



*“Our lives are
not in the lap
of the gods, but
in the lap of
our chefs”*

-Lin Yotang

*Sushi Okalani, serving family-
style Japanese and Pan-Pacific
inspired fun and food since 2005.
Your chef will be glad to make
recommendations for you, but please
order initially through your server.*

***Our Sushi is normally served family style; often in multiple courses.
Please inform your server if you are under time constraints or want
individual plating.***

***Please notify your server ahead of time if separate checks are required.
No more than 4 split checks per table please.
Automatic gratuity of 22% added for groups of 6 or more.***

Sashimi - raw fish, shellfish, or red meat, served with daikon radish. Eaten with chopsticks, a delicate starter of the best cuts. Ask your chef what he loves today!

Nigiri Sushi - sliced fish over formed rice balls, traditionally served with wasabi paste, but not here! Eat them with your fingers; we want them to melt in your mouth, not fall into your lap. They are best dipped upside down into soy sauce, so the fish takes a bath, not the rice!

Maki Sushi - rolled sushi with seaweed paper, sliced into bite-sized pieces. You can eat these with chopsticks, but fingers work best.

Te Maki - Cone-shaped roll, one big piece of nori wrapped around rice, fish and/or veggies. Eat it like an ice cream cone, not for sharing!

Wasabi - Japanese green horseradish, mixed with soy sauce to spice up your life.

Tamari - soy sauce made without wheat, in other words, gluten-free soy. Available on request.

Gari - thin sliced palate-cleansing pickled ginger. Yum!

Ponzu - soy/citrus vinaigrette, now made gluten-free. Recommended for oilier fish or as a lighter alternative to soy.

Sake - rice wine, served hot, cold or room temperature. Ask your server what they love!

The following major allergens are all present in our kitchen. Please alert your server if special attention is needed: Dairy, Eggs, Peanuts, Tree Nuts, Fish, Shellfish, Wheat and Soy. We have added markers to our menu for those items that contain Soy or Wheat, for those with gluten-free diet restrictions.

Because the same equipment is used to cook and prepare all items, we cannot guarantee complete separation of allergens and or animal products.



■ contains gluten
★ served raw

V vegan
D dairy/eggs

Starters

Miso fish broth soup with tofu, green onion.....	3.00
Thom Kha coconut-lime broth soup with shrimp.....	6.00
V Edamame salted soybeans.....	5.00
V ■ Tsukemono assorted Japanese pickles.....	7.50
D House Salad with sesame dressing.....	7.50
V Sunomono cucumber salad with soy vinaigrette.....	3.25
V ■ Seaweed Salad with cucumber.....	4.25
■ Chuka Ika Salad marinated squid with cucumbers.....	6.50
■ Tako Poke spicy octopus with seaweed, cucumber.....	9.75
★ ■ Ahi Poke marinated tuna with seaweed, cucumber.....	11.50

Sashimi 6 to 8 pieces

Tako (octopus).....	9.00
Saba (mackerel).....	10.50
★ Sake (salmon).....	13.00
★ Shiro Maguro (albacore).....	14.00
★ Walu (escolar).....	14.00
★ Maguro (red tuna).....	15.50
★ Hamachi (yellowtail).....	16.50
★ Maguro/Hamachi (10-12 pc.).....	18.50
★ Chef's Love Assortment (16 pc.).....	26.00
★ Deluxe Love (36 pc.).....	52.00

Small Plates

D Steamed Vegetables with sweet chili and sesame dressing.....	9.50
D ■ Tempura Vegetables	11.00
D ■ Tempura Shrimp 3 jumbo prawns.....	11.00
D ■ Tempura Combination 3 jumbo prawns & veggies.....	18.50
■ Agedashi Tofu crispy tofu with broth, mushrooms.....	9.50
Ceviche citrus marinated seafood with cilantro, bell pepper, served with chips.....	9.50
D Crispy Calamari with spicy mayo sauce.....	11.50
■ Honey-Glazed Calamari sauteed w/bell pepper, onion. Served w/rice.....	13.50
D ■ Ski-Pat Roll tempura albacore and veggies w/ spicy beer sauce and peanuts.....	10.50
D Kalbi Ribs Korean style BBQ beef ribs.....	13.50

Large Plates

D Teriyaki Chicken marinated chicken breast, served with rice, steamed vegetables.....	14.50
D ■ Yakisoba stir-fried thin noodles and vegetables with tofu.....	14.50
with chicken.....	15.50
D ■ Yaki Udon thick stir-fried noodles, veggies, peanuts in sweet beer sauce with tofu.....	15.00
with shrimp.....	17.00
D ■ Cashew Beef Thai-style stir fry served with veggies and rice.....	17.50
substitute shrimp.....	18.50
D ■ ★ Encrusted Ahi seared tuna with panko breading, served over rice with lime ginger butter sauce.....	20.50

★ Consuming raw or under-cooked seafood or shellfish may increase your risk of food-borne illness.



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Maki Sushi 6 to 8 pieces

all rolls contain cucumber unless noted

V Kappa cucumber with sesame seeds.....	4.50
V Avocado Maki (no cucumber).....	4.50
V Midori seasoned vegetables, sesame seeds.....	7.00
★ Tekka red tuna (no cucumber).....	7.00
★ Vulcan shredded tuna, chili sauce, green onion, sesame seeds.....	8.50
★ Deluxe Vulcan maguro sashimi chunks, chili sauce, green onion.....	10.00
D ■ California crab salad mix with avocado, sesame seeds.....	8.50
★ Shawna's Roll salmon, avocado, sesame seeds.....	9.00
■ Deluxe California rock crab, avocado, masago.....	10.00
D Roasted Salmon Skin gobo, (pickled burdock), sesame seeds.....	8.00
■ Dragon eel, avocado, sesame seeds.....	10.50
D ■ Shrimp Tempura with avocado, masago, spicy mayo.....	12.50
■ Spider soft shell crab, avocado, masago, gobo.....	14.00
■ Caterpillar eel, avocado, avocado on outside.....	15.50
D ■★ Rainbow California roll with sashimi and avocado on outside.....	19.00

Specialty Rolls 6 to 8 pieces

all rolls contain cucumber

V Snowden kraut-chi, avocado.....	7.50
D ■ Firewire spicy tempura asparagus, avocado.....	9.00
D ■ Abbey Maki tempura sweet potato, Inari (tofu), carrot.....	9.50
V Green Goblin grilled asparagus, tangy miso sauce, soy wrapper.....	8.50
D Cat 5 Maki Cajun blackened Walu w/ spicy mayo.....	8.50
D ★ Blue Bus Maki pepper-seared tuna, kraut-chi, spicy mayo.....	9.50
D ■★ Belly Roll creamy scallop and rock crab mixture, sesame seeds.....	10.00
Celilo smoked steelhead with sweet hot mustard, sesame seeds.....	9.50
D ■ Yasui California roll with smoked salmon outside.....	12.50
★ Wango walu, mango, avocado, sesame seeds.....	10.00
D ■ Slingshot tempura walu, avocado, tobikko, chili sauce.....	10.50
■★ He-man creamy albacore with habañoero, spicy masago.....	12.50
■★ Gonzo Vulcan roll with unagi on outside, sesame seeds.....	15.50
■★ Pinchot hamachi, maguro, avocado and tobikko.....	13.50
D ■★ Bonjo tempura shrimp, spicy tuna, crunchy toppings.....	14.00

Chef's Choice Sushi Assortments served with miso soup

Gluten-free available on request

V Mala Plate vegetarian assortment, 8 pc maki, 6 pc nigiri.....	18.00
D ■★ Moana Plate 4 pc California Roll, 8 pc nigiri.....	24.00
★ Chirashi Bowl sashimi 14-16 pc over sushi rice.....	24.00
★ Bla-lah Platter 12 pc assorted sashimi, 8 pc maki, 10 pc nigiri.....	45.00
D ■★ Pololi Platter 7 Rolls, California, Thai Salmon, Cat 5, Firewire, Bonjo, Shrimp Tempura, Gonzo.....	69.00
■★ Sumo Platter California, spicy tuna, dragon, 20 pc nigiri.....	79.00
■★ Hukilau Platter 48 pc maki, 42 pc nigiri.....	165.00

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Nigiri Sushi 2pc./order

D Tamago (egg)	3.50
V ■ Inari (tofu)	3.50
V Avocado	3.50
Ebi (shrimp)	4.00
★ Hokkigai (surf clam)	4.00
Saba (mackerel)	5.00
★ Shiro Maguro (albacore)	6.00
★ Maguro (red tuna)	6.00
★ Sake (salmon)	6.00
★ Walu (escolar)	6.00
★ Hamachi (yellowtail)	6.50
★ Kampachi (amberjack)	6.00
Tako (octopus)	4.50
Smoked Salmon	5.50
D ■★ Hotate (creamy scallop w/ masago)*	5.50
■ Tobikko (flying fish roe)*	5.50
■ Ikura (salmon roe)*	6.50
★ Uni (sea urchin roe)*	8.50
	*add Quail Egg...50
Kani (crab)	5.50
■ Anago (sea eel)	6.00
■ Unagi (river eel)	6.00
★ Amaebi (sweet shrimp)	9.00

Te Maki hand roll 1 piece

all rolls contain cucumber

V Vegetable avocado, seasoned vegetables	5.50
■ Roasted Salmon Skin with gobo	6.50
★ Thai Salmon with cilantro, avocado, sambal chili sauce	6.50
D ■★ Spicy Scallop with spicy mayo, masago	7.00
★ Spicy Tuna with green onion, sesame oil	6.50
■ Eel with sesame seeds	7.00
■ ★ Green Eggs and Ham hamachi, avocado, wasabi tobikko	7.50
★ WASP walu, avocado, spicy pineapple	7.50
★ Poke Te Maki spicy maguro sashimi, with avocado	8.00

Deserts

D Ice Cream (strawberry, vanilla, green tea)	4.00
V Sesame Bon Bons fried rice balls with red-bean filling, sesame seed outside, served warm, 4 pieces per order	5.50
D ■ Lemon Ginger Cheesecake served with Lemon Curd	8.50
D ■ Tempura Ice Cream (strawberry tea, vanilla)	8.50

Our Two Tatami rooms are available for reservations with a group of 6-20 people.

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