

Appetizers

Mixed Tempura Mixture of fried zucchini, broccoli, sweet potatoes, and shrimps, or shrimps only (3). Served with tempura sauce.	\$7
Edamame ♥ Young soybeans in the shell tossed with sea salt or chili spices.	\$5
Gyoza (6) Pork dumplings. Served fried, sautéed, or steamed.	\$6
Fried Vegetable Spring Rolls ♥ (4) Vegetables, vermicelli, and tofu bean curd wrapped in a wonton skin then deep fried. Served with orange marmalade.	\$5
Fried Calamari Premium calamari sticks rolled in bread crumbs then fried. Served with spicy sauce and tonkatsu sauce.	\$7
Crab Cakes (4) Snow crab salad, smoked salmon, mozzarella cheese, and pickled jalapeno rolled in bread crumbs then fried. Served with spicy sauce and tonkatsu sauce.	\$7
Fried Oysters Fresh oysters tossed in bread crumbs then fried. Served with spicy sauce and tonkatsu sauce.	\$8
Baked Mussels Half shell mussels baked in dynamite sauce and spicy sauce, topped with masago and scallions.	\$8
Jalapeno Blossom Fresh jalapeno stuffed with crab meat, mayonnaise, and cream cheese; rolled in bread crumbs then fried. Served with drizzled eel sauce and spicy sauce.	\$7
Crab Rangoon (5) Homemade wontons filled with crab salad, fried onions, and cream cheese then fried. Served with orange marmalade.	\$7
Sampler Platter (6) Pick any three: Crab cakes, gyoza, fried oysters, fried calamari, crab rangoon or vegetable spring rolls.	\$11
Salads	
House Salad ♥ Fresh green salad, red cabbage, tomatoes, and crispy noodles. Dressing choices: house sesame, citrus, or ranch.	\$3
Cucumber Salad Marinated cucumber and crab stick with scallions and sesame seeds. Served with ponzu sauce.	\$6
Sunomono Salad Marinated cucumber with seaweed, octopus, shrimp, crab sticks, scallions and sesame seeds. Served with ponzu sauce.	\$7
Spicy Tako Salad Marinated octopus layered over a bed of cucumber with ponzu sauce, chili paste, scallions, sesame seeds, and lemon.	\$8
Seaweed Salad ♥ Seaweed marinated in sesame oil.	\$5
Seafood Salad Green spring mix tossed with crab stick, steamed shrimp, and tempura crunches. Served with citrus dressing.	\$10
Akira Salad ♦ Half order available Fresh salmon, yellowtail, tuna, super white tuna, tempura crunches, and masago on a bed of green spring mix. Served with citrus dressing.	\$12/\$17
Seared Pepper Tuna Salad ♦ Half order available Seared tuna coated with seven spices on a bed of green spring mix. Served with citrus dressing.	\$12/\$17
Akira Summer Roll Green spring mix, cucumber, avocado, carrots, crab stick, and steamed shrimp wrapped in rice paper. Served with ginger peanut sauce.	\$10
Poke Bowl ♦ Choice of cubed tuna or salmon marinated in poke sauce; served with seaweed salads, cucumbers, avocados, pineapples, masago, and sesame seeds. Choice of steam rice, brown rice, or spring mix salad.	\$16



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Business Hours:

Monday – Thursday: 11:00am – 9:00pm
Friday – Saturday: 11:00am – 10:00pm
Sunday: Noon – 9:00pm

www.akirasushibars.com

Find us on Facebook for Daily Specials and Happy Hours.

Akira Sushi Bar’s Gift Cards are available.

Soup

Miso Soup ♥ Tofu, seaweed, soy bean paste, and scallions.	Cup \$2	Bowl \$6
Seafood Miso Soup Tofu, seaweed, soy bean paste, steamed shrimp, crab stick, touch of lemon juice, and scallions.	Cup \$3	Bowl \$8
Udon Noodles Soup Bowl Your choice: Tofu♥, Chicken or Seafood (prawns, scallops, and clams)	Chicken / Tofu \$11	Seafood \$16
Thick wheat noodles with boiled egg, shitake mushrooms, crab sticks, carrots, and broccoli in chicken broth. Served with tempura shrimp, scallions, and seven spices.		

Entrées

<i>All Entrées served with: Steamed white or brown rice, steamed or fried vegetables, and a cup of Miso Soup or House Salad. Substitute fried rice for \$1. Add three shrimps or any traditional roll for \$4. Cooking options: Teriyaki (sweet glaze) or Shioyaki (lemon-pepper seasoning)</i>			
		Lunch	Dinner
Chicken		\$11	\$15
Tender char-broiled chicken			
Steak ♦		\$13	\$19
Certified Angus New York Strip.	Lunch: 8 oz	Dinner: 12 oz	
Salmon		\$12	\$18
Fresh Scottish Salmon. Substitute creamy sesame sauce for an additional \$1.			
Sesame Chicken (or Sesame Tofu ♥)		\$10	\$14
Fried tender chicken breast or tofu with teriyaki sauce, sesame seeds, and scallions. Make it spicy for an additional \$1.			
Tori Katsu		\$10	\$14
Breadcrumb battered chicken breast. Served with tonkatsu sauce and spicy sauce.			
Combo Tempura		\$10	\$14
Lightly fried shrimps, sweet potatoes, broccoli, and zucchini squash.			
Japanese Curry	Chicken: \$10/\$14	Tofu♥:\$10/\$14	Steak: \$12/\$18
Homemade curry sauce sautéed with vegetables and your choice of meat.			
Stir-fried Noodles	<i>Does not come with rice</i>	Chicken: \$12	Shrimp: \$16
		Salmon: \$18	Steak: \$19
Yaki-Udon: Thick wheat noodles sautéed with vegetables and your choice of meat.			
Yaki-Soba: Thin wheat noodles sautéed with vegetables and your choice of meat			

Small Dishes

Negi-ma ♦ Sliced steak wrapped around asparagus topped with teriyaki sauce. Served with steamed white or brown rice.	\$10
Samurai Combo Crab stick, crawfish, scallops, squid, and mussels cooked in spicy sauce served on a bed of steamed white rice topped with scallions and sesame seeds.	\$12
Kushiyaki: Chicken or Steak Two skewers of protein with vegetables topped with teriyaki sauce, scallions, and sesame seeds. Served with steamed white or brown rice.	\$8/\$10
Sesame Salmon 6 oz of grilled Scottish salmon topped with a tangy, creamy sesame seeds sauce. Served with steamed white or brown rice.	\$11
Grilled Chicken Salad Lemon Pepper Chicken served over a bowl of spring mix, broccoli, and carrots. Served with our house sesame dressing.	\$10

Sushi Combinations: Served with a cup of Miso soup or House salad.

No substitutions, please.

Sushi for Beginners California Roll, Philadelphia Roll, and Ebi Nigiri.	\$15
Ichiban Platter ♦ Five or Seven pieces of chef’s choice Nigiri and California Roll or Philadelphia Roll.	\$18/ \$22
Deluxe Sashimi ♦ (15pcs) Served with sushi rice Fillets of fresh tuna, fresh salmon, yellowtail, super white tuna, and octopus.	\$30
Royal Sashimi ♦ (15pcs) Served with sushi rice Fillet of fresh big eye, blue-fin, amberjack, albacore, and yellowtail.	\$40
Chirashi Sushi ♦ Assorted fresh sashimi fillets and Japanese pickles on a bed of sushi rice.	\$22

Nigiri/Sashimi

Nigiri: Two pieces of sliced fish on top of a ball of rice. Sashimi: 4 fillets of fish per order.

	Nigiri	Sashimi
Albacore ♦ (White Tuna)	\$5	\$10
Amberjack ♦ (Kampachi)	\$7	\$13
Ama Ebi ♦ (Raw Sushi Prawn) *Jumbo Size	\$12	NA
Black Tobiko ♦ (Flying Fish Roe)	\$5	NA
Big Eye ♦ (Ahi Tuna)	\$7	\$13
Ebi (Steamed Shrimp)	\$3	NA
Escolar ♦ (Super White Tuna)	\$6	\$11
Hamachi ♦ (Fresh Yellowtail)	\$6	\$11
Ika ♦ (Squid)	\$5	\$9
Ikura ♦ (Salmon Roe)	\$5	NA
Inari ♥ (Sweet Tofu)	\$3	NA
Kani (Snow crab mixed w/ mayonnaise)	\$5	NA
Kani Kama (Imitation Crab)	\$3	NA
Kuro Maguro (Blue fin Tuna)	\$8	\$14
Masago ♦ (Caplin Roe)	\$5	NA
Sake ♦ (fresh or smoked salmon)	\$6	\$11
Tai ♦ (Red Snapper)	\$6	\$11
Tako ♦ (Octopus)	\$5	\$9
Tamago ♥ (Sweet Egg)	\$3	NA
Toro ♦ (Fatty Blue-fin Tuna)*Optional Seared	\$10	\$16
Unagi (Fresh Water Eel)	\$6	\$12
Uni ♦ (Sea Urchin)	\$12	NA

Create your own sushi rolls: Base (rice and seaweed): \$3/Fish: \$2 (Big Eye Ahi: \$3)/Shrimp or crab

cakes: \$2/Soft Shell Crab: \$5/Sauce or any vegetables: \$.50/Sesame Seeds, Masago, or Crunches: \$.75

(♦) Consuming raw or undercooked fish, shellfish, poultry, eggs, or beef may increase your risk of foodborne illness. (♥) Vegetarian. All sushi are made fresh to order. Your patience is greatly appreciated.

Sushi Party Trays: *No substitutions, please*

Sakura Tray ♦ (40pc) Southside, Ninja, Kazu, and Hanson Rolls.	\$46
Shogun Tray ♦ (up to 46pc) Panda, Rainbow, Lobster, Hanson, and 10/7 Rolls.	\$56
Royal Tray ♦ (up to 37pc) Seven pieces of chef’s choice Nigiri plus any three different “specials rolls” of your choice	\$66
<u>Sushi Rolls:</u> <i>Add-ons available to any roll: Tempura crunches, sauces, vegetables, or condiments (\$.50 per roll). Substitution: Soy bean paper (\$1 per roll).</i>	
<u>Makimono:</u> <i>These rolls are also known as Traditional Rolls</i>	
California Roll (10pc) Inside: Crab sticks, cucumber, and avocado / Outside: Sesame seeds or masago.	\$5
Old Fashioned Maki ♦ (8pc) Choice of tuna, yellowtail, salmon, or escolar.	\$5
Philadelphia Roll ♦ (6pc) Smoked salmon, avocado, and cream cheese.	\$6
Yasai Maki ♥ (6pc) Choice of cucumber, avocado, asparagus, pickled daikon, or pickled sweet squash.	\$4
Kani Roll (6pc) Snow crab salad, cucumber, and sprouts.	\$6
Hurricane Roll (6pc) Marinated octopus, cucumber, burdock, and sprouts.	\$6
Vegetarian Roll ♥ (6pc) Avocado, cucumber, asparagus, spring mix, carrots, and pickled daikon.	\$7
<u>Sweet Makimono:</u> <i>These rolls are topped with eel sauce and sesame seeds</i>	
Eel Roll (6pc) Fresh water eel, cucumber, and sprouts.	\$6
Kazu Roll ♦ (10pc) Inside: Fried shrimp, snow crab salad, asparagus, and avocado / Outside: Masago and eel.	\$14
Caterpillar Roll ♦ (10pc) Inside: Eel, snow crab salad, cucumber, and tempura crunches / Outside: Avocado and masago.	\$12
Kassidy Roll (10pc) Inside: Fried soft shell crab, snow crab salad, avocado, and asparagus / Outside: Tempura crunches, eel, spicy sauce, and scallions.	\$16
Panda-monium Roll ♦ (10pc) Inside: Fried calamari, asparagus, snow crab salad, and avocado / Outside: Eel, escolar, dynamite sauce, tempura crunches, and black tobiko.	\$16
Big Daddy Roll ♦ (10pc) Inside: Tuna, tempura crunches, and avocado / Outside: Masago and eel.	\$12
Obsidian ♦ (6pc) Inside: fresh salmon, cream cheese, fresh jalapeno, and scallions then flash fried. Outside: topped with habanero masago and eel sauce.	\$10
Jessica Roll ♦ (6pc) Yellowtail, eel, crab cakes, cream cheese, and pickled jalapeno inside. Topped with tempura crunches, dynamite sauce and eel sauce.	\$11
<u>Spicy Makimono:</u> <i>These rolls are made with our spicy sauce</i>	
Spicy Roll ♦ (6pc) Cucumber, sprouts, and your choice of tuna, yellowtail, salmon, or escolar.	\$6
Hanson Roll (10pc) Inside: Fried shrimp, cream cheese, and avocado / Outside: Crab stick.	\$9
Owasso Roll ♦ (6pc) Tuna, salmon, yellowtail, snow crab salad, avocado, asparagus, cucumber, masago, and fried shrimp.	\$12
Volcano Roll ♦ (10pc) Inside: Snow crab salad, fried asparagus, tempura crunches. Outside: Masago, topped with crawfish, mussels, and scallops baked in spicy sauce, scallions, habanero masago, and sesame seeds.	\$15

Disco Roll ♦ (10pc) Inside: Fried shrimp, avocado, and snow crab salad. Outside: Masago, topped with shrimp and scallops baked in spicy garlic butter, scallions, and sesame seeds.	\$15
Dead Head Roll (6pc) Inside: deep fried smoked salmon, pickled jalapeno, and mozzarella cheese.	\$8
Rainbow Roll ♦ (10pc) Inside: Snow crab salad, fried shrimp, and asparagus / Outside: Tuna, salmon, yellowtail, escolar, and avocado.	\$16
Jackson Roll ♦ (10pc) Inside: Snow crab salad, fried shrimp, avocado, cucumber, cream cheese, and pickled jalapeno./ Outside: Sesame seeds or masago.	\$10
Ninja Roll ♦ (10pc) Inside: Crab cakes, fresh salmon, cucumber, and cream cheese Outside: Sesame seeds or masago.	\$10
Lobster Roll ♦ (10pc) Inside: Lobster salad, fried shrimp, avocado, and cucumber Outside: Sesame seeds or masago.	\$9
Spicy Huy Roll ♦ (6pc) Salmon, fried shrimp, snow crab salad, cucumber, cream cheese, evil sauce, pickled ginger, and scallions.	\$11
Love Roll ♦ (6pc) Lobster salad, tuna, fried shrimp, cucumber, asparagus, cream cheese, evil sauce, and topped with fresh strawberries.	\$12
Spider Roll (6pc) Fried soft-shell crab, snow crab salad, avocado, and sweet steamed shrimp.	\$11
Crazy Tom Roll ♦ (10pc) Inside: Salmon, tuna, crab stick, steamed shrimp, avocado, and cucumber Outside: Masago.	\$11
10/7 Roll ♦ (6pc) Snow crab salad, salmon, tuna, masago, cucumber, and scallions.	\$9
Crunchy Roll (10pc) Inside: Fried shrimp, cream cheese, and avocado/ Outside: Tempura crunches.	\$7
Ram Roll (6pc) Fried shrimp, jalapeno, and cream cheese.	\$7
Vu Roll ♦ (8pc) Inside: Snow crab salad and avocado/ Outside: Tuna, yellowtail, salmon, avocado, masago, and sesame seeds.	\$16
Huy Roll ♦ (10pc) Inside: Lobster salad, fried shrimp, cream cheese, and cucumber Outside: Fresh salmon and lemon slices.	\$14
Steven Roll ♦ (10pc) Inside: Snow crab salad, fried shrimp, fresh salmon, crab cakes, and avocado. Outside: Tempura crunches, topped with crabsticks baked in spicy sauce, seven spices, evil sauce, and scallions.	\$17
<u>Special Makimono:</u> <i>These rolls are special creations by our chefs and customers</i>	
DC Roll ♦ (10pc) Inside: Salmon, tuna, crab cake, asparagus, and avocado. Outside: Tempura crunches, topped with seaweed salad, masago, black tobiko, habanero masago, eel sauce, and spicy sauce.	\$16
Mye Roll ♦ (10pc) Inside: Eel, crab cake, tuna and cream cheese / Outside: Tempura crunches, masago, scallion, eel sauce, and dynamite sauce.	\$13
Anna Roll ♦ (10pc) Inside: Salmon, fried soft shell crab, cucumber, avocado, and cream cheese. Outside: Tempura crunches, masago, seven spices, and spicy sauce.	\$14
Southside Roll ♦ (10pc) Inside: Snow crab salad, avocado, fried shrimp, cucumber, asparagus, and spicy sauce. Outside: Tuna, salmon, eel, eel sauce, evil sauce, scallions, and sesame seeds.	\$17
Tulsa Roll ♦ (6pc) Tuna, yellowtail, avocado, and fried shrimp.	\$9
Tiger Eye Roll (8pc) Smoked salmon and squid then deep fried. Served with dynamite sauce.	\$8

Rock’n Roll (6pc) Inside: Fried albacore, fresh jalapeno, cucumber, and cream cheese/ Outside: Dynamite sauce, eel sauce, and sesame seeds.	\$8
UFO Roll ♦ (10pc) Inside: Yellowtail, crab cakes, cucumber, cream cheese, ginger, and steam asparagus. Outside: Avocado, habanero masago, eel sauce, dynamite sauce, spicy sauce, fried soft shell crab, and scallions.	\$19
Ring of Fire Roll ♦ (10pc) Inside: Tuna, salmon, cream cheese, fried shrimp, avocado. Outside: Black tobiko, habanero masago, topped with lobster salad, fresh jalapeno, cilantro, Evil sauce, spicy sauce, and eel sauce.	\$19
Molly Roll ♦ (10pc) Inside: Snow crab salad, fried shrimp, cream cheese, and asparagus. Outside: Seven spices, tempura crunches, tuna, avocado, evil sauce, and ponzu sauce.	\$15
Commander Roll ♦ (10pc) Inside: Spicy tuna, cucumber, crunches. Outside: Eel, ebi, smoked salmon, avocado, eel sauce, and sesame seeds	\$18
Tyann Roll ♦ (10pc) Inside: Salmon, crab cakes, and cream cheese / Outside: Seared tuna, tempura crunches, dynamite sauce, spicy sauce, and scallions.	\$14
Eruption Roll ♦ (10pc) Inside: Snow crab salad, eel, asparagus, and fried shrimp Outside: Tempura crunches, topped with crawfish, mussels, scallops, baked in spicy sauce, masago, scallions, eel sauce, and dynamite sauce.	\$17
Sooner Roll ♦ (10pc) Inside: Fried soft-shell crab, smoked salmon, cream cheese, avocado, and jalapeno. Outside: Eel, eel sauce, spicy sauce, sesame seeds, habanero masago, and scallions.	\$16
Thunder Roll ♦ (10pc) Inside: Lobster, fried shrimp, tuna, cucumber, asparagus, and spicy sauce. Outside: Yellowtail, fresh jalapeno, evil sauce, citrus dressing, black and Habanero masago, tempura crunches, and cilantro.	\$18
Haylie Roll ♦ (10pc) Snow crab salad, avocado, asparagus, salmon; rolled in churches, and topped with eel, dynamite sauce, eel sauce, black tobiko, sesame seeds, and more crunches.	\$17
Chuck Roll ♦ (10pc) Tuna, avocado, and evil sauce then deep fried, topped with eel sauce, dynamite sauce, spicy sauce, scallions, sesame seeds, and habanero masago.	\$11
KT Roll (10pc) Inside: Snow crab salad, fried shrimp, and steam asparagus. Outside: Steamed shrimp, dynamite sauce baked in garlic butter mixed with tempura crunches and scallions.	\$14
Fireball Roll ♦ (10pc) Inside: Snow crab salad, lobster salad, fried shrimp, cucumber, and asparagus. Outside: Tuna tartare mix with poke sauce, 7 spices, scallions, and crunches.	\$17
Campfire Roll ♦ (8pc) Inside: Tuna, cucumber, cream cheese, pickled jalapeno, then deep fried and topped with spicy crab stick, habanero masago, evil sauce, and eel sauce.	\$12
Leo Roll ♦ (10pc) Inside: Snow crab salad, avocado, asparagus, and fried shrimp / Outside: chopped salmon mixed with Evil sauce, spicy sauce, and dynamite sauce. Topped with fried onions and masago.	\$17
<u>Children’s Menu:</u> <i>Little bites for your little ones, 12 and under only, please</i>	
Served with steamed white or brown rice, fried or steamed vegetables.	
Substitute fried rice for an extra \$1.	
Kid’s Tempura Lightly fried zucchini, broccoli, sweet potatoes, and shrimp. Served with tempura sauce.	\$8
Kid’s Chicken Grilled (Teriyaki or Shioyaki), fried, or sesame style.	\$8
Kid’s Steak Teriyaki (sweet-glazed) or Shioyaki (lemon- pepper seasoning)	\$10
Kid’s Udon Noodles (not served with rice) Your choice: Chicken, Shrimp or Steak Thick wheat noodles sautéed with bite-sized pieces of protein and vegetables.	Chicken \$8 Shrimp \$9 Steak \$10