

# APPETIZER

## EDAMAME

### EDAMAME 4.95

Steamed soy bean, salt  
**AGEDASHI TOFU 6.95**  
Tofu cooked tempura style and served in our dashi sauce and garnished with scallion, ginger, kizami nori (seaweed), itogaki (dry fish flake) and daikon

### GYOZA 6.95

Japanese deep fried chicken dumplings

### SHRIMP DUMPLING 7.95

Steamed Shrimp dumpling

### TAKOYAKI 7.95

Fried Squid ball topped with scallion and eel sauce, spicy mayo, seaweed, and dry fish flakes

### SHRIMP TEMPURA APPETIZER 8.95

Five shrimp dipped in tempura batter, deep fried served with homemade Tempura sauce

### VEGETABLE TEMPURA APPETIZER 7.95

Mixed vegetables dipped in tempura batter and deep fried, served with homemade Tempura sauce

### SOFT SHELL CRAB 9.95

Cornstarch marinated, fried served with scallion, ginger, ponzu sauce

### CHICKEN KARA-AGE 6.95

Boneless chicken bites deep fried, served with teriyaki sauce

### EGG ROLLS (Deep Fried) 5.95

Deep fried rice paper stuffed with bean thread mixed with carrot, cabbage, mushrooms and herbs served with sweet and sour sauce

# SOUP

### MISO SOUP 3.50

Soy bean soup with tofu, seaweed and scallion

### VEGETABLE SOUP 4.50

Soy bean soup w/ cabbage, tofu, carrot, seaweed and scallion



# \*\*\*\* SALAD \*\*\*\*

### SHRIMP SALAD 9.95

House green salad topped with shrimp, sesame seeds, served with shoyu dressing

### SEA SALAD 11.95

House green salad topped with a variety of fish sesame seeds and served with shoyu dressing

### SALMON SALAD 9.95

House green salad topped with sliced fresh salmon, sesame seeds, served with shoyu dressing

### TUNA SALAD 10.95

House green salad topped with sliced fresh tuna, sesame seeds topped with shoyu dressing

### AVOCADO SALAD 6.95

House green salad with sliced avocado, sesame seeds, served with shoyu dressing

### HOUSE GREEN SALAD 5.95

Mixed green salad in ginger dressing

### SEAWEED SALAD 6.95

Traditional seaweed salad topped with masago & sesame seeds



SEA SALAD



SEAWEED SALAD

# APPETIZER FROM THE SUSHI BAR

- SCALLOPS CARPACCIO 13.00**  
Scallops, ponzu, olive oil, Jalapeno
- IDAKO 6.95**  
Marinated baby octopus
- TUNA TATAKI 10.95**  
Thinly sliced seared tuna served with Ponzu sauce, daikon
- SUSHI SAMPLER 9.95**  
One piece of eel, mackerel, salmon, tuna, tamago, and four pieces of spicy tuna roll

## CLASSIC ROLLS

- SPICY SALMON ROLL 6.95**  
Spicy salmon, avocado
- CRUNCHY SPICY TUNA 8.50**  
Spicy tuna, avocado, rolled in tempura flakes, spicy mayo
- SPICY TUNA ROLL 6.95**  
Spicy tuna, avocado
- PHILLY ROLL 6.95**  
Salmon, cream cheese
- SPICY OCTOPUS 6.95**  
Octopus, masago, avocado, spicy mayo
- UNAGI AVOCADO ROLL 8.95**  
Baked eel, avocado topped with eel sauce
- CALIFORNIA ROLL 5.95**  
Krab stick, avocado, mayo, cucumber, smelt roe
- SPICY CONCH ROLL 7.95**  
Conch, spicy mayo, smelt roe, avocado

## CLASSIC SUSHI ROLL

- AVOCADO or CUCUMBER ROLL 4.95**  
Avocado or cucumber with seaweed outside
- KANIKAMA ROLL 4.95**  
Imitation crab stick rolled with seaweed outside
- TUNA OR SALMON ROLL 5.95**  
Salmon or tuna rolled with seaweed outside
- HAMACHI ROLL 5.95**  
Yellow tail, scallion rolled with seaweed outside
- CALIFORNIA TEMPURA ROLL 6.95**  
California with asparagus, lightly tempura battered deep fried, topped with spicy mayo and eel sauce
- FUTOMAKI ROLL 6.95**  
Tamago, mixed veggie, krab stick, kampyo
- VEGETABLE ROLL 4.95**  
Avocado, kampyo, carrot, cucumber

## OISHI SPECIAL ROLL

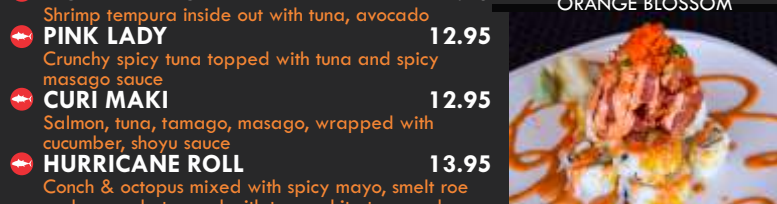
- HAWAIIAN ROLL 12.95**  
Tuna, pineapple cucumber, cream cheese, fresh kiwi on top, eel sauce
- HI-5 ROLL 12.95**  
Spicy tuna, cucumber, avocado topped with salmon, eel, avocado, eel sauce
- ORANGE BLOSSOM 12.95**  
Spicy salmon roll, asparagus topped with salmon, tempura flake, spicy masago sauce
- FIRST LOVE ROLL 11.95**  
Eel, avocado, krab meat with salmon on top
- RAINBOW ROLL 12.95**  
California roll on top with variety of fish
- CRAZY TUNA ROLL 12.95**  
Shrimp tempura, avocado, cream cheese, scallion topped with spicy tuna, spicy mayo and masago
- NO NAME ROLL 12.95**  
Shrimp tempura inside out with tuna, avocado
- PINK LADY 12.95**  
Crunchy spicy tuna topped with tuna and spicy masago sauce
- CURI MAKI 12.95**  
Salmon, tuna, tamago, masago, wrapped with cucumber, shoyu sauce
- HURRICANE ROLL 13.95**  
Conch & octopus mixed with spicy mayo, smelt roe and avocado topped with tuna, white tuna and spicy masago sauce.



HAWAIIAN ROLL



CRAZY TUNA ROLL



CURI MAKI



PINK LADY



SWEET 16



PICACHU ROLL



SUSHI SASHIMI



## OISHI SPECIAL (Cooked) ROLL

- PICACHU ROLL 11.95**  
Shrimp tempura, krab stick, sweet potato, asparagus, cream cheese, soy paper, spicy mayo & eel sauce
- SWEET 16 13.95**  
Shrimp tempura, avocado, cream cheese, top with strawberry and eel, spicy mayo, and eel sauce
- E-NANA 13.95**  
Shrimp tempura, spicy tuna, asparagus, cucumber, top with eel, banana and eel sauce
- TEMPURA BAGEL ROLL 12.95**  
Salmon, avocado, cream cheese rolled and deep fried topped with spicy mayo, eel sauce
- DRAGON ROLL 12.95**  
Fried shrimp, cream cheese, avocado topped with slice of avocado and eel sauce
- SPIDER ROLL 11.95**  
Softshell crab tempura, avocado, smelt roe, and eel sauce
- VOLCANO ROLL 12.95**  
California roll topped with baked scallops and masago, spicy mayo
- DANCING EEL 12.95**  
Krab stick, cucumber, smelt roe topped with eel & avocado
- CHICKEN TEMPURA ROLL 6.95**  
Chicken tempura, avocado, cream cheese topped with spicy mayo, eel sauce
- MEXICAN ROLL 9.95**  
Shrimp tempura, avocado, lettuce, jalapeno, spicy mayo, sriracha
- SHRIMP TEMPURA ROLL 8.50**  
Shrimp tempura, avocado, cream cheese, spicy mayo, eel sauce

## SUSHI-SASHIMI A LA CARTE (2 pieces)

- EGG Tamago 4.50**
- KRAB STICK Kanikama 4.50**
- MACKEREL Saba 4.95**
- QUAIL EGG Uzura 4.95**
- SMOKED SALMON 5.95**
- SALMON Sake 5.95**
- SCALLOP Hotategai 5.95**
- ESCOLAR Abura Bouzu 5.95**
- SQUID Ika 4.95**
- OCTOPUS Tako 5.95**
- SHRIMP Ebi 5.50**
- SMELT ROE Masago 4.95**
- SURF CLAM Hokkigai 4.95**
- TILAPIA Izumidai 4.95**
- TUNA Maguro 6.95**
- YELLOW TAIL Hamachi 6.95**
- EEL Unagi 5.95**
- SALMON ROE Ikura 5.95**
- CONCH Horagai 4.95**
- SEA URCHIN Uni 11.95**
- SWEET SHRIMP Ama Ebi 8.95**
- ALBACORE Bincho Maguro 5.95**
- TORO Fatty Tuna 12.95**

## OISHI SUSHI ENTRÉE Served with miso soup

- CHIRACHI 21.95**  
Chef choice of assorted 13 fresh fish on bed of sushi rice
- MAKI DINNER 14.95**  
Veggie roll, salmon roll, California roll
- SUSHI SASHIMI 27.95**  
Chef choice of 7 pcs. sushi, 9 pcs. sashimi, spicy tuna roll
- SUSHI A 17.95**  
Chef choice of 7 pcs. sushi, spicy tuna roll
- LOVE BOAT \* (FOR TWO) 59.95**  
Chef choice of 12 pcs. sushi, 18 pcs. sashimi, California and spicy tuna roll
- SUSHI B 20.95**  
Chef choice of 9 pcs. sushi, spicy salmon roll
- TEKKA DON 22.95**  
Filet fresh tuna arranged on a bed of sushi rice
- SASHIMI DELUXE 23.95**  
14 pcs. of fresh sashimi



CHIRACHI

## TEMPURA

Fresh choices of meat or vegetables dipped in batter and deep fried. Served with rice, Miso soup, and tempura sauce.

- VEGETABLE 11.95**
- CHICKEN 13.95**
- TEMPURA MORI (Shrimp and vegetables) 16.95**

## TERIYAKI

Our Oishi favorite grilled with teriyaki sauce served with rice, miso soup.

- CHICKEN 14.95** | **SALMON 17.95** | **SHRIMP 16.95**
- BEEF (10.oz Sirloin 17.95/ - 8.oz Filet Mignon 21.95)**

## DONBURI

Served with white rice, miso soup.



### MISO SALMON 17.95

Fresh Miso Marinated Salmon served with yu choy, miso sauce, house yummy sauce, and eel sauce



### YAKINIKUJU 19.95

Sliced filet mignon stir fried with onion, pickle and ginger in special homemade sauce over rice topped with kizani nori



### YAKITORIJU 14.95

Sliced chicken stir fried with onion in special homemade sauce over the rice topped with kinami nori and ginger



### UNAJU 18.95

Grilled eel with sweet soy sauce on steamed rice topped with kizami nori, ginger and pickles



### KATSUDON 13.95

Pork cutlet with egg sauce and onion over the rice topped with kizami nori, pickle and ginger



### TONKATSU CURRY 15.95

Breaded pork, deep-fried with tangy katsu curry sauce

## NOODLES/ FRIED RICE

### CHASHU RAMEN 13.95

Ramen noodles with Japanese fish cake, bamboo shoots, scallion, egg, yu choy and seaweed served with chashu pork

### KIMCHI RAMEN 12.95

Ramen noodles with diced tofu, napa cabbage, bamboo shoots, scallion in kimchi soup broth

### YAKI SOBA 12.95

Stir fried noodles with your choice of chicken, pork or \$3 shrimp, \$4 filet mignon

broccoli, bean sprout, carrot, green cabbage, and zucchini topped with kizami & nori

### UDON NOODLE SOUP 12.95

Choice of sliced meat; chicken, beef, pork, or \$3 shrimp, noodles in broth soup with vegetables, wakame, kamaboko, dry fish and scallion

### TEMPURA UDON NOODLE SOUP 13.95

Choice of sliced meat; chicken, vegetables or \$3 shrimp. Noodles in broth soup with wakame, kamaboko, dry fish and scallion



YAKI SOBA



TEMPURA UDON NOODLE SOUP



SUKIYAKI FRIED RICE

### KITSUNE 11.95

Japanese noodle soup served with fried tofu with seaweed and scallion

### FRIED RICE 12.95

Choice of meat; chicken, beef, pork, or \$3 shrimp fried with egg, broccoli, carrot, onions, scallion, and garlic

### SUKIYAKI FRIED RICE 15.95

Beef Fried Rice, onions, scallion in sweet Asian BBQ sauce or spicy kimchi sauce, fried egg on top, serve in hot sizzling plate

## SIDE ORDER

- White Rice 2
- Vegetables 4
- Extra sauce 0.50
- Fried Rice 5
- Sushi Rice 3
- Noodle 4.00

\*\*\*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## HIBACHI – TEPPANYAKI

DINNER SERVED WITH MISO SOUP, FRESH GINGER SALAD, FRIED RICE, FRIED VEGETABLES AND FRIED NOODLES. Any additional item add \$7 except: Filet Mignon add \$10 & Lobster add \$15

FILET MIGNON & SHRIMP HIBACHI

## ENTREE

SIRLOIN (12 oz.) 23.99 | CHICKEN 16.99 | TOFU 14.99  
SALMON 21.99 | SCALLOP 20.99 | SHRIMP 19.99  
LOBSTER TAIL (2 TAILS) 27.99 | FILET MIGNON (10 oz.) 29.99

## OISHI COMBO (6 oz. each)

SIRLOIN & CHICKEN 20.99  
CHICKEN & SALMON 21.99  
SIRLOIN & SHRIMP 24.99  
FILET MIGNON & CHICKEN 24.99  
SIRLOIN & SCALLOPS 25.99  
FILET MIGNON & SHRIMP 27.99  
SIRLOIN & LOBSTER TAIL 29.99  
CHICKEN & SHRIMP 22.99  
FILET MIGNON & SALMON 26.99  
FILET MIGNON & LOBSTER TAIL 34.99  
FILET MIGNON & SCALLOPS 31.99

## HAPPY COMBO

(SEAFOOD DELUXE)

SCALLOPS & SHRIMP 26.99  
SCALLOPS, SHRIMP & LOBSTER TAIL 33.99  
SCALLOPS, SHRIMP, & SALMON 32.99

## LOVER'S DINNER

FILET MIGNON, LOBSTER TAIL, SCALLOP & SHRIMP 64.99  
SIRLOIN, CHICKEN, SHRIMP & LOBSTER TAIL 49.99  
SIRLOIN, SALMON, SHRIMP & LOBSTER TAIL 52.99

LOVER'S DINNER

## HOUSE SPECIALTIES

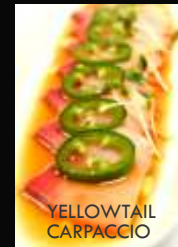
### PARTY BOAT (FOR THREE) 79.95

Chef choice of 15 pcs. sushi, 24 pcs. sashimi, spicy tuna roll, California roll and rainbow roll



## House Specialties APPETIZER

- OISHI SHOOTER** 9.95  
Sea urchin, scallop, quail egg, masago, cucumber, smelt roe, ponzu
- YELLOWTAIL or TUNA CARPACCIO** 11.00  
Masago, smelt roe, oishi spicy sauce, ponzu, olive oil, jalapeno
- TUNA TARTAR** 9.95  
served cold spicy diced tuna glazed with olive oil, avocado, bell pepper, eel sauce, spicy mayo
- CALAMARI** 8.95  
Deep-fried, lightly breaded squid rings served with our homemade sweet chili sauce
- SASHIMI SAMPLER** 10.95  
Two pieces of tuna, salmon, tilapia, imitation crab meat and four pieces of California roll



YELLOWTAIL CARPACCIO



TUNA TARTAR



SASHIMI SAMPLER



## SEAFOOD PINEAPPLE FRIED RICE 19.95

Shrimp, scallop, squid, egg, broccoli, carrot, onion, scallion, pineapple pieces, peas, raisins, cashew nuts served inside the whole fresh pineapple



## House Specialties SIGNATURE ROLLS

- LAND and SEA ROLL** 16.95  
Krab stick, avocado, cream cheese topped with filet mignon, salmon, salmon roe, eel sauce and spicy mayo
- OISHI ROLL** 13.95  
Shrimp tempura, cucumber, red tobiko inside out with baked spicy crab meat on top, oishi sauce
- SNOW WHITE** 13.95  
Spicy crab meat, avocado, smelt roe, cucumber topped with escarol and spicy masago sauce
- SEX ON THE MOON** 14.95  
Fried shrimp, eel, avocado, cream cheese, asparagus, smelt roe topped with fresh tuna, eel sauce, spicy mayo, tempura flakes, scallion and caviar
- JALAPENO 151** 13.95  
Yellowtail, tuna, jalapeno, avocado, smelt roe
- DYNAMITE ROLL** 13.95  
Mixed seafood chopped with hot sauce, cucumber, masago, deep fried, topped with spicy crab meat, eel sauce and spicy mayo
- OISHI LOBSTER ROLL** 21.95  
Lobster tempura, snow crab, avocado, asparagus, cucumber, fried Krab stick, tempura flakes, eel sauce and spicy mayo



LAND and SEA ROLL



OISHI ROLL



SEX ON THE MOON



JALAPENO 151



OISHI LOBSTER ROLL

## DESSERT

- GREEN TEA or VANILLA ICE CREAM** 5.95
- MOCHI ICE CREAM** 5.95  
(Strawberry, green tea, mango)
- ICE CREAM TEMPURA** 7.50  
(Fried vanilla ice cream topped with bread crumb, whipped cream, chocolate, honey and strawberry sauce)
- TEMPURA CHEESECAKE WITH VANILLA ICE CREAM** 7.50  
(Fried cheesecake tempura topped with bread crumb, whipped cream, chocolate, honey and strawberry sauce, served with vanilla ice cream)
- BANANA DELIGHT** 5.95  
Deep fried banana slices wrapped in pastry dough, served hot with honey & top with sesame seeds



## BEVERAGES

- JAPANESE SODA** 3.50  
(Strawberry, lychee, original, melon, mango, blueberry)
- Green Tea or Jasmine Tea (hot) per person** 2.50
- Orange Juice** 2.95
- Thai Iced Tea** 3.50
- Iced Tea** 2.50
- Bottled Water** 1.95
- Pellegrino** 4.50
- Acqua Panna** 4.50
- Perrier** 2.95
- Soft Drink (Free Refill)** 2.50  
(PEPSI Products)
- Milk Tea** 3.50 (add boba or mix fruit jelly 1.00)  
Almond milk tea, taro latte, coconut milk tea, royal milk tea
- Ice Slush** 4.50 (add boba or mix fruit jelly 1.00)  
Green apple, lychee, mango, passion fruit, pina colada, strawberry banana, watermelon, banana

WE SERVED BEER WINE & SAKE



## LOVER'S BBQ (2 PEOPLE)

- PRIME RIB EYE (6 oz) & CHICKEN BUL GO GI & SHRIMP & SALMON** 59
- KAL BI & CHICKEN BUL GO GI & SHRIMP & SALMON** 56
- KOBE WAGYU RIB EYE BEEF & LOBSTER & CHICKEN & SHRIMP** 69

## PARTY'S BBQ

- MEAT LOVER (3-4 People)** 89  
(Kobe Wagyu, Kal Bi, Prime Rib Eye, and Beef Bul Go Gi)
- UNDER THE SEA (3-4 People)** 99  
(Lobster (2 Tails), Salmon, Scallop, Yellow Tail, Tuna & Shrimp)
- OISHI BBQ COMBO (5-6 People)** 149  
(Kobe Wagyu, Prime Rib Eye, KalBi, Lamb Loin, Chicken BulGoGi, Shrimp, Salmon, Lobster (2 Tails))

## GRILL/BBQ

Served w/ miso soup, ginger salad, steamed white rice, fresh lettuce, and Seaweed Salad. Most of the meat are marinated in BBQ sauce, onion top with sesame seeds, & scallion.

- KAL BI** (Tender beef short rib) 24
- BEEF BULGOGI** (Tender beef marinated) 18
- PORK BULGOGI** (mild spicy BBQ sauce) 17
- CHICKEN BUL GO GI** (mild spicy BBQ sauce) 16
- KOBE WAGYU** (Un-marinated wagyu rib eye beef) 35
- PRIME RIB** (Un-marinated prime rib beef) 25
- LOBSTER** (2 tails) 28
- SHRIMP** 17
- SALMON** 19
- SCALLOP** 23



KAL BI



KOBE WAGYU



LAMB LOIN



DYNAMITE ROLL

Wine, Sake & Cocktails Available (Please See Wine List)  
For parties 5 or more, 18% gratuity will be added on the check.

\*\*\*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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EDDM RETAIL

# Oishi

"Means Delicious"

### Oishi Japanese Hibachi & Sushi Restaurant

11025 International Dr Orlando, FL 32821  
Phone: (407) 465-0088

Online Order Only

Estimate delivery time is 45 to 60 minutes.  
Delivery fee is \$5 in 5 miles range,  
\$15 in 10 miles range  
We do not deliver beyond 10 miles.

"For delivery please order through our website  
minimum order is \$25"

[www.restaurantoishi.com](http://www.restaurantoishi.com)

\*\*\*\*\*ECRWSS\*\*\*\*

Local Postal Customer

Business Hours:  
Mon & Tue: 11:30 AM - 11:00 PM  
Wednesday: 11:30 AM - 10:00 PM  
Thurs - Sun: 11:30 AM - 11:00 PM