellow Tail, Salmon, Squid, or Octopus)

DELUXE APPETIZER PLATTERS

1. **40 pieces** of California w/sesame, Cal w/roe, Hot Tuna, Una Kyu, and Philly..... \$63
2. **25 pieces** of Nigiri: Tuna, Salmon, Yellow Tail, Eel, and Shrimp..... \$80
3. **31 pieces** of California w/roe, Cal w/sesame, 5 each Tuna, Salmon, and Eel \$67
4. **48 pieces** of Tempura roll: Tempura shrimp, avocado, Japanese cucumber, sesame seeds..... \$89
5. **48 pieces** of Spider roll: Deep-fried soft shell crab, avocado, Japanese cucumber, sesame seeds \$95
6. **48 pieces** of Spider & Tempura roll: 24 pieces each of Tempura & Spider roll \$92

Combination Sushi

1. **NIGIRI, TEKKA and KAPPA MAKI** (serves one): 4 pieces of nigiri, 3 pieces of tekka and 3 pieces of kappa rolls.....\$17
2. **TEKKA, KAPPA and CALIFORNIA MAKI** (serves one): 3 pieces of both tekka and kappa and 8 pieces of California maki.....\$15
3. **FUTO MAKI and INARI** (serves one): 5 pieces of futo maki and 3 pieces of inari\$15
4. **NIGIRI, CALIFORNIA MAKI, KAPPA, TEKKA AND INARI** (serves two): 2 pieces of tuna and shrimp nigiri, 6 pieces of tekka and kappa maki, 8 pieces of California maki and 2 pieces of inari... \$40
5. **NIGIRI, TEKKA, KAPPA, CALIFORNIA MAKI, FUTO MAKI and INARI** (serves three): 5 pieces of nigiri, 6 pieces of tekka and kappa maki, 8 pieces of California maki, 10 pieces of futo maki and 3 pieces of inari\$60
6. **NIGIRI, TEKKA, KAPPA, CALIFORNIA MAKI, FUTOMAKI and INARI** (serves four): 8 pieces of tuna nigiri, 6 pieces of tekka maki, 6 pieces of kappa maki, 8 pieces of California maki, 10 pieces of futo maki, and 6 pieces of inari.....\$70

Holiday Platters

1. **48 pieces** of California maki with sesame... \$53
2. **48 pieces:** 24 California maki with sesame and 24 California maki w/fish roe \$56
3. **56 pieces:** 32 California maki with sesame, 12 tekka maki and 12 kappa maki \$65
4. **76 pieces:** 32 California maki with sesame, 20 futo maki, 12 tekka maki and 12 kappa maki \$95
5. **76 pieces:** 10 futo maki, 10 vegie maki, 12 tekka maki, 12 kappa maki 16 California maki w/fish roe and 16 avo-kyu maki \$95
6. **54 pieces:** 20 Futo maki, 24 kappa maki and 10 inari \$86

Party Platters

1. **Nigiri and Maki Sushi - 100 pieces:** 2 rolls each of futo maki, tekka, kappa, California maki, and 10 pieces each of tuna, shrimp, yellow tail, and eel\$190
2. **Nigiri Sushi - 100 pieces:** 10 pieces each of eel, shrimp, tuna, yellowtail, squid, octopus, salmon, albacore, mackerel and egg\$310
3. **Maki Sushi - 200 pieces:** 5 rolls each of tekka, kappa, takuwan, unakyu (eel and cucumber), California maki, and 4 rolls of futo maki....\$290

Vegetarian Platters

1. **30 pieces** of vegie maki..... \$42
2. **48 pieces:** 10 vegie, 10 futo, 6 kappa, 6 takuwan, 16 avo-kyu maki and sesame sauce..... \$60
3. **56 pieces:** 32 avo-kyu, 12 yamagobo and takuwan maki \$63
4. **72 pieces (all mini rolls):** 12 each kappa, takuwan, yamagobo, kampyo, avocado and umejiso maki \$87
5. **76 pieces:** 10 futo, 10 vegie, 12 takuwan, 12 yamagobo and 32 avo-kyu maki \$94

NIGIRI SUSHI BY PIECES

- | | | |
|---|---|--|
| 1. MAGURO (Tuna) \$3.00 | 8. TAKO (Octopus)..... \$3.00 | 15. IKURA (Salmon Roe)..... \$MP |
| 2. HAMACHI (Yellow Tail) \$3.00 | 9. SABA (Mackerel)..... \$3.00 | 16. TOBIKO (Flying Fish Roe) \$4.00 |
| 3. SHIROMAGURO (Albacore) \$3.00 | 10. TAMAGO (Egg)..... \$3.00 | 17. INARI (Rice in Age Tofu).... \$2.50 |
| 4. SAKE (Sashimi Salmon)... \$3.00 | 11. KANIKAMA (Crab Stick) \$3.00 | 18. UZURA (Quail Egg) \$1.00 |
| 5. UNAGI (Eel)..... \$3.00 | 12. LOBSTER SALAD \$3.00 | 19. SPICY SALMON \$4.00 |
| 6. EBI (Shrimp)..... \$3.00 | 13. SPICY TUNA \$3.50 | 20. SPICY LOBSTER \$4.00 |
| 7. IKA (Squid) \$3.00 | 14. UNI (Sea Urchin) MP | 21. SPICY ALBACORE \$4.00 |

OCEAN SUSHI DELI

165 Webster St., Monterey, CA 93940 (831) 645-9876 / 9888

Sashimi

Prepared raw or cooked fish, served on Tsuma (shred daikon), wasabi

	small	large
102. Maguro (tuna) or White Tuna	\$16	\$22
103. Shime Saba (pickled mackerel)	\$16	\$22
104. Shake (salmon) or Tako (octopus).....	\$16	\$22
105. Hamachi (yellow tail).....	\$18	\$26
106. Assorted (tuna, yellow tail, octopus, salmon, squid, albacore)	\$18	\$26
107. Ikura (salmon roe).....	2 oz. \$15	4 oz. \$28

Sushi Iroiro (etc.)

Seasoned rice with prepared raw or cooked fish & vegetable.

Served with Gari (pickled ginger) and Wasabi (horseradish mustard)

108. Nigiri (5 pieces) tuna, shrimp, salmon, egg, yellow tail.....	\$15
109. Nigiri (8 pieces) eel, octopus, squid, plus nigiri 5 pieces.....	\$24
110. Nigiri (10 pieces) lobster salad, salmon roe, plus nigiri 8 pieces.....	\$30
111. Tekka Don tuna, nori, on bowl of sushi rice.....	\$20
112. Hamachi Don yellow tail, green onion on bowl of sushi rice ..	\$22
113. Chirashizushi assorted sashimi on bowl of sushi rice.....	\$24
114. Unagi no Oshizushi teriyaki eel, sushi rice pressed in box.....	\$20
115. Saba no Oshizushi pickled mackerel, sushi rice pressed in box	\$20

Sushi no Moriwase Assorted Sushi roll & Nigiri

116. Sushi bento 14 pieces of nigiri, futo, inari, California, tekka, kappa.....	\$19
117. Tempura roll & Nigiri 4 pieces each	\$17
118. Spider roll & Nigiri 4 pieces each	\$18
119. Happy Island roll & Nigiri 4 pieces each	\$19
120. Lobster roll & Nigiri 4 pieces each	\$18
121. Spicy Lobster & Nigiri 4 pieces each	\$18
122. 2 Temaki (tuna, hamachi, salmon) & 3 Nigiri.....	\$18

Gyakumaki (reverse roll) Sushi rice on the outside roll

CES: chilinaise & eel sauce Tobiko: seasoned flying fish roe

123. California Roll avocado, imitation crab, sesame seeds	\$8
124. California with Tobiko avocado, imitation crab, tobiko	\$9
125. Avokyu Roll avocado, J cucumber, sesame seeds.....	\$8
126. UnaKyu Roll teriyaki eel, J cucumber, sesame seeds	\$15
127. UnaAvo Roll teriyaki eel, avocado, sesame seeds.....	\$15
128. AvoEbi Roll shrimp, avocado, sesame seeds	\$13
129. AvoHama Roll hamachi, avocado, tobiko	\$14
130. AvoTuna Roll tuna, avocado, sesame seeds	\$13
131. AvoSake Roll sake (salmon), avocado, sesame seeds	\$13
132. Philly Roll sake, cream cheese, J cucumber, sesame seeds.....	\$13
133. Spicy Tuna Roll tuna, spicy sauce, J cucumber, sesame seeds...	\$13
134. Tempura Roll tempura shrimp, avocado, J cucumber, sesame seeds ..	\$14
135. Spider Roll deep fried soft shell crab, avocado, J cucumber, sesame seeds ..	\$15
136. Rainbow Roll teriyaki eel, avocado, tuna, salmon, red snapper, hamachi, tobiko	\$22

Signature Special Rolls—Gyakumaki Sushi rice on the outside roll

CES: chilinaise & eel sauce GO: green onion Cream cheese \$1 extra

137. Lobster Roll tasty lobster salad, avocado, J cucumber, tobiko	\$15
138. Spicy Lobster Roll spicy lobster salad, avocado, J cucumber, tobiko, go.....	\$15
139. Dragon Roll tempura roll with eel, avocado, tobiko, tempura bits, go, & ces..	\$20
140. Deluxe Tempura Roll wrapped with eel, salmon, avocado, go, ces	\$19
141. Caterpillar Roll eel roll wrapped with lots of avocado, sesame seeds.....	\$17
142. New Rainbow Roll original one plus lobster salad, shrimp, squid, cucumber	\$23
143. Happy Island Roll tempura, lobster roll topped with eel, salmon, avo, ces....	\$21
144. Lob Triangle Roll lobster s., cuc roll topped with tuna, hamachi, salmon, avo, go..	\$20
145. King Philly Roll unakyu roll wrapped with salmon, crm. cheese, avo, go, ces....	\$20
146. Miki Roll spicy tuna roll topped with lobster salad, avo, tobiko, chilinaise, go	\$20
147. Mio Roll tempura roll topped with crm. cheese, salmon, eel, tobiko, avo, go, ces .	\$21
148. Shiho Roll spider roll topped with lobster salad, julienne squid, tobiko, go, & ces.....	\$22

Futo Maki (large roll)

8 oz. Sushi rice with ingredients wrapped in nori

149. Futo Maki tamago (omelet), shiitake, kampyo (gourd), spinach, carrot.....	\$15
150. Tamago Maki shiitake, kampyo, spinach, carrot wrapped in tamago sheet.....	\$16
151. Veggie Roll leaf lettuce, carrot, red cabbage, J cucumber, avo.....	\$13
152. Ocean Sushi Roll tuna, avocado, J cucumber, tobiko.....	\$16
153. Jumbo Spicy Tuna Roll tuna, tobiko, ohba, go, J cuc, chili sauce....	\$16
154. Big Bite Roll salmon, avo, imitation crab, carrot, red cabbage, J cuc.....	\$16
155. Jumbo California Roll avocado, imitation crab, tobiko, J cuc	\$16
156. Salmon Skin Roll grilled salmon, green onion, ohba, J cuc	\$16
157. Jumbo Spicy Lobster Roll spicy lobster roll, tobiko, avo, go, ohba	\$17
158. Jumbo Lobster Roll lobster salad, tobiko, avo, J cuc, go.....	\$17
159. Jumbo Tempura Roll tempura shrimp, lobster salad, eel, avo, tobiko, J cuc...	\$22

Hosomaki (small roll) 3 oz. Sushi rice & ingredients rolled in nori. 2 rolls in each order, cut in 12 pieces.2

160. Tekka Maki tuna	\$15
161. Kappa Maki seasoned Japanese cucumber.....	\$13
162. Avocado Maki avocado.....	\$13
163. Oshinko Maki pickled daikon	\$14
164. Salmon Maki sashimi salmon	\$15
165. Negihama Maki hamachi & green onion.....	\$16
166. Negima Maki tuna & green onion.....	\$15
167. Inari Zushi 5 pieces.....	\$10

Seasoned fried tofu stuffed with sushi rice

Temaki (hand roll) (Tobiko 50¢ extra)

AC: avocado & cucumber CS: chili sauce CC: cream cheese

168. Tuna, AC.....	\$4.50
169. Spicy Tuna, green onion, AC, CS.....	\$4.50
170. Shrimp, AC	\$4.50
171. Hamachi, AC.....	\$4.50
172. Salmon, CC, AC	\$4.50
173. Tempura Shrimp, AC	\$4.50
174. Spider, AC.....	\$5.00
175. Sea Urchin (uni), green onion, ohba	MP
176. Ikura, cucumber, green onion, ohba.....	\$6.00
177. Natto, ohba, green onion	\$4.50
178. Salmon Skin, ohba, green onion.....	\$4.50

MP: Market Price

Sake (Japanese rice wine)

179. Hot Sake - small.....	\$8
180. Hot Sake - large	\$12
181. Cold House Sake by the glass ..	\$8

Or choose from a variety of sakes. Price may vary.

Shochyu (wheat vodka)

182. Mugi Shochyu - by the glass	\$10
183. Shochyu Wari - mix.....	\$10

With pineapple, strawberry, calpico juice, hot water

Japanese Beer

184. Asahi, Sapporo - can	NA
185. Asahi, Sapporo, Kirin - small..	\$6
186. Asahi, Kirin, Sapporo - large ..	\$10
187. Sapporo - large can	\$8

Plum Wine

188. Takara plum wine	\$8
189. Shochikubai plum wine.....	\$8
190. Choya plum wine with plum....	\$10

Dessert

191. Mochi Ice Cream	\$3
<i>strawberry, choco, mango, vanilla, coffee, azuki, green tea</i>	
192. Green Tea Ice Cream.....	\$4
193. Azuki Ice Cream (sweet red beans).....	\$4
194. Zenzai (sweet red beans).....	\$6

Served hot with yakimocha (grilled rice cake)