

DINNER

OKU

COLD

Yuzu Granita Oysters

half dozen 18

Sashimi Carpaccio

bluefin 18 • ahi 16

yellowtail 16

scallop 22 • halibut 16

albacore 18 • salmon 18

Choose Your Style

garlic ponzu • yuzu soy

ponzu • sweet soy

Halibut & Crab Lollipops

yuzu olive oil 12

Shiso Salmon Lollipops

ponzu 12

Sashimi Tacos

(3pc per order)

tuna 12 • lobster 18

salmon 11 • yellowtail 12

Spoons

Oyster Quail Egg 5

Uni Ikura 9

Uni Ikura Oyster 12

Oyster Ikura Masago Quail Egg 14

Santa Barbara Uni 7

Salads

Sticky Beef 14

sweet soy grilled flat iron, ginger beet rice noodles

sesame ponzu vinaigrette, crispy potato

Fresh Pear & Butter Lettuce 11

candied puffed rice, avocado, cucumber, radish,

tomato, crispy shallot, pear champagne vinaigrette

XO Grilled Shrimp & Pork Belly 16

bok choy, shishito peppers, ponzu vinaigrette

Baby Spinach & Sautéed Mushroom 13

toasted pinenuts, soy sesame dressing

Sides

edamame 6 • miso soup 7

white rice 4 • satoimo 6

fried rice 7 • garlic noodles 8

sunomono salad 5 • chinese long beans 6

HOT

Hand Crafted Gyoza 12

shrimp or pork or kabocha

Blistered Shishito Peppers 7

bonito flakes, microgreens

Crispy Korean Cauliflower 9

yuzu shiso aioli

Takoyaki 8

okonomi glaze, shiso aioli

Firecracker Rock Shrimp 11

sriracha / tamarind

Saigon Wings 12

tempura, caramelized soy sesame glaze

Miso Yuzu Black Cod 18

Seared Scallops 16

daikon, beet & mango puree, ponzu

Tempura Soft Shell Crab 14

cucumber sunomono, aioli

Okonomiyaki 12

(3pc per order)

pork belly tamarind

xo shrimp • sweet soy-grilled flatiron

Green Lip Korean Curry Mussels 16

grilled ciabatta

XO Grilled Lobster 38

garlic noodles + truffle butter

Flat Iron 25

chimichurri, local root vegetables,
wild mushrooms and chinese broccoli

Kalbi Style Short Rib 32

Black Garlic Filet Mignon 34

cabernet truffle demi, celery root potato puree,
wild mushrooms

Curried Lamb Rack Ribs 28

fresh mint, raita, tamarind, wonton

Japanese A5 Miyazaki Wagyu

\$17 per oz min 4 oz

FRESH WASABI

BROWN MISO TRUFFLE BUTTER

TAMARIND GLAZE

DAIKON OROSHI PONZU

GOCHUJANG SAUCE

oku

FROM THE SUSHI BAR

Nigiri 2 pieces Sashimi 5 pieces

- 14 **TORO • TUNA BELLY 28**
- 12 **HON MAGURO • BLUE FIN TUNA 24**
- 8 **BINNAGA MAGURA • ALBACORE 16**
- 10 **MEBACHI MAGURO • BIG EYE TUNA 20**
- 8 **HAMACHI • YELLOWTAIL 16**
- 8 **SAKE • SALMON 16**
- 8 **HIRAME • HALIBUT 16**
- 10 **IKURA • SALMON ROE**
- 7 **TOBIKO • FLYING FISH ROE**
- 7 **MASAGO • SMELT ROE**
- 14 **UNI • SEA URCHIN**
- 9 **EBI • SHRIMP**
- 8 **HOTATE • SCALLOP 16**
- 8 **TAKO • OCTOPUS 16**
- 8 **UNAGI • FRESH WATER EEL 16**
- 12 **ANKINO • MONKFISH PATE 24**
- 5 **TAMAGO • OMELET 10**

MAKI

SPICY TUNA 12

spicy tuna, avocado, cucumber, daikon,
green onion, sprouts

YO ADRIAN 13

smoked salmon, cream cheese,
cucumber

STIR CRAZY 14

spicy yellowtail, serrano chili,
avocado, spicy sauce

SPIDER 16

fried soft shell crab, cucumber,
avocado, daikon sprouts

CALL ME CRAZY 16

spicy albacore, wrapped with albacore, avocado,
cucumber, ponzu, micro greens

SNOW CRAB CALIFORNIA ROLL 16

snow crab, avocado, cucumber

WAY OF THE DRAGON 17

tempura shrimp, spicy tuna, avocado,
cream cheese, spicy sauce

CRAZY RICH ASIANS AQ

tempura lobster, a-5 wagyu wrapped,
cucumber, oku special sauce