

H<sub>2</sub>O  
SUSHI & IZAKAYA

# H<sub>2</sub>O

## SUSHI & IZAKAYA

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 H2O Sushi & Izakaya 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 H2O Sushi & Izakaya an essential destination in Southern California.

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### NORTHRIDGE

9301 Tampa Ave.  
Northridge, CA 91324  
(818)700-8300

# DESSERT



**Macaron Ice Cream** 3.95  
*Choice of Vanilla, Cappuccino, Strawberry or Green Tea*

**Ice Cream** 4.95  
*Choice Of Green Tea or Vanilla*

**Banana Tempura Ice Cream** 7.50  
*Lightly Fried Banana with Vanilla Ice Cream Drizzled with Caramel Sauce*

**Tempura Ice Cream** 7.50  
*Green Tea or Vanilla Ice Cream Covered with Pound Cake & Lightly Fried in Tempura Batter*



# NON-ALCOHOLIC BEVERAGES

**Soft Drink** 3.50  
*Coke, Diet Coke, Sprite, Fanta Orange, Lemonade*

**Juice** 3.50  
*Orange, Pineapple, Cranberry*

**Un-Sweetened Iced Tea** 3.50  
*Green Tea, Tropical Iced Tea*

**Bottled Water** 6  
*Evian (720ml)*

**Hot Japanese Genmaicha** 2.95

**Bottled Sparkling Water** 6  
*Perrier (720ml)*

# WINE

\*Corkage Per Bottle: Sake and Wine \$15

## White

**Da Luca, Prosecco, Italy (187ml)** Glass Bottle 8  
*Wonderful Peach and Apricot Aromas, Fresh, Zingy Palate With just a Touch of Sweetness and a Clean, Lingering Finish*

**Banrock Station, Chardonnay, Australia** 6 23  
*Citrus, Apple, Pear and Nectarine, with just a hint of Floral & Spice*

**Chateau Ste. Michelle, Riesling, Washington** 7 27  
*Crisp Apple Aromas and Flavors with Subtle Mineral Notes. A Pleasure to Drink and Easy to Match with Variety of Cuisines, Especially Spicy Food.*

**Oyster Bay, Sauvignon Blanc, New Zealand** 8 33  
*Concentration of Assertive Passionfruit and Tropical Fruit Flavors. Crisp on the Palate with Refreshing Elegance*

## Red

**Banrock Station, Merlot, Australia** 6 23  
*Medium Bodied, with Strawberry Jam and Bing Cherries on the Palate*

**Banrock Station, Cabernet Sauvignon, Australia** 6 23  
*Fruity Notes Fill this Wine's Aromas and Soft, Easy-To-Enjoy Flavors*

PLEASE DRINK RESPONSIBLY.

Image shown may be different from the actual product. For your convenience, an 18% service charge will be added for parties of 6 or more. Prices subject to change without prior notice.

# BOTTLED BEER

One Size (Large) 8



Asahi



Kirin



Kirin Light



Sapporo

# SAKE

\*Corkage Per Bottle: Sake and Wine \$15

<b>Hot</b>		Small	Large
House Sake		5	8
Flavored Hot Sake		6	9
<i>Pomegranate, Lychee, Sour Apple</i>			
<b>Cold</b>		Small	Large
House Cold Sake		7	10



**Ippin Junmai Ginjo** (300ml) **15**  
*Full of "Umami" which adds Great Balance and Complexity. Pairs Well with any type of Seafood, Raw or Cooked.*



**Hakutsuru Junmai Ginjo** (300ml) **15**  
*Silky, Well-Balanced Smoothness with Taste of Honeydew & Delicate Floral Aromas.*



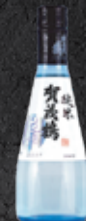
**Sho Chiku Bai Junmai Ginjo** (300ml) **13**  
*Delicate, Dry, and Silky Smooth. Fruity Aroma with Rich Flavor & Texture.*



**Kikusui Junmai Ginjo** (300ml) **18**  
*A Sweet Aroma of Rose and Mandarin Orange with a Clean & Spicy Finish.*



**Hakutsuru "Sayuri" Nigori** (300ml) **13**  
*The "Little Lily" Sake Has a Slight Degree of Thickness & Body That is Faintly Sweet with a Note of Fresh Bananas.*



**Kamotsuru Namakakoi** (300ml) **16**  
*Invigorating and Fresh Junmai Sake. Light Bodied & Excellent Chilled.*



**Crème De Sake Junmai Nigori** (300ml) **13**  
*Vibrant, Rich but Delicate Aroma. Lingering Finish of Honeydew Melon.*



**Hana White Peach** (375ml) **13**  
*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) **87**  
*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) **55**  
*The Slightly Dry, Full-Bodied Saké 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 14.50

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



## Albacore 14.95

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



## Japanese Scallop 14.95

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



## Salmon 14.95

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



## Octopus 13.95

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



## Monk Fish Liver 14.95

*Salmon Egg, Sea Salt, Sriracha, Ponzu*



## Seared Garlic Tuna 14.95

*Red Onion, Tobiko, Yuzu Citrus*



## Yellowtail 15.95

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



## Spicy Albacore 13.95

*Tobiko, Red Onion, Yuzu Citrus*



## Mackerel 11.95

*Freshly Grated Ginger, Tobiko, Ponzu*



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.

# IZAKAYA



**Octopus Sunomono 8.95**  
*Sliced Octopus with Thinly Sliced  
Marinated Cucumbers*



**Edamame 5.75**  
*Steamed Soybeans with Sea Salt*



**Takoyaki 7.95**  
*Grilled Octopus Battered and Fried,  
Served with Dynamite Mayo,  
Smokey Takoyaki Sauce  
and Bonito Flakes*



**Triple Lotus  
Spicy Tuna 8.50**  
*Spicy Tuna Served on Crispy Rice,  
Fried Lotus Root, Sriracha Aioli  
& Eel Sauce*



**Shrimp & Vegetable  
Tempura 9.95**  
*Fried Shrimp & Vegetable  
Served with Tempura Sauce*



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



**Shrimp with  
Jalapeño  
Avocado Sauce 10.95**  
*Lightly Fried Shrimp with  
Jalapeño Avocado Sauce*



**Broiled Mussels  
on Half Shell 9.95**  
*Mussels Broiled and Garnished  
with Masago & Green Onions*



**Furikake  
French Fries 6.50**  
*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 12.95**  
*Broiled Yellowtail Collar Served with Ponzu (limited daily quantity)*



**Spicy Tuna Crispy Rice 9.95**  
*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 9.95**  
*Sautéed Japanese Shishito Peppers with Garlic Sauce, Topped with Shaved Bonito*



**Tatsuta Age Chicken 9.95**  
*Deep Fried Chicken, Marinated in Sesame, Ginger & Soy Sauce*



**Firecracker 10.95**  
*Spicy Tuna Salsa with Tomato & Cilantro Served with Chips*



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



**Cheese Pork Cutlet 7.75**  
*Seasoned Pork Loin Stuffed with Cheese and Fried with Panko Bread Crumbs*



**Soft Shell Crab 9.95**  
*Deep Fried Soft Shell Crab*

**Stuffed Jalapeño Poppers 8.95**  
*Spicy Tuna, Cream Cheese with Sriracha Aioli & Eel Sauce*

**Seaweed Salad 7.95**  
*Marinated Seaweed with Sesame Oil & Toasted Sesame Seeds*



# SALAD

## House Salad

Fresh Iceberg Lettuce, Cucumber & Tomatoes  
Served with House Dressing

7.95

## Chef's Choice Sashimi Salad

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

15.95

## Cucumber Salad

Thinly Sliced Cucumbers  
Marinated In Rice Vinegar Dressing

5.95

## Organic Tofu Salad

Fried Organic Tofu with Fresh Iceberg Lettuce  
Served with House Dressing

9.95

## Octopus Salad

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

11.95

## Salmon Skin Salad

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

11.95

## Spicy Tuna Salad

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

11.95

# ENTRÉE

\*No Substitutions

## Chirashi Sushi\* 25.95

Assortment of Chef Selected Sashimi  
Served with Seasoned Sushi Rice

## Nabeyaki Udon 17.95

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

## Udon with Shrimp & Vegetable Tempura 16.95

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

## Octopus Chef's Special Plate\* 28.95

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\* 25.95

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

16.95 19.95

### 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

11.95

### Children's Tatsuta Age Chicken Bento

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

11.95

### 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



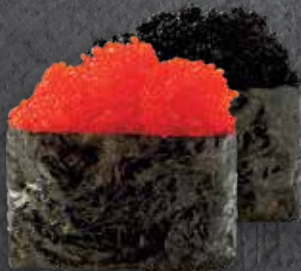
Krab



Smelt Egg



Salmon Egg



Flying Fish Egg  
(red or black)



Monk Fish Liver



Uni

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# SPECIALTY ROLLS



Sumo



Sensual Pleasure

## Sumo

14.95

*Krabmeat, Tuna, Salmon, Yellowtail, Cucumber, Avocado*

## Sensual Pleasure

15.25

*Bay Scallop, Cucumber, Spicy Tuna, Fried Onion*



Red Dragon



Angry Tail

## Red Dragon

15.25

*Spicy Tuna, Cucumber, Tuna, Avocado*

## Angry Tail

15.95

*Spicy Tuna, Cucumber, Yellowtail, Jalapeño*

## Rainbow

15.95

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

## Ultimate Salmon

15.50

*Krabmeat, Asparagus, Avocado, Salmon*

## Yummy Skinny

16.95

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

## Albacore Lover

15.25

*Spicy Tuna, Cucumber, Albacore, Fried Onion*



Rainbow



Ultimate Salmon



Yummy Skinny



Albacore Lover



## Sashimi Roll

17.95

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

# SPECIALTY ROLLS



Tempura California



Mexican

## Tempura California

*Krabmeat, Cucumber, Avocado, Fried Seaweed*

14.95

## Mexican

*Spicy Krabmeat, Avocado, Cucumber, Jalapeño, Crunch Flakes*

12.95



Mountain



Heart Attack

## Mountain

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

15.95

## Heart Attack

*Spicy Tuna, Avocado, Jalapeño, Crunch Flakes*

12.95

## Washington

*Spicy Tuna, Asparagus, Salmon, Sushi Ebi*

15.25

## Spider

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

15.95

## Tempura

*Krabmeat, Shrimp Tempura, Cucumber, Avocado*

13.50

## Crunch

*Krabmeat, Shrimp Tempura, Cucumber, Avocado, Crunch Flakes*

13.95



Washington



Spider



Tempura



Crunch



Big Bang



Salmon Crunch

## Big Bang

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

17.95

## Salmon Crunch

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

16.95

# SPECIALTY ROLLS



Rose



Caterpillar



Crouching Tiger & Hidden Dragon



Scream

**Rose** 12.95  
*Spicy Tuna, Shrimp Tempura, Cucumber, Avocado*

**Caterpillar** 16.50  
*Krabmeat, Fresh Water Eel, Cucumber, Avocado*

**Crouching Tiger & Hidden Dragon** 17.95  
*Spicy Tuna, Shrimp Tempura, Avocado, Cucumber, Salmon, Fresh Water Eel*

**Scream** 16.95  
*Shrimp Tempura, Cucumber, Avocado, Spicy Krabmeat, Spicy Tuna, Fried Jalapeño, Cream Cheese*

**H2O Special** 16.95  
*Asparagus, Shrimp Tempura, Spicy Tuna, Tuna, Shrimp, Avocado*

**H.O.T** 13.95  
*Spicy Tuna, Cream Cheese, Avocado, Jalapeño, Fried Jalapeño*

**Roller Coaster** 15.95  
*Spicy Tuna, Shrimp Tempura, Spicy Albacore, Fried Onion*

**Lion King** 15.95  
*Shrimp Tempura, Cucumber, Avocado, Salmon, Shredded Spicy Krabmeat*



H2O Special



H.O.T



Roller Coaster



Lion King



**House** 15.95  
*Shrimp Tempura, Cucumber, Avocado, Spicy Krabmeat, Sushi Ebi*

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# SPECIALTY ROLLS



Alaskan



Snow



Tiger



Black Dragon

## Alaskan

*Krabmeat, Avocado, Baked Salmon*

14.25

## Snow

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

14.95

## Tiger

*Krabmeat, Avocado, Cucumber, Fresh Water Eel, Salmon*

16.25

## Black Dragon

*Krabmeat, Cucumber, Avocado, Fresh Water Eel*

16.95

## Vegas

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

16.95

## Dynamite California

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

15.95

## Kara

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

16.95

## Steak

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

16.95



Vegas



Dynamite California



Kara



Steak



Lakers



Oh Yeah Baby

## Lakers

*Jalapeño Popper, Albacore, Fried Onions*

16.95

## Oh Yeah Baby

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

17.95