



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.

Glendale

112 North Artsakh Ave, Glendale, CA 91206 (818)500-8788

DESSERT



Mochidoki

Choice of Green Tea, Vanilla, Strawberry or Belgian Chocolate

Macaron Ice Cream

Choice of Vanilla, Cappuccino, Strawberry, Green Tea or Mango

Ice Cream



2.95

3.50

3.95

Banana Tempura Ice Cream

Deep Fried Banana with Choice of Green Tea or Vanilla Ice Cream and Chocolate Drizzle

Tempura Ice Cream

Choice of Green Tea or Vanilla Ice Cream Wrapped in Pound Cake, Tempura Battered and Deep Fried with Chocolate Drizzle.

NON-ALCOHOLIC **BEVERAGES**

3.25

Soft Drink

Coke, Diet Coke, Sprite, Fanta Orange, Pink Lemonade, Fuze Rasberry Iced Tea

Un-Sweetened Iced Tea

Iced Green Tea or Tropical Iced Tea

Hot Japanese Genmaicha

Japanese Green Tea

3.25	Juice	

Orange, Pineapple, Cranberry

Bottled Water Acqua Panna (720ml)

Bottled Sparkling Water 2.50

San Pellegrino (720ml)

6.50

3.95

6.50

6.50

8.95

WINE

*Corkage Per Bottle: Sake & Wine \$15

WHITE

Chardonnay

Sauvignon Blanc

Riesling

House Riesling

RED

Merlot

Cabernet Sauvignon

4.95 18.95 6.95 32.95

> 5.95 24.95

4.95 18.95

4.95 18.95

BOTTLED



Asahi



Kirin



Kirin Light



Sapporo

5.95

6.95

Small

7.95

9.95

10.95

10.95

SAKE

House Sake

Flavored Hot Sake

Cold House Cold Sake



Discontinued



Sho Chiku Bai Junmai Ginjo 12.95 Delicate, Dry and Silky Smooth, Fruity Aroma with Rich Flavor & Texture



Hakutsuru "Sayuri" (300ml) 12.95 Nigori Degree of Thickness & Body That is
Faintly Sweet with a Note of Fresh Bananas.



Crème De Sake (300ml) Junmai Nigori 12.95 Vibrant, Rich but Delicate Aroma, Lingering Finish of Honeydew Melon.



Discontinued



Hakutsuru Junmai 14.95 Silky, Well-Balanced Smoothness with Taste

of Honeydew & Delicate Floral Aromas.



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



Kamotsuru (300ml) Namakakoi Invigorating and Fresh Junnai Sake, Light Bodied & Excellent Chilled.



Hana White Peach 13.95 Enjoy on its own for Dessert, Mixed into Iced Tea, a Summer Refresher, or Poured Over Fruit-Based Desserts.



Discontinued

CARPACCIO Monk Fish Liver 11.95 Salmon Egg, Sea Salt, Micro Greens, Sriracha, Tuna 13.50 Red Onion, Tobiko, Micro Greens, Yuzu Albacore 13.95 Red Onion, Tobiko, Micro Greens, Ponzu Seared Garlic Tuna 13.95 Micro Greens, Yuzu Citrus Japanese Scallop 13.95 Lychee Mayo, Sea Sa. Micro Greens, Ponzu Yellowtail 14.95 Tenowan 14.33 Truffle Oil, Fresh Jalapeños, Sesame Seeds, Tobiko, Micro Greens, Yuzu Citrus Salmon 13.95 Lychee Mayo, Red Onions, Sea Salt, Tobiko, Micro Greens, Spicy Albacore 12.95 Tobiko, Red Onions, Micro Greens, Yuzu Citrus Mackerel 10.95 Octopus 12.95 Freshly Grated Ginger, Tobiko, Micro Greens, Sea Salt, Red Onion, Tobiko, Micro Greens, Ponzu

IZAKAYA



Octopus Sunomono 8.25 Sliced Octopus with Thinly Sliced Cucumbers Marinated in Rice Vinegar



Grilled Octopus Battered and Fried, Served with



Triple Lotus

Spicy Tuna 8.25 Spicy Tuna Served on Crispy Rice, Fried Lotus Root, Sriracha Aioli &



Edamame 5.25 Steamed Soybeans with Sea Salt





Fried Shrimp & Vegetables Served with Tempura



Soybeans Sautéed in Garlic Sauce with Chili





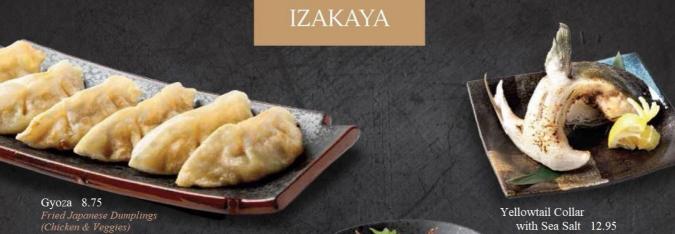
Broiled Mussels on Half Shell 10.25

Mussels Broiled with Dynamite Mayo and Garnished with Eel Sauce,





Organic Agedashi Tofu 8.75 Lightly Fried Organic Tofu served with our House Tempura Sauce



Crispy Squid Legs 10.75 Fried Calamari Legs Served with Sriracha Aioli



Broiled Yellowtail Collar Served with Ponzu

Spicy Tuna Crispy Rice 9.75 Spicy Tuna Served on Crispy Sushi Rice, with Avocado



Shishito Peppers 9.75 Sauteed Japanese Shishito Peppers with Garlic Sauce, Topped with Shaved Bonito Flakes



Tatsuta Age Chicken 9.75 Sesame, Ginger & Soy Sauce Marinated Chicken, Deep Fried



Firecracker 10.75 Spicy Tuna Salsa with Tomato & Cilantro Served with Chips



Salmon Collar with Sea Salt 10.75 Broiled Salmon Collar Served with Ponzu (limited Daily Quantity)



Pork Cutlet 8.25 Seasoned Pork Loin Deep Fried with Nama Panko

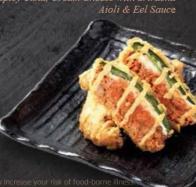


Soft Shell Crab 9.75 Deep Fried Soft Shell Crab

Seaweed Salad 7.50



Stuffed Jalapeño Poppers 9.50 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 distributions 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, Red Cabbage & Japanese Pickled Radish, Served with House Sesame Dressing	7.50	Chef's Choice Sashimi Salad Assorted Sashimi with Baby Mixed Greens Served with Chili Ponzu Dressing	14.95
Cucumber Salad Thinly Sliced Cucumbers Marinated in Rice Vinegar	5.50	Organic Tofu Salad Choice of Fried or Fresh Organic Tofu with Fresh Iceberg Lettuce Served with House Sesame Dres	9.75
Octopus Salad Octopus with Baby Mixed Greens Served with Chili Ponzu Dressing	11.95	Salmon Skin Salad Crispy Salmon Skin with Baby Mixed Greens Served with Chili Ponzu Dressing	11.95
Spicy Tuna Salad Spicy Tuna with Baby Mixed Greens Served with Chili Ponzu Dressing	11.95	Krab Salad Imitation Krabmeat with Baby Mixed Greens Served with Chili Ponzu Dressing	10.95



ENTRÉE

*No Substitutions

Chirashi Sushi* (L) 18.95 | (D) 23.95

Assortment of Chef Selected Sashimi Over a Bed of Seasoned Sushi Rice

Nabeyaki Udon 15.95 Japanese Udon Soup with Shrimp Tempura, Chicken, Egg & Veggies all Served in a Japanese Hot Pot

Udon with Shrimp & Vegetable Tempura 15.95 Traditional Japanese Udon Soup Served with Shrimp & Vegetable Tempura on the Side





Octopus

Special Plate* 26.95
Sashimi (Tuna, Salmon, Albacore)*
Sushi (Salmon, Tuna, Yellowtail, Unagi, Shrimp)*
Spicy Tuna Hand Roll & Roe Bowl*
Black Tobiko*, & Smelt Egg*

Chef's Sushi Plate* (L) 14.95 | (D) 22.95

- (L) Tuna, Salmon, Albacore, Shrimp & Choice of California Roll or Spicy Tuna Roll Upgrade to Choice of Premium Roll (add \$4): Rainbow, Red Dragon, Crunch, Tempura Roll, or Albacore Lover
- (D) 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 (lpc), Tatsuta Age Chicken & Rice

16.50

18.95

1. Chicken Teriyaki

Grilled Chicken Served with House Teriyaki Sauce

2. Yakiniku Beef (add \$1.50)

Thinly Sliced Sukiyaki Beef, Marinated in Savory 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 Filet of Salmon Served with House

5. Shrimp & Vegetable Tempura

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

6. Tatsuta Age Chicken

Deep Fried Chicken, Marinated in Sesame, Ginger & Soy Sauce

7. Spicy Chicken
Sautéed Chicken with Onion & Mushroom in
Spicy Teriyaki Sauce

8. Pork Cutlet

Seasoned Pork Loin Deep Fried with Nama Panko

9. California Roll

Imitation Crabmeat, Avocado & Cucumber

10. Spicy Tuna Roll

Spicy Tuna & Cucumber

11. Vegetable Roll

Asparagus, Avocado, Cucumber & Gobo

12 Assorted Sashimi (add \$2)

CHILDREN'S **BENTO**

*Children Under 10 years of Age



Children's Chicken Bento

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

Children's Tatsuta Age Chicken Bento

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

Children's Steak Bento

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

10.95

10.95

12.95

NEW MENU SPECIALS

NEW LUNCH SPECIALS

(Available from 11:30 AM to 3:00 PM Only) (*No Substitutions)

New Lunch Specials Served with Miso Soup & Salad

Lunch Chirashi Sushi* Assortment of Chef Selected Sashimi Over a Bed of Seasoned Sushi Rice	18.95	Lunch Chef's Sushi Plate* Tuna, Salmon, Albacore, Shrimp & Choice of California Roll or Spicy Tuna Roll Upgrade to Choice of Premtum Roll (add \$4): Rainbow, Red Dragon, Crunch, Tempura Roll, or Albacore Lover	14.95
SIGNATURE SASHIMI			
Trio Sashimi 2pc Albacore, 2pc Truffle Salmon, 2pc Yellowtail Zukuri	14.95	Albacore Delight Spicy Tuna, Avocado, Wrapped in Albacore, Tobiko, Ponzu, Fried Onions	15.95
Albacore Crunch Albacore, Fried Onions, Tobiko, Ponz	13.95 u	Truffle Salmon Salmon, Sea Salt, Micro Greens, Tobiko, Ponzu, Truffle Oil	16.50
Yellowtail Zukuri Yellowtail, Fresh Jalapeño Togarashi, Ponzu, Yuzu	15.95	ronza, iraijie Oa	
SUSHI (2pc)		SASHIMI (7pc)	
Bluefin Tuna Fresh	12.95	Bluefin Tuna Sashimi Fresh	27.95
Bluefin Tuna OTORO	19.95	Bluefin Tuna OTORO Sashimi	47.95
Halibut	9.95	Halibut Sashimi	24.95
Kinmedai (Golden Snapper)	18.95		
PREMIUM ROLLS			
Artsakh Roll Spicy Tuna, Cucumber, Seared Garlic	Tuna, Frie	d Onions	17.95
LAVA Roll (2 Levels of Spicy) Spicy Tuna, Krabmeat, Fresh Jalapeñ Deep Fried, Fried Onions, Shrimp Tel Baked Scallops, Habanero			22.95
SONflower Spicy Tuna, Avocado, Shrimp Tempur	a, Salmon,	Lemon Slices, Togarashi	18.95
Green Monster Green Bean Tempura, Yam Tempura,	Gobo, Avoc	ado, Seaweed Salad	14.95



PREMIUM ROLLS











Angry Tail Spicy Tuna, Cucumber, Yellowtail, Fresh Jalapeño, Sriracha Dot

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

Krabmeat, Asparagus, Avocado, Salmon

Ultimate Salmon

15.50

14.95



Yammy Skinny Krabmeat, Tuna, Avocado Gobo, Cucumber Wrap 15.95

14.50





Albacore Lover Spicy Tuna, Cucumber, Albacore, Fried Onions



17.50 Sashimi Roll Krabmeat, Tuna, Salmon, Albacore, Asparagus, Avocado, Soy Paper, Tobiko

PREMIUM ROLLS









Tempura C	California		
Krabmeat, Ci	icumber, Avocado, Masago	. Green	On

Fried Seaweed

Mexican 11.95 Spicy Krabmeat, Avocado, Cucumber, Jalapeño, Crunch Flakes, Fried Jalapeño

13.95

Mountain
Krabmeat, Avocado, Cucumber, Salmon, Spicy Tuna,

15.50

Heart Attack
Spicy Tuna, Avocado, Jalapeño, Crunch Flakes,
Fried Jalapeño

Washington
Spicy Tuna, Asparagus, Salmon, Sushi Ebi

Spider 14.95 Krabmeat, Cucumber, Avocado, Soft Shell Crab, Gobo, Masago

Tempura Roll
Krabmeat, Shrimp Tempura, Cucumber, Avocado

Crunch Roll 12.95
Krabmeat, Shrimp Tempura, Cucumber, Avocado,
Crunch Flakes









Big Bang

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

16.95

Salmon Crunch
15.95
Spicy Tuna, Shrimp Tempura, Cucumber, Avocado, Salmon,
Crunch Flakes, Fried Onions

PREMIUM ROLLS









Rose Spicy Tuna, Shrimp Tempura, Cucumber, Avocado	12.95
Caterpillar Krabmeat, Fresh Water Eel, Cucumber, Avocado	15.50

Crouching Tiger & Hidden Dragon

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

Kevin Special 16.95
Asparagus, Shrimp Tempura, Spicy Tuna, Tuna, Shrimp, Avocado

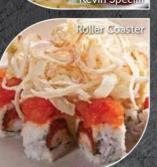
H.O.T 12.95 Spicy Tuna, Cream Cheese, Avocado, Jalapeño

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

15.95

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











House Shrimp Tempura, Cucumber, Avocado, Spicy Krabmeant, Sushi Ebi 14.95

PREMIUM ROLLS











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

Dynamite California 15.50
Krabmeat, Avocado, Cucumber, Baked Scallop,
Mushroom, Onion

Kara 14.95 Avocado, Cream Cheese, Krabmeat, Baked with Salmon, Spicy Tuna

Steak
15.95
Krabmeat, Avocado, Cucumber, Topped with
Sautéed Steak, Onión, Mushroom







15.95





Oh Yeah Baby
Spicy Tuna, Shring Tempura, Fresh Water Eel,
Avocado, Fried Onion