



Serika Orinda

SUSHI RESTAURANT

2 Orinda Theatre Square #118, Orinda, CA 94563
Tel: (925) 386-0230

Order online for pick up or delivery:
www.serikoorinda.com

APPETIZERS

- Edamame -5
- Seaweed Salad -7
- Agedashi Tofu - 8
- Cucumber Sunomono-6
(Sliced cucumber w/vinegar, Add Tako or Snow Crab +\$3)
- Gyoza *(Pork Dumpling, 6 pcs.)* - 8
- White Tuna Tataki - 16.50
(Seared white tuna with ponzu sauce)
- Tempura Mix *(Prawns and vegetables)* - 9
- Hamachi Carpaccio- 16.50
(Hamachi, avocado w/jalapeno slices and ponzu sauce)
- Chicken Karaage - 9
(Japanese style deep fried chicken nuggets)

LUNCH ENTREES

(Served with miso soup, salad and rice)

- Chicken Teriyaki - 14
(Grilled chicken w/ teriyaki sauce)
- Salmon Teriyaki - 15
(Grilled fillet salmon w/ teriyaki sauce)
- Beef Teriyaki - 19
(Grilled tender beef w/ teriyaki sauce)
- Tempura Mix - 15
(Prawns and mixed vegetables)
- Chicken Katsu - 16
Breaded and fried chicken w/ katsu sauce)

SUSHI AND SASHIMI LUNCH

(Served with soup and salad)

- Sushi Lunch - 23
(4 pcs. Nigiri and California Roll or Spicy Tuna Roll)
- Sushi & Sashimi - 25
(4 pcs. Sashimi and 4 pcs. Nigiri)
- Sashimi Lunch - 25
(8 pcs. Assorted sashimi-chef's choice)

SERIKA'S LUNCH BENTO BOX

(Served with soup, salad and rice)

SELECT YOUR CHOICE OF TWO ITEMS - 19

* Please do not choose the same items twice. *

- | | |
|------------------|-----------------|
| Chicken Teriyaki | California Roll |
| Salmon Teriyaki | Gyoza (3pcs) |
| Beef Teriyaki | Sashimi 3pcs |
| Tempura Mix | Spicy Tuna Roll |
| Chicken Katsu | Nigiri 3pcs |

BUSINESS HOURS: Lunch 11:30am - 2:30pm
Dinner 5pm - 9pm
Monday - Closed

20% service fee will be charged for parties of 6 or more.

DONBURI *(Over rice served with soup and salad)*

- Unagi Don *(BBQ eel)* - 21
- Chirashi *(Assorted sashimi over sushi rice)* - 29
- Tekka Don *(Tuna sashimi over sushi rice)* - 22
- Sake Don *(Salmon sashimi over sushi rice)* - 22
- Hama Don *(Hamachi sashimi over rice)* - 23

UDON NOODLE SOUP

(Made with our signature Kake broth)

- Tempura Udon *(Shrimp/vegetable tempura topping)* - 18
- Chicken Udon *(Chicken and vegetable)* - 18
- Beef Udon *(Beef and vegetable)* - 18
- Plain Udon *(Noodle and broth)* - 9
- Kitsune Udon *(sweet fried tofu, fishcake, and green onion)* - 14

DINNER ENTREES

Served with miso soup, salad and rice)

- Chicken Teriyaki *(Grilled chicken w/ teriyaki sauce)* - 18
- Salmon Teriyaki *(Grilled salmon w/ teriyaki sauce)* - 19
- Beef Teriyaki *(Grilled rib-eye w/ teriyaki sauce)* - 25
- Tempura Mix *(Battered fried prawns and vegetables)* - 18
- Chicken Katsu *(Breaded, deep-fried chicken w/Katsu sauce)* - 19
- Hamachi Kama *(Broiled yellowtail collar, ask for availability)* - 19

SERIKA'S DINNER BENTO BOX

(Served with soup, salad and rice)

- * MIFUNE BENTO - 34
(Beef or Chicken Teriyaki, 4 pcs Nigiri and California Roll)
- * KUROSAWA BENTO - 34
(4 pcs Sashimi, 4 pcs Nigiri and Tempura Mix)

SERIKA MORIAWASE

(Served with soup and salad)

- * Nigiri Combo *(8pcs with/toro)* - 44
- * Sushi & Sashimi *(6 pcs Sashimi and 6 pcs Nigiri)* - 38
- * Sashimi Combo *(12 pcs Assorted fish)* - 38

SERIKA BOAT 1 - 125

(12pcs Nigiri, 12pcs Sashimi & 2 Roll - Serves 2-3 People)

SERIKA BOAT 2 - 165

(16pcs Nigiri, 16pcs Sashimi & 3 Roll - Serves 4-5 People)

Please let us know if you have any food allergies.

MAKIMONO

Hakuho Roll (*Unagi, cucumber inside, real crab, tuna, avocado on top and unagi sauce, spicy mayo*) - 21

Ozeki Roll (*Spicy tuna, cucumber inside with salmon, hamachi and tobiko on top*) - 19

Mango Roll (*Salmon, mango, jalapeno inside, snow crab, tuna, avocado on top, with spicy unagi sauce and wasabi tobiko*) -20

Orinda Roll (*Shrimp tempura inside, real crab, avocado yuzu tobiko and yuzu aioli on top*) - 19

Buri Roll (*Hamachi, cucumber inside scallop and salmon on top with spicy mayo*) - 19

Tokyo Roll (*Salmon, hamachi, tuna, tamago, ebi, avocado, daikon radish*) - 18

Miku Roll (*Salmon, cucumber inside shiso leaf, seared salmon, and yuzu kosho on top*) - 19

Yokozuna (*Hamachi, cucumber inside hamachi, avocado, jalapeno, on top with miso sauce*) - 19

Dragon Roll (*Shrimp tempura inside, unagi, avocado on top with tobiko, unagi sauce*) - 18

Rainbow Roll (*Real crab, avocado inside, assorted fish on top*) - 20

Fuji Roll (*Panko-cruste, deep fried spicy tuna roll topped with spicy mayo, unagi sauce, sriracha and tobiko*) -16

Osaka Roll (*Tempura onion, avocado, shiso, and tobiko topped with ocean trout and yuzu*) - 18

Momokawa Roll (*White tuna, avocado inside, scallop, black truffle and sea salt on top*) - 20

Lion King Roll (*Baked real crab and avocado roll topped with salmon, spicy mayo, unagi sauce, tobiko and scallions*) -21

Abe Roll (*Shrimp tempura cucumber inside spicy tuna, avocado, unagi on top with unagi sauce, scallions, tobiko, spicy mayo*) - 21

Saitama Roll (*Cucumber, carrot, kaiware, oshinko inside, avocado on top*) - 16

Crispy California (*Tempura fried Real crab, avocado roll w/spicy mayo, unagi sauce, tobiko*) - 17

Futomaki (*Tamago, avocado, cucumber, oshinko, shitake*) -15

49ers Roll (*Real crab avocado roll topped with salmon and lemon*) - 19

CLASSIC ROLL

Cucumber Roll - 6 Salmon Avocado Roll - 10

Avocado Roll - 7 Umeshiso Roll - 6

Oshinko Roll - 6 Shrimp Tempura Roll - 8

Spicy tuna Roll (*Spicy Tuna/Cucumber*) - 9

California Roll (*Real Crab and Avocado*) - 11

Tekka Roll - 7 Sweet Potato Roll - 6

Hamachi Jalapeno Roll -10 Sake Roll - 7

Rock & Roll (*Unagi, Avocado and Tobiko*) - 10

Negi Toro Roll (*Tuna Belly and Scallion*) -11

Negi Hama Roll (*Hamachi and Scallion*) - 9

Philly roll (*Salmon, avocado and cream cheese*) - 11

* Classic handrolls are available upon request.

NIGIRI / SASHIMI

	Nigiri(2pcs)	Sashimi(5pcs)
Shima Aji (<i>Striped Jack</i>)	9	18
Toro (<i>Bluefin Tuna Belly</i>)	15	30
Chu Toro (<i>Medium Fatty Tuna</i>)	13	26
Sake Toro (<i>Salmon Belly</i>)	9	18
Uni (<i>Sea Urchin</i>)	18	-
Tai (<i>Sea Bream</i>)	9	18
Kurodai (<i>Black Snapper</i>)	9	18
Kanpachi (<i>Amberjack</i>)	9	18
Hamachi (<i>Yellowtail</i>)	9	18
Buritoro (<i>Yellowtail Belly</i>)	10	20
Amaebi (<i>Sweet tiger shrimp</i>)	12	-
Unagi (<i>Freshwater eel</i>)	8	-
Aji (<i>Spanish Mackerel</i>)	9	18
Maguro (<i>Bigeye tuna</i>)	9	18
Hotate (<i>Scallop</i>)	9	-
Sake (<i>Salmon</i>)	8	16
Shiro Maguro (<i>White Tuna</i>)	8	16
Ebi (<i>Steamed shrimp</i>)	8	-
Ikura (<i>Salmon Roe</i>)	8	-
Tamago (<i>Egg omelette</i>)	6	-
Umi Masu (<i>Ocean trout</i>)	9	18
Tobiko (<i>Flying fish roe</i>) -	7	-
Tako (<i>Octopus</i>)	8	-
Inari (<i>Tofu skin</i>)	6	-
Saba (<i>Mackerel</i>)	8	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SAKE



AMABUKI "I LOVE SUSHI" JUNMAI

(light citrus notes with a touch of umami and crisp acidity on the finish)

\$25 / 300ml \$45 / 720ml



SUIGEI "DRUNKEN WHALE" JUNMAI

(semi-dry with notes of cherry, plum, hints of spice, minerals on the finish)

\$27 / 300ml \$50 / 720ml



HAKKAISAN 45 JUNMAI DAIGINJO

(delicate aroma with hint of florality and earthiness)

\$65 / 720ml



KIKUSUI JUNMAI GINJO

(fruity aroma and a light dry finish)

\$28 / 300ml \$56 / 720ml



NIGORI CREME DE SAKE

(unfiltered, creamy, slightly sweet)

\$18 / 300ml



DASSAI 45 JUNMAI DAIGINJO

(light body and smooth finish, floral and fine citrus aroma)

\$28 / 300ml \$56 / 720ml

***HOUSE HOT SAKE \$6 / 150ml \$10 / 250ml**

(Sho Chiku Bai, extra dry)

JAPANESE BEERS:

	<i>Small</i>	<i>Large</i>
Sapporo	\$6	\$10
Kirin	\$6	\$10
Asahi	\$6	\$10
Echigo	\$7	--
Asahi (non-alcoholic)-	\$6	

WINE:

	<i>Glass</i>	<i>Bottle</i>
Chardonnay ("Y3" Jax Vineyards, Napa, 2021)	\$14	\$49
Sauvignon Blanc (Cultivar, Napa, 2021)	\$13	\$47
Pinot Noir (Ramsay, Napa, 2021)	\$13	\$47
Plum Wine (Choya)	\$11	--
Yuzu Cocktail	\$11	--

NON-ALCOHOLIC DRINKS:

Ramune (Original, Strawberry, Lychee) - \$4

Juice (Apple, Lemonade) - \$3.50

Sparkling Water - \$3.50

Hot Tea - \$1.50 Iced Tea - \$2.50

Soda (Coke, Diet Coke, Sprite) - \$2.50

DESSERTS:

Green Tea Ice Cream - \$4

Mochi Ice Cream - \$3

(Green Tea, Mango, Strawberry, Vanilla)

Green Tea Cheesecake - \$4.50

Yuzu Cheesecake - \$4.50