

# obento-ya

japanese bistro

## CLASSIC BENTO

a traditional bento served with steamed white rice, spring greens, japanese creamy potato salad, and miso soup

## CHICKEN BENTO 鶏弁当

**YAKITORI 焼とり** ..... \$7<sup>95</sup>  
GRILLED skewers naturally marinated with an original seasoned yakitori sauce

**KUSHI-KATSU 串かつ** ..... \$7<sup>95</sup>  
FRIED bread crumb skewers naturally battered and served with an original seasoned katsu sauce

## BEEF BENTO 牛肉弁当

**YAKINIKU 焼肉** ..... \$7<sup>95</sup>  
SAUTED tender slices naturally marinated and served with an original seasoned yakiniku miso-garlic sauce

## PORK BENTO 豚肉弁当

**SHOGA-YAKI 生姜焼き** ..... \$7<sup>95</sup>  
SAUTED tender slices naturally marinated with an original seasoned shoga-ginger sauce

**KUSHI-KATSU 串かつ** ..... \$7<sup>95</sup>  
FRIED bread crumb skewers naturally battered and served with an original seasoned katsu sauce

## SHRIMP BENTO 海老弁当

**TEMPURA 天ぷら** ..... \$8<sup>75</sup>  
FRIED battered shrimp naturally seasoned and served with an original japanese tentsuyu sauce

**KUSHI-KATSU 串かつ** ..... \$8<sup>75</sup>  
FRIED bread crumb skewers naturally battered and served with an original seasoned katsu sauce

## FISH BENTO 焼魚弁当

**SAKE-SALMON 鮭** ..... \$8<sup>95</sup>  
GRILLED salmon fillet sea salt seasoned and served with an original japanese miso-vinegar sauce

**SABA-MACKEREL 鯖** ..... \$8<sup>95</sup>  
GRILLED mackerel fillet sea salt seasoned and served with an original japanese miso-vinegar sauce

**TARA-BLACK COD 銀鱈の粕漬け** ..... \$8<sup>95</sup>  
GRILLED cod fillet naturally seasoned and marinated with an original japanese sake-lees sauce

## VEGETABLE BENTO 野菜弁当

**TEMPURA 天ぷら** ..... \$7<sup>95</sup>  
FRIED battered vegetables naturally seasoned and served with an original japanese tentsuyu sauce

**KUSHI-KATSU 串かつ** ..... \$7<sup>95</sup>  
FRIED bread crumb skewers naturally battered and served with an original seasoned katsu sauce

## CASUAL BENTO

**BISTRO BENTO ビストロ弁当** ..... \$6<sup>95</sup>  
a casual classic balanced with YAKITORI CHICKEN, a big hearty rice ball filled with KATSUO, UME, and KOBU, and miso soup

**OKOSAMA BENTO お子様弁当** ..... \$4<sup>95</sup>  
a kid's casual favorite balanced with a portion of japanese creamy potato salad, apple slices, egg omelette, YAKITORI chicken, and steamed white rice... *kids only please*

## BEVERAGES specialty drinks

COLD ORANGE BISTRO TEA ..... \$3<sup>50</sup>  
SPARKLING WATER ..... \$2<sup>50</sup>  
RAMUNE-TRADITIONAL JAPANESE KID'S SODA ..... \$2<sup>75</sup>  
SODA ..... \$1<sup>95</sup>

## COMBO BENTO

a classic bento combination served with steamed white rice, spring greens, japanese creamy potato salad, spicy burdock root saute, japanese egg omelette, and miso soup

**ROBATA COMBO 炉端弁当** ..... \$11<sup>95</sup>

COMBINES classic YAKITORI CHICKEN skewers naturally marinated with an original seasoned yakitori sauce and GRILLED VEGETABLE skewers

**TEMPURA COMBO 天ぷら弁当** ..... \$12<sup>95</sup>

COMBINES classic TEMPURA SHRIMP naturally seasoned and served with an original japanese tentsuyu sauce and TEMPURA VEGETABLES

**KUSHI-KATSU COMBO 串かつ弁当** ..... \$11<sup>95</sup>

COMBINES classic KATSU skewers of either chicken or pork naturally battered and served with an original seasoned katsu sauce and KATSU VEGETABLE skewers

## SUSHI BENTO

a premier sushi bento combination served with spring greens, japanese creamy potato salad, spicy burdock root saute, japanese egg omelette, and miso soup... *no substitutions please*

**SUSHI CLASSIC 鮓弁当** ..... \$12<sup>95</sup>

COMBINES 4 pieces of Chef's choice NIGIRI, and 6 pieces of classic CALIFORNIA ROLL

**SUSHI COMBO 上鮓弁当** ..... \$19<sup>95</sup>

COMBINES 5 pieces of Chef's choice NIGIRI, 6 pieces of SPICY TUNA ROLL, and 6 pieces of KAPPA ROLL

**SUSHI TEMPURA DELUXE 特上鮓弁当** ..... \$27<sup>95</sup>

COMBINES 6 pieces of Chef's choice NIGIRI, 6 pieces of SPICY tuna or salmon ROLL, and balanced with 6 pieces of TEMPURA

## SMALL PLATE & SALADS

traditional appetizers and an original mix of japanese salads

### SMALL PLATE 前菜

Gyoza (6pc) ..... \$5<sup>75</sup>  
original dumplings filled with ground pork, shiitake mushroom, and vegetables

Agedashi tofu ..... \$4<sup>95</sup>  
light tofu fry with dashi sauce

Kinpira-gobou ..... \$3<sup>95</sup>  
spicy burdock root saute

Shrimp shumai [4pc] .... \$5<sup>75</sup>  
big gourmet dumpling with shrimp

### SALADS サラダ

Tofu ..... \$6<sup>95</sup>  
with sesame dressing and spring greens, daikon, nori, & tomato

Octopus ..... \$8<sup>95</sup>  
with sesame dressing and spring greens, daikon, & nori

Tuna or Salmon .... \$9<sup>95</sup>  
with sesame dressing and spring greens, daikon, & avocado

Seaweed ..... \$6<sup>75</sup>  
with sesame dressing and spring greens, daikon, & nori

## NOODLES & SIDE DISHES

traditional noodle soup and menu items as a side dish

### UDON うどん

Tempura ..... \$8<sup>75</sup>  
shrimp and vegetable

Kake ..... \$6<sup>75</sup>  
sliced fish-cake and scallions

### SOBA そば

Tempura ..... \$8<sup>75</sup>  
shrimp and vegetable

Kake ..... \$6<sup>75</sup>  
sliced fish-cake and scallions

Zaru ..... \$6<sup>75</sup>  
served cold with dashi dipping sauce

### SIDE DISH 添え物

Steamed rice ..... \$1<sup>95</sup>

Miso soup ..... \$2<sup>25</sup>

Inari (2pc) ..... \$3<sup>95</sup>

Bistro rice ball .... \$4<sup>25</sup>  
with katsuo, ume, & kobu

Edamame ..... \$3<sup>25</sup>

Green salad ..... \$2<sup>50</sup>

Potato salad ..... \$2<sup>75</sup>

### ORGANIC COFFEE with one bite dessert

ESPRESSO ..... \$4<sup>25</sup>

CAPPUCCINO ..... \$4<sup>50</sup>

### MACCHA TEA with one bite dessert

GREEN TEA LATTE ..... \$4<sup>50</sup>