



IJANGA SUSHI & OYSTER BAR

STARTERS

CALAMARI BASKET	\$12
CHICKEN WINGS 6PCS	\$12
FRIED OYSTERS	\$13
FISH & CHIPS	\$14
POPCORN SHRIMP	\$12
CLAM MISO SOUP	\$8
MISO GLAZED COD	\$26
W/RICE,SALAD,AND SOUP	

SASHIMI SPECIAL 8PCS \$22

KANPACHI	
-YELLOWTAIL, YUZU SAUCE, CHOPPED ONION,TOMATO, AND JALAPENO	
GARLIC TUNA SPECIAL	
-TUNA, GARLIC PONZU SAUCE, MASAGO, GREEN ONION, AND GARLIC CHIPS	
SALMON LOVER	
-SALMON, YUM YUM SAUCE,SLICED AVOCADO, AND FRESH ORANGE	
ONO-LICIOUS	
-SEARED WHITE TUNA, GREEN ONION, GARLIC CHIPS, EEL SAUCE, AND SRIRACHA	
SCREAMING ORGASM	
-SEARED TUNA, DAIKON, GREEN ONION, MASAGO, AND S.O SAUCE	

RAW BAR

1/2 DOZEN OR DOZEN

PACIFIC OYSTER	MP
BLUE POINTS	MP
KUMAMOTO	MP
SPECIAL OYSTER	MP
PLEASE ASK SERVER	
OYSTER SHOOTERS	\$12
W/ SAKE+\$3	
SHRIMP COCKTAIL 5PC	\$15

CHEF'S SPECIAL

OTORO NIGIRI 2 PCS	\$12
BEEF TATAKI WITH UNI 2 PCS	\$14
IKA SUNOMONO	\$12
HALIBUT SASHIMI 3PCS	\$12
THREE AMIGOS (OYSTER, UNI, IKURA)	\$22

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked.