



*"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	6.50
V Edamame salted soybeans	5.50
V ■ Tsukemono assorted Japanese pickles	8.00
D House Salad with sesame dressing	7.50
V Sunomono cucumber salad with soy vinaigrette	3.50
V ■ Seaweed Salad with cucumber	4.50
■ Chuka Ika Salad marinated squid with cucumbers	7.50
■ Tako Poke spicy octopus with seaweed, cucumber	11.00
★ ■ Ahi Poke marinated tuna with seaweed, cucumber	12.00

Sashimi 6 to 8 pieces

Tako (octopus)	10.50
Saba (mackerel)	12.00
★ Sake (salmon)	15.00
★ Shiro Maguro (albacore)	16.50
★ Walu (escolar)	16.50
★ Maguro (red tuna)	18.00
★ Hamachi (yellowtail)	18.50
★ Maguro/Hamachi (10-12 pc.)	20.50
★ Chef's Love Assortment (16 pc.)	29.50
★ Deluxe Love (36 pc.)	59.00

Small Plates

D Steamed Vegetables with sweet chili and sesame dressing	9.50
D ■ Tempura Vegetables	12.00
D ■ Tempura Shrimp 3 jumbo prawns	12.50
D ■ Tempura Combination 3 jumbo prawns & veggies	21.00
■ 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	12.50
■ Honey-Glazed Calamari sauteed w/bell pepper, onion. Served w/rice.	14.50
D ■ Ski-Pat Roll tempura albacore and veggies w/ spicy beer sauce and peanuts	12.00
D Kalbi Ribs Korean style BBQ beef ribs	14.00

Large Plates

D Teriyaki Chicken marinated chicken breast, served with rice, steamed vegetables	16.50
D ■ Yakisoba stir-fried thin noodles and vegetables with tofu	17.00
with chicken	18.00
D ■ Yaki Udon thick stir-fried noodles, veggies, peanuts in sweet beer sauce with tofu	16.50
with shrimp	18.50
D ■ Rotating Curry served with veggies and rice with beef	18.50
with chicken	18.50
with tofu	18.00
D ■ Cashew Beef Thai-style stir fry served with veggies and rice	18.50
substitute shrimp	19.50
D ■ ★ Encrusted Ahi seared tuna with panko breading, served over rice with lime ginger butter sauce	22.50

★ 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)	7.50
★ Vulcan shredded tuna, chili sauce, green onion, sesame seeds.....	9.50
★ Deluxe Vulcan maguro sashimi chunks, chili sauce, green onion.....	10.50
D ■ California crab salad mix with avocado, sesame seeds.....	9.50
★ Shawna's Roll salmon, avocado, sesame seeds	10.00
■ Deluxe California red crab, avocado, masago.....	11.00
D Roasted Salmon Skin gobo, (pickled burdock), sesame seeds.....	9.50
■ Dragon eel, avocado, sesame seeds	11.50
D ■ Shrimp Tempura with avocado, masago, spicy mayo.....	15.00
■ Spider soft shell crab, avocado, masago, gobo	15.50
■ Caterpillar eel, avocado, avocado on outside.	17.00
D ■ ★ Rainbow California roll with sashimi and avocado on outside	22.00

Specialty Rolls 6 to 8 pieces

all rolls contain cucumber

V Snowden kraut-chi, avocado	8.50
D ■ Firewire spicy tempura asparagus, avocado.....	10.00
D ■ Abbey Maki tempura sweet potato, Inari (tofu), carrot.....	10.00
V Green Goblin grilled asparagus, tangy miso sauce, soy wrapper.....	9.00
D Cat 5 Maki Cajun blackened Walu w/ spicy mayo	9.00
D ★ Blue Bus Maki pepper-seared tuna, kraut-chi, spicy mayo.....	10.50
D ■ ★ Belly Roll creamy scallop and rock crab mixture, sesame seeds.....	10.50
Celilo smoked steelhead with sweet hot mustard, sesame seeds.....	10.50
D ■ Yasui California roll with smoked salmon outside	13.50
★ Wango walu, mango, avocado, sesame seeds.....	11.50
D ■ Slingshot tempura walu, avocado, tobikko, chili sauce.....	11.50
■ ★ He-man creamy albacore with habañoero, spicy masago.....	13.00
■ ★ Gonzo Vulcan roll with unagi on outside, sesame seeds.....	17.00
■ ★ Pinchot hamachi, maguro, avocado and tobikko	15.00
D ■ ★ Bonjo tempura shrimp, spicy tuna, crunchy toppings	15.50

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.....	19.00
D ■ ★ Moana Plate 4 pc California Roll, 8 pc nigiri	26.00
★ Chirashi Bowl sashimi 14 -16 pc over sushi rice	25.50
★ Bla-lah Platter 12 pc assorted sashimi, 8 pc maki, 10 pc nigiri	49.50
D ■ ★ Pololi Platter 7 Rolls, California, Thai Salmon, Cat 5, Firewire, Bonjo, Shrimp Tempura, Gonzo.....	75.00
■ ★ Sumo Platter California, spicy tuna, dragon, 20 pc nigiri.....	85.00
■ ★ Hukilau Platter 48 pc maki, 42 pc nigiri.....	175.00

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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)	6.50
★ Maguro (red tuna)	7.00
★ Sake (salmon)	6.00
★ Walu (escolar)	6.00
★ Hamachi (yellowtail)	7.00
★ Kampachi (amberjack).....	6.00
Tako (octopus)	4.50
Smoked Salmon	6.00
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 Qu	
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	7.50
★ Spicy Tuna with green onion, sesame oil	7.00
■ 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

Desserts

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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