

**OBA** Sushi is your dining room away from home. We are dedicated to providing traditional and contemporary Japanese dishes with attentive service. We offer traditional sushi and sashimi including special seasonal fishes; entrees; classic and specialty rolls; and lunch specials. Our menu includes a wide selection of izakaya - small dishes similar to Spanish tapas - meant to be shared. We prepare our own sauces. We offer a variety of tap beers as well as unique Japanese bottled beers with a changing selection of premium sake. Most of the staff have known each other and have worked together for many, many years. We welcome you to our family.

*Sit, relax and enjoy.....*

**beverage**

**Hot green tea** 1.75

**Soda** 2.75

*coke, diet coke, sprite, lemonade  
(free refill)*

**Iced tea or Iced green tea** 2.75

*(free refill)*

**Hot ginger tea** 3.75

*(no refill)*

**Calpico** 2.75

*Strawberry or Mango (no refill)*

**Bottled drinks** 3.75

*(no refill)*

*apple juice*

*ramune (regular or strawberry)*

*cream soda (melon or mango)*

*perrier*

**cocktails**

**Thom-yum martini** 9.

*vodka, infused herbs mixed, lime juice*

**Lychee martini** 9.

*rum & lychee juice*

**Martini** 9.

*vodka; premium vodka or gin +\$3.5*

**Pretty in pink** 9.

*vodka, grand marnier, pineapple juice & pomegranate*

**Mango mojito** 9.

*rum, mango puree & mint leaves*

**Pomegranate mojito** 9.

*rum, pomegranate syrup & mint leaves*

**Gold margarita** 12.

*regular or strawberry; gold tequila, triple sec, grand marnier, & cointreau*

**Apple cider** 10.5

*whiskey, triple sec & apple juice*

**spirits**

**WHISKY**

**Jameson** 11.

**Fireball** 11.

**Jack daniels** 11.

**Maker's mark** 12.

**Johnnie black** 12.

**JAPANESE WHISKY**

**Hibiki** 14.

**Hakushu (12 years)** 18.

**Nikka** 16.

**Iwai traditional** 16.

**VODKA**

**Grey goose** 13.

**Tito's** 12.5

**Ketel one** 12.5

**GIN**

**Hendrick** 13.

**Bombay** 10.

**Sapphire** 13.

**TEQUILA**

**Cazadores anejo** 12.5

**RUM**

**Barcadi** 10.

**sweet**

**Ice cream** 2.75

*green tea, vanilla, black sesame & mango sherbet*

**Mochi ice cream** 4.95

*pounded sticky rice ball with ice cream filling  
green tea, vanilla, black sesame, strawberry  
chocolate & mango; (3 pieces)*

**Tempura ice cream** 5.25

*green tea ice cream wrapped in cake & tempura*

**wine**

**Cedar brooks wine** glass 8. / bottle 21.

*chardonnay, sauvignon blanc,*

*pinot noir, merlot, cabernet sauvignon*

**Plum wine** (glass only) 8.

**Champagne** 10.

**beer**

**Sapporo** small 6. / large 8.  
traditional sapporo methodology, uses 2 row barley

**Sapporo lite** 6.5  
European saaz hops & an exceptional clean finish

**Singha** 6.  
produced using the finest quality barley, malt and hops imported from around the world

**Echigo koshihikari** 7.5  
niigata - a japanese pale ale lager, made with koshihikari rice

**Echigo red ale** 8.5  
amarillo hop for a pungent citrus nose, medium body

**Kinshachi golden ale** 9.5  
fresh hop aroma taste, has a subtle sweetness of the malt

**Japanese sansho ale** 9.5  
with nose of sage, papaya & pine forest, sancho peppercorns, floral & berry sweetness rather heat or spice

**Yamadanishiki ale** 9.5  
made with using the most prized sake rice; creamy flavor with a mild sake aroma

**White yuzu** 9.5  
unique take on a witbier, notes of roasted malt, molasses, citrus, yuzu with right about of hop on the nose

**on tap**

**Thom-yum** (7 bangkok craft brewing co.) 7.5  
american wheat style; delightful libation skillfully combine lemongrass, kaffir lime leaves & galangal

**Juicy haze IPA** 7.75 (new belgium brewing co.)  
deep pale orange with an opaque haze; very strong hop aroma of citrus & tropical; a little sweet initially, becoming smoothly bitter

**Asahi super dry** 7.5  
a rare yeast, which not only yields outstanding fermentation but produces a complex aroma that results in sophisticated flavor, crispy dry taste

**Red trolley ale** (karl strauss brewing) 7.5  
this multi award winning beer is brewed with a half-ton of caramelized malts for a deep copper color & toffee flavor; mix of hops are added for balance, hints of raisins & currant

**Orion** (okinawa,) 7.5  
american style; brewed with japanese attention to detail & craftsmanship, light hop notes & a honey-like finish, rice flavor with a surprising amount of bitter hops

**Wolf pup IPA** 7.5  
hoppy & refreshing highly drinkable with wildly aromatic tropical & citrus character

**premium sake**

**Kubota "senjyu"** honjozo +6..... **11 glass / 21 bottle**  
full banana cream pie with spicy flavors of clove & nutmeg

**Kanchiku** junmai daiginjo +3..... **11 glass / 21 bottle**  
crafted over many centuries; it is brewed in low temperatures, the sake is sweet, fruity and smooth; full bodied, rich and offer a nice clean finish

**Kikusui** junmai ginjo +1..... **9 glass / 17 bottle**  
sweet aroma of rose & mandarin orange

**Onikoroshi** honjozo +10..... **10 glass / 19 bottle**  
dry brisk flavor; green apple, cinnamon & strawberry jam

**Hojun zuiyo** junmai shu +5..... **18 bottle**  
the flavor of gentle rice UMAMI will hint mild & mellow sake; quite dry with a nice acidity level

**Tamano hikari** junmai ginjo +3..... **13 glass / 24 bottle**  
the unique nuances of this glorious sake come from, among other things, the use of Bizen Omachi rice. The ancient rice strain is not commonly used for sake and lends this exquisite junmai daiginjo

**Taisetsu** junmai ginjo +3..... **9 glass / 17 bottle**  
floral & clean aroma with subtle flavors of black licorice, pine & pepper slowly-aged in unique Japanese igloos

**Chobei** junmai daiginjo +5..... **11 glass / 21 bottle**  
full body with a rich, fruity aroma

**100 poems** junmai ginjo +1.5..... **21 bottle**  
full-bodied with fruity aroma with well-balanced sweetness & acidity

**Born gold** junmai daiginjo +1..... **11 glass / 21 bottle**  
an elegant note comprised of green apple, sweet rice, plum skin & peach aromas; layers of smooth & even fruit tones from grapes & pears to apple sauce & a hint of citrus

**Dassai** junmai ginjo +4..... **11 glass / 21 bottle**  
junmai ginjo +4; blood orange peel, jasmine & tart orange flavor

**Kira** honjozo +15..... **10 glass / 19 bottle**  
very dry sake with sharp, clean & refreshing taste

**Nigori** junmai -17..... **8 glass / 14 bottle**  
unfiltered sake that looks milky with sweet taste

**House sake** junmai +1..... **8 glass / 14 bottle**  
note of cherries & cloves in the finish; served cold or hot (bottle only for hot sake)

**WARNING:** Drinking DISTILLED SPIRITS, BEER, COOLERS, WINE and other ALCOHOLIC BEVERAGES may increase cancer risk and during pregnancy, can cause birth defects

## sides & salads

**Mixed brown rice** 2.75

**Miso soup** 1.75  
*with tofu, seaweed, green onion*

**Green salad** 3.75

**Cucumber salad** 2.5  
*thinly sliced, sesame seeds with vinaigrette dressing*

**Seaweed salad** 3.5  
*lettuce topped with seasoned seaweed*

**Crispy chicken salad** 7.25  
*fried onion, crispy chips, lettuce with house dressing*

**Salmon skin salad** 7.5  
*lettuce, cucumber, yamagobo & sesame seeds*

**Sashimi salad** 8.  
*mixed fish with green salad & house dressing*

**Soft shell crab salad** 7.5  
*green salad with fried soft shell crab; house spicy dressing*

.....**poke salad**  
**onion, masago, seaweed & spring mixed**

**Oba poke** 8.75  
*mixed fish tossed with house spicy ponzu dressing*

**Tuna poke** 8.75  
*tossed with house ponzu dressing*

**Salmon-mango poke** 8.75  
*tossed with house wasabi dressing*

## sashimi

**Albacore sweet miso** 13.95  
*seared albacore served with housemade sweet miso sauce*

**Blacken sashimi** 13.95  
*salmon **OR** tuna sashimi; seared with black pepper crust*

**Cajun tar-tar** 13.95  
*seared cajun albacore, topped with fried onion & sprinkled with cajun powder & ponzu sauce*

**Paradise sashimi** 13.95  
*salmon, crispy fried onion & housemade paradise sauce*

**Salmon carpaccio** 13.95  
*salmon with parmesan cheese, capers & olive oil*

**Tuna garlic soy sauce** 13.95  
*tuna served with garlic infused soy sauce*

**Whitefish with yuzu** 13.95  
*thin sliced whitefish topped with masago & yuzu*

**Yellowtail jalapeño** 13.95  
*thin sliced yellowtail topped with yuzu & jalapeño*

## izakaya

.....**seafood**

**Miso cod** 8.25  
*cod marinated with housemade miso paste; grilled*

**Yellowtail kama** 12.

**Crispy rice spicy tuna or crab mixed** 6.75  
*brown rice +1.5  
crispy fried sushi rice topped with spicy tuna or crab mixed;  
drizzled with green onion, spicy mayo & eel sauce*

**Spicy tuna crunch** 6.25  
*fried wonton skins stuffed with spicy tuna*

**Stuffed shishito or jalapeño** 6.5  
*stuffed with spicy tuna **or** crab mix & tempura;  
drizzled with eel sauce*

**Saba yaki** 7.  
*norway saba; broiled mackerel with mirin & soy sauce*

**Salmon miso** 7.25  
*marinate with house miso paste & grilled*

**Soft shell crab** 6.75  
*lightly floured, fried served with ponzu sauce*

**Dynamite** 8.75  
*scallop, shrimp, mushroom, spicy masago-mayo  
& green onion*

**Fried calamari** 6.  
*lightly floured, soy sauce & deep fried*

**Iidako kara-age** 6.5  
*deep fried whole baby octopus*

**Ikageso kara-age** 6.5  
*lightly floured & fried squid legs*

**Calamari teriyaki** 8.5  
*grilled & topped with teriyaki sauce*

**Takoyaki** 5.85  
*deep fried battered octopus; sauce & bonito flakes*

**Baked mussels** 6.25  
*topped with spicy masago-mayo sauce*

**Fried oysters** 6.5  
*hama hama oyster; egg, panko crumb & deep fried*

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## izakaya

### .....vegetables

- Edamame** 4.  
*boiled soy beans sprinkled with salt*
- Crispy spring roll** 5.95  
*cabbage, mushroom, carrot, glass noodle; deep fried*
- Eggplant miso** 6.5  
*sautéed japanese eggplant with house miso sauce*
- Okonomiyaki** 6.  
*cabbage, flour & bacon topped with sauce & bonito flakes*
- Renkon chips** 5.5  
*thinly sliced lotus root chips; sprinkled with sea salt*
- Pea sprouts** 5.95  
*sautéed with olive oil, fresh garlic, house sautéed sauce & bacon*
- Green beans** 5.95  
*sautéed with sweet chili paste*
- Mushroom** 5.95  
*assorted mushroom house sautéed sauce*
- Shishito** 6.  
*japanese pepper topped with salt & bonito flakes*
- Oba fries** 3.95  
*sprinkled with chili seasoning*
- Cold spinach** 4.95  
*boiled & topped with bonito flakes*
- Sweet potato fries** 4.5  
*lightly sprinkled with house seasoning*

## izakaya

### .....tempura

- Vegetable tempura** 5.85
- Shrimp & vegetable tempura** 6.5
- Shrimp tempura** 6.75
- Popcorn shrimp tempura** 7.  
*sprinkled with chili powder*
- Stuffed oba leaves tempura** 6.95  
*stuffed with house special spicy tuna mix*

## izakaya

### .....meat

- Chicken yakitori** 6.  
*grilled chicken breast & green onion topped with teriyaki sauce*
- Coconut chicken** 6.  
*chicken breast marinated with coconut milk & curry paste*
- Gyoza** 5.95  
*ground chicken & vegetable wrapped in flour & pan fried*
- Kara-age** 6.  
*chicken breast seasoned with soy sauce, flour & deep fried*
- Oba wings** 6.  
*marinated with house blend seasoning; deep fried*
- Asian short rib** 6.5  
*marinated served with sautéed onion & mushroom*
- Beef kushiyaki** 5.95  
*grilled marinated short rib*
- Kurobuta sausage** 7.25  
*spicy japanese berkshire sausage wrapped with bacon*

## izakaya

### .....noodles & tofu

- Udon soup** 8.  
*udon simmered in house broth*
- Udon pasta** 8.25  
*udon sautéed with housemade lobster sauce*
- Cold soba or cold udon** 7.5  
*served with green onion, wasabi; topped with nori*
- Cold tofu** 6.25  
*topped with fresh ginger, green onion & bonito flakes*
- Fried tofu** 6.75  
*lightly battered tofu, fresh ginger, green onion & bonito flakes afloat tempura sauce*
- Tofu skewers** 6.  
*grilled firm tofu & green onion served with peanut sauce*
- Tofu steak** 7.75  
*lightly floured tofu topped with housemade egg mixture, green onion & bonito flakes*

## oba speciality rolls

### Cajun roll 13.95

inside - crab mix, shrimp tempura, chili sauce  
top - cajun albacore, fried garlic, fried onion, ponzu

### Langoustine roll 14.

inside - california roll  
top - langoustine, onion, mushroom, green onion, spicy mayo

### Oba roll 13.

inside - lettuce, yamagobo, jalapeño  
top - oba leaves, marinated beef, house sauce

### Kumo roll 14.95

inside - blue crab mix, masago, crackers;  
top - ono, & red onion marinated with habanero-lemon

### Popcorn shrimp roll 13.95

inside - popcorn shrimp tempura, jalapeño, spicy mayo  
topped with sweet & spicy sauce

### Passion roll 15.

inside - mango  
top - tuna, halibut, marinated onion & house spicy sauce

### Red roll 13.95

shrimp tempura, avocado, masago, cucumber, sprout  
top - spicy tuna;

### Red sea roll 14.5

inside - spicy scallop, bay shrimp & crab mix  
top - tuna & house spicy-it sauce

### Sunset roll 13.95

inside - avocado, masago, cream cheese  
top - salmon

### Sunshine roll 14.95

inside - crab mix, yamagobo, shrimp tempura  
top - salmon, TNT sauce, masago, green onion & baked

### Volcano roll 13.75

inside - spicy tuna, yamagobo, avocado  
top - spicy mixed bay shrimp & mayo; baked

## classic rolls

### Crunchy shrimp roll 12.

shrimp tempura, masago, avocado, cucumber, sprouts  
rolled with tempura crumbs & sweet sauce

### Dragon roll 14.95

inside - crab mix, masago & avocado roll  
top - avocado & fresh water eel & eel sauce

### Rainbow roll 13.5

inside - crab mix & massage  
top - tuna, salmon, halibut, yellowtail, shrimp & avocado

## oba speciality rolls

### Paradise roll 14.5

inside - spicy tuna  
top - albacore, avocado, house sauce, green onion

### Richie rich roll 15.

inside - spicy tuna, jalapeño, sweet sauce, yamagobo  
top - tuna, yellowtail, avocado, lemon rind, chili & ponzu

### Healthy roll 11.95

avocado, cucumber, yamagobo, takuan, sprouts, mango,  
brown rice wrapped with soy paper

### Lobster roll 16.

lobster meat, asparagus, creamy yuzu sauce  
wrapped with soy paper

### Sakana roll 12.95

inside - salmon, tuna, albacore, yellowtail, avocado,  
green onion wrapped with soy paper

### Chimpanzee roll 11.5

inside - unagi, banana tempura; soy paper

### Dynamite roll 14.75

inside - mixed fish & crab mix, jalapeño;  
top - bay scallop mixed with TNT sauce, mushroom, baked;  
topped with habanero masago

### Mango tango roll 13.95

salmon, kani, mango, ume paste, sprouts & oba  
mango sauce & wrapped with cucumber

### Midori roll 13.95

shrimp tempura, spicy tuna, avocado, sprouts,  
wrapped with cucumber; wasabi masago

## classic rolls

### Caterpillar roll 13.95

inside - fresh water eel; top - avocado & eel sauce

### Shrimp tempura roll 11.75

shrimp tempura, masago, avocado, cucumber, sprouts

### Soft shell crab roll 11.75

soft shell crab, masago, avocado, cucumber, sprouts

### Tempura roll 9.5

inside - california roll or spicy tuna roll

brown rice +2.75 per roll  
wheat free soy sauce available upon request

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certain medical conditions

.....popular

.....soy paper

.....no rice

## entree

*served with soup, salad & rice  
substitute bowl of brown rice +1.75*

**Teriyaki 14.95**  
*chicken or beef or salmon*

**Tempura 14.95**  
*shrimp & vegetable*

**Teriyaki & tempura 15.95**  
*chicken or beef or salmon teriyaki with  
shrimp & vegetable tempura*

**Short rib & tempura 16.75**  
*grilled short rib & shrimp & vegetable tempura*

**Chicken cutlet 15.95**  
*deep fried breaded chicken breast*

**Vegetarian combination 14.95**  
*tempura; tamago & inari sushi & cucumber roll*

**Donburi 15.5**  
*brown rice +2.75  
chicken or beef or chicken cutlet or vegetable with tofu;  
egg & onion simmered in house sauce served over rice*

**Sukiyaki 15.5**  
*no miso soup  
beef or chicken, nappa, onion, fishcake, tofu, noodle,  
enoki mushroom, bamboo shoot simmered broth*

**Nabeyaki udon 12.75**  
*no bowl of rice & miso soup  
fish cake, chicken, spinach, green onion, tofu  
shiitake mushroom, bamboo shoot & shrimp tempura*

**Yakisoba 13.75**  
*chicken (beef or shrimp +2.5), no rice  
pan fried; cabbage, carrot, onion &  
bonito flakes*

**Sushi or sashimi combination 17.**  
*sushi no bowl of rice; 8 pieces mixed fish & shellfish  
with california or spicy tuna roll (brown rice extra)*

**Omakase dinner (chef's choice) 31.**  
*seasonal fish; sushi & sashimi (no substitution)*

**Premium chirashi 38.**  
*brown rice +2.75 (no substitution)  
chefs premium selection, oboro, sweet shiitake mushroom,  
daikon seaweed, tamago served over sushi rice*

**Chirashi 17.**  
*brown rice +2.75  
mixed sashimi, oboro, sweet shiitake, seaweed,  
shredded daikon, tamago served over rice*

**Unagi donburi 16.95**  
*brown rice +2.75  
broiled fresh water eel served over rice with takuan &  
drizzled with eel sauce*

## lunch box

*11:30 am - 2:30 pm  
served with soup and rice  
substitute bowl of brown rice +1.75*

**Teriyaki & roll box 9.5**  
*chicken or beef or salmon  
with california OR spicy tuna roll*

**Tempura & roll box 9.5**  
*shrimp & vegetable  
with california OR spicy tuna roll*

**Teriyaki & tempura box 11.**  
*chicken or beef or salmon  
with shrimp & vegetable tempura*

**Chicken cutlet & roll box 9.5**  
*breaded chicken breast  
with california OR spicy tuna roll*

**Short rib & roll box 9.5**  
*marinated short rib  
with california OR spicy tuna roll*

**Cold soba or cold udon & roll 9.5**  
*no bowl of rice  
served with california OR spicy tuna roll*

**Cold soba or cold udon & tempura 11.**  
*no bowl of rice  
served with shrimp & vegetable tempura*

**Donburi 10.**  
*brown rice +2.75  
chicken or vegetable with tofu;  
egg & onion simmered in house sauce served over rice*

**Vegetarian box 9.5**  
*vegetable tempura and cucumber roll*

**Chirashi 11.**  
*brown rice +2.75  
mixed sashimi, soboro, sweet shiitake, seaweed,  
takuan, daikon, tamago served over sushi rice*

**Sushi & roll box 11.**  
*no bowl of rice, brown rice extra for roll and sushi  
5 pieces of sushi with california OR spicy tuna roll*

**Sashimi box 11.**  
*5 pieces of sashimi with spicy tuna sashimi*

**Poke bowl 10.5**  
*choice of oba poke OR tuna poke OR salmon-mango poke  
topped with seaweed & masago*

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eggs may pose a health risk, especially to pregnant  
women and especially if you have certain medical  
conditions*



	<i>sushi</i>	<i>sashimi</i>	<i>roll</i>	<i>handroll</i>
<b>aji</b> - spanish mackerel ***	6.	14.	7.	7.
<b>albacore</b> - binnaga	5.5	13.	6.5	6.5
<b>amaebi live</b> - sweet shrimp ***	mkt	mkt	—	—
<b>anago</b> - salt water eel	6.5	15.	7.5	7.5
<b>ankimo</b> - monkfish liver ***	5.5	11.	—	6.
<b>bay scallop</b> - kobashira (cooked)	5.	—	6.	6.
<b>blue crab</b>	6.	—	7.	7.
<b>engawa</b> - halibut's fin ***	6.5	—	—	—
<b>giant clam</b> - mirugai	8.	17.	—	—
<b>habanero masago</b>	5.75	—	—	6.75
<b>halibut</b> - hirame	6.	13.	7.	7.
<b>ikura</b> - salmon egg	5.25	11.	—	6.5
<b>inari</b> - tofu skin	4.75	—	5.75	5.75
<b>kanpachi</b> - amberjack	6.25	14.	7.25	7.25
<b>masago</b> - smelt fish egg	5.	9.	—	6.
<b>muki hotate</b> - jumbo scallop	7.	15.	8.5	8.5
<b>natto</b> - fermented soybean	5.	11.	6.	6.
<b>octopus</b> - tako	5.	11.	6.	6.
<b>ono</b> - cod	5.5	13.	6.5	6.5
<b>pompano</b> - butterfish ***	6.	13.	7.	7.
<b>saba</b> - marinated mackerel	5.75	12.	6.75	6.75
<b>salmon</b> - sake	5.75	13.	6.75	6.75
<b>shrimp</b> - ebi	4.75	10.	5.75	5.75
<b>snapper</b> - tai	6.	14.	7.	7.
<b>squid</b> - ika	5.	12.	6.	6.
<b>tamago</b> - sweetened egg	4.75	10.	5.75	5.75
<b>toro</b> - fatty tuna ***	mkt	mkt	mkt	mkt
<b>tuna</b> - maguro	5.5	13.	6.5	6.5
<b>unagi</b> - fresh water eel	5.5	13.	6.5	6.5
<b>uni</b> - sea urchin ***	8.	16.	—	—
<b>yellowtail</b> - hamachi	6.	13.	7.	7.
<b>yellowtail belly</b> ***	6.5	14.	7.5	7.5

\*\*\**limited*

.....rolls or hand rolls

**california 5.75**

*crab mix, mayo, masago, and avocado*

**spicy tuna 5.75**

*tuna, masago, mayo, spicy sauce, sesame seeds and kaiware*

**spicy scallop 5.75**

*bay scallop, masago, mayo, spicy sauce, and kaiware*

**salmon skin 6.**

*cucumber, kaiware, and yamagobo*

**philadelphia 6.5**

*salmon, cream cheese, cucumber, and kaiware*

**teriyaki 6.5**

*chicken or salmon or beef topped with teriyaki sauce*

**vegetable 5.5**

*sweet shitake, cucumber, kaiware, yamagobo, and takuan*

**ume shiso 5.5**

*plum paste cucumber*

**avocado and cucumber 5.5**

**avocado 5.5**

**sweet potato tempura 5.5**

**sweet shitake mushroom 5.5**

.....**seasonal**

**amaebi** - live sweet shrimp

**aoyagi** - orange clam

**awabi** - abalone

**ebodai** - type of butterfish

**hobo** - red gunard

**isaki** - grunt

**kamazu** - barracuda

**katsuo** - bonito

**kinmedai** - golden eyes snapper

**kisu** - whiting fish

**kodai** - type of snapper

**kohada** - gizzard shad

**kurodai** - black sea bream

**medai** - type of snapper

.....**seasonal**

**mentaiko** - cod egg

**mizugako** - live water octopus

**ochapa tai** - type of snapper

**pompano** - butterfish

**seki saba** - fresh mackerel

**sawara** - king mackerel

**sayori** - half beak / needlefish

**sea trout**

**shima aji** - striped jack

**tairagai** - jumbo scallop

**takabe** - yellow striped / butterfish

**tobiko** - flying fish egg

**tobiuo** - flying fish

**wild salmon**