LUNCH SPECIAL

11:30A - 3:00P DAILY

ランチ

銀 GIN

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

金 KIN

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
GF OPTION AVAILABLE

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

◊ = *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.