

Ōwa | 1635 abbot kinney boulevard • venice beach, ca 90291 | * consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

APPETIZERS

SEA SALT EDAMAME ◊ GF steamed edamame, sea salt	8
SPICY GARLIC EDAMAME steamed edamame serrano chili, garlic <i>contains pork</i>	9
KINOKO MISO SOUP ◊ GF wild mushrooms, tomato paste scallions, tofu	9
ORA KING SALMON CRUDO*GF sustainably farm-raised in New Zealand, rich and buttery, dressed with ponzu, serrano chili, tobiko, Suzuki onions	29
KAMPACHI CRUDO * GF amberjack sashimi, truffle ponzu daikon radish sprouts	26
CHU-TORO CRUDO * semi-fatty tuna sashimi ponzu, ikura, serrano micro-cilantro	32
OYSTERS * GF yuzu kosho mignonette cocktail sauce • 6-piece min.	MP
TORO TATAKI * GF seared toro, ponzu crispy garlic, chives	32
AVOCADO & TRUFFLE CRISPY RICE ◊ GF cremini mushrooms yuzu miso	14
SPICY TUNA CRISPY RICE * serrano chili, avocado eel sauce, sesame oil	20
ŌWA SALAD ◊ GF farmers' market greens wafu vinaigrette, sesame paste avocado, sesame oil	14
SHRIMP & VEGETABLE TEMPURA with miso sauce	15
SAPPORO SHRIMP † popcorn shrimp in a Sapporo beer batter, Gochujang spicy mayo	22
MISO BUTTER EGGPLANT ◊ GF † deep fried and oven roasted in a miso butter glaze, sesame seeds, spicy sauce	18

NIGIRI & SASHIMI

price per piece

KAMPACHI * GF amberjack, yuzu kosho	7
AKAMI * GF bluefin tuna, nikiri sauce	12
CHU-TORO * GF semi-fatty tuna, nikiri sauce	13
TORO * GF fatty tuna, nikiri sauce kizami wasabi	14
HOTATE * GF scallop, yuzu kosho	11
SAKE * GF salmon, lemon zest	7
ORA KING SALMON * GF buttery, delicate, sustainably farm-raised in new zealand	11
SAKE TORO * GF seared salmon belly ground ginger, chives	8
MARINATED IKURA * salmon eggs	12
BINNAGA MAGURO * GF albacore, ponzu & daikon sauce chives	10
BOTAN EBI * GF sweet shrimp, yuzu juice	12
UNAGI * freshwater eel, eel sauce	8
HAMACHI * GF yellowtail, ponzu serrano, micro cilantro	7
HAMACHI HARA * GF yellowtail belly, ponzu serrano, micro cilantro	8
TORO TAKU * GF chopped toro, scallions pickled daikon	13
WAGYU * GF seared wagyu yakimiku sauce, yakumi	16
UNI * GF sea urchin	13
TAI * GF red snapper, lemon	13

CHEF'S SELECTION

SASHIMI MORIAWASE * 14 pieces of seasonal sashimi 2 pieces of uni sashimi	95
TOKUSEN SUSHI OMAKASE * 7-pieces of seasonal nigiri 1 maki	71
VEGETABLE NIGIRI PLATTER ◊ GF shiitake, asparagus, renkon eggplant + bell pepper nigiri 1 garden roll	48
TERIYAKI SALMON GF seared salmon, teriyaki sauce asparagus, green onions, butter	42
MISO BLACK COD * GF marinated in mirin, sake & miso paste, served with a side of sesame-grilled salt and pepper bok choy	44
WAGYU RIBEYE * GF Japanese wagyu (8 oz.) shiitake + maitake mushrooms beet purée, radish	98

◊ = vegan
GF = gluten free
† = sesame seeds



SIGNATURE MAKI

<p>KINNEY * GF † 25 yellowtail, salmon, spicy tuna serrano chili, truffle ponzu, avocado sesame oil, tobiko, micro-cilantro <i>8-pieces</i></p> <p>KAISEN * † 27 bluefin tuna, yellowtail, salmon wasabi tobiko aioli, scallions cucumber, avocado, chives bubu arare <i>6-pieces</i></p> <p>ŌWA SPICY HOTATE * † 31 yellowtail, seared scallops garlic chili sauce, shiso leaf avocado, yamagobo, yuzu kosho eel sauce <i>8-pieces</i></p> <p>RIO ◊ GF † 26 roasted bell peppers, avocado, eggplant kanpyo, shiitake, asparagus, cucumber grapes, serrano, micro-cilantro sweet & spicy sauce <i>8-pieces</i></p>	<p>SOUL ROLL * † 42 seared toro, shrimp tempura spicy tuna, pickled wasabi sweet and spicy Tamari sesame oil, sriracha <i>8-pieces</i></p> <p>TOKYO TIME * GF † 31 crispy rice, snapper, hamachi shiso leaf, Thai basil spicy ponzu, shallots <i>6-pieces</i></p> <p>MAGIC NIGHTSHADES ◊ GF † 26 truffle-grilled eggplant, avocado shiitake, yamagobo, asparagus kanpyo, shiso leaf, yakumi spicy saikyo miso <i>8-pieces</i></p>	<p>WAGYU TRUFFLE GF † 42 wagyu, truffle, cucumber, shiso leaf kanpyo, shiitake, garlic chili sauce yakiniku sauce, eel sauce <i>8-pieces</i></p> <p>LOBSTER * † 28 lobster, salmon, caviar, asparagus avocado, wasabi tobiko aioli eel sauce, chives <i>8-pieces</i></p> <p>TUNA LOVE * GF † 24 avocado, bluefin tuna, spicy tuna ponzu, sesame oil, micro-cilantro <i>8-pieces</i></p>
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CLASSIC MAKI

<p>CALIFORNIA * GF † 18 blue crab, avocado, cucumber <i>8-pieces</i></p> <p>SPICY TUNA * GF † 18 spicy tuna, cucumber, sesame oil <i>8-pieces</i></p> <p>SALMON SKIN * GF † 18 shiso leaf, cucumber yamagobo, bonito flakes <i>5-pieces</i></p>	<p>EEL AVOCADO * † 18 broiled freshwater eel avocado, eel sauce <i>6-pieces</i></p> <p>SHRIMP TEMPURA * † 23 spicy mayo, avocado asparagus, kaiware, masago <i>5-pieces</i></p>	<p>SOFT SHELL CRAB * † 23 kaiware, avocado cucumber, masago <i>5-pieces</i></p> <p>SALMON AVOCADO * GF † 16 salmon, avocado <i>6-pieces</i></p>
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HOSOMAKI

<p>TEKKA MAKI * GF 13 akami <i>6-pieces</i></p> <p>TORO TAKU * GF 18 pickled daikon, scallions <i>6-pieces</i></p> <p>KAPPA MAKI ◊ GF 9 Japanese cucumber <i>6-pieces</i></p>	<p>NEGIHAMA * GF 10 hamachi, scallions <i>6-pieces</i></p> <p>AVOCADO ROLL ◊ GF 9 avocado <i>6-pieces</i></p>
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