

Our search for the highest quality and most exclusive products is subject to nature and availability on the market. If we are unable to offer any of the following products, we apologize in advance.

CEVICHE BAR

CEVICHES OSAKA STYLE

We carefully combined the best Japanese technique with the finest Peruvian ingredients.

Ceviche Sampler

Choose three of our delicious ceviches.

\$ 25

Classic Ceviche

Shiromi, ceviche base, glazed sweet potato tempura.

\$ 20

Ceviche Nikkei

Raw tuna, Japanese cucumber, crispy quinoa, Yuzu vinagret.

\$ 19

Thai Ceviche

King salmon, chili jam, diced mango, spicy Japanese pepper.

\$ 18

Creamy Wasabi Ceviche

Seafood and fish mix, creamy wasabi ceviche base, sweet potato threads.

\$ 19

Al Ají Amarillo

Fresh white fish, Peruvian ají amarillo, sesame seed oil, sweet potato wontons.

\$ 19

TIRADITOS OSAKA STYLE

Ancient japanese cutting technique applied to a clasic peruvian dish, which combines fresh fish, seafood and contemporary asian sauces.

Osaka

Raw white fish, yuzu oyster sauce, shizo aroma.

\$22

\$13

Mi Perú

Raw white fish, rocoto cream, ají limo, cilantro emulsion, lemon drops.

\$22

\$13

Carpassion

Salmon, creamy passion fruit honey, watercress, crispy phyllo strips.

\$18

\$11

Nikkei

Peruvian lemon, cilantro and ají limo. Japanese shoyu & wasabi.

\$20

\$12

Consuming raw or undercooked food may increase your risk for foodborne illness, especially if you are pregnant.

Andino

Raw tuna, japanese cucumber, yuzu vinagrette, crispy quinoa

\$19

\$11

Nitai

Raw tuna, creamy coconut milk, Japanese pepper, oyster sauce, scallions.

\$19

\$

2 Olives

Debe decir “asian dressing” en vez de “oriental dressing”.

\$19

\$11

Vietnamito

Salmon, chili jam, lemon grass, crispy coconut, cilantro, lemon drops.

\$22

\$13

Spicy

Japanese vinegar marinated white fish, peruvian ají limo, ají amarillo, togarashi pepper, tabasco.

\$22

\$13

OSAKA STYLE CAUSITAS

Causa is a yellow potato terrine seasoned with different flavors. When combined with a tasty filling... it’s a “cause”worth fighting for!

Causa Sampler

Choose 3 of our tasting causa toppings.

\$ 15

Tuna

Tuna tartare, red onion bronois, chives.

\$ 6

Crab

Stone crab meat, avocado, rocoto cream.

\$ 5

Shiromi

Deep fried flounder, Peruvian escabeche sauce, cilantro.

\$ 7

Tako

Grilled octopus, panca miso sauce.

\$ 5

Ebi

Grilled shrimp, creamy red curry leek sauce.

\$ 6

SALADS

Osaka Salad

Tuna tataki, fresh green salad, avocado, Osaka oriental dressing.

\$ 16

Kyuri Salad

Japanese cucumber, sesame spicy sour dressing, togarashi pepper.

\$ 8

Seaweed Salad

Wakame, hihiki, agare-agare.

\$ 9

Sashimi Salad

Mixed greens, raw sliced sashimi , yuzu wasabi vinai-grette, crispy quinoa.

\$ 16

SUSHI BAR

OSAKA SIGNATURE ROLLS

We carefully combined the best Japanese technique with the finest Peruvian ingredients.

Ceviche Roll

Quinoa coated shrimp, avocado, thin sliced white-fish, ceviche sauce, sweet potato threads.

\$16

\$9

Antiku Maki

Seared tenderloin, huacatay emulsion, sweet potato tempura, anticucho sauce.

\$14

\$8

Spicy Crunchy

Japanese butter coated shrimp, crab meat, avocado, crispy quinoa, togarashi pepper.

\$15

\$8

Osaka Maki

Crab meat, ebi furai, au gratin crab sauce.

\$16

\$9

Abura Roll

Seared white fish, negi and avocado tempura, sesame aioli.

\$14

\$8

Parma Maki

Parmesan grilled scallops, ebi furai, avocado.

\$ 16

\$9

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Terimaki

Salmon, sliced lemon, ebi furai, teriyaki sauce.

\$16

\$9

2 Tunas Roll

Spicy tuna tartar, tuna tataki, avocado, yuzu sauce.

\$14

\$8

Roll Rodoyce

Furai squid, avocado,crab meat,Japanese aioli, cilantro emulsion.

\$15

\$8

Maki Furai

Furai crust, salmon, avocado.

\$14

\$8

T.N.T Roll

Scallops tartare, Japanese mayo, togarashi pepper, crispy salmon skin.

\$16

\$9

Akai Maki

Maine lobster meat, tomato & creamy rocoto sauce.

\$18

\$10

Acevichado

Tuna, ebi furai, avocado, ceviche mayo.

\$15

\$8

OSAKA STYLE

Inspired by Peruvian and Asian Cuisines, we created an innovative way to merge techniques and ingredients that offer a new style we hope will delight you.

HOT TAPAS

Chicharron Mixto Osaka \$ 15
Five chinese spices marinated white fish, octopus and shrimp, orange Japanese vinegar sweet sauce.

Thai Ebi \$ 15
Creamy red curry leek sauce, grilled shrimp, crunchy tenkatsu, salmon caviar.

Parmesan Scallops \$ 15
Gratin scallops, parma raggiano cheese, togarashi pepper, ginger paste.

Shiromi Nasu \$ 16
Juicy white fish and eggplant rolls, crunchy peanuts, coconut milk reduction.

Evil Scallops \$ 15
Glazed and grilled scallops, spicy chinese garlic sauce.

Quinoa Rock Shrimp \$ 16
Quinoa tempura, rocoto mirim mayonaise, squid ink reduction.

Mariscos al Fuego \$ 16
Seafood mix, Japanese spicy butter.

Kani Tan \$ 14
Creamy crab filling wontons, passion fruit and rocoto syrup.

Osaka Lettuce Wraps \$ 16
Confit duck, toasted crushed peanuts, chinese tausi sauce.

ANTICUCHOS

A classic of Peruvian cuisine. Inspired by the original cow’s heart marinated in aji panca, we bring you our creative versions Osaka style!

Kokoro \$ 9
American Kobe heart, anticucho panca sauce.

Ebi \$ 8
Grilled shrimp, orange togarashi salad.

Tako \$ 9
Grilled octopus, Japanese chimichurri.

American Kobe \$ 12
Green peppers, crispy bacon.

Tori \$ 7
Tender chicken, sweet shogayaki cream cheese.

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SOUPS

Misoshiru \$ 5
Traditional miso based broth.

Thai Soup \$ 9
Exotic shrimp, tender chicken, green curry, coconut milk.

Shiitake \$ 7
Lemongrass infused Japanese mushrooms, mushroom stock.

OSAKA WOKS

Wok-cooked rice & vegetables. Choose your best match. (90 GR)

Maguro (Tuna) \$ 15
Sake (Salmon) \$ 13
Ebi (Shrimp) \$ 14
Shiromi (White Fish) \$ 16
Tori (Chicken) \$ 12
Niku (Tenderloin) \$ 15
Agiru (Duck Confit) \$ 16
Buta (Pork) \$ 14

OSAKA SIGNATURE DISHES

Tuna Ribs \$ 20
Seared bluefin tuna medallions, grilled asparagus, lucuma and potato puree, toasted ginger slices, caramelized turnip paste.

Shiromi Wrap \$ 25
Banana leaf wrapped fish, anticucho sauce, coconut milk reduction.

Miso Truffle American Kobe Skirt \$ 25
Miso puree, truffle salt, wok seared shiitake mushrooms.

Sesame Maguro \$ 19
Blue fin tuna tataki, Sesame seed, Sweet miso reduction.

Sakana Ishiyaki \$ 25
Seared white fish sashimi, Peruvian pachamanca herbs, served over a hot stone.

Yasaitame \$ 12
Wok cooked mixed vegetables.

Hot Stone Ceviche \$ 26
Miso broth, raw white fish and seafood mix, Peruvian aji amarillo cream, cilantro emulsion.

Pulpo Panca Miso \$ 21
Octopus confit, Peruvian aji panca sauce, miso paste.

Sakana Karaage \$ 25
Deep fried white fish fillet, Japanese mushroom sauce.

Spicy Lemon Shrimp \$ 18
Wok seared shrimp, shiitake mushrooms, grilled scallions.

Confit Nipon Duck \$ 19
Miso oranges and caramelized onions.

RICES AND VEGETABLES

JAPANESE RICE \$ 6

THAI RICE \$ 6

ASIAN RISOTTO \$ 7

WHITE RICE \$ 4

WOKCOOKED VEGETABLES \$ 5

WOKCOOKED JAPANESE MUSHROOMS \$ 7

DESERTS

OSAKA

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TRADITIONAL SUSHI BAR

SASHIMI & NIGIRI

Sashimi Sampler (12 cuts) \$ 32
Chef’s best assortment.

Nigiri Sushi Sampler (6 pieces) \$ 24
Osaka’s best assortment. **Sashimi | Sushi**
(2 pieces)

Fresh Water Eel \$ 7/2 pc \$ 7
Sea Eel \$ 9/2 pc \$ 9

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Sashimi | Sushi

Albacore \$ 12 \$ 6
Tuna \$ 14 \$ 7
Yellowtail \$ 14 \$ 7
Toro \$ MP \$ MP
Octopus \$ 13 \$ 7
Salmon Egg \$ 14 \$ 7
Crab \$ 10/2 pc \$ 10
Baby Scallop \$ 8/2 pc \$ 8
Shrimp \$ 7/2 pc \$ 7
Sea Bass \$ 13 \$ 7
Halibut \$ 16 \$ 9
Sea Urchin \$ 12/2 pc \$ 12
Salmon \$ 11 \$ 6
Squid \$ 9/2 pc \$ 9
Kanpachi \$ 17 \$ 9
Spanish Mackerel \$ 19 \$ 10

SPECIAL OSAKA STYLE NIGIRIS (2 PIECES)

Shiromi Parma \$ 8
Niku Abura \$ 9
Tuna with yuzu \$ 8
Ebi BBQ \$ 8
Tako Nikkei \$ 9
T.N.T of octopus and kani \$ 9

CLASSIC ROLLS

Soft Shell Crab \$ 16
Spicy Tuna Roll \$ 12
Spicy Yellowtail Roll \$ 13
California Roll \$ 14
Tuna Roll \$ 12
Cucumber Roll \$ 7
Veggie Roll \$ 12
Scallop Roll \$ 13
Yellowtail Roll \$ 13