

OMAKASE

The phrase omakase, literally “I leave it up to you” - Chef will select the best ingredients available and prepares them according to their expertise.

Nigiri Omakase 68

11 courses (10 pieces of nigiri with 1 hand roll)

Full Experience Omakase 128

Dine-in only with reservation

18 courses (3 appetizers, nigiri, 1 hand roll and dessert)



SOUP

Miso Soup <i>Wakame seaweed, tofu and scallion</i>	3	Spicy Chicken Soup <i>Hot & sour</i>	7
Seafood Soup <i>Jumbo shrimp, kani, scallop, fish cake, & veggies in fish broth</i>	9	Tanuki Udon <i>Thick white wheat noodle in fish broth with ginger paste, fish cake, crunch & scallion</i>	7

SALAD

House Salad <i>Romaine lettuce, spring mix, cherry tomato, ginger dressing</i>	7	Avocado Salad <i>Romaine lettuce, spring mix, cherry tomato, half avocado, ginger dressing</i>	10
Seaweed Salad	8	Salmon Skin Salad <i>House salad topped w. crispy salmon skin, cucumber, seaweed salad, masago, scallion, ponzu sauce</i>	12
Kani Salad <i>Imitation crab meat, cucumber, spicy mayo</i>	8	Umami Miso Salad <i>Thinly slice tuna, salmon, yellowtail, white fish & soy butter eringi mushroom over arugula w. rasin, cherry tomato, lotus chips, miso powder & yuzu truffle dressing</i>	17
Spicy Tuna Avocado Salad <i>Daikon radish, avocado, cucumber, crunchy, masago, scallion</i>	13		
Grilled Seafood Salad <i>Grilled shrimp, scallops, imitation crab stick, avocado, on top of garden salad w. mustard soy dressing</i>	15		

KITCHEN APPETIZERS

Edamame <i>Young soy bean</i>	6	Spicy Edamame	7
Gyoza <i>Pork or vegetable</i>	6	Veggie Spring Roll (3)	6
Agedashi Tofu	7	Shrimp Shumai	6
Ika Geso Karaage <i>Crispy calamari tentacles with spicy mayo</i>	9	Chicken Lettuce Wrap <i>Diced chicken with hoisin soy sauce served with romain lettuce</i>	12
Pork Bun <i>Steamed bun w. braised pork belly, lettuce, kewpie mayo and sweet brown sauce</i>	8	Crispy Chicken Wings (6) <i>Umami miso flavor, or gochujang flavor</i>	11
Sautéed or Steamed Vegetable	10		
Chicken Karaage <i>Japanese style fried chicken w. ginger, garlic & soy sauce</i>	10		
Spicy Tuna Gyoza <i>Served crispy over guacamole w. sweet chili sauce, scallion, masago</i>	12		
Miso Black Cod <i>Grilled miso marinated black cod served on black rice</i>	17		
Shishito Pepper <i>Charred w. sea salt, shichimi, bonito flakes</i>	9		
Shrimp Tempura <i>with veggies</i>	10		
Rock Shrimp Tempura <i>Spicy mayo</i>	10		
Beef Negimaki <i>Beef rolled with scallions</i>	14		
W.E. Ribs <i>Cajun seasoning meets with sake, ginger and oyster sauce, slow cooked</i>	10		
Taro & Renkon Chips <i>House made taro and lotus root chips</i>	9		



SUSHI BAR APPETIZERS

Tiradito	19	Crispy Rice	15
<i>Octopus, scallop or fluke w. avocado, red onion, cilantro, chili paste and yuzu truffle dressing</i>		<i>Spicy tuna, spicy mayo, eel sauce, rice crackers, shichimi</i>	
Truffle Salmon	17	Crab Meat Avocado	16
<i>Truffle yuzu soy sauce, kizami wasabi and crispy shallot</i>		<i>Jumbo lump blue crab meat on half avocado, spicy mayo, soy yuzu dressing</i>	
Yellowtail Jalapeno	16	Seared Pepper Tuna Tataki	16
<i>Thinly sliced yellowtail with jalapeno, cilantro, shichimi powder, yuzu soy sauce</i>		<i>Ponzu sauce, scallion, masago over shredded radish</i>	
Spicy Tuna Taco	10	Kanpachi Crudo	18
<i>With sushi rice, guacamole, jalapeno, onion, sweet chili sauce in crispy wonton shells</i>		<i>Sea salt, lemon juice, extra virgin olive oil, jalapeno, cherry tomato, onion</i>	
Sushi Pizza	16	Salmon Sushi Sampler	15
<i>Crispy corn tortilla with guacamole, tuna, sweet chili sauce, scallion, masago</i>		<i>King salmon, Arctic char, salmon, salmon belly</i>	
Uzuzukuri	16	Fluke Carpaccio	16
<i>Thinly sliced white fish with ponzu, momiji oroshi, scallion, masago, shio kombu</i>		<i>Lightly seared with ginger, scallion oil and yuzu soy sauce, topped with masago, crispy leek</i>	
Umami Miso Sashimi	18	Trio Delight	18
<i>Fluke or octopus or scallop with dried miso, yuzu truffle dressing, crispy garlic, and scallion</i>		<i>Pepper tuna w. ginger & scallion sauce, salmon w. mango miso, yellowtail w. truffle soy sauce, shishito pepper, two pieces each</i>	
Fish & Chips	18	Toro Tartar	22
<i>Diced pepper tuna, avocado, onion, cilantro w. wasabi soy, truffle oil, house-made taro & renkon chips</i>		<i>Chopped bluefin fatty tuna, mined osinko pickles on avocado with tobiko, scallions and wasabi soy sauce, side with house made chips</i>	
Double Happiness	22	Toro Tartar Caviar	30
<i>One piece authentic Japanese A5 wagyu beef torched, Truffle salt. One piece Bluefin tuna o-toro torched, soy sauce and kizami wasabi</i>		<i>Chopped bluefin fatty tuna, mined shiso leaves on avocado topped w. caviar, ikura, quail egg, scallion, truffle wasabi soy sauce, side w. house made taro & lotus chips</i>	
A5 Wagyu Tataki	40		
<i>2 oz. lightly seared thinly sliced beef w. spicy ponzu sauce, onion, scallion, tobiko and crispy garlic</i>			

SUSHI OR SASHIMI (BY PIECE)

Tuna	4	Yellowtail Belly	5	Scallop Hokkaido	5
Blue Fin Tuna Chu Toro	8	Kanpachi Amberjack	6	Octopus	4.5
Blue Fin Tuna O Toro	11	Madai Japanese Snapper	6	Botan Ebi Sweet Shrimp, XL	8
Salmon	4	Fluke	4	Shrimp	3.5
Salmon Belly	5	A5 Wagyu Miyazaki	13	Spicy Blue Crab	5.5
Arctic Char	4.5	Uni Sea Urchin	M/P	<i>Jumbo lump</i>	
King Salmon	6	Ikura Salmon Roe	7	Unagi Fresh Water Eel	4.5
Smoked Salmon	5	Tobiko Flying Fish Roe	4.5	Crab Stick	3
Yellowtail Hamachi	4	Kumamoto Oyster	5	Tamago Sweet Egg	3

H2O

We believe in providing our customers with freshest and highest-quality ingredients, including our filtered water. Sushi Ko gives you the assurance that you are receiving the safest, highest quality hydration.

Every drop of water coming into the restaurant goes through the highest quality catalytic carbon and certified kdf media to target and remove harmful contaminants. The tap water is further filtered by our NSF/ANSI 42&58&372 Certified Reverse Osmosis System with 11-stage filtration, using 0.0001µm RO membrane and UV sterilization, reduces TDS, PFOA, PFOS, Chlorine, Fluoride, Barium, Arsenic, Salt, Chromium-VI, Lead, Heavy metals, Odor and more delivering healthy, clean, alkaline mineralized water for you.

ROLLS

Tuna	6.5	Spicy Tuna	7.5
Tuna Avocado	7.5	Spicy Salmon	7.5
Black Pepper Tuna Avocado	7.5	Spicy Yellowtail	7.5
Salmon Skin Cucumber	6.5	Spicy Sea Scallop	8.5
Salmon	6.5	Eel Avocado or Cucumber	8.5
Smoked Salmon	6.5	Boston	7.5
Salmon Avocado	7.5	<i>Shrimp, lettuce, cucumber & mayo</i>	
Yellowtail Scallion	6.5	Shrimp Avocado	7.5
California	6	Philadelphia	7.5
California	15	Chicken Tempura	8
<i>With jumbo lump blue crab</i>		Shrimp Tempura	8
Kani Salad	6.5	Crispy Calamari	7
Spider	11	Yellowtail Jalapeno	7.5
<i>Soft shell crab, cucumber, avocado</i>		Rising Sun Roll	14
Negitoro	12	<i>Crab and avocado inside, topped w. fresh salmon, baked w. spicy mayonnaise</i>	
<i>Blue fin fatty tuna, scallion</i>		Rainbow	15
Summer Roll	13	<i>Assorted fish on California</i>	
<i>Chopped crabstick & shrimp inside & on top w. spicy sauce, scallion, crunchy & masago</i>		Super Spicy Tuna	13
Green Dragon	15	<i>Spicy crunchy tuna inside w. kani salad on top</i>	
<i>Avocado & Masago on top</i>		Fire Roll (Spicy)	13
#1 Eel Cucumber		<i>Spicy salmon stuffed in jalapeno, lightly fried, crab and spicy mayo on top</i>	
#2 Spicy Crunchy Tuna			
#3 Spicy Crunchy Salmon			
#4 Spicy Crunchy Yellowtail			
#5 Spicy Kani Salad			
#6 Shrimp Tempura			

VEGGIES ROLLS

Cucumber	5.5	Vegetable	6.5	Asparagus	5.5
Cucumber Avocado	6	<i>Lettuce, cucumber, avocado, pickles</i>		AAC	6.5
Pumpkin Tempura	6	Osinko	5.5	<i>Asparagus, avocado & cucumber</i>	
Sweet Potato Tempura	6	Avocado	5.5	Mango Avocado	6
				Peanut Avocado	6

Substitution and Addition

Brown Rice	1	No Seaweed	1	Cucumber	1
Avocado	1.5	Inside Out	1	Extra Masago	1.5
Soy Paper	1.5	Black Rice	1.5	No Rice	1

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

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SIGNATURE ROLLS

Fancy Spicy Salmon Roll	15	Super Green Roll	16
<i>Crab salad, avocado inside, spicy salmon, masago, crunchy, scallions on top</i>		<i>Sweet potato tempura, cucumber, asparagus, wrapped in black rice, topped with avocado, tomato, truffle salt, extra virgin olive oil, microgreen</i>	
Banana Roll	16	Fancy Lox Roll	16
<i>Salmon, cream cheese, fried banana, avocado wrapped w. soy paper, eel sauce</i>		<i>Shrimp tempura, cucumber, cream cheese roll with smoked salmon, lemon slice on top with sriracha sauce and scallion</i>	
Sunset Roll	18	Amazing Tuna Roll	17
<i>Spicy salmon, mango roll with king salmon, Arctic char, salmon, salmon belly, avocado, crunchy, scallion, tobiko on top</i>		<i>White fish tempura, spicy tuna, avocado topped w. pepper tuna, eel sauce, crunch, scallion & tobiko</i>	
Uptown Roll	18	Spider Web Roll	17
<i>Spicy crunchy scallop, avocado inside, tuna, salmon, yellowtail on top with masago, crunchy and scallions</i>		<i>Soft shell crab, avocado, cucumber roll with spicy tuna, wasabi tobiko on top, eel sauce and spicy mayo</i>	
Valentine's Roll	18	Passion Roll	18
<i>Crunchy spicy tuna inside, fresh tuna outside</i>		<i>Spicy tuna, mango, avocado, shrimp tempura, wrapped in soy paper, topped w. kani salad, masago, scallion, eel sauce, spicy mayo & yuzu miso sauce</i>	
Bomb Roll	17	Tiger Roll	18
<i>Hamachi, jalapeno, cucumber, spicy mayo roll with Hamachi, lemon slice, sriracha sauce and scallion</i>		<i>Tuna, salmon, avocado inside, tuna, salmon, eel on top w. masago, crunchy, eel sauce, scallion</i>	
Tsunami Roll	18	Marilyn Monroll	18
<i>Shrimp tempura, kani salad, avocado roll with pepper tuna, yellowtail, eel sauce, truffle mayo, crunchy, scallion, wasabi tobiko on top</i>		<i>Spicy tuna, kani salad, avocado wrapped in soy paper, topped with Hokkaido scallop, kewpie mayo, eel sauce, crunch, scallion and tobiko</i>	
King Dragon Roll	22	Naruto	
<i>Lobster tempura and mango wrapped with soy paper, topped with kani salad and crunchy shredded kani, sweet miso soy sauce</i>		<i>Spicy tuna avocado</i>	14
Rock & Roll	22	<i>Kani avocado</i>	14
<i>Jumbo lump blue crab, scallop, asparagus tempura roll, topped with pepper tuna, truffle mayo, scallions and crispy shallot</i>		<i>Rainbow</i>	16
Super Dragon Roll	23	Phoenix Roll	15
<i>Jumbo lump crab, shrimp tempura, cucumber roll topped w. eel, avocado, eel sauce & rice crackers</i>		<i>Avocado wrap around spicy tuna & kani salad, topped w. crunchy flakes, masago & scallion</i>	
Surf and Turf Roll	30	Rice Paper Roll	16
<i>Jumbo lump blue crab, shrimp tempura, avocado wrapped in soy paper, topped with seared A5 miyazaki wagyu, truffle aioli, yakiniku sauce, fried leek</i>		<i>Tuna, salmon, crabstick, avocado, cucumber & mix greens wrapped with rice paper</i>	
		Crystal Summer Roll	16
		<i>Steamed Shrimp, kani, mango, avocado, asparagus, spring mix and peanuts wrapped in rice paper, sweet chili sauce</i>	



ENTREES FROM SUSHI BAR

Choice of miso soup or salad, no substitutions

Maki Combo <i>Tuna avocado, salmon avocado, California</i>	18	Sushi Dinner <i>9 pcs of sushi and one tuna roll</i>	28
Spicy Maki Combo <i>Spicy tuna, spicy salmon, spicy yellowtail</i>	19	Sashimi Dinner <i>15 pieces of assortment of fish</i>	31
Tekka Don <i>Slices of raw tuna over sushi rice</i>	30	Sushi & Sashimi Dinner <i>9 pcs of assorted sashimi, 4 pcs of assorted sushi and one California roll</i>	31
Sake Don <i>Slices of raw salmon over sushi rice</i>	30	Poke Bowl	28
Unagi Don	30	<i>Comes with sushi rice, onion, scallion, cucumber, kani salad, seaweed salad, mango, avocado, crispy onion, sesame seeds, crispy lotus root, fish and sauce choices: Pepper Tuna / Salmon / Yellowtail / Classic Shoyu Wasabi Soy / Umami Miso / Spicy Mayo</i>	
Chirashi Don	30		
Tricolor Sushi or Sashimi <i>3 pcs of each tuna, salmon & yellowtail</i>	25		

ENTREES FROM KITCHEN

with miso soup or salad & white rice

Tempura				Mango Chicken	24
<i>Vegetable</i>	<i>17</i>	<i>Shrimp</i>	<i>21</i>	<i>Panko fried, fresh mango sweet chili sauce</i>	
<i>Chicken</i>	<i>19</i>			Walnut Shrimp	24
				<i>Crispy shrimp with sweet creamy sauce and walnut</i>	
Teriyaki				Mapo Tofu	17
<i>Tofu</i>	<i>16</i>	<i>Shrimp</i>	<i>23</i>	<i>With minced pork</i>	
<i>Chicken</i>	<i>20</i>	<i>NY Strip</i>	<i>26</i>	Grilled Black Cod	32
<i>Salmon</i>	<i>23</i>			<i>Saikyo miso marinated with black rice</i>	
Bento Box				New York Strip	28
<i>All come with fried shrimp shumai, veggie spring roll, California roll, shrimp tempura appetizer, choice of:</i>				<i>USDA Choice, Angus, yakiniku sauce</i>	
<i>Chicken Teriyaki</i>	<i>24</i>	<i>Salmon Teriyaki</i>	<i>25</i>		
<i>Beef Teriyaki</i>	<i>26</i>	<i>Shrimp Teriyaki</i>	<i>25</i>		

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FRIED RICE & NOODLES

Fried Rice

Vegetable	13	Shrimp	15
Chicken	15	Beef	17
Pork	15		

Pineapple Fried Rice

Chicken or shrimp or pork 16

Yaki Udon / Shirataki Noodle

Vegetable	13	Beef	17
Chicken	15	Seafood	18
Shrimp	15		

Nebeyaki Udon Soup

Shrimp tempura w. chicken, fish cake, egg, kani & vegetable in broth 16

Seafood Udon Soup

Scallop, shrimp, fish cake, kani & vegetable 18

Shirataki Noodle Soup

Chicken 16 Seafood 19

RAMEN

Tonkotsu Ramen

Flour noodle in our special chicken and pork bone broth topped with braised pork belly, scallions, bamboo shoots, bean sprout and half soft-boiled egg. Classic rich and creamy 16

Miso Ramen

Flour noodle in our special miso broth topped with braised pork belly or chicken, scallions, bamboo shoots, bean sprout and half soft-boiled egg. Savory and hearty 16

Shoyu Ramen

Flour noodle in our special shoyu broth topped with scallions, bamboo shoots, bean sprout and half soft-boiled egg, braised pork belly or chicken. Light with umami soy flavor 16

Yuzu Shio Ramen

Flour noodle in our special clear chicken broth topped with braised pork belly or chicken, scallions, bamboo shoots, bean sprout and half soft-boiled egg. Light with refreshing yuzu tone 16

DESSERT

Ice Cream

5

Ice Cream Tempura

8

Mochi Ice Cream

7

Banana Tempura

8



LUNCH MENU

Mon-Fri: 11:30am-3:00pm, except holidays

LUNCH SPECIAL ROLL

Choice of miso soup or salad

Any Two Rolls 12
Any Three Rolls 16

<i>Tuna</i>	<i>Spicy Yellowtail</i>	<i>Chicken Tempura</i>
<i>Tuna Avocado</i>	<i>Yellowtail Scallion</i>	<i>Peanut Avocado</i>
<i>Pepper Tuna Avocado</i>	<i>Eel Cucumber Roll</i>	<i>Osinko (Pickled Radish)</i>
<i>Salmon</i>	<i>California</i>	<i>Avocado</i>
<i>Salmon Avocado</i>	<i>Kani Salad Roll</i>	<i>Cucumber</i>
<i>Smoked Salmon</i>	<i>Boston</i>	<i>Asparagus</i>
<i>Salmon Skin Cucumber</i>	<i>Shrimp, lettuce, cucumber, mayo</i>	<i>Pumpkin Tempura</i>
<i>Spicy Tuna</i>	<i>Philadelphia</i>	<i>Sweet Potato Tempura</i>
<i>Spicy Salmon</i>	<i>Shrimp Tempura</i>	<i>Cucumber Avocado</i>

SUSHI OR SASHIMI LUNCH

Choice of miso soup or salad

Sushi Lunch 16 <i>6 pieces of sushi and 1 California roll</i>	Sushi & Sashimi Lunch 21 <i>4 pieces of sushi, 7 pieces of sashimi and 1 California roll</i>
Sashimi Lunch 19 <i>Chef's choice of 11 pieces of sashimi and white rice</i>	Sushi Omakase 35 <i>Chef selection of 6 pieces of sushi and a hand roll</i>

FRIED RICE & UDON NOODLES

Chicken Yaki Udon or Fried Rice 13 <i>Sauteed with chicken and mix vegetable</i>	Nabe Yaki Udon Soup 15 <i>Chicken & mixed vegetable soup with shrimp tempura</i>
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LUNCH BENTO BOX

Comes with California Roll, Rice, Fried shumai & Veggie Spring Roll

Choice of miso soup or salad

Tofu Teriyaki 15	Chicken Tempura 17
Chicken Teriyaki 16	4 pcs of Sushi 16 <i>Tuna, salmon, white fish, shrimp</i>
Salmon Teriyaki 16	7 pcs of Sashimi 17 <i>3 salmon, 2 tuna, 2 white fish</i>
Shrimp Teriyaki 17	Shrimp Tempura 17
Beef Negimaki 19	