

ORIGAMI

HANDROLL X KUSHIYAKI BAR

ORIGAMI

MENU

メニュー

 [OrigamiHandrollBar](#)

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***SPICY TUNA CRISPY RICE**
(4 PCS) - 11

Crispy Rice Topped w/ Spicy Tuna

WAKAME SEAWEED SALAD - 6

***SPICY SALMON CRISPY RICE** (4 PCS) - 11

Crispy Rice Topped w/ Spicy Salmon

CHICKEN KARAAGE - 10

served w/house spicy aioli

SHISHITO PEPPERS - 9

Blistered Shishito Peppers Tossed in
Spicy Garlic Shoyu w/ Bonito

MISO SOUP - 3.5

CUCUMBER SONOMONO SALAD - 6

MINI UDON - 8

Thin Noodle in Dashi Broth, Topped w/ Scallions
2 pcs. Shrimp Tempura - 3

SEA SALTED EDAMAME - 6

SPICY SOY GARLIC EDAMAME - 7.5

GESO AGE - 12

Fried squid legs

ROCK SHRIMP TEMPURA - 12

Rock Shrimp Tempura Tossed w/
House Spicy Aioli, Arare, Chive

TEMPURA SET (5 PCS) - 9

1 shrimp, 1 sweet potato, 1 pumpkin, 1 asparagus, 1 onion

HOUSE SAUCES | 特製ソース

TRUFFLE SOY	2
YUZU SOSU	2
NIKIRI SHOYU	2
SHICHIMI JALAPENO SOY	2
HOUSE SPICY AIOLI	2
GARLIC PONZU	2
PONZU	2
3 SAUCE SET TRAY (PICK 3)	5

Appetizers

前菜



EXTRAS | トッピング

PREMIUM ARIAKE NORI	1
KIZAMI WASABI	4
6 SLICES OF AVOCADOS	3
SOY PAPER	1
SIDE OF RICE	2.5

* Eating certain raw or undercooked foods may increase the risk of foodborne illness.

20% GRATUITY ADDED TO PARTIES 6 OR MORE

*Classic Handrolls

手巻き



BLUEFIN TUNA - 6.5
Bluefin Tuna, Chive,
Sesame



**TUNA AVOCADO
CRUNCH - 6.5**
Bluefin Tuna, Avocado,
Crispy Onion, Sesame



**SPICY TUNA
CRUNCH - 6.5**
Spicy Tuna Mix,
Crispy Onion, Sesame



SALMON - 6.5
Salmon, Chive, Sesame



SPICY SALMON - 7
Spicy Salmon Mix,
Chive, Sesame



YELLOWTAIL - 8
Yellowtail, Green Onion



SPICY YELLOWTAIL - 8.5
Spicy Yellowtail Mix, Masago,
Green Onion, Sesame



BAY SCALLOP - 6
Bay Scallop, Saikyo Miso Aioli,
Masago, Chive, Sesame



SPICY BAY SCALLOP - 6.5
Bay Scallop, House Spicy Aioli,
Masago, Green Onion, Sesame



UNAGI - 7
Eel, Avocado, Bonito, Sesame,
Sweet Soy Reduction



CLASSIC CALI - 6
Imitation Crab Mix, Avocado,
Cucumber, Sesame



**SHRIMP TEMPURA
CRUNCH - 6**
Shrimp Tempura, Sweet Soy Reduction,
Avocado, Tempura Flake, Sesame

PREMIUM ARIAKE NORI UPGRADE +1
The finest, highest quality, crispiest nori in the world
from the Japanese Ariake Sea.

SOY PAPER +1

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Vegan Handrolls

ビーガン手巻き



AVOCADO - 6.5
Avocado, Sesame



CUCUMBER - 4
Cucumber, Sesame



NASU KATSU - 6
Panko Fried Eggplant, Saikyo Miso Aioli,
Crispy Onion, Chive, Sesame



BRAISED SHITAKE - 6
Saikyo Miso Aioli Braised Shitake
w/ Crispy Onion, Chive, Sesame



ENOKI
MUSHROOM - 6.5
Fried Enoki Mushroom, Saikyo Miso Aioli,
Crispy Onions, Chive

PREMIUM ARIAKE NORI UPGRADE

The finest, highest quality, crispiest nori in the world
from the Japanese Ariake Sea.

+1

SOY PAPER

+1

*Premium Handrolls

プレミアム手巻き

PREMIUM HANDROLLS COME WITH PREMIUM ARIAKE NORI



NEGI TORO - 15
Toro, Green Onion,
Kizami Wasabi,
Nikiri Shoyu,
Sesame



AMAEBI W/ FRIED
HEAD ON THE SIDE
(SWEET SHRIMP) - 19
Amaebi, Nikiri Shoyu, Yuzu,
Chive, Maldon Salt, Sesame



A5 WAGYU - 24
Certified Authentic
Seared A5 Wagyu from Japan,
Yakiniku, Tobiko,
Kizami Wasabi, Truffle Oil,
Chive, Sesame

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ABURI SALMON - 12

Seared Salmon,
Yaki Sauce, Truffle Oil,
Smoked Truffle Salt,
Crispy Onion,
Kizami Wasabi,
Chive, Sesame



BLUE CRAB - 11

Mayo, Yuzu juice,
Himalayan salt topped w/
Sesame Seeds and
Chives



UNI - MP

Uni, Nikiri Shoyu,
Sesame, Chive



**BAKED
BLUE CRAB - 12**

Saikyo Miso Aioli Baked
Blue Crab,
Chive, Sesame



**ABURI TORO
TRUFFLE - 18**

Minced & Seared Toro,
Smoked Trout Roe,
Nikiri Shoyu, Truffle Oil,
Kizami Wasabi,
Chive, Sesame



**HOKKAIDO SEA
SCALLOP - 15**

Saikyo Miso Aioli
Seared Hokkaido
Scallop,
Kizami Wasabi,
Yuzu, Chive, Sesame



**HOKKAIDO SEA SCALLOP
W/ OCTOPUS - 17**

Hokkaido Sea Scallop, Octopus,
w/ Yuzu, Micro Mix



UNI IKURA TORO - 25

Uni, Ikura, Toro, Kizami Wasabi,
Nikiri Shoyu, Chive, Smoked Truffle Salt

Kushiyaki

串焼き

CHICKEN

CHICKEN MEATBALL - 5

CHICKEN THIGH - 5

CHICKEN GIZZARD - 4

BEEF

A5 WAGYU - 20

Certified Authentic A5
Wagyu from Japan

MARINATED SHORT RIB - 7.5

Sweet-savory marinade

BEEF TONGUE - 7

PORK

PORK BELLY - 5

KUROBUTA SAUSAGE - 4

BACON WRAPPED

ASPARAGUS - 5

BACON WRAPPED

ENOKI MUSHROOM - 5

BACON WRAPPED OKRA - 5

LAMB

LAMB CHOP - 9

SEAFOOD

JUMBO SEA SALLOP - 6

JUMBO SHRIMP - 5

VEGETABLE

ASPARAGUS - 4

OKRA - 4

SHITAKE MUSHROOM - 4.5

SHISHITO PEPPER - 3.5

GARLIC - 3

GRILLED SWEET CORN - 4.5



*New Age Sashimi

新時代の寿司

HOKKAIDO SCALLOP & UNI - MP

Smoked Truffle Salt, Hokkaido Scallops, Uni,
Ponzu, EVOO, Kizami Wasabi

BLUEFIN TUNA TASTING - 28

2 pcs Each - Bluefin Akami, Bluefin Aburi Toro,
Bluefin O-Toro, Smoked Truffle Salt, EVOO,
Ponzu, Truffle Paste, Kizami Wasabi,
Kaiso Wakame, Chive, Arare

SALMON BELLY CARPACCIO - 22

Truffle Salt, Truffle Oil, Japanese Dressing w/
Black Tobiko, Chive, Micro Mix

YELLOWTAIL BELLY CARPACCIO - 24

Maldon Salt, Truffle Oil, Yuzu Sosu, Serrano w/
Masago, Micro Mix



*Don Buri

どんぶり

PREMIUM CHIRASHI - 55

Bluefin Tuna, Bluefin Toro, Hokkaido Scallop,
Uni, Ikura, Salmon, Yellowtail, Sweet Shrimp

CLASSIC CHIRASHI - 29

Bluefin Tuna, Salmon, Yellowtail, Octopus

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ORIGAMI

HANDROLL X KUSHIYAKI BAR

HANDROLL SETS

3 HANDROLL
SET \$19

3 Choices of Handrolls from
Classic/Vegan Handrolls
Includes Miso Soup,
1 Choice of House Sauce

5 HANDROLL
SET \$29

5 Choices of Handrolls from
Classic/Vegan Handrolls
Includes Miso Soup,
1 Choice of House Sauce

*CLASSIC HANDROLLS

BLUEFIN TUNA

SALMON

SPICY YELLOWTAIL

UNAGI

TUNA AVOCADO CRUNCH

SPICY SALMON

BAY SCALLOP

CLASSIC CALI

SPICY TUNA CRUNCH

YELLOWTAIL

SPICY BAY SCALLOP

SHRIMP TEMPURA CRUNCH

VEGAN HANDROLLS

AVOCADO

BRAISED SHITAKE

CUCUMBER

ENOKI MUSHROOM

NASU KATSU

PREMIUM ARIAKE NORI UPGRADE

The finest, highest quality, crispiest nori in the world
from the Japanese Ariake Sea.

+1

SOY PAPER +1

HOUSE SAUCES

TRUFFLE SOY

YUZU SOSU

NIKIRI SHOYU

SHICHIMI JALAPENO SOY

HOUSE SPICY AIOLI

GARLIC PONZU

PONZU



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Course Menu

コース料理

COURSE MENUS MUST BE ORDERED BY
EVERYONE IN THE PARTY

6 COURSE PER PERSON - 75

STARTER

MISO SOUP

3 SAUCE SET TRAY

SALAD OF CHOICE

CUCUMBER SUNOMO SALAD **OR**

SEA SALTED EDAMAME

APPETIZER OF CHOICE

2 PCS SALMON BELLY CARPACCIO **OR**

2 PCS YELLOWTAIL BELLY CARPACCIO **OR**

2 PCS SPICY TUNA CRISPY RICE **OR**

2 PCS SPICY SALMON CRISPY RICE

1ST ENTREE OF CHOICE

2 CLASSIC OR VEGAN HANDROLLS

2ND ENTREE OF CHOICE

2 PREMIUM HANDROLLS

DESSERT OF CHOICE

MATCHA AFFOGATO ICE CREAM **OR**

YUZU CRÈME BRÛLÉE **OR**

MATCHA GREEN TEA CHEESE CAKE **OR**

LAYERED CREPE CAKE

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Desserts

デザート

MATCHA AFFOGATO ICE CREAM - 8

Premium French Vanilla ice cream,
shot of match-spresso and mochi

YUZU CRÈME BRULÉE - 8

MATCHA GREEN TEA CHEESECAKE - 7

LAYERED CREPE CAKE - 8

Original or Strawberry



CAKE CUTTING FEE: \$15 PER CAKE

Catering

ケータリング

Host Your Next Event With Us

- Special Occasions: Wedding, Corporate Party, Private Party
- Private Chef on Site
- Catering on Site

Contact Us for More Details

OrigamiHRB.com/Catering



Thank You

FOR VISITING US

YOUR OPINION MATTERS TO US
Please Leave Us Your Review



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WE APPRECIATE YOUR FEEDBACK