



WAGYU ISHIYAKI

A5 Grade from Japan

\$39

Sliced authentic Japanese Wagyu beef cooked tableside on a hot stone. Paired with carpaccio sauce and wasabi salt.



O O K A

DOYLESTOWN

DINNER

Soups

Clear Soup	3
<i>mushrooms, fried onions & scallions</i>	
Miso Soup	3.50
<i>tofu, mushrooms, seaweed & scallions</i>	
Lobster Miso Bisque	8
<i>maine lobster bisque with fried tofu, exotic asian mushroom, broccolini and clam</i>	
Creamy Edamame Soup	5
<i>with soybean chips & tobiko</i>	
Seafood Soup (for two)	13
<i>shrimps, clams, fish cake, salmon, mussels & vegetables</i>	

Salads

Fresh Garden Salad <i>with ginger dressing</i>	3.50
Seaweed Salad	6
Grilled Young Octopus	18
<i>Arugula salad, balsamic pomegranate reduction, cherry tomato</i>	
Albacore tuna salad	18
<i>albacore tuna with garlic aioli, wasabi nappa, arugula salad, asian pear, strawberries, pumpkin seeds, fried onion, sesame ginger dressing</i>	
Salmon Skin Salad	11
<i>baked smoked salmon skin, arugula micro greens, cucumber, cherry tomato and radish sprouts with ponzu sauce</i>	
Shiitake Mushroom Salad	10
<i>micro greens, arugula, roasted almonds cherry tomatoes, cucumbers and radish sprouts with sesame ginger dressing</i>	

Cold Appetizers

Sushi Tasting 4pcs	11
Sashimi Tasting	14
Tuna Tartar	18
<i>cubed tuna dressed with a piquant sesame soy sauce, served in an avocado "nest", crowned with a soft- poached organic hen egg</i>	
Mango Passion	17
<i>tuna, salmon, yellowtail, kanpachi, king crab and shrimp, avocado wrapped in cucumber, mango-miso, wasabi tobiko</i>	
Tuna Bites	15
<i>roasted pistachio, with mango salsa</i>	
Spicy Tuna Pizza	16
<i>crispy tortilla, spicy tuna, avocado, tempura flakes, jalapeño and cherry tomato</i>	
Basil Yellowtail	17
<i>with garlic basil vinaigrette, cherry tomatoes</i>	
Lightly Grilled Tuna Tataki	16
<i>with micro greens and tomato soy vinaigrette</i>	
Mango Summer Roll	10
<i>mango, tuna and avocado rolled with rice paper</i>	

Garlic Tuna Sashimi	17
<i>pickled garlic, asparagus with garlic ponzu dressing</i>	
Jalapeno White Escolar	16
<i>cherry tomato with spicy sweet miso sauce</i>	

Salmon Tasting 21

- New Zealand King Salmon** - lemon soy sauce
- Salmon Trout** - garlic sauce
- Arctic Char** - pickled ginger wasabi root sauce
- Scottish Salmon** - roasted jalapeño yuzu sauce
- Salmon Belly Tartar** - capers, horse radish sauce

Hot Appetizers

Edamame	5
Gyoza <i>pan fried pork or vegetable dumplings</i>	7
Shumai <i>steamed shrimp dumplings</i>	8
Harumaki <i>fried crab stick and vegetable spring roll</i>	6
Shishito Poppers	9
<i>Grilled sweet and mild japanese peppers with a hint of sesame oil and seasoning soy sauce and dust with 7 spices and bonito flake (some peppers might be spicier than others).</i>	
Ooka Chicken Wings	8
<i>a trio of plump, juicy, fried chicken wings, spicy pineapple-roasted bell pepper sauce</i>	
Duck Roll	9
<i>fried roasted duck combined with taro potato, and scallions, paired with honey mustard and sweet soy sauce</i>	
BBQ Squid	13
Lobster Bun	16
<i>boston fresh maine lobster with house Spicy cream sauce served in split bun and wrapped in boston lettuce</i>	
Black Cod with Miso	18
<i>black cod, eggplant, yamamomo, with sweet miso sauce</i>	
Fried Calamari	10
Tempura Fried Shrimp <i>with vegetable medley</i>	10
Beef Negimaki <i>scallions wrapped with n.y. strip steak</i>	14
Spicy Baked New Zealand Mussels	8
Chicken Yakitori	9
<i>grilled marinated chicken, peppers and onion on skewers</i>	
Crisp Soft Shell Crab <i>with pineapple sweet chili sauce</i>	12
Age dashi Tofu	7
<i>fried tofu, bonito flakes with tempura sauce</i>	
Sakura Roll	10
<i>crispy fried white fish mixed with crabmeat & honey wasabi sauce</i>	

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Roll or Hand Roll

RAW FISH STYLE

Tuna Roll	7
Salmon Roll	6
Yellowtail with Scallion Roll	7
Spicy Salmon Roll	7
Spicy Tuna Roll	8
Alaska Roll	7
<i>salmon, avocado and cucumber</i>	
Out of Control Roll	10
<i>tuna, salmon, avocado and tobiko</i>	
OOKA Roll	11
<i>tuna, salmon, yellowtail, avocado and tobiko</i>	
Crispy Spicy Salmon Roll	10
Rainbow Roll	13
<i>crabstick, cucumber, avocado, topped assortment of fish</i>	

NON-RAW FISH STYLE

Asparagus with Crab Stick Roll	6
<i>Eel Roll with cucumber</i>	7
Shrimp Tempura Roll with cucumber	7
California Roll	6
<i>crab stick, avocado and cucumber</i>	
New York Roll	7
<i>smoked salmon and fuji apple</i>	
Western Roll	6
<i>shrimp, cucumber and avocado</i>	
Philadelphia Roll	7
<i>smoked salmon, cream cheese and scallion</i>	
Spicy Salmon Skin Roll	7
<i>oven baked mild spicy smoked salmon skin, cucumber, radish sprouts and yamagobo</i>	
Spider Roll	11
<i>fried soft shell crab, cucumber and tobiko</i>	
Eel dragon Roll	14
<i>eel, cucumber, avocado and tobiko</i>	

OOKA Vegetable Roll

Kenko Roll <i>vegan roll featuring, kampyo squash tempura, asparagus, shiitake mushroom, carrots & cucumber, wrapped in seaweed, soy paper, topped with roasted red peppers, pumpkin puree, avocado and toasted spiced pumpkin seeds</i>	14
Cucumber Roll	4.50
Vegetable Roll <i>avocado, cucumber and asparagus</i>	5.50
Sweet Potato Tempura Roll	5.50
Pumpkin Tempura Roll	5.50
Shiitake Mushroom Tempura Roll	5.50

OOKA's Signature Roll

Earth & Sea Roll <i>shrimp tempura, asparagus, mango and masago rolled in seaweed soy paper, topped with seared filet mignon, a spicy garlic b.b.q sauce, alioli, tobiko and truffle powder</i>	21
Carnival Roll <i>shrimp tempura, spicy tuna, avocado, kimchi, jalapeño, cucumber wrap with seaweed, salmon, tuna, yellowtail sashimi on the outside. Finished with assortments of tobiko, wasabi ponzu and peach miso sauce</i>	22
Popcorn Shrimp Roll <i>eel, cucumber, crabmeat inside, outside with avocado, strawberry and honey mustard coated shrimp</i>	16
James Bond Roll <i>spicy king crab, avocado, crab stick, almonds inside/outside with seared salmon spicy garlic mayo & masago, finished with basil olive oil</i>	20
AAA-Roll <i>albacore tuna, apple, avocado & jalapeño inside, outside with tuna & finished with balsamic vinaigrette reduction, & crispy rice</i>	16
CB - West Roll <i>shrimp tempura, spicy tuna, avocado, massago, oshinko, seaweed & soy paper wrap & balsamic pomegranate reduction</i>	16
Dominic Roll <i>eel, avocado, fuji apple tempura inside, outside topped with torched crabstick, garlic aioli and tobiko</i>	16
Shiitake Mushroom Roll <i>shiitake mushroom, cucumber inside, topped with smoked salmon, shrimp and avocado</i>	14
Lobster Tempura Roll <i>with smoked salmon and avocado on top</i>	19
Ooka Shrimp Dragon Roll <i>shrimp tempura inside, topped with eel and avocado</i>	15
Spicy Scallop Tempura Roll <i>with eel and avocado on top</i>	17
Hot Fancy Roll <i>seared pepper salmon & avocado inside, topped with spicy tuna</i>	15
Purple Roll <i>eel tempura, cucumber & crabstick inside, topped with grilled Japanese eggplant</i>	14
Lobster Dynamite Roll <i>maine lobster, avocado and mango inside, topped with spicy tuna and sweet chili sauce</i>	20
Shrimp & Baked Sea Scallop Roll <i>shrimp, avocado & kampyo squash inside, outside with green soy paper & baked jalapeno sea scallop on top</i>	15
Crunchy Roll <i>shrimp tempura, cucumber and avocado inside, outside with crunchy tempura flakes and tobiko</i>	13
Baked Philadelphia Roll <i>eel & avocado inside, topped with smoked salmon, spicy Philadelphia cream cheese</i>	16
Haru no Hana Roll <i>seared pepper tuna, avocado & tempura flakes inside, outside with soy paper and an oven baked mild spicy smoked salmon skin & tobiko</i>	13
D-Town Roll <i>salmon, grilled asparagus, avocado, and crispy fried onion inside, outside with seared bluefin chu-toro finished with spicy yuzu salsa verde, tobiko</i>	21



OOKA

DOYLESTOWN

DINNER

Dinner Entrées

served with miso soup, garden salad, and white rice

Teriyaki with teriyaki sauce & caramelized onions, broccolini, baby carrots. choice of:

Angus N.Y. strip **27** Chicken **20**
Steam Vegetable & Fried Tofu **18** Salmon **23**

Pan-Seared Diver Scallops **38**
wild mushrooms ragout, creamy sesame-ginger emulsion

Sautéed Shrimp **22**
king oyster mushrooms, snow peas & baby carrots, lemon garlic jus

Oven-Baked Sesame Chicken **21**
sesame-crust chicken, sesame vinaigrette, wasabi coleslaw, honey mustard sauce, spicy edamame & baby greens

Chicken Katsu Curry **23**
panko-crust fried chicken cutlet, aromatic curry sauce, shredded cabbage, pickled scallions, pickled vegetable medley & slow-poached organic egg

Pan-Roasted Chilean Sea Bass **39**
caramelized pumpkin, corn, wasabi & basil-perfumed edamame, orange miso glaze

Seafood To-Ban **39**
lobster tail, shrimp, scallop, spinach, lemon-garlic jus

Asian Bouillabaisse **32**
jumbo prawn, sea scallops, salmon, slow poached fingerling potato, baby carrots, lemongrass-curry broth

Tuna To-Ban **29**
shiitake mushrooms, asparagus, yuzu-sake soy sauce

Roasted Long Island Duck Breast **32**
coconut flakes crusted taro potato tempura, lemon aioli, caramelized Asian pear, Japanese eggplant, scallion and sweet sake-soy reduction

Tempura
crisp lightly fried; choice of:

Vegetable **18** **Chicken** **19** **Shrimp** **21**

Chicken Katsu breaded fried chicken with tonkatsu sauce **20**

Beef Negimaki scallions wrapped with N.Y. strip steak **27**

Chicken Yakitori pepper & onion skewers with teriyaki sauce **20**

Noodles

Sautéed Yaki Udon or Soba **16**
with chicken and vegetables served with miso soup and garden salad

Nabeyaki Udon Noodle soup **18**
with tempura shrimp, salmon, chicken, clams, vegetables, egg, crab stick and fish cake served with garden salad

Sushi Entrées

Served with miso soup & garden salad

Regular 7 pieces sushi and a tuna roll **22**

Deluxe 9 pieces sushi and a special California roll **24**

Tuna Sushi 5 pieces and tuna roll **20**

Salmon Sushi 5 pieces and salmon roll **19**

Chirashi Sushi sashimi over a bowl of sushi rice **26**

Sashimi Entrées

Served with miso soup, garden salad and rice

Regular 15 pieces **26**

Deluxe 21 pieces **34**

Tuna Sashimi Ooka style 15 pieces **27**

Sushi & Sashimi Combo

For 1 **32** For 2 **62** For 3 **93** For 4 **124**

Roll Entrées

(A) Spicy Salmon, Tuna, California Roll **19**

(B) Eel, Shrimp Tempura, Special California Roll **21**

(C) Asparagus, Avocado, Sweet Potato Tempura Roll **16**

SIDE ORDER FOR SUSHI

Grated Premium Wasabi **2**

Soy Paper to Replace Seaweed For a Rolls **1**

A Taste of OOKA **39**

served with miso soup

Route 309 Roll

spicy tuna, scallion, avocado, tempura flakes and spicy eel sauce

Seared Cajun Tuna Sashimi salad

with onion ponzu dressing

Lobster tempura

honey mustard sauce and sprinkled with crushed peanuts

Grilled N.Y. Steak

with eggplant, broccolini and finish with sweet soy reduction

Kid's Box

Aged 12 or under

served with soup, salad, white rice and ice cream

Chicken Yakitori **14** **Fried Chicken** **14**

Shrimp Teriyaki **15** **Beef Teriyaki** **17**

with vegetable tempura, gyoza and California roll



O O K A

DOYLESTOWN

DINNER

Sushi or Sashimi a la carte

sushi 2 pices per order

*Searing The Fish Offers a Roasted Aroma
And Enhances The Flavor*

Seared Cajun Tuna	7
Seared Escolar	7
Seared Spicy Tuna	7
Eel with Avocado	7.50
Seared Sea Scallop	9
Seared Striped Bass & Foie Gras	9

RAW FISH

Scottish Salmon	6
King Salmon	9
Tuna	7
Albacore Tuna	7
Fatty Tuna (o-toro)	m.p.
Medium Fatty Tuna (chu-toro)	m.p.
Yellowtail	7.50
Exotic Baby	8.50
Japanese Red Snapper	9
Branzino	6.50
Fluke	6
Striped Bass	6
Mackerel	6
Squid	6
Jumbo sweet shrimp	10
Flying fish egg	7
Wasabi tobiko	7
Salmon egg	10
Sea urchin (Japan)	m.p.

NON RAW FISH

King Crab Leg	m.p
Egg	5
Eel	6.50
Smoked Salmon	7
Shrimp	6
Crab stick	6
Octopus	7

R A M E N

From OOKA Kitchen

served with a garden salad with ginger dressing

Spicy Miso 19

A rich pork broth with smooth texture and robust flavor, thin ramen noodles topped with slices of pork belly braised in a sweet soy sauce, spicy oil, black garlic oil, marinated soft boiled eggs, marinated bamboo shoot ,sweet corn, scallions and roasted seaweed paper.

Tonkotsu 19

A rich pork broth with smooth texture and robust flavor, thin ramen noodles topped with slices of pork belly braised in a sweet soy sauce, black garlic oil, marinated soft boiled eggs, marinated bamboo shoot ,sweet corn, scallions and roasted seaweed paper.

Shio 19

*Flavorful clear chicken consommé, thin ramen noodles, topped with grilled chicken , sweet corn, marinated soft boiled eggs, marinated bamboo shoot, scallions, roasted seaweed paper.
Our soup broths are made in house using only fresh ingredients and all natural chicken. No artificial flavor, no MSG added. The soft boiled eggs are from free range Jidori chicken.*

Curry Chicken 19

Grilled chicken, snow peas, sweet corn, ramen noodles and soft poached organic hen egg in an rich curry broth

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