CHEF'S SPECIALS

CHIRASHI BOWL
chef's choice fresh sashimi, seasoned sushi rice, vegetables, seaweed, traditional Japanese garnishes

served with miso soup

POKE BOWL
ahi tuna, salmon, albacore, hamachi, soy, citrus, seasoned sushi rice, avocado, seaweed salad, pickled accents, microgreens

served with miso soup

LUNCH SPECIALS

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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 GF
blue crab, avocado, cucumber, sesame seeds

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

AVOCADO ROLL ◊ GF
california hass avocado

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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
popcorn shrimp in a Sapporo beer batter with vegan 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 chili, sesame seeds, sweet + spicy sauce

SAMURAI CRUNCHY ROLL *
shrimp tempura, avocado, spicy tuna, eel sauce, green onion
Contains gluten, shellfish, egg.

◊ = *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.