

APPETIZER

Miso Soup 4
wakame, spring onion, tofu skin

Wonton Soup 9
prawn wonton, spinach, clear soup

Natural Oysters (2pcs) 8
fresh oysters served with tangy ponzu sauce

Grilled Oysters (2pcs) 8
fresh oysters baked with citrus dressing & mayonaise

Scallops Cocktail (2pcs) 8
pan-fried scallops served with sweet ginger soy

Miso Hotate (2pcs) 8
fresh scallops baked with ohsho miso sauce

Tataki Salmon / Tuna / Kingfish 18/20/20
sliced fish served with chili, ginger and ohsho ponzu sauce

Carpaccio Salmon / Tuna / Kingfish 18/20/20
sliced fish served with avocado and miso-mayo

Gyu Tataki 16
sliced seared tender beef with tangy ponzu sauce

ENTRÉE

Edamame steamed soy bean sprinkled with sea salt	8
Spicy Edamame toss soy bean with japanese spicy spice	12
Gyoza(6 pcs) pan fried chicken & vegetable dumplings	12
Honrenso Goma Ae baby spinach with sesame sauce	11
Nasu Dengaku eggplant glazed with dark miso	12.5
Agedash Tofu crispy deep fried beancurd with bonito flakes , spring onion in soy based sauce	13.5
Yakitori (4 pcs) chicken & spring onion skewers grilled with teriyaki sauce	13.5
Takoyaki japanese squid ball served with mayo ,bbq sauce & bonito flakes	9
Korokke(2pcs) Vege / Crab potato croquettes with tonkatsu sauce	8 /10

SALAD

Japanese Salad **15**

mix salad & chef selected vegetables with soy & sesame dressing

topping with:

salmon **6**

seared salmon **7**

tuna **7**

seaweed **6**

Ohsho Salad **15**

mix salad & chef selected vegetables with ohsho fruit dressing

topping with:

salmon **6**

seared salmon **7**

tuna **7**

seaweed **6**

SUSHI BAR

California roll (8 pcs)

Salmon California roll 15

Chili salmon California roll 15

Fresh tuna California roll 15

Chili fresh tuna California roll 15

Cooked tuna California roll 15

Teriyaki chicken California roll 15

Tempura prawn California roll 15

Tempura pumkin calieifornia roll 15

Spider roll 16

Dragon roll 24

eel with cucumber and creamcheese

Ohsho roll 23

tuna, salmon, ebi, avocado, scallop, eel

Karaage roll 18

deep fried marinated chicken

SUSHI BAR

Hosomaki (thin roll)

Avocado	7
Cucumber	7
Cooked tuna	7
Salmon	8
Tuna	8
Teriyaki chicken	8

SUSHI BAR

Temaki (corn shape hand roll)

Corn shape roll with cucumner , avocado, mayo & tempura flake with a choice of;

Tuna	6
Salmon	6
Tempura prawn	6.5
Teriyaki chicken	6
Vege	6
Eel	6.5
Soft shell crab	6.5

SUSHI BAR

<i>Sashimi</i>	E 16
	M 28

<i>Sushi</i>	E 15
	M 26

<i>Aburi sushi</i> seared assorted sushi	14
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<i>Assorted sushi & sashimi</i>	30
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<i>Deluxe sushi sashimi platter</i> (for 2 people)	48
(for 4 people)	60

SUSHI BAR

Sushi Nigiri (2 pieces per serve)

Salmon	6
Tuna	6
Kingfish	6
Tiger prawn	8
Tamago	6
Tobiko	6
Unagi	6

MAIN COURSE

Black Cod Miso 35

grilled the miso marinated black cod fillet served
with seasonal vegetables and glazed with black miso

Duck Mariland & Meat Ball 32

pan fried duck mariland and duck meat ball,
tossed in blueberry-teriyaki sauce served with vegetables

Spicy Calamari 23

battered calamari tossed with salt pepper

Yaki Udon Chicken/ Beef/ Vege/ Seafood 22/22/22/25

your choice of meat or seafood pan fried
with assorted vegetables with special yakiniku sauce

Yaki Gohan 17

pan fried rice with chicken and vegetabl

Sukiyaki 32

tender beef and veges, cooked in sweet soy
sauce over heat at your table

MAIN COURSE

Tempura crispy deep fried assorted vegetables & prawn in light batter (3 pieces prawn)	23
Tatsuta Age japanese style fried chicken fillet with mix salad and mayo	19
Tonkatsu Pork / Chicken bread crumbed deep fried pork/chicken with tonkatsu sauce	22
Teriyaki Salmon / Chicken / Beef / Vege your choice of meat or seafood served with seasonal vegetables in teriyaki sauce	28/24/28/20
Ohsho Eyefillet Steak grilled eye fillet steak with homemade mayo--teri sauce served with seasonal vegetables	32
Salmon Saikyoyaki grilled the miso marinated salmon fillet served with seasonal vegetables	29
Unagi Kabayaki charcoal-grilled eel fish served with assorted vegetables and teri sauce	25
Seafood Teppanyaki assorted seasonal seafood and vegetables served with yakiniku sauce on a sizzling plate	32
Grilled Barramundi Fillet grilled barramundi fillet served with seasonal vegetables with ginger soy	33

DRINKS LIST

SPARKLING

- Craigmoor Sparkling Brut		8	
- Craigmoor Sparkling Rosé		8	
- Clover Hill Tasmanian Cuvée			54

ROSÉ

- Pfeiffer Rosé	ROTHERGLEN, VIC	8	32
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WHITE WINE

- Pizzini Riesling	WINE VALLEY, VIC	8	34
- Mount Langi Ghiran Pinot Gris	GEORGETOWN		42
- Summer Poppy Pinot Gris	WILSONS PROMERIE, VIC	8	28
- Moonstruck Pinot Grigio	WINE VALLEY, VIC	8	32
- Apitigiano Pinot Grigio	DEED		31
- Tems Felix Chardonnay	YARRA VALLEY, VIC	8	34
- Scotchmans Hill Chardonnay	BELLARINE PENINSULA, VIC		44
- Konard Sauvignon Blanc	WILSONS PROMERIE, VIC		34
- Scotchmans Hill Sauvignon Blanc	BELLARINE PENINSULA, VIC	8	36

RED WINE

- Stoney Range Pinot Noir	WARRAGOON VALLEY	18	42
- Phaedrus Pinot Noir	WARRAGOON PENINSULA, VIC		48
- Scotchmans Hill Pinot Noir	BELLARINE PENINSULA, VIC		54
- Te Karanga Pinot Noir	WATFORDS PROMERIE, VIC		48
- Pfeiffer Shiraz	CANBY, VIC	8	36
- Asher Shiraz	HEARSTVILLE		36
- Loose Leaf Cabernet Merlot	WESTERN DISTRICTS, VIC	8	32
- Aramis Cabernet Sauvignon	WILSONS HILL, SA	8	36
- Gipsie Jack Shiraz Cabernet	LUNDGREN CREEK, SA	8	34

BEER

- Kirin	1000L	8	
- Sapporo	1000L	8	
- Crown Lager	1000L	8	
- Cascade Light	1000L	13	

FRESH TAP BEER

- Asahi	1000L	8.5	
- Oishi Lager	1000L	8	

JAPANESE PLUM WINE

- Choya Umeshu		8.5	36
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JAPANESE HOUSE SAKE

- Regular (Hot)	1000L	8	
- Large (Hot)	1000L	14	

JAPANESE COLD SAKE

- Kizakura Yamahai Jikomi	1000L		13
- Chokyu Kinokuniya Bunzaemon	1000L		18
- Asabiki Junmai Sujin	1000L		24
- Kizakura Junmai Dairyo	1000L		26

SOFT DRINKS

- Coke			4
- Diet Coke			4
- Lemonade			4
- Lemon Squash			4
- Lemon Lime Sitter			4
- Orange Juice			4
- Apple Juice			4
- St Pellegrino			

1000L			5
1000L			9

TEA (HOT)

- Japanese Green Tea			4.5
- Japanese Rice Tea			4.5

COCKTAIL

- Strawberry Explosion			18
fresh strawberries, fresh mint, lime, vodka, strawberries liquor, syrup, soda water			
- Throw Back to Edo Era (Oishi Yuzu Cocktail)			18
japanese gin, japanese sake, house made yuzu honey, yuzu water, tonic water, lemon			

CORKAGE (Bottle) 7