

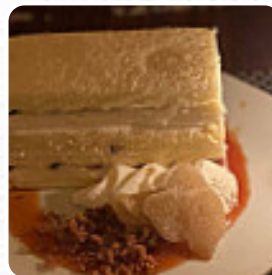
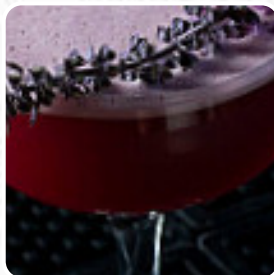
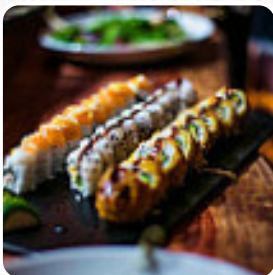


O-Ku - Charlotte Menu

<https://menuweb.menu>

2000 South Blvd Suite 510 Charlotte, NC 28203, United States

+17045941922,+17047419004 - https://www.o-kusushi.com/location/o-ku-charlotte/?y_source=1_ODE4NDQwNjAtNzE1LWxvY2F0aW9uLndiYnNpdGU%3D



The restaurant from Charlotte offers **250** different **dishes and drinks** on [the menu](#) for an average price of \$25.5. O-Ku celebrates authentic Asian cuisine with a Southern twist, using unique ingredients and refined presentations. From small plates to sushi specialties, we feature the freshest fish sourced from top markets worldwide, including Norway, Scotland, Hawaii, and New Zealand, as well as sustainable local sources. Our menu offers high-end traditional sushi made approachable for all diners interested in experiencing it. Our signature contemporary Japanese dishes and seasonal sushi reflect the uniquely designed space. The beverage program at O-Ku includes specialty cocktails, premium sake, sparkling wines, red and white wines, and a selection of unique beers.

O-Ku - Charlotte Menu



Alcoholic Drinks

PROSECCO

Nigiri

SHRIMP \$3.0

10 Most Popular

SPRING ROLLS \$8.0

Vegetarian

CAULIFLOWER

Extras

IKA SANSAI \$8.0

Gnocchi

GNOCCHI

Seafood

SHRIMP TEMPURA

Pork

PORK BELLY \$15.0

Appetizer

TEMPURA

Specialties

SHOGUN \$11.0

Entradas

KARAGE \$3.0

Rolls

SPICY TUNA CRUNCH ROLL \$11.0

Antipasti - Starters

CARPACCIO

Sushi - Nigiri

HAMACHI \$4.0

Spirits

MARTINI

Special Rolls

LOBSTER ROLL \$24.0

Makimono

AVOCADO WRAPPED ROLL \$10.5

Sushi Temaki

NEGITORO \$10.0

Omelet

TAMAGO \$3.0

Asiatische Getränke

KIRIN \$6.0

Special Noodles

UDON

Fried Rice

FRIED RICE

O-Ku - Charlotte Menu



Coffee

ESPRESSO

Sushi Entree

SUSHI SASHIMI COMBO \$35.0

Bottles

KIRIN LIGHT \$6.0

Hot Entrées

MISOYAKI COD \$26.0

Sushi Bar Entrees

CHIRASHI \$28.0

Sushi & Sashimi A La Carte

SHIMA AJI \$4.0

Caviar

ORA KING \$5.0

A La Carte (2 Pcs)

BLUEFIN OTORO \$11.0

Appetizers & Starters

TEMPURA OYSTERS \$14.0

Cheese

SCOTTISH \$3.5

Freshly Made Sides

SEASONED RICE \$3.0

Omakase

ARTISTIC AND CREATIVE MULTI-COURSE TASTING

Daily Fish

FEATURED FISH

Vegetable Rolls

TEMPURA VEGETABLE ROLL \$8.5

Chef's Tasting Menu

A5 WAGYU

Fish Entrees

FLOUNDER \$5.5

Gin & Tonics

SHISO LOVELY \$11.0

Nigiri Or Sashimi

UNI

TOBAN YAKI

LOBSTER WILD MUSHROOM \$29.0

Extras (Sides)

YUZU \$3.0

Small Plates From Sushi Bar

WHITE FISH CRUDO \$12.0

O-Ku - Charlotte Menu



Traditional Maki

HOUSE OSHINKO MAKI \$5.0

Hakozushi

GREEN EGGS HAMACHI HAKO \$16.0

Comidas japonesas y coreanas

OTORO

Sides

WASABI \$3.0

Nigiri & Sashimi

BIG EYE \$5.0

Should You Be In The Mood

UNI PASTA \$21.0

Nigiri (1Pc.) & Sashimi (2Pc.)

QUAIL EGG (2) \$3.0

Aperitif - Digestif

BLACK MAGIC \$21.0

Sashimi east style

YELLOWFIN \$4.0

Sushi Rolls A La Carte - Raw

NEGIHAMA \$6.0

Shellfish And Starters

SHISHITO PEPPERS \$7.0

Raw & Chilled Things

SALMON TARTARE \$16.0

Major Domestic

MICH ULTRA \$5.0

Tuna Tartare

TUNA TARTARE \$16.0

Specials

CURRY DUCK \$26.0

POTATO ROLL \$13.0

Drinks

DRINKS

BEER

Beer

BUD LIGHT \$4.0

STELLA ARTOIS \$5.5

Japanese Specialties

MISO SOUP \$4.0

SAKE

O-Ku - Charlotte Menu



Hot Drinks

TEA

HOT TEA

Seasonal Sips

NOMIKAI \$10.0

TOKI FIZZ \$12.0

Tobiko

AKA (RED) \$3.0

KURO (BLACK) \$3.0

Uncategorized

SMOKE FIRE \$14.0

HIRAME \$3.5

Salads



SEAWEED SALAD \$6.0

HOUSE SALAD \$8.0

CAESAR SALAD

Entrées

SASHIMI TACOS \$10.0

YELLOWTAIL CARPACCIO \$14.0

ROCK SHRIMP SALAD \$15.0

Sushi

CALIFORNIA ROLL \$11.0

MERMAID ROLL \$12.0

SASHIMI

Dessert

CHOCOLATE LAVA CAKE

CHURROS

MOCHI

Nigiri Sushi

SNOW CRAB \$6.0

SHIME SABA \$3.5

AMAEBI \$5.5

Cocktails



SUGAR AND SPICE \$11.0

LYCHEE MARTINI \$12.0

YUZU MULE \$11.0

Oku Originals

JASMANIAN DEVIL \$12.0

BOURBON BASIL BERRY
LEMONADE \$11.0

JADE INFERNO \$13.0

Spirit Free Cocktails

SAK-UZU \$6.0

BERRY SOBER \$5.0

NAI TAI \$7.0

Starters & Chefs Specialties

OTORO SPOONS \$25.0

DUMPLING DIM SUM \$12.0

LOBSTER TEMAKI \$18.0

Makimono Rolled Sushi

SALMON AND LEMON ROLL \$12.0

KIWI KANI ROLL \$14.0

O-Ku - Charlotte Menu



TUNA WRAPPED ROLL \$14.0

Sushi Rolls

SPIDER ROLL \$13.0

RAINBOW ROLL \$14.0

DRAGON ROLL \$13.0

SUSHI

Pasta

PASTA BOLOGNESE

RAVIOLI

CARBONARA

FETTUCCINE

Side Dishes

YAKINIKU FRIED RICE \$6.0

SAUTEED VEGETABLES \$6.0

PICKLED WASABI STEM \$3.0

SHARK SKIN-GRATED FRESH WASABI \$5.0

Chefs Specialties

O-KU SPRING ROLL \$12.0

O-KU WAGYU TARTARE \$16.0

SOUTH END SHRIMP \$12.0

KATSU-TORI \$12.0

Draft

SAPPORO, LAGER, JAPAN, 4.9 \$6.0

TRIPLE C BABY MAKER, DOUBLE IPA, CHARLOTTE, 8.5 \$7.0

SIXPOINT BENGALI, IPA, BROOKLYN, NY, 6.6 \$7.5

HOLY CITY WASHOUT WHEAT, HEFEWEIZEN, CHARLESTON SC, 5.3 \$8.0

Sushi Nigiri

HOKKIGAI \$3.0

HOTATEGAI \$5.0

IKURA \$3.5

SQUID \$3.0

OCTOPUS \$3.0

Sparkling Wine

BLANC DE BLANC, SCHRAMSBERG, CALIFORNIA 375ML \$45.0

PROSECCO, SANTOME EXTRA DRY, VALDOBBIADENE, ITALY NV \$10.0

BRUT, TAITTINGER BRUT LA FRANCAISE, CHAMPAGNE FRANCE NV \$80.0

BRUT, VEUVE CLICQUOT, CHAMPAGNE, FRANCE NV \$130.0

BRUT ROSE, JCB NO. 69, BURGUNDY, FRANCE NV \$12.0

Restaurant Category

ITALIAN

GLUTEN FREE

DESSERT

VEGAN

VEGETARIAN

Craft Bottles

UNKNOWN GINGER WHEAT, WHEAT, 5.1 \$6.0

SUGAR CREEK PALE ALE, PALE ALE, 5.2 \$6.0

O-Ku - Charlotte Menu



SUGAR CREEK RASPBERRY WIT, WHITE ALE, 4.4	\$6.0
TRIPLE C GOLDEN BOY, BLONDE ALE, 4.5	\$6.5
OMB COPPER, ALTBIER, 4.8	\$6.5
OMB HORNETS NEST, HEFEWEIZEN, 5.4	\$6.5
SYCAMORE GOSE, GOSE, 4.8	\$8.0
SHACKSBURY CIDER, SEMI-DRY CIDER, 6.5	\$10.0
WOLFFER ROSÉ CIDER, DRY ROSÉ CIDER, 6.9	\$10.0

These Types Of Dishes Are Being Served



SALAD

APPETIZER

DESSERTS

FISH

PASTA

PIZZA

TOSTADAS

NOODLES

LOBSTER

MEAT

CHICKEN

ICE CREAM

SPICY TUNA

Sake

BLUE RIBBON, CHOKAISON JUNMAI DAIGINJO, AKITA 24OZ
BLACK & GOLD, GEKKEIKAN JUNMAI- SHU, CALIFORNIA 25OZ

DIVINE DROPLETS, TAKASAGO SHUZO
GINGO SHIZUKU JUNMAI DAIGINJO,
HOKKAIDO 10OZ

CHRYSANTHEMUM WATER, KIKUSUI
JUNMAI GINJO, NIIGATA 60OZ

ICHIGO, AMABUKI JUNMAI GINJO NAMA,
SAGA 24OZ

DRAGON GOD, RYUJIN KAKUSHI GINJO
NAMAZUME, GUNMA 24OZ

SEISHU, ICHISHIMA SHUZO, NIIGATA
24OZ

FORGOTTEN JAPANESE SPIRIT,
BUNRAKU JUNMAI YAMAHAI, SAITAMA
10OZ

PEARL, MOMOKAWA NIGORI GENSHU,
OREGON 10OZ

SNOW MAIDEN, TOZAI JUNMAI NIGORI,
KYOTO 24OZ

DREAMY CLOUDS, RIHAKU TOKUBETSU
JUNMAI NIGORI, SHIMANE 10OZ

MIO, SHIRAKABE GURU SPARKLING,
NADA 10OZ

DRUNKEN WHALE, SUIGEI TOKUBETSU
JUNMAI, KOCHI 24OZ

YELLOW CAN, FUNAGUCHI KIKUSUI
NAMA GENSHU, NIIGATA 34OZ

White Wine

ALBARINO, NEBOA, RIAS BAIXAS,
SPAIN '16 \$36.0

GRENACHE BLANC, KLINKER
BRICK, LODI, CA '16 \$12.0

WHITE BLEND, TABLAS CREEK
PATELIN DE TABLAS BLANC,
PASO ROBLES, CA '15 \$50.0

WHITE BLEND, ELYSE WINERY "L
'INGENUE, SIERRA FOOTHILLS
CA, '14 \$52.0

PINOT GRIGIO, BOTTEGA VINAIA,
TRENTINO-ALTO ADIGE, ITALY \$39.0

O-Ku - Charlotte Menu



PINOT GRIS, VILLA WOLF, PFALZ, GERMANY '16	\$10.0
GAVI, FORNACI, CASTELLARI BERGAGLIO, PIEDMONT, ITALY '16	\$38.0
LANGHE BIANCO, LUIGI BAUDANA DRAGON, PIEDMONT, ITALY '15	\$13.0
RIESLING, DR. F. WEINS-PRUM WEHLENER SONNENUHR KABINETT, MOSEL, GERMANY '14	\$52.0
RIESLING, BROOKS VINEYARD, AMYCAS, WILLAMETTE VALLEY, OR '17	\$12.0
ROSE, FLORIOGRAPHY, PROVENCE, FRANCE '17	\$10.0
SAUVIGNON BLANC, HUIA, MARLBOROUGH, NEW ZEALAND '17	\$42.0
SAUVIGNON BLANC, GUY ALLION, TOURAINE, FRANCE '16	\$10.0
SANCERRE, DOMAINE DE LA ROSSIGNOLE, FRANCE '17	\$53.0
VIOGNIER, FESS PARKER RODNEY 'S VINEYARD, SANTA BARBARA COUNTY, CA '15	\$59.0
VIURA, PALACIOS REMONDO PLACET, RIOJA, SPAIN '15	\$62.0
CHARDONNAY, MELVILLE VERNA 'S, SANTA BARBARA, CA '13	\$13.0
CHARDONNAY, MIRA ROBERT YOUNG CLONE, NAPA, CA '14	\$59.0
CHARDONNAY, DUTTON-GOLDFIELD, RUSSIAN RIVER VALLEY, CA '16	\$85.0
CHARDONNAY, NICKEL NICKEL TRUCHARD VINEYARD, NAPA, CA '14	\$120.0
CHARDONNAY, VINCENT GIRARDIN MERSAULT VIEILLES VIGNES, BURGUNDY, FRANCE '15	\$145.0

Ingredients Used

EDAMAME



CHICKEN TERIYAKI	\$18.0
CUCUMBER	\$5.0
TUNA	\$8.0
UNAGI	\$10.0
SALMON	\$6.0
YELLOWTAIL	\$6.5
BUTTER	
BEEF	
TOFU	
CHILI	
CHEESE	
DUCK	
CARROTS	
PORK MEAT	
SEAFOOD	
CHOCOLATE	
SCALLOP	
SHRIMP	
MILK	
COCONUT	
WHITE RICE	
LYCHEE	
SCALLOPS	

Red Wine

PINOT NOIR, EVOLUTION, WILLAMETTE VALLEY, OR '15	\$11.0
PINOT NOIR, ELK COVE LA BOHEME, YAMHILL-CARLTON, OR '15	\$110.0
PINOT NOIR, ILLAHE, WILLAMETTE VALLEY, OR '16	\$56.0
PINOT NOIR, CRISTOM, WILLAMETTE VALLEY, OR '15	\$65.0

O-Ku - Charlotte Menu



PINOT NOIR, VAN DUZER,
WILLAMETTE VALLEY, OR '14 \$68.0

PINOT NOIR, FAILLA, SONOMA
COAST, CA '14 \$85.0

PINOT NOIR, HARTFORD COURT,
RUSSIAN RIVER VALLEY, CA '14 \$60.0

PINOT NOIR, STEELE, CARNEROS,
CA '15 \$14.0

PINOT NOIR, SAMSARA, STA RITA
HILLS, CA '14 \$60.0

PINOT NOIR, MERRY EDWARDS
KLOPP RANCH, RUSSIAN RIVER
VALLEY, CA '14 \$140.0

PINOT NOIR, ENROUTE LES
POMMIERS, RUSSIAN RIVER
VALLEY, CA '15 \$85.0

GAMAY, DOMAINE DE GAUDET
MORGON COTES DU PY,
BEAUJOLAIS, FRANCE '13 \$45.0

COTES DU RHONE, ST. COSME
LES DEUX ALBION, RHONE,
FRANCE '15 \$50.0

CHATEAUNEUF-DU-PAPE,
DOMAINE DE SAJE, RHONE,
FRANCE '15 \$90.0

GARNACHA, FRONTONIO
MICROCOSMICO, ARAGON, SPAIN
'15 \$12.0

SYRAH, ANDREW MURRAY TOUS
LES JOUR, CENTRAL COAST, CA
'15 \$11.0

SYRAH, KLINKER BRICK FARRAH,
LODI, CA '14 \$44.0

RED BLEND, THE SHEPHARD BY
TRUCHARD, CARNEROS, CA '16 \$13.0

RED BLEND, ROBERT SINSKEY
POINT OF VIEW, CARNEROS, CA
'12 \$91.0

CABERNET BLEND, CAIN
VINEYARDS CAIN CUVÉE, NAPA,
CA '13 \$79.0

ZINFANDEL, RIDGE PAGANI
RANCH, SONOMA, CA '14 \$89.0

MALBEC BONARDA, TIKAL
PATRIOTA, MENDOZA, ARGENTINA
'14 \$12.0

MALBEC, ACHAVAL FERRER,
MENDOZA, ARGENTINA '16 \$50.0

MALBEC, EL ENEMIGO,
MENDOZA, ARGENTINA '12 \$65.0

TEMPRANILLO, VINA ALBERDI
RESERVA, RIOJA, SPAIN '11 \$48.0

BORDEAUX, CHATEAU BEAU-SITE
ST ESTEPHE CRU BOURGEOIS,
FRANCE '13 \$90.0

CABERNET SAUVIGNON,
MICHAEL POZZAN, ALEXANDER
VALLEY, CA '15 \$12.0

CABERNET SAUVIGNON,
HESPERIAN ANATOMY, NAPA, CA
'13 \$15.0

CABERNET SAUVIGNON,
CARAVAN BY DARIOUSH, NAPA,
CA '14 \$105.0

CABERNET SAUVIGNON,
CHAPPELLET, NAPA, CA '15 \$140.0

CABERNET SAUVIGNON,
SHAHER ONE POINT FIVE, NAPA,
CA '14 \$170.0

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2000 South Blvd Suite 510
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Opening Hours:

Monday 16:00-22:00
Wednesday 16:00-22:00
Friday 16:00-22:00
Saturday 16:00-22:00
Tuesday 17:00-22:00
Thursday 17:00-22:00
Sunday 16:00-21:00

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