*Please mention any food allergies you may have to your server
*Many of our dishes can be adjusted to be gluten free **(GF)**

Oishi
Sushi Park City

*The State of Utah requires all patrons purchasing and/or consuming alcohol to present a physical valid ID

HOT SAKE

	6 oz - 10 oz
JUNMAI SAKE	**14 - 19**

COLD SAKE

	Glass - Bottle
ORGANIC (light & clean)	**17 - 62**
DIAMOND (dry)	**17 - 62**
PEARL (unfiltered/sweet)	**17 - 62**
WINTER WARRIOR (dry)	**20 - 74**

	6 oz - 10 oz
PURPLE HAZE (plum wine added)	**15 - 20**

PREMIUM	*Bottle*
DREAMY CLOUD (unfiltered/clean)	**89**
WANDERING POET (Junmai ginjo/ hint of fruit)	**115**

WINE

WHITE	*Glass - Bottle*
CHARDONNAY	**15 - 57**
SAUVIGNON BLANC	**15 - 57**
PINOT GRIGIO	**15 - 57**
WHITE ZINF (blush)	**15 - 57**

PREMIUM	*Bottle*
CHARDONNAY	**99**

RED	*Glass - Bottle*
CAB SAUVIGNON	**15 - 57**
MALBEC	**15 - 57**
ZINFANDEL	**15 - 57**
PINOT NOIR	**15 - 57**

PREMIUM	*Bottle*
CAB SAUVIGNON	**119**
PINOT NOIR	**109**

BEER

ASAHI SUPER DRY	12 oz/ **10** - 22 oz/ **17**
KIRIN ICHIBAN	12 oz/ **9** - 22 oz/ **15**
SAPPORO	12 oz/ **9** - 22 oz/ **15**
KIRIN LIGHT	12 oz/ **9**

LAGUNITAS IPA	12 oz/ **9**
STELLA ARTOIS	12 oz/ **9**
BUD LIGHT	12 oz/ **8**
MILLER LITE	12 oz/ **8**
ATHLETIC BEER (can)	12 oz/ **8**

BEVERAGES

COKE	**5**
DIET COKE	**5**
SPRITE	**5**
DR PEPPER	**5**
ICED TEA (unsweetened)	**5**
SPARKLING LEMONADE	**5**
SHIRLEY TEMPLE (no refill)	**9**

FIJI WATER	34 oz/ **9**
PELLEGRINO	25 oz/ **9**
HOT GREEN TEA (pot)	16 oz/ **9**
GINGER BEER	12 oz/ **9**
RAMUNE (Japanese Soda)	6.7 oz/ **9**
CANADA DRY (can)	12 oz/ **5**
HONEST (kids juice)	6 oz/ **4**

STARTERS & SIDES

MISO SOUP (GF) 8

EDAMAME (GF) // SPICY EDAMAME 8 // 12

HAMACHI JALAPENO (GF) 26
thinly sliced hamachi & jalapeno W/ yuzu miso sauce

SPRING MIX HOUSE SALAD (GF) 14
W/ tomato, cucumber & sesame vinaigrette dressing

SUNOMONO (CUCUMBER) SALAD 10
ADD EBI or TAKO + 6 each

SEAWEED (GF) // SQUID SALAD 12 // 14

TUNA TARTARE (GF) 26
spicy tuna mixed W/ tobiko, avocado, spicy aioli

AHI TUNA 29
seared tuna, steamed asparagus W/ sesame sauce

HAMACHI KAMA 25
grilled and topped W/scallions, ponzu sauce

KIMCHI (GF) // WHITE RICE (GF) 5 // 6

16 GYOZA
pan seared pork & veggie dumplings W/ gyoza sauce

24 CRUNCHY BABY CALAMARI
tempura calamari in spicy batter W/ gyoza sauce

16 AGEDASHI TOFU
tempura tofu cubes, scallions W/ tempura sauce

34 (25 minutes to broil) **BLACK COD**
miso marinated topped W/ eel sauce, Hawaiian pink salt

21 SHRIMP TEMPURA APPETIZER
tempura shrimp (2pcs) & veggies W/ tempura sauce

16 SHISHITO PEPPER APPETIZER
choice of grilled or tempura shishito peppers

25 LUXURY SHRIMP
baked shrimp, crab, spicy mayo W/ tobiko, eel sauce

19 HONEY WINGS
deep fried & tossed W/ sweet & spicy honey sauce

ENTREES

CHICKEN TERIYAKI 35
grilled chicken breast W/ teriyaki sauce
steamed veggies & rice

TENDERLOIN STEAK 55
cooked to your temperature W/ our special wine teriyaki sauce, steamed veggies & rice

SIZZLING BEEF PLATE 55
sliced NY strip marinated in Korean BBQ sauce over sauteed onions on a hot sizzling plate & rice

YAKISOBA NOODLE
pan sauteed thin noodles in savory yakisoba sauce
Plain (noodles only) **24**
ADD Veggies +5
ADD Chicken or Shrimp +5 each

45 SALMON TERIYAKI
grilled sushi grade salmon W/ teriyaki sauce
steamed veggies & rice

33 SHRIMP TEMPURA DINNER
tempura shrimp (5pcs) and veggies W/ tempura sauce & rice

44 HOKKAIDO TEMPURA
tempura white fish over steamed veggies
topped W/ light savory citrus soy sauce & rice

24 UDON NOODLE SOUP
thick udon noodles W/ tsuyu broth
ADD Shrimp (2pcs) & veggie tempura + 14

17 FRIED RICE
pan fried W/ soy sauce, red bell pepper & eggs
ADD Chicken or Shrimp +5 each

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS.
CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

*20% GRATUITY APPLIES TO PARTIES OF 6 OR MORE

*Group Gratuity in the State of Utah are recognized as sales, therefore, are taxed by law.

(2 pieces) NIGIRI // SASHIMI (5 pieces)

A LA CARTE

EBI (Steamed Shrimp) **11 // 22**
ESCOLAR (Butter Fish) **12 // 24**
HAMACHI (Yellowtail) **12 // 24**
HOTATEGAI (Scallop) **13 // 26**
IKURA (Salmon Roe) **12 // 24**
KANPACHI (Amberjack) **12 // 24**
MAGURO (Yellowfin Tuna) **12 // 24**
SABA (Cured Mackerel) **11 // 22**
SAKE (Salmon) **12 // 24**
SHIRO MAGURO (Albacore) **12 // 24**
SMOKED SALMON **12 // 24**
12 // 24 (Red Snapper) **MADAI**
12 // 24 (Steamed Octopus) **TAKO**
9 // 18 (Sushi Omelet) **TAMAGO**
12 // 24 (Flying Fish Roe) **TOBIKO**
12 // 24 (Broiled Eel) **UNAGI**

all Nigiri are wasabi free

NIGIRI // SASHIMI PLATES

6 // 10 pieces **NIGIRI** **33 // 55**
(Chef's Choice)
67 // 87 **SASHIMI** 15 // 20 pieces

WINTER EXCLUSIVE

NIGIRI 2 pieces // SASHIMI 5 pieces

(ask staff for availability)

KAMA TORO **26 // 48**
UNI (Santa Barbara) **20 // 39**
20 // 39 **CHU TORO**
O TORO **24 // 45**
14 // 27 **HON MAGURO**

POPULAR ROLLS

CRISPY ALASKA **26**
tempura shrimp, crab, avocado on soy paper topped W/ salmon, crunches, spicy eel sauce

LUNATIC **22**
albacore, escolar, tempura jalapeno on seaweed paper topped W/ spicy eel sauce

PLAYBOY **26**
tempura shrimp, avocado on seaweed paper topped W/ tuna ,eel sauce, spicy mayo, tobiko

26 **(GF)** **SWEET JESUS**
salmon, avocado on seaweed paper topped W/ kanpachi, thinly sliced jalapeno, yuzu miso sauce

26 **TIGER LILY**
tempura shrimp, crab, avocado on soy paper topped W/ tuna, spicy eel sauce, tobiko

25 (BAKED) **VOLCANO**
salmon, crab, white fish, cream cheese on seaweed paper topped W/ spicy mayo, crunches, spicy eel sauce

HOUSE ROLLS

CATERPILLAR **24**
eel, cucumber on seaweed paper topped W/ layers of avocado, eel sauce

HOT TAKO **(GF)** **18**
steamed octopus, tobiko, cucumber, sprouts, spicy mayo on seaweed paper

ICHI **24**
California roll topped W/ salmon, thinly sliced lemon, ponzu sauce

LUXURY CRUNCH **27**
eel, avocado on seaweed paper topped W/ crab, tempura shrimp, spicy mayo, crunches, eel sauce

MARS **24**
tempura shrimp, crab on seaweed paper topped W/ tuna, avocado, eel sauce

MONTAUK **24**
hamachi, tempura asparagus on seaweed paper topped W/ tuna, avocado, eel sauce, green tobiko

NEGIHAMA **(GF)** **17**
hamachi, scallions on seaweed paper

OISHI **26**
salmon, steamed asparagus, lemon on seaweed paper topped W/ spicy tuna crunch mix, eel sauce

PHILLY **(GF)** **19**
smoked salmon, cream cheese, avocado on seaweed paper W/ sesame seeds

RAINBOW **26**
California roll topped w/ assorted fish, ponzu sauce

RED DRAGON **24**
California roll topped W/ spicy tuna, spicy mayo

19 **ROCK-N-ROLL**
eel, cream cheese, avocado on seaweed paper W/ sesame seeds, eel sauce

17 **(GF)** **SALMON AVOCADO or CUCUMBER**
salmon, avocado or cucumber on seaweed paper

16 **(GF)** **SALMON or TUNA MAKI**
salmon or tuna on seaweed paper

18 **(GF)** **SPICY HAMACHI**
hamachi, cucumber, sprouts, sp mayo on seaweed paper

19 **(GF)** **SPICY SCALLOP**
scallop, tobiko, cucumber, sprouts, spicy mayo on seaweed paper

18 **(GF)** **SPICY TUNA or SALMON**
cucumber, sprouts, spicy mayo with spicy tuna mix or salmon on seaweed paper

19 **SPICY TUNA or SALMON SHISHITO**
tempura shishito peppers, spicy mayo with salmon or spicy tuna mix on seaweed paper W/ eel sauce

27 **SUPER DRAGON**
tempura shrimp, cucumber, crab on seaweed paper topped W/ eel, avocado, eel sauce, assorted tobiko

19 **(GF)** **TUNA AVOCADO or CUCUMBER**
tuna, avocado or cucumber on seaweed paper

19 **UNAGI MAKI**
eel, cucumber, avo on seaweed paper W/ sesame seeds

20 **UTAH**
tuna, crab, avocado on seaweed paper W/ tobiko

21 **(GF)** **WASATCH**
hamachi, salmon, cucumber, spicy mayo on seaweed paper W/ tobiko

BEGINNER FRIENDLY ROLLS

AVOCADO **(GF)** **or CUCUMBER MAKI** **(GF)** **12**
avocado or cucumber on seaweed paper

CALIFORNIA **15**
crab, avocado on seaweed paper W/ sesame seeds

FRESH VEGGIE **(GF)** **15**
assorted fresh veggies on seaweed paper

MEXI **19**
tempura white fish, cilantro on seaweed paper W/ sesame seeds, sriracha sauce

PC CRUNCH **19**
crab, avocado, cucumber on soy paper W/ crunches, eel sauce

POKEMON **20**
tempura shrimp, crab, lettuce on soy paper W/ eel sauce

18 **SHRIMP TEMPURA**
tempura shrimp, cucumber, avocado, spicy mayo on seaweed paper W/ eel sauce

22 **SPICY CALAMARI**
spicy tempura calamari, crab, cucumber, spicy mayo on seaweed and soy paper W/ eel sauce

21 **SPIDER**
tempura soft shell crab, cucumber, sprouts, spicy mayo on seaweed paper W/ eel sauce

26 (BAKED) **SUNDANCE**
California roll topped W/ salmon, spicy mayo, crunches, eel sauce

17 **TEMPURA VEGGIE**
tempura veggies on seaweed paper W/ eel sauce

DEEP FRIED ROLLS

AVALANCHE **23**
smoked salmon, cream cheese, crab on seaweed paper W/ eel sauce, spicy mayo

FUNKY **23**
tuna, salmon, avocado on seaweed paper W/ eel sauce, wasabi mayo

J - ROLL **23**
albacore, cream cheese, crab on seaweed paper W/ spicy eel sauce

26 **SILVER LAKE**
scallop, eel, crab on seaweed paper W/ eel sauce, wasabi mayo

26 **SURF & TURF**
marinated NY strip, crab on seaweed paper W/ eel sauce, wasabi mayo

25 **VEGAS**
salmon, jalapeno, cream cheese, crab on seaweed paper W/ eel sauce, spicy mayo

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