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OCTOPUS

JAPANESE RESTAURANT





It is our great pleasure to serve you with **the highest quality food and excellent service at the best prices.**

On the frontier of Japanese fusion restaurants, we are proud to present our unique and wonderful cuisine which is created from the finest ingredients. We pride ourselves to serve the freshest seafood, meat and produce. The fun & friendly atmosphere of the sushi bar and the beautiful presentation of each dish with their remarkable and distinctive flavors has made the Octopus experience a one of a kind that inspires our guest to return again and again.

Please bring your friends and enjoy the experience that has made Octopus an essential destination in Southern California.

Burbank

227 E. Palm Ave.
Burbank, CA 91502
(818)556-6622

DESSERT



mochidoki
IMAGINATION IN EVERY BITE

Mochidoki

Choice Of Green Tea, Vanilla,
Strawberry or Belgian Chocolate

2.95

Macaron Ice Cream

Choice of Vanilla, Cappuccino,
Strawberry or Green Tea

3.50

Ice Cream

Choice Of Green Tea or Vanilla

3.50

Banana Tempura Ice Cream

Lightly Fried Banana with Vanilla Ice Cream
Drizzled with Caramel Sauce

5.95

Tempura Ice Cream

Green Tea or Vanilla Ice Cream Covered with
Pound Cake & Lightly Fried in Tempura Batter

5.95



NON-ALCOHOLIC BEVERAGES

Soft Drink

Coke, Diet Coke, Sprite, Fanta Orange, Lemonade

3.25

Juice

Orange, Pineapple, Cranberry

3.50

Un-Sweetened Iced Tea

Green Tea, Tropical Iced Tea

3.25

Bottled Water

Evian (720ml)

5.95

Hot Japanese Genmaicha

2.50

Bottled Sparkling Water

Perrier (720ml)

5.95

WINE

*Corkage Per Bottle: Sake and Wine \$15

White

Da Luca, Prosecco, Italy (187ml)

Wonderful Peach and Apricot Aromas, Fresh, Zingy Palate
With just a Touch of Sweetness and a Clean, Lingering Finish

Glass Bottle

7.95

Banrock Station, Chardonnay, Australia

Citrus, Apple, Pear and Nectarine, with just a hint of Floral & Spice

4.95 18.95

Chateau Ste. Michelle, Riesling, Washington

Crisp Apple Aromas and Flavors with Subtle Mineral Notes.
A Pleasure to Drink and Easy to Match with Variety of Cuisines, Especially Spicy Food.

5.95 24.95

Oyster Bay, Sauvignon Blanc, New Zealand

Concentration of Assertive Passionfruit and Tropical Fruit Flavors.
Crisp on the Palate with Refreshing Elegance

6.95 32.95

Red

Banrock Station, Merlot, Australia

Medium Bodied, with Strawberry Jam and Bing Cherries on the Palate

Glass Bottle

4.95 18.95

Banrock Station, Cabernet Sauvignon, Australia

Fruity Notes Fill this Wine's Aromas and Soft, Easy-To-Enjoy Flavors

4.95 18.95

PLEASE DRINK RESPONSIBLY.

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Prices subject to change without prior notice.

BOTTLED BEER

One Size (Large) 7.95



Asahi



Kirin



Kirin Light



Sapporo

SAKE

*Corkage Per Bottle: Sake and Wine \$15

Hot

House Sake

Small Large

4.95 8.95

Flavored Hot Sake

Pomegranate, Lychee, Sour Apple

5.95 9.95

Cold

House Cold Sake

Small Large

6.95 9.95



Ippin
Junmai Ginjo (300ml)
13.95

Full of "Umami" which adds Great Balance and Complexity. Pairs Well with any type of Seafood, Raw or Cooked.



Hakutsuru
Junmai Ginjo (300ml)
13.95

Silky, Well-Balanced Smoothness with Taste of Honeydew & Delicate Floral Aromas.



Sho Chiku Bai
Junmai Ginjo (300ml)
11.95

Delicate, Dry, and Silky Smooth. Fruity Aroma with Rich Flavor & Texture.



Kikusui
Junmai Ginjo (300ml)
16.95

A Sweet Aroma of Rose and Mandarin Orange with a Clean & Spicy Finish.



Hakutsuru "Sayuri"
Nigori (300ml)
11.95

The "Little Lily" Sake Has a Slight Degree of Thickness & Body That is Faintly Sweet with a Note of Fresh Bananas.



Kamotsuru
Namakakoi (300ml)
15.95

Invigorating and Fresh Junmai Sake. Light Bodied & Excellent Chilled.



Crème De Sake
Junmai Nigori (300ml)
11.95

Vibrant, Rich but Delicate Aroma. Lingering Finish of Honeydew Melon.



Hana
White Peach (375ml)
12.95

Enjoy on its own for Dessert, Mixed into Iced Tea or a Summer Refresher, or Poured over Fruit-Based Desserts.



Wakatake Onikoroshi
Junmai Daiginjo (725ml)
86.95

Beautifully Round and Alluring Sake with a Silky Texture. Complex Taste and Slight Sweetness Stems From an Elegant, Fruity Aroma & Superb Acidity.



Hakutsuru
Sho-Une Daiginjo (725ml)
54.95

The Slightly Dry, Full-Bodied Sake with Velvety Smoothness Drinks like a Dream. Soft Aromas of Pear give way to Flickers of White Peach and Grapes in this Wonderfully Complex Daiginjo.

PLEASE DRINK RESPONSIBLY.

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CARPACCIO

Tuna 13.50

*Kizami Wasabi, Red Onion,
Tobiko, Yuzu Citrus*



Albacore 13.95

*Kizami Wasabi, Red Onion,
Sea Salt, Tobiko, Ponzu*



Japanese Scallop 13.95

*Lychee Mayo, Sea Salt,
Tobiko, Yuzu Citrus*



Salmon 13.95

*Lychee Mayo, Red Onion,
Sea Salt, Tobiko, Yuzu Citrus*



Octopus 12.95

*Kizami Wasabi, Sea Salt,
Chive Oil, Tobiko, Yuzu Citrus*



Monk Fish Liver 11.95

*Salmon Egg, Sea Salt,
Sriracha, Ponzu*



Seared Garlic Tuna 13.95

Red Onion, Tobiko, Yuzu Citrus



Yellowtail 14.95

*Truffle Oil, Fresh Jalapeño,
Sesame Seeds, Tobiko,
Yuzu Citrus*



Spicy Albacore 12.95

*Tobiko, Red Onion,
Yuzu Citrus*



Mackerel 10.95

*Freshly Grated Ginger,
Tobiko, Ponzu*



IZAKAYA



Octopus Sunomono 7.50
*Sliced Octopus with Thinly Sliced
Marinated Cucumbers*



Edamame 4.95
Steamed Soybeans with Sea Salt



Takoyaki 7.50
*Grilled Octopus Battered and Fried,
Served with Dynamite Mayo,
Smokey Takoyaki Sauce
and Bonito Flakes*



**Triple Lotus
Spicy Tuna 7.50**
*Spicy Tuna Served on Crispy Rice,
Fried Lotus Root, Sriracha Aioli
& Eel Sauce*



**Garlic Chili
Edamame 6.50**
Soybeans Sautéed in Garlic Sauce with Chili

**Shrimp & Vegetable
Tempura 8.95**
*Fried Shrimp & Vegetable
Served with Tempura Sauce*



**Shrimp with
Jalapeño
Avocado Sauce 9.50**
*Lightly Fried Shrimp with
Jalapeño Avocado Sauce*



**Broiled Mussels
on Half Shell 9.50**
*Mussels Broiled and Garnished
with Masago & Green Onions*



**Furikake
French Fries 5.95**
*Garlic Fries with Sea Salt
& Furikake*



Organic Agedashi Tofu 7.95
*Lightly Fried Organic Tofu
with House Tempura Sauce*

IZAKAYA



Gyoza 7.95
Lightly Fried Japanese Dumplings



Yellowtail Collar with Sea Salt 11.95
Broiled Yellowtail Collar Served with Ponzu (limited daily quantity)



Spicy Tuna Crispy Rice 8.95
Spicy Tuna Served on Crispy Rice, Avocado, and Ranch Sauce



Crispy Squid Legs 9.95
Lightly Fried Calamari Legs Served with Sriracha Aioli



Shishito Peppers 8.95
Sautéed Japanese Shishito Peppers with Garlic Sauce, Topped with Shaved Bonito



Firecracker 9.75
Spicy Tuna Salsa with Tomato & Cilantro Served with Chips



Tatsuta Age Chicken 8.95
Deep Fried Chicken, Marinated in Sesame, Ginger & Soy Sauce



Soft Shell Crab 8.95
Deep Fried Soft Shell Crab



Salmon Collar with Sea Salt 9.95
Broiled Salmon Collar Served with Ponzu



Cheese Pork Cutlet 7.25
Seasoned Pork Loin Stuffed with Cheese and Fried with Panko Bread Crumbs



Seaweed Salad 6.95
Marinated Seaweed with Sesame Oil & Toasted Sesame Seeds

Stuffed Jalapeño Poppers 8.50
Spicy Tuna, Cream Cheese with Sriracha Aioli & Eel Sauce



Menu items may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Krabmeat* indicates imitation crabmeat*. Please alert your server of any food allergies prior to ordering. Not all ingredients are listed and images may differ from actual dish. For your convenience, an 18% service charge will be added for parties of 6 or more. Prices subject to change without prior notice.

SALAD

House Salad

Fresh Iceberg Lettuce, Cucumber & Tomatoes
Served with House Dressing

6.95

Chef's Choice Sashimi Salad

Assorted Sashimi with Baby Mixed Greens
Served with House Ponzu & Sweet Mustard Dressing

13.95

Cucumber Salad

Thinly Sliced Cucumbers
Marinated In Rice Vinegar Dressing

4.95

Organic Tofu Salad

Fried Organic Tofu with Fresh Iceberg Lettuce
Served with House Dressing

8.95

Octopus Salad

Octopus with Baby Mixed Greens
Served with House Ponzu & Sweet Mustard Dressing

10.95

Salmon Skin Salad

Crispy Salmon Skin with Baby Mixed Greens
Served with House Ponzu & Sweet Mustard Dressing

10.95

Spicy Tuna Salad

Spicy Tuna with Baby Mixed Greens
Served with House Ponzu & Sweet Mustard Dressing

10.95

ENTRÉE

*No Substitutions

Chirashi Sushi* 23.95

Assortment of Chef Selected Sashimi
Served with Seasoned Sushi Rice

Nabeyaki Udon 15.95

Japanese Udon Soup with Shrimp Tempura,
Chicken & Egg all Served in a Hot Pot

Udon with Shrimp & Vegetable Tempura 15.95

Traditional Japanese Udon Soup Served with
Shrimp & Vegetable Tempura on the side

Octopus Chef's Special Plate* 25.95

Sashimi (Tuna, Salmon, Albacore),
Sushi (Salmon, Yellowtail, Unagi, Shrimp),
Spicy Tuna Hand Roll & Roe Bowl*
*Red Tobiko, Black Tobiko, Smelt Egg & Uni

Chef's Sushi Plate* 22.95

Tuna, Salmon, Yellowtail, Albacore, Shrimp,
Unagi, Smelt Egg, Tamago & Spicy Tuna Roll

BENTO

*No Substitutions



Choose Any 2 Items

Served with Edamame, Miso Soup, Salad, Gyoza, Tatsuta Age Chicken & Rice

Lunch	Dinner
16.50	18.95

1. Chicken Teriyaki

Grilled Chicken Served with House Teriyaki Sauce

2. Yakiniku Pork

Thinly Sliced Pork Marinated in Japanese Sauce Sautéed with Napa Cabbage & Onions

3. Steak Teriyaki (add \$1.50)

Tender Juicy Steak Served with House Teriyaki Sauce

4. Salmon Teriyaki (add \$1.50)

Broiled Fillet Of Salmon Served with House Teriyaki Sauce

5. Shrimp & Vegetable Tempura

Shrimp, Onion, Mushroom, Yam, Zucchini, Green Beans Served with Tempura Sauce

6. Tatsuta Age Chicken

Deep Fried, Marinated In Sesame, Ginger & Soy Sauce

7. Spicy Chicken

Sautéed Chicken with Onion & Mushroom in Spicy Teriyaki Sauce

8. Cheese Pork Cutlet

Seasoned Pork Loin Stuffed with Cheese and Fried with Panko Bread Crumbs

9. California Roll

Imitation Crabmeat, Avocado & Cucumber

10. Spicy Tuna Roll

Spicy Tuna, Kaiware & Cucumber

11. Vegetable Roll

Asparagus, Avocado, Cucumber & Gobo

12 Assorted Sashimi (add \$2)

2 Tuna / 2 Salmon / 2 Albacore Sashimi

CHILDREN'S BENTO

*Children's Under 10



Children's Chicken Bento

Chicken Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange

10.95

Children's Tatsuta Age Chicken Bento

Tatsuta Chicken Served with Miso Soup, Salad, Gyoza, Rice & Orange

10.95

Children's Steak Bento

Steak Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange

12.95

SUSHI

(2pcs)



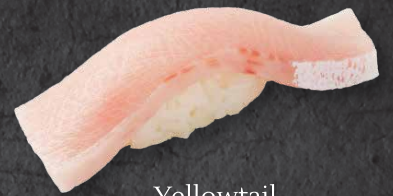
Tuna



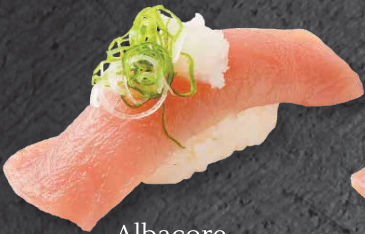
Seared
Garlic Tuna



Salmon



Yellowtail



Albacore



Spicy
Albacore



Octopus



Snow Crab Leg



Surf Clam



Squid



Japanese Scallop



Bean Curd



Egg



Mackerel



Shrimp



Sweet Shrimp



Fresh Water
Eel



Aji



Krab



Smelt Egg



Salmon Egg



Flying Fish Egg
(red or black)



Monk Fish Liver



Uni

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SPECIALTY ROLLS



Sumo



Sensual Pleasure

Sumo

13.95

Krabmeat, Tuna, Salmon, Yellowtail, Cucumber, Avocado

Sensual Pleasure

14.25

Bay Scallop, Cucumber, Spicy Tuna, Fried Onion



Red Dragon



Angry Tail

Red Dragon

14.25

Spicy Tuna, Cucumber, Tuna, Avocado

Angry Tail

14.95

Spicy Tuna, Cucumber, Yellowtail, Jalapeño

Rainbow

14.95

Krabmeat, Cucumber, Avocado, Tuna, Salmon, Shrimp, Albacore

Ultimate Salmon

14.50

Krabmeat, Asparagus, Avocado, Salmon

Yammy Skinny

15.95

Krabmeat, Tuna, Avocado, Kaiware, Gobo, Cucumber Wrap

Albacore Lover

14.25

Spicy Tuna, Cucumber, Albacore, Fried Onion



Rainbow



Ultimate Salmon



Yammy Skinny



Albacore Lover



Sashimi Roll

16.50

Krabmeat, Tuna, Salmon, Albacore, Asparagus, Avocado, Kaiware, Soy Paper, Tobiko

SPECIALTY ROLLS



Tempura California



Mexican

Tempura California

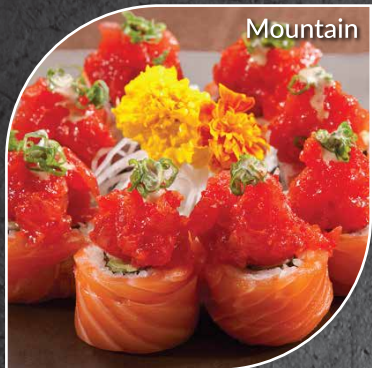
Krabmeat, Cucumber, Avocado, Fried Seaweed

13.95

Mexican

Spicy Krabmeat, Avocado, Cucumber, Jalapeño, Crunch Flakes

11.95



Mountain



Heart Attack

Mountain

Krabmeat, Avocado, Cucumber, Salmon, Spicy Tuna, Green Onion

14.95

Heart Attack

Spicy Tuna, Avocado, Jalapeño, Crunch Flakes

11.95

Washington

Spicy Tuna, Asparagus, Salmon, Sushi Ebi

14.25

Spider

Krabmeat, Cucumber, Avocado, Soft Shell Crab, Kaiware, Gobo, Smelt Egg

14.95

Tempura

Krabmeat, Shrimp Tempura, Cucumber, Avocado

12.50

Crunch

Krabmeat, Shrimp Tempura, Cucumber, Avocado, Crunch Flakes

12.95



Washington



Spider



Tempura



Crunch



Big Bang



Salmon Crunch

Big Bang

Spicy Tuna, Shrimp Tempura, Cucumber, Spicy Krabmeat, Sushi Ebi, Avocado, Crunch Flakes

16.95

Salmon Crunch

Spicy Tuna, Shrimp Tempura, Cucumber, Avocado, Salmon, Crunch Flakes, Fried Onion

15.95

SPECIALTY ROLLS



Rose



Caterpillar

Rose

Spicy Tuna, Shrimp Tempura, Cucumber, Avocado

11.95

Caterpillar

Krabmeat, Fresh Water Eel, Cucumber, Avocado

15.50



Crouching Tiger & Hidden Dragon



Scream

Crouching Tiger & Hidden Dragon 15.95

Spicy Tuna, Shrimp Tempura, Avocado, Cucumber, Salmon, Fresh Water Eel

Scream

Shrimp Tempura, Cucumber, Avocado, Spicy Krabmeat, Spicy Tuna, Fried Jalapeño, Cream Cheese

15.95

Kevin Special

Asparagus, Shrimp Tempura, Spicy Tuna, Tuna, Shrimp, Avocado

15.95

H.O.T

Spicy Tuna, Cream Cheese, Avocado, Jalapeño, Fried Jalapeño

12.95

Roller Coaster

Spicy Tuna, Shrimp Tempura, Spicy Albacore, Fried Onion

15.95

Lion King

Shrimp Tempura, Cucumber, Avocado, Salmon, Shredded Spicy Krabmeat

14.95



Kevin Special



H.O.T



Roller Coaster



Lion King



House

Shrimp Tempura, Cucumber, Avocado, Spicy Krabmeat, Sushi Ebi

14.95

SPECIALTY ROLLS



Alaskan



Snow



Tiger



Black Dragon

Alaskan

Krabmeat, Avocado, Baked Salmon

13.25

Snow

Avocado, Cream Cheese, Krabmeat, Baked Tilapia, Red Onion

13.95

Tiger

Krabmeat, Avocado, Cucumber, Fresh Water Eel, Salmon

15.25

Black Dragon

Krabmeat, Cucumber, Avocado, Fresh Water Eel

15.95

Vegas

Krabmeat, Avocado, Cucumber, Spicy Tuna, Fresh Water Eel Tempura

15.95

Dynamite California

Krabmeat, Avocado, Cucumber, Baked Scallop, Mushroom, Red Onion

14.95

Kara

Avocado, Cream Cheese, Krabmeat, Baked with Salmon, Spicy Tuna

15.95

Steak

Krabmeat, Avocado, Cucumber, Topped with Sautéed Steak, Onion, Mushroom

15.95



Vegas



Dynamite California



Kara



Steak



Lakers



Oh Yeah Baby

Lakers

Jalapeño Popper, Albacore, Fried Onions

15.95

Oh Yeah Baby

Spicy Tuna, Shrimp Tempura, Fresh Water Eel, Avocado, Fried Onion

16.95