



# LUNCH SPECIAL

12:00P - 3:00P / FRIDAY, SATURDAY & SUNDAY

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**GIN | \$25**

*select one from each course.*

### I. APPETIZERS

SEA SALT EDAMAME ◇ GF  
steamed edamame, sea salt

SPICY GARLIC EDAMAME  
steamed edamame, serrano chili, garlic  
*contains pork*

KINOKO MISO SOUP ◇ GF  
wild mushrooms, tomato paste, scallions, tofu

### II. NIGIRI & SASHIMI (2-PC.)

HAMACHI GF  
yellowtail with ponzu, serrano chili, micro-cilantro

SAKE GF  
salmon with lemon zest

### III. MAKI

CALIFORNIA ROLL GF  
blue crab, avocado, cucumber, sesame seeds

SPICY TUNA GF  
spicy tuna, cucumber, sesame seeds, sesame oil

AVOCADO ROLL ◇ GF  
california hass avocado

金

**KIN | \$35**

*select one from each course.*

### I. APPETIZERS

AVOCADO & TRUFFLE CRISPY RICE ◇ GF  
cremini mushrooms, yuzu miso

SPICY TUNA CRISPY RICE \*  
serrano chili, avocado, eel sauce, sesame oil

SAPPORO SHRIMP GF  
popcorn shrimp in a Sapporo beer batter  
with Gochujang spicy mayo

### II. NIGIRI & SASHIMI (2-PC.)

AKAMI GF  
bluefin tuna, nikiri sauce

BINNAGA MAGURO GF  
albacore, ponzu, daikon sauce, chives

### III. MAKI

KINNEY GF  
yellowtail, salmon, spicy tuna, serrano chili,  
truffle ponzu, avocado, sesame oil, tobiko

RIO ◇ GF  
roasted bell peppers, avocado, eggplant,  
kanpyo, shiitake, asparagus, cucumber,  
grapes, serrano, sweet & spicy sauce

TUNA LOVE GF  
avocado, bluefin tuna, spicy tuna, ponzu,  
sesame oil, sesame seeds, yamagobo, asparagus

◇ = vegan

GF = gluten-free

*vegan & vegetarian guests may substitute course II. with a cucumber roll or the ōwa salad\**

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

## SIGNATURE MAKI

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

## CLASSIC MAKI

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

## HOSOMAKI

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

◊ = vegan  
GF = gluten free  
† = sesame seeds

