

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

## APPEZIZERS

SEA SALT EDAMAME ◊ GF steamed edamame, sea salt	8
SPICY GARLIC EDAMAME steamed edamame, serrano, garlic <i>contains pork*</i>	9
KINOKO MISO SOUP ◊ GF wild mushrooms, tomato paste, scallions, tofu, fried tofu skin	10
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 farmer's market greens, wafu vinaigrette, sesame paste, avocado, sesame oil	14
SHRIMP & ASPARAGUS TEMPURA with scallion miso sauce	15
SAPPORO SHRIMP Sapporo beer batter popcorn shrimp, Gochujang spicy mayo, sesame oil	18
MISO BUTTER EGGPLANT ◊ GF deep fried, oven-roasted graffiti eggplant, miso butter glaze, sesame seeds	23

## NIGIRI & SASHIMI

*price per piece*

AKAMI * GF bluefin tuna, nikiri sauce	12
TORO * GF fatty tuna, nikiri sauce kizami wasabi	14
CHU-TORO * GF semi-fatty tuna, nikiri sauce	13
BINNAGA MAGURO * GF albacore, ponzu, chives, daikon sauce	10
WAGYU * GF served rare and seared with yakiniiku sauce & yakumi	16
UNI * GF sea urchin	13
KAMPACHI * GF amberjack, yuzu kosho	7
HOTATE * GF Hokkaido scallops, yuzu kosho	11
SAKE * GF salmon, lemon zest	7
SAKE TORO * GF seared salmon belly ground ginger, chives	8
HAMACHI * GF yellowtail, ponzu serrano, micro cilantro	7
HAMACHI HARA * GF yellowtail belly, ponzu serrano, micro cilantro	8
MARINATED IKURA * salmon eggs	12
BOTAN EBI * GF sweet shrimp with yuzu juice	12
TORO TAKU * GF chopped toro, scallions pickled daikon	12
TAI * GF red snapper, lemon sea salt, yuzu kosho	13
UNAGI * freshwater eel, eel sauce	8

## 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 chef's selection 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 Alaskan Cod marinated in mirin, sake and miso paste, served with a side of sesame-grilled salt and pepper bok choy	44
WAGYU RIBEYE * GF 8 oz. of Japanese wagyu ribeye shiitake + maitake mushrooms beet purée, radish	98

◊ = *vegan*  
GF = *gluten free*

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

## SIGNATURE MAKI

---

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

## CLASSIC MAKI

---

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

## HOSOMAKI

---

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