



Appetizers

Egg tamago furai with ikura (deep fried egg with onions, pickles and ikura caviar)
Dumpling
Vegetable spring roll
Shimeji
Shimeji pastel
Deep fried octopus rice cake
Deep fried salmon rice cake
Bao with pancetta (bao buns stuffed with pickles, onions and pork belly meat)
Salmon and fried shrimp dumpling
Salmon hot roll with crispy kale
Salmon and salmon tartare hot roll
Crispy rice spicy tuna (deep fried rice with spicy tuna tartare on top)
Crispy rice spicy salmon (deep fried rice with spicy salmon tartare on top)
Edamame
Sunomono
Grilled squid and shrimp with citrus sauce
Salmon tartare with sweet potato crispy
Tuna tartare with black roe
White fish ceviche with green apple
Shisso tempura with spicy salmon on top
Shisso tempura with spicy tuna on top
Shimeji and squid plate
Corn tempura
Tuna sealed in sesame crust with Japanese pumpkin puree
Black anchovy onigiri in miso
Handroll trio (tuna and avocado, crispy salmon and salmon with massago)
Eggplant in miso on breaded eggplant bed
Fried shrimp
Spoon of mussel with slightly spicy sauce

Hot Dishes

Grilled salmon
Vegetable, beef or chicken yakisoba

Temakis

Salmon
Tuna
Marlin
Fried shrimp
California
Salmon skin
Grilled salmon
And variations (cream cheese, mayonnaise, spicy, crispy, chives)

Carpaccios

Truffled salmon with lemon zest
Octopus with black roe and shoyu based citrus sauce

Sashimis

Salmon
Tuna
Snook
Marlin
Octopus
Options of the day (may include horse mackerel, yellowtail, amberjack, mullet, etc.)
Torched sashimis with crispy kale (tuna, salmon and marlin)



Rotating Sushi

Salmon and chives uramaki
Salmon skin and cream cheese uramaki
Salmon, fried shrimp and cream cheese uramaki
Grilled salmon cabbage maki
Salmon jyo
Seared salmon nigiri
Seared marlin nigiri
Salmon skin nigiri
Salmon nigiri
Tuna nigiri
Snook nigiri with lemon
Marlin nigiri
Yellowtail nigiri
Horse mackerel nigiri
Nigiri options of the day (may include shrimp, octopus, amberjack, mullet, porgy, namorado, etc.)
Spicy salmon oshizushi
Spicy tuna oshizushi

Rotating Special Sushi

Truffled tuna nigiri with masago
Truffled salmon nigiri with masago
Oguru oshizushi (salmon with crispy, chives and masago, over rice with roe)
Tuna with foie gras oshizushi
Oguru uramaki (fried shrimp, cream cheese, chives and thin slice of salmon)
Seared salmon nigiri with garlic
Salmon jyo with masago caviar

Special Sushis (ask the waiter)

Truffled quail jyo with salmon and black roe
Seared salmon belly nigiri with lemon zest and fleur de sel
Squid nigiri with truffled parsley and roe
Scallop jyo with salmon and lemon zest
Tuna jyo with octopus
Beef nigiri with fried egg and roe
Hokkigai nigiri
Wakame Gunkan and roe

Dessert (choose an option, no repeat)

Helô's brownie with vanilla ice cream
Ice cream (chocolate, vanilla or vanilla with chocolate sprinkles)
Yogurt ice cream with red fruit syrup
Banana flambé with vanilla ice cream
Pineapple with lemon zest



SPECIAL OGURU BUFFET

275

Oguru Buffet Items

+

Appetizers

Seafood ceviche
Grilled seafood
Shitake
Black cod in misso

Carpaccios

Truffled salmon belly carpaccio with crispy and black roe

Sashimis

Salmon belly sashimi with lemon zest and fleur de sel
Scallop sashimi with foie gras

Special Sushis (ask the waiter)

Salmon jyo with ikura caviar
Gunkan with ikura caviar
Scallop nigiri
Otoro nigiri
Tuna with foie gras nigiri
Unagui nigiri
Centolla gunkan
Salmon jyo with centolla and black roe
Crayfish nigiri with herb butter
Octopus nigiri with roe and truffled parsley

Dessert

Mochi (one unit)
Dulce de leche, lemon, strawberry or nutella



APPETIZERS

Sunomono Cucumber vinaigrette	21
Miso Soup	11
Edamame	34
Gohan Japanese white rice	14
Dumpling Fried or steamed, stuffed with pork and vegetables (5 units)	35
Harumaki Spring roll with sweet and sour sauce (6 units)	35
Ebi Fried Fried shrimp (6 units)	79
Egg Tamago Furai with Ikura Deep fried egg with onions, pickles and ikura caviar (unit)	38
Shimeji	40
Shimeji Pastel (6 units)	35
Bao with Pancetta Bao buns stuffed with pickles, onions and pork belly meat	28
Shisso Tempura Shisso tempura with spicy salmon or tuna tartare on top (2 units)	42



YAKISOBA

Chicken and Vegetable Yakisoba	62
Meat and Vegetable Yakisoba	67
Vegetable Yakisoba	57
Seafood Yakisoba	87

TEPPANYAKI

Grilled on the plate. All dishes come with gohan and miso soup

Gyuniku Meat	75
Toriniku Chicken	73
Shake Salmon	75
Yassai Vegetables	63
Ebi Shrimp	99
Sea Food	97



MAKIMONOS

TEMAKI

Maguro Tuna	34
Shake Salmon	32
Tako Octopus	48
Kani Imitation crab	27
Ebi Shrimp	45
Salmon Skin	29
California Kani, mango and cucumber	27

HOSSOMAKI

8 units

Shakemaki Salmon	34
Tekkamaki Tuna	36
Kanimaki Crabmeat	32
Kappamaki Cucumber	32



MAKIMONOS

URAMAKI

8 units

California Kani, cucumber and fruits	38
Salmon Skin Salmon skin	38
Ebitten Fried shrimp	51
Grilled Salmon Grilled salmon with tare sauce	44
Shake Negui Salmon tartare with chives	44
Maguro Negui Tuna tartare with chives	46
Oguru Uramaki Fried shrimp wrapped in salmon and masago	53
Hot Roll Salmon, shrimp and cream cheese (optional)	43
Grilled Salmon Cabbage Maki	42

CARPACCIOS

Truffled Salmon Carpaccio Thin slices of salmon with truffled olive oil, lemon zest and shoyu	80
Truffled Salmon Belly Carpaccio With crispy and black roe	89
Octopus Carpaccio Thin slices of octopus, black roe and citrus sauce	87



SASHIMI

5 slices

Maguro Tuna	46
Semi Grilled Maguro Tuna	48
Shake Salmon	44
Semi Grilled Shake Salmon	46
Suzuki Snook	48
Tako Octopus	58
Marlin	45
Semi Grilled Marlin	47
Salmon Belly With lemon zest and fleur de sel	49

SUSHI

Pairs

Maguro Tuna	32
Shake Salmon	29
Suzuki Snook	32
Tako Octopus	38
Marlin	29
Ebi Shrimp	38
Salmon Skin	26
Shake Jyo Salmon tartare with chives and mayonnaise	32
Masago* Capelin roe	36

* Subject to availability



SPECIAL SUSHIS

Pairs

Semi Grilled Shake	Semi grilled salmon nigiri with garlic	37
Salmon Belly	Nigiri with lemon zest and fleur de sel	40
Truffled Shake	Truffled salmon nigiri with masago	43
Truffled Maguro	Truffled tuna nigiri with masago	43
Squid	Nigiri with truffled parsley and roe	42
Truffled Quail Jyo	Wrapped in slice of truffled semi grilled salmon and masago	40
Scallop Jyo	Scallop wrapped in slice of salmon and lemon zest	43
Beef Nigiri	With fried egg and roe	42
Hokkigai Nigiri		42
Wakame Gunkan	With roe	42
Salmon Jyo with Masago Caviar		38
Tuna Jyo with Octopus		48
Salmon Jyo with Ikura Caviar		62
Gunkan with Ikura Caviar		62
Scallop Nigiri		68
Unagui Nigiri		89
Centolla Gunkan		64
Salmon Jyo	With centolla and black roe	64
Tuna and Foie Gras Nigiri		58
Crayfish Nigiri	With herb butter	54
Octopus Nigiri	With roe and truffled parsley	52



OSHIZUSHI

Oguru Oshizushi Salmon tartare, crispy tempura and black roe over masago rice (8 units)	56
Spicy Tuna Spicy tuna tartare (8 units)	51
Spicy Shake Spicy salmon tartare (8 units)	51
Tuna with foie gras (8 units)	68
Crispy Rice Spicy Tuna Deep fried rice with spicy tuna tartare on top (4 units)	38
Crispy Rice Spicy Salmon Deep fried rice with spicy salmon tartare on top (4 units)	38



SELECTIONS

Sushis and Sashimis

SELECTION OGURU (35 pieces) 319

15 assorted cuts of sashimi

4 Oguru uramaki

Fried shrimp wrapped in salmon and masago

4 Oguru oshizushi

Salmon tartare, crispy tempura and black roe over masago rice

2 truffled quail jyo Wrapped in slice of semi grilled salmon

2 tuna oshizushi with foie gras

2 ebi nigiri

2 salmon belly nigiri With lemon zest

2 truffled maguro nigiri Truffled tuna with masago roe

2 scallop jyo

SELECTION 1 (27 pieces) 186

12 assorted cuts of sashimi

4 assorted fish nigiri

2 salmon uramaki

2 ebiten uramaki

1 tako nigiri

1 ebi nigiri

1 salmon jyo

4 salmon hosomaki

SELECTION 2 (41 pieces) 258

15 assorted cuts of sashimi

8 assorted fish nigiri

2 tako nigiri

2 ebi nigiri

2 salmon uramaki

2 ebiten uramaki

4 salmon hosomaki

2 salmon jyo

4 salmon, shrimp and cream cheese hot roll



DESSERT

Sobremesas

Mochi (2 units)	25
Traditional Japanese dessert, stuffed with homemade ice cream and wrapped in thin rice based dough, choose the flavors of your 2 units	
Ice Cream Tempura	32
Deep fried vanilla ice cream with orange or red fruit syrup	
Helô's Brownie	32
Brownie with vanilla ice cream	
Ice Cream	22
2 balls	
Yogurt Ice Cream	25
With red fruit syrup	
Pineapple with Lemon Zest	21



