



**O B I**  
RESTAURANT

Welcome to Obi Restaurant, operated by owners  
Ben Bettendorf & Papa San.

Wasabi, soy, sesame and seafood forms the base of most of our food preparations, please let us know of any dietary requirements.

A discretionary service charge of 10% gratuity is automatically added to all tables.

A deposit of R100 per guest for reservations of 5 guests or more is required to secure the reservation from April to October and for **all** reservations from November to March. Deposits not paid will result in automatic cancellation of the reservation.

Corkage will be charged at R95 per 750ml of wine.  
Please direct any complaints to the owners.

**Tuesday to Saturday**  
**12:00 till 14:00 for lunch**  
**from 18:00 for dinner**

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14 Long Street, Cape Town

# lunch specials

## **Bento Box**

135

1 salmon nigiri, 1 tuna nigiri  
1 salmon rose  
4 piece prawn california roll  
4 piece vegetable tempura, served with tentsuyu dipping sauce  
miso soup

subject to availability and season

please note that no substitutions may be made to the bento box.

# dinner specials

## **Kaiseki Set Menu**

480

2 miso soup  
vegetable tempura and tentsuyu dipping sauce  
sushi & sashimi combo  
dessert for two

## **The Best 4x4 by far**

249

4 piece rainbow roll  
4 piece sweet kiss roll  
a bottle of franschhoek cellars sauvignon blanc

# starters

<b>Edamame</b>	75
steamed young soy beans in the pod	
<b>Miso Soup</b>	40
spring onion, tofu and wakame seaweed	
<b>Agedashi Tofu</b>	80
fried tofu, spring onion, ginger, bonito flakes, tentsuyu broth	
<b>Gomae</b>	65
baby spinach, toasted sesame seeds and miso dressing	
<b>Kimchi</b>	65
spicy fermented napa cabbage	
<b>Nuta</b>	110
tuna, vinegared miso dressing, toasted sesame, wakame and spring onion	
<b>Nasu Miso</b>	65
fried aubergine, toasted sesame seeds and sticky miso dressing	
<b>Fried Tuna Sandwich</b>	105
tuna, spring onion, shichimi spice, sriracha and nori	
<b>Crispy Salmon Skin Snack</b>	80
served with japanese mayonnaise	
<b>Salmon Roses</b>	105
4 pieces	

# tempura

<b>Vegetable</b>	115
12 piece - vegetables vary according to seasonal availability	
<b>Line fish</b>	125
6 piece, when available	
<b>Prawn</b>	215
6 piece	
<b>Mixed Tempura</b>	215
10 piece - 6 vegetable, 2 line fish, 2 prawn	
all tempura is served with a tentsuyu dipping sauce	

# noodles

<b>Udon</b>	120
udon noodles, dashijiru broth, inari tofu, spring onion	
<b>Tempura Udon</b>	155
udon noodles, dashijiru broth, inari tofu, spring onion & 2 tempura prawns	
<b>Chilled Soba</b>	120
chilled soba noodles, chilled hiyashi dip with spring onion, ginger & sesame	
<b>Hot Soba</b>	130
hot soba noodles, dashijiru broth, inari tofu, spring onion & tempura crumbs	
<b>Ramen of the Day</b>	165
ramen noodles, broth of the day, pork belly chashu, 6 minute egg, spring onion and nori	

# nigiri handroll maki

	nigiri 2 piece	handroll	maki 6 piece
Cucumber			40
Avocado	60	45	55
Pickled Daikon			55
Kanpyo			55
Mushroom			60
Plum			50
Tamago	75		70
Tuna	90	55	75
Salmon	95	60	80
Line fish when available	80	60	70
Prawn	95	70	85
Tempura Prawn (2 piece)		150	
Futomaki large maki of tuna, kanpyo, tamago, cucumber and avocado			155

# inside out rolls

## vegetarian

- Vegetable** 8 piece 99  
rocket, cucumber, avocado, shredded carrot and wasabi mayonnaise
- Healthy Roll** 6 piece 85  
rice paper, rocket, coriander, cucumber, avocado and carrot - no rice
- Gomae Roll** 8 piece 85  
baby spinach, toasted sesame seeds and miso dressing
- Nasu Roll** 8 piece 80  
fried aubergine, toasted sesame and sticky miso dressing
- Korean** 8 piece 95  
kimchi, cucumber and avocado
- Chilli Popper Roll** 8 piece 110  
jalapeño pepper, cream cheese, cucumber & tempura crumbs

## combination rolls

- Sweet Kiss** 8 piece 205  
tuna, salmon, cucumber, avocado & spicy mayonnaise topped with tempura shrimp
- Rainbow** 8 piece 215  
tuna, salmon, prawn, cucumber and avocado
- Bamboo** 4 piece 135  
salmon, prawn, avocado rolled in cucumber, topped with japanese mayonnaise - no rice

# inside out rolls

## salmon

<b>Salmon California</b> 8 piece salmon, cucumber and avocado	110
<b>Salmon Skin</b> 8 piece crispy salmon skin, cucumber, avocado and spicy mayonnaise	95
<b>Coriander</b> 8 piece seared salmon, coriander, cucumber, avocado and lime mayonnaise	120
<b>Alaska</b> 8 piece salmon, cream cheese, cucumber, avocado and caviar	130
<b>Kamikaze</b> 8 piece seared salmon, cream cheese, chilli, spicy mayo cucumber, avocado - wrapped in rice paper and tempura fried - rolled in nori and sushi rice	155
<b>Obi Salmon</b> 8 piece salmon, avocado, cucumber, topped with salmon and wasabi mayonnaise	160
<b>Tempura Salmon</b> 8 piece salmon, cucumber and avocado rolled in nori and sushi rice, tempura fried	125
<b>Royal Roll</b> 8 piece seared salmon, cucumber, avocado, wasabi mayo, rolled in red caviar	135
<b>Shogun Roll</b> 8 piece salmon, spring onion, sriracha, shichimi spice and avocado topped with seared salmon, japanese mayonnaise and caviar	195
<b>Ninja Roll</b> 8 piece seared salmon, cream cheese, avocado, rice & sriracha mayonnaise rolled in rice paper, tempura fried and topped with fresh chilli and caviar	160

# inside out rolls

## tuna

<b>Tuna California</b> 8 piece tuna, cucumber and avocado	105
<b>Crying</b> 8 piece tuna and avocado rolled in wasabi	105
<b>Rocket</b> 8 piece tuna, rocket, cucumber, avocado and wasabi mayonnaise	120
<b>Oishi</b> 8 piece seared tuna, spring onion, cucumber, avocado and spicy mayonnaise	120
<b>Papa San Roll</b> 8 piece nori, seared tuna, rocket, coriander, cucumber, avocado, shredded carrot and daikon raddish - no rice	120
<b>Samurai Roll</b> 8 piece seared tuna, cucumber, avocado sriracha mayonnaise and rice rolled in rice paper and tempura fried	125
<b>Obi Tuna</b> 8 piece tuna, avocado, cucumber, topped with tuna and wasabi mayonnaise	155
<b>Tempura Tuna</b> 8 piece tuna, cucumber and avocado rolled in nori and sushi rice, tempura fried	120



# inside out rolls

## prawn

**Prawn California** 8 piece 110  
prawn, cucumber and avocado

**Tokyo** 8 piece 115  
prawn, spring onion, cucumber, avocado and wasabi mayonnaise

**Fighting** 8 piece 125  
prawn, cucumber, avocado, cream cheese and wasabi mayonnaise  
rolled in shichimi spice

**Dynamite** 8 piece 130  
tempura prawn, cucumber, avocado and japanese mayonnaise

**Crunch** 8 piece 150  
tempura prawn, spring onion, cucumber, avocado, japanese mayonnaise,  
caviar and teriyaki sauce

**Dragon Roll** 8 piece 155  
tempura prawn, cucumber, sriracha mayonnaise  
topped with avocado

**Emperor Roll** 8 piece 199  
tempura prawn, cucumber and avocado topped with prawn,  
teriyake sauce and wasabi mayonnaise

## obi rolls

**Original Tempura** 8 piece 205  
tuna, salmon and avocado rolled in nori and tempura fried - no rice

# sashimi

<b>Tuna</b> 6 piece	150
<b>Salmon</b> 6 piece	160
<b>Line fish</b> 6 piece, when available	135
<b>Tuna and Salmon</b> 3 piece tuna, 3 piece salmon	155
<b>Mixed</b> 3 piece tuna, 3 piece salmon and 3 piece line fish when available	175

# specialities

<b>Sushi Standard</b> 2 tuna, 1 salmon, 1 line fish, 1 prawn, 1 avocado, 1 tamago 6 cucumber maki	230
<b>Sushi Special</b> 2 tuna, 1 salmon, 2 line fish, 1 prawn, 1 avocado, 1 tamago, 1 gunkan 6 tuna maki	265
<b>Sushi and Sashimi Combo</b> 2 tuna, 2 salmon, 2 line fish, 1 prawn, 1 avocado, 1 gunkan 6 piece sashimi selection, 8 prawn california	365
<b>Chirashizushi</b> sushi rice garnished with a selection of sashimi and vegetables	265

# dessert

## **mochi truffles by Mochi Mochi**

55

3 different flavour mochi

## **panna cotta**

95

coconut, toasted black sesame seeds & matcha green tea ice cream

# white wines

## sauvignon blanc

**franschhoek cellar**

western cape

70 / 190

**neil ellis groenekloof**

darling

300

**diemersdal winter ferment**

durbanville

430

## chardonnay

**backsberg, wooded**

paarl

85 / 260

**springfield wild yeast, unwooded**

robertson

370

**jordan barrel fermented**

stellenbosch

490

## chenin blanc

**aa badenhorst secateurs**

swartland

75 / 220

**raats original**

stellenbosch

330

**bellingham old vine**

cape town

410

## other varietals

**de meye rosé**

swartland

70 / 190

**boschendal brut, non vintage**

coastal

380

# red wines

## red blends & other varietals

**organic wine by sophie germanier** 75 / 220

cabernet sauvignon merlot shiraz

voor-paardeberg

**fairview extraño tempranillo grenache carignan** 320

paarl

**fryer's cove grenache cinsault** 340

cape west coast

## cabernet sauvignon

**glenelly glass collection** 295

stellenbosch

## shiraz

**saronsberg provenance** 99 / 300

tulbagh

## pinot noir

**old road wine company** 360

elgin

# beverages

## soft drinks

aqua v still or sparkling water 750ml returnable bottle	45
coca cola, coca cola zero, sprite zero 330ml	32
appletiser, grapetiser red 330ml	38
bos ice tea, peach or lemon 330ml	38
soda, tonic, lemonade, ginger ale, dry lemon 200ml	25
rock shandy	55

## tea

matcha green, five roses, rooibos	25
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## beers & ciders

tafel lager, heineken zero 330ml	36
striped horse 600ml	70
savanna dry 330ml	48
japanese beers - ask what is available 330ml	95

## sake & soju

japanese sake 180ml served warm or chilled	110
grapefruit soju 180ml	125
plum sake 50ml	85
sake bomb x 4	240

## spirits

stolichnaya vodka, suntory roku gin	38
don julio reposado	95
jameson, jack daniels	42
johnnie walker black	48
japanese whiskeys - ask what is available	S.Q.