

ARIGATO SUSHI

Hours for Dining & Takeout

5:00pm to 10:00pm Sun-Thu

5:00m to 10:30pm Fri & Sat

Take-out Pick-up from 5:30pm Nightly

805-965-6074

Specials

A la Carte

Kurage Salad Jellyfish, Cucumbers, Shiso Leaves, Togarashi Pepper, Sesame Oil	12
Iidako Salad Baby Octopus, Cucumbers, Shiso Leaves, Togarashi Pepper, Spicy Soy Oil	12
Grilled Tako Spanish Octopus, Nagaimo Yum, Sun-dried Tomatoes, Belgium Endives, Tsume, Chive Oil	23
Namadako Crudo Fresh Octopus from Hokkaido, Garlic Vinaigrette, Chile Sauce, Cilantro	23
Honmaguro Carpaccio Fresh Bluefin Tuna, Masago, Micro Greens, Watermelon Radish, Garlic Vineigrette	25
Kaki Fresh Oysters, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	
•Hot Shot Quail Egg	6
•Kumamoto 2pc	10
•Pacific 3pc	14
Grilled Miyazaki Wagyu Sirloin A5 Garlic-Ginger Soy Marinade 2pc(2 ounce serving)	20

Nigiri/Sashimi

Hotaru Ika Firefly Squid	Nigiri 10	Sashimi 20
Ankimo Monkfish Liver, Ponzu, Scallions, Sesame Sseeds (GF without Ponzu)	Nigiri 12	Sashimi 24
Ankimo Caviar Ikura, Black Tobiko, Yuzu Tobiko, Chives, Su-Miso Sauce, Chive Oil		22
Anago Fresh Sea Eel from Nagasaki		12
Miyazaki Wagyu Sirloin A5 (Seared)(GF) Red Yuzu-Kosho, Garlic Chips, Chives	20	NA
Kinmedai (GF) Golden-Eye Snapper	Nigiri 15	Sashimi 28
Goma Shimaaji White Sesame Sauce, Ginger, Scallions	Nigiri 14	Sashimi 29
Uni Santa Barbara AA Grade		
•Gold Shot Quail Egg, Ikura, Chive, Ponzu		10
•Nigiri (GF)		16
•Sashimi (GF)		32
•Mirugai (GF) Geoduck Clam	Nigiri 20	Sashimi 40
•Toro (GF) Mediterranean, Nikiri Sauce	Nigiri 20	Sashimi 40
•Otoro Fatty Belly (GF) Mediterranean, Nikiri Sauce	Nigiri 22	Sashimi 44

Kama

Broiled Fish Collar, Anago Tsume & Ponzu sauce (GF without sauce)

•Tai 2pc	14
•Kanpachi	15
•Salmon	15
•Hamachi	18

*Consuming Raw or Undercooked foods may increase risk of Food Borne Illness, especially if you have certain medical condition.
Substitutions are allowed at extra cost.

Prices are subject to change. No Checks Accepted

Soup

Miso Soup	5
Kinoko Miso Soup Assorted Mushrooms	9
Spicy Seafood Clear Soup Salmon, Hotate, Shrimp, Asari Clam	20

Salad

Wakame Salad (V)	7
Sunomono •Cucumber 6 (V) •Tako 12 •Ebi 12 •Snow Crab Legs 16 •Hotate 16	
Salmon Skin Salad Spring Mix, Shiso Leaves, Yamagobo, Bonito Flakes, Spicy Vinaigrette	18
Blackened Ahi Salad Blackened Maguro, Garlic Vinaigrette	26
Eel Salad Anago or Unagi, Spring Mix, Shiso, Cucumbers, Tsume & Ponzu	24
Seafood Paradise Maguro, Hamachi, Salmon, Hirame, Tai, Ebi, Bincho-Maguro & Kurage, Garlic Vinaigrette	34

A la Carte Cold

Carpaccio Masago, Scallions, Red Onions, Watermelon-Radish, Tomatoes, Garlic Vinaigrette	
• Maguro • Sake • Hirame • Hamachi	22
• Honmaguro	26
Hot Olive Sashimi EVOO Ginger, Garlic, Cilantro Leaves, Shoyu (GF with Tamari Shoyu)	
•Hamachi •Hirame •Hotate •Salmon •Tai	24
Tartare Avocado, Tobiko, Wasabi Vinaigrette & Chive Oil	
•Maguro •Honmaguro •Hamachi •Salmon •Toro	20+
Fluke'n Crab Hirame, Dungeness Kani, Avocado, Cilantro, Jalapeno, Yuzu-Kosho, Vinaigrette	24
Seafood Ceviche Tako, Ebi, Hotategai, Tai, Red Onion, Cilantro, Jalapeno, Spicy Yuzu Dressing	24
Sunnyside Up Hotate Spicy Aioli, Masago, Shichimi & Garlic Vinaigrette	16
Zuke Honmaguro Pink Peppercorns, Chives, Crispy Yam, Truffle Shoyu	22
Zuke Toro Pink Peppercorns, Chives, Crispy Yam, Truffle Shoyu	32

A la Carte Hot

Yakitori Skewered Chicken Thigh, Balsamic Teriyaki Sauce	9
Grilled Asparagus Spinach Sauce	13
Firecracker Ahi Spicy Ahi, Yamagobo Root, Avocado, Cucumber, Mango Chile Sauce, Pink Peppercorn	14
Mrs. Ebilyn Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu	17
Off the Lip Crab Wantan Skin Puff with Snow Crab, Avocado, Cream Cheese, Cilantro, Spicy Aioli, Ponzu	20
Chicken Gyoza Spicy Pot Stickers, Chile Shoyu	14
Standing Room Only Half Avocado, Unagi, Snow Crab, Masago, Scallions	18
New Zealand Green Mussels	
• Spicy Broiled • Sake Steamed	18
Popcorn Rock Shrimp Blackened Tempura Batter, Spicy Aioli, Chive Oil	20
Calamari with Asparagus Wokked with Spicy Miso, Fish Stock & Abalone Stock	20
Shrimp with Asparagus Sautéed with Sake Butter, Fish & Abalone Stock	20
Soft Shell Crab Tempura Dijon Vinaigrette, Spring Mix, Ponzu	20
Local's Only Broiled Hotategai, Snow Crab, Shiitake, Mushrooms, Onion, Shari	20
Rincon Magic Sushi Pizza: Snow Crab, Octopus, Squid, Smelt Roe, Scallions on a Crispy Sushi Rice	22
Miso Glazed Black Cod	24
Pan Seared U10 Scallops Black Sesame Butter Sauce	26
Grilled Miyazaki Wagyu A5 Garlic-Ginger Soy Marinade, 2pc (2 ounce serving)	20

Nigiri & Sashimi

	Nigiri 2p	Sashimi 4p
Aji Horse Mackerel	12	24
Anago Sea Eel	12	24
Bincho-Maguro Wild Albacore	9	18
Botan Ebi Canadian Raw Prawn, Tempura Heads	16	32
Ebi Tiger Shrimp	8	16
Hamachi Yellowtail	10	20
Hirame Halibut	10	20
Hotategai Hokkaido Scallop	11	22
Iidako Baby Octopus	9	18
Ika , Kensaki Squid	10	20
Ikura Salmon Roe	13	26
Kanpachi Amberjack	13	26
Kani Snow Crab Leg	13	26
Kurage Jellyfish	9	A.Q.
Salmon Fresh , Bakkaifrost	10	20
Salmon Smoked , Kobe	10	20
Shimaaji White Trevally	13	26
Tai Madai Snapper	10	20
Tobiko Flying Fish Roe	10	20
Tobiko Wasabi	10	20
Tobiko Yuzu	10	20
Tako Octopus	11	20
Maguro Yellowfin Tuna	10	20
Hon-Maguro Bluefin Tuna	13	24
Toro Bluefin Tuna Belly	20	40
Otoro Fatty Bluefin Belly	A.Q.	A.Q.
Unagi Fresh Water Eel	10	20
Uni Local Sea Urchin AA	16	32

Special Nigiri & Sashimi

Grilled Portabella with White Truffle Oil & Chervil	7	N/A
Grilled Shiitake with Yuzu Pepper, White Truffle Oil & Chives	7	N/A
Jalapeno Hamachi Red Jalapeno & Habanero Sauce	11	24
Su-Miso Bincho Mustard Su-Miso, Jalapeno & Cilantro	10	22
Ume Fluke Hirame with Ume Plum Vinaigrette & Shiso Julienne	10	22
Yuzu Pepper Tai Yuzu juice, Yuzu pepper & Cilantro Leaf	11	24
Ginger Maguro Ginger Yuzu Garlic Oil, Pink Salt & Chives	11	24
Ginger Hon-Maguro Ginger Yuzu Garlic Oil Pink Salt & Chives	14	29
Miyazaki Beef A5 (Seared)(GF) Red Yuzu Kosho, Garlic Chips, Chives	20	N/A
Serrano Kanpachi Serrano Chille, Dashi Infused Yuzu Soy Sauce	14	29
Seared Engawa Yuzu Pepper, Garlic Chip, Cilantro Leaf & Ponzu	12	N/A
Seared Hotate Hokkaido Scallops, Spicy Aioli, Chives	12	22
Seared Salmon Ikura, Chives & Wasabi Vinaigrette	10	22
Seared Tai Yuzu Pepper, Hawaiian Pink Salt, Cilantro Leaf & Ponzu	12	24
Seared Toro Spicy Red Miso, Jalapeno & Pink Peppercorn	A.Q.	A.Q.
Seared Hamachi Black Sesame Sauce & Chervil	11	22

Rolls

California Roll 100% Canadian Snow Crab	12
Dungeness Crab California Roll	20
Tekka-maki	11
Salmon Skin Roll	10
Negihama-maki Yellowtail & Scallion	11
Toro Roll	20

Special Rolls

Arigato Roll Smoked Salmon, Snow Crab, Avocado, Cucumber, Masago	15
Ahi & Asparagus Roll Spicy Maguro, Asparagus, Avocado, Cilantro, Jalapeno Masago, Chive Oil	15
Banzai Roll Hamachi, Avocado, Cucumber, Scallions	14
Bay City Roll Hotategai, Avocado, Cucumber, Masago, Spicy Aioli	13
Black & White Roll Broiled Hirame, Snow Crab, Avocado, Cucumber, Black & White Sesam Seeds, Ponzu	16
Blue-Man Roll Maguro, Snow Crab, Asparagus, Avocado, Cilantro, Jalapeno Masago, Mango Relish	22
Bonfire Roll Kaki-no-tane Cracker Crust, Spicy Tuna, Asparagus, Avocado, Cilantro, Jalapeno	22
California Sunset Maguro, Avocado, Cucumber, Masago	14
Crab Melt Tempura Snow Crab Legs, Cream Cheese, Avocado, Enoki, Cucumber, Spicy Aioli, Ponzu	18
Dijon Ahi Roll Blackened Ahi, Bincho-Maguro, Asparagus, Avocado, Kaiware, Red Onion, Dijon Sauce	16
Dracula Roll Maguro, Bincho-Maguro, Blackened Ahi, Belgian Endive, Red Onion, Red Chile Sauce	26
ELT Unagi, Spring Mix, Tomato, Anago Tsume	13
Fiesta Roll Tempura Hirame, Tomato, Avocado, Cilantro, Cucumber, Jalapeno, Habanero Sauce, Ponzu	16
Eskimo Roll Fresh Salmon, Asparagus, Avocado, Red Onion, Spicy Aioli	14
Hot Rod Roll Mentaiko, Yamaimo, Shiso, Spring Mix	15
Hot Rod 2 Mentaiko, Ika, Shiso, Spring Mix	17
Jalapeno Hamachi Roll Avocado, Cilantro, Red Jalapeno, Jalapeno Masago, Habanero Sauce, Ponzu	16
Lobster Tempura Roll Asparagus, Avocado, Enoki, Spicy Aioli, Chive Oil	28
Magic Mushroom Shiitake, Maitake, Enoki, Shimeji, Eringi, Asparagus, Avo, Chive, White Truffle Oil	15
Manhattan Smoked Sake, Avocado, Cream Cheese, Red Onion, Tomato, Spring Mix	15
Pacific Rim Maguro, Hamachi, Fresh Salmon, Asparagus, Chives, Tobiko, Spicy Aioli, Wasabi Vinaigrette, Chive Oil	28
Pretty in Pink Smoked Salmon, Snow Crab, Avocado, Yamagobo, Enoki	17
Pro Roll Tempura Soft Shell Crab, Avocado, Cucumber, Kaiware, Ponzu, Spicy Aioli	16
Right Said Eel Unagi, Avocado, Cucumber, Enoki, Anago Tsume	14
Rock'n Roll Maguro, Salmon, Hamachi, Hirame wrapped on top of California Roll	28
Eel Goes to Hollywood Anago, Snow Crab, Avocado, Cucumber, Masago, Anago Tsume	18
Snake Roll Unagi, Snow Crab, Avocado, Cucumber, Yamagobo, Enoki, Anago Tsume	24
Swinging Roll Tempura Roll, Smoked Salmon, Snow Crab, Hirame, Yamagobo, Cucumber, Spicy Aioli, Ponzu	20
Tiger Roll Tempura Tiger Shrimp, Avocado, Cucumber, Kaiware, Spicy Aioli, Ponzu	16
Wiki Wiki Roll Snow Crab, Ebi, Papaya, Avocado, Enoki, Papaya Sauce	18
Wipeout Roll Smoked Salmon, Cream Cheese, Avocado, Cucumber	14
Yellow Submarine Hamachi, Hotategai, Asparagus, Enoki, Chives, Spicy Red Miso Sauce	18
Yuppie Roll Lobster Tail, Asparagus, Avocado, Enoki, Tobiko, Wasabi Vinaigrette, Ponzu	28
Zippy Roll Spicy Maguro, Cucumber, Kaiware	13
Chef's Special Roll	33

Combinations & Bowls

Premium 5 Toro, Kanpachi, Tai, Uni & Ikura	30
Premium 7 Toro, Kanpachi, Tai, Shima-Aji, Hotategai Uni & Ikura	42
Ultimate 10 Toro, Honmaguro, Kanpachi, Shima-Aji, Uni, Ikura, 4 other Chef's Choice	69
Arigato 5 Ginger Honmaguro, Jalapeno Hamachi, Yuzu Pepper Tai, Su-Miso Bincho, Serrano Kanpachi	29
Seared 5 Toro, Hamachi, Salmon, Tai, & Hotategai	39
Sushi Combo Maguro, Hamachi, Fresh Salmon, Hirame, Tai, Ebi, Bincho-Maguro & California Roll	30
Sushi Combo Premium Toro, Honmaguro, Kanpachi, Shimaaji, Uni, Ikura, Chef's Choice, Toro Roll	55
Sashimi Combo Maguro, Hamachi, Fresh Salmon, Hirame	42
Sashimi Combo Premium 2 Premium Fish of the day, 6 kinds, 2 pc each	52
Sashimi Combo Premium 3 Premium Fish of the day, 6 kinds, 3 pc each	72
Chirashi Bowl Assorted Sashimi on top of Shari	30
Chirashi Bowl Premium Assorted Premium Sashimi on top of Shari	50
Poke Bowl Choice of Maguro, Fresh Salmon or Tako, Avocado, Asparagus, Wakame, Onion, Cucumber, Radish, Microgreen	24
Eel Bowl Choice of Anago, or Unagi, Avocado, Asparagus, Wakame, Onion, Cucumber, Radish, Microgreen	33

Entree

Miso Glazed Black Cod Wasabi Mashed Potatoes, Baby Bok Choy	36
Yakitori Wasabi Mashed Potatoes, Spinach	24
Gyoza Red Potatoes, Spinach	
• Spicy Vegetable, Spinach Sauce	24
• Spicy Chicken, Chili Shoyu	26
• "Mrs. Ebilyn" Ebi, Hirame, Spicy Aioli & Ponzu	28
Soft Shell Crab Wasabi Mashed Potatoes, Spinach	30
Roasted Bakka Frost Salmon Wasabi Mashed Potatoes, Spinach	34
Pan Seared U-10 Scallops Black Sesame Butter Sauce	38

Garden

Steamed Edamame (GF) (V)	6
Wokked Edamame (V) Garlic Chile Shoju	9
Spring Mixed Salad (V) Ginger Dressing	9
Soba Salad (V) Asparagus, Avocado, Sundried Tomatoes, Pine Nuts, Enoki, Onion, Sesame Dressing	13
Shiitake Salad Sauteed Assorted Kinoko, Spring Mix, Truffle Ponzu	16
Grilled Asparagus (V) Spinach Sauce	13
Grilled Nagaimo (V) Spinach Sauce	13
Nasu Dengaku (V) Japanese Eggplant, Spicy Red Miso Sauce, Leek	9
Tofu Steak (V) Enoki, Scallions, Ginger Sauce	9
Veggie Gyoza Spinach Sauce(contains dairy)	14
Wild Ones (V) Shiitake, Maitake, Shimeji, Enoki, White Truffle Shoju	20

Sushi of Garden

Inari (V) Soybean Curd	4
Grilled Portabella (V) Chervil, White Truffle Oil	8
Grilled Shiitake (V) Yuzu Kosho, Chive, White Truffle Oil	8
Veggie Roll (V) Asparagus, Avocado, Tomato, Cucumber	10
Grilled Veggie (V) Asparagus, Shiitake, Nasu, Bell Pepper, Baby Zucchini, Garlic Olive Oil	14
Swinging Veggie (V) Asparagus, Avocado, Enoki, Cuke, Yamagobo, Spicy Aioli, Chive Oil	13
Magic Mushroom (V) Shiitake, Maitate, Shimeji, Enoki, Eringi, Asparagus, Avocado, White Truffle Oil	16
Palm Springs (V) Hearts of Palm, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Sesame Sauce	14
Mediterraneo (V) Artichoke, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Shoju Pesto	14
Natto Roll (GF) (V) Fermented Soybean & Scallions	9
Nutri Roll (GF) (V) , Asparagus, Avocado, Yamaimo, Enoki, Kaiware	13

Desserts

Green Tea Creme Brulee	12
Green Tea Tea-Ramisu	12
Flourless Chocolate Torte McConnell's Vanilla Bean Ice Cream	13
Godzilla Ice Cream Tempura Green Tea Ice Cream	11
McConnell's Vanilla Bean Ice Cream	8
Mochi Ice Cream Green Tea, Azuki Bean or Kurogoma(Black Sesame)	8
Ice Cream Green Tea, Azuki Bean or Kurogoma(Black Sesame)	7
Fresh Local Strawberries with San Marcos Farm Wild Flower Honey (GF)	9

Sake

Koshu Masamune Hot Serving	Small	10	Large	18
Mio Sparkling Sake	300ml	19		
Kikusui Junmai Ginjo Floral, Fruity	300ml	19		
Kaori Mild, Smooth	300ml	19		
Taisetsu Semi-Dry, Floral, Clean	300ml	21	720ml	52
Otokoyama Dry, Sharp & Rich			720ml	52
Dassai Creamy, Semi-dry, Bright & Lively	300ml	26	720ml	62
Hakkaisan Dry, Smooth	300ml	25	720ml	62
Onigoroshi Junmai Ginjo Crispy Mild Dry	300ml	32	720ml	72
Onigoroshi Daiginjo Semi Fruity	300ml	44	720ml	88
Jun Crispy, Fruity, Clean, Balanced			720ml	66
Yukimuro Snow Aged 3 yrs by Hakkaisan, Elegant			720ml	94
Kubota Manju Daiginjo, Smooth			720ml	99
Senshin Exceptionally Smooth			720ml	155

Nigori Sake Unfiltered

Shochikubai Sweet & Milky	375ml	20		
Sayuri Light Sweetness & Mild Flavor	300ml	20	720ml	49
Hakkaisan Nigori Sparkling Dry, unweet			360ml	34

Soju

Ichiko Barley			750ml	65
Hitotsubu no Mugi Barley			750ml	74
Iki Barley			750ml	95
Tomino Hozan Yam			750ml	89
Shiro Rice			200ml	19

Plum Wine & Plum Sake

Choya Plum Wine			750ml	38
Ume Kanon Plum Sake			750ml	63
Kuramoto no Umeshu, Ume Soju			750ml	85

Beer

	Small	Large
Asahi Super Dry	10	13
Sapporo	10	13
Kirin Ichiban	10	13
Kirin Light	10	13
Echigo		13
Kyoto Rice Ale	12	
Rydeen IPA	16	
Orion		16
Hitachino Nest Japanese Ale, 12oz Can	13	
Kaliber Non Alcoholic	10	

Wine by the Glass

Ojai Vinyard Reisling Santa Barbara Kick on Ranch	14
Domaine Chandon Brut (1/4 Bottle)	15
Domaine Chandon Rose (1/4 Bottle)	16
Moet & Chandon Imperial Brut (1/4 Bottle)	20
Summer Somewhere Rose Sta. Rita Hills	13
Ferrari Carno Fume Blanc Sonoma	12
Margerum Sybarite Sauvignon Blanc Happy Canyon	12.5
Au Bon Climat Chardonnay Santa Barbara County	15
Melville Pinot Noir Estate, Sta. Rita Hills	18
Fiddlehead Pinot Noir Seven Twenty Eight Sta. Rita Hills	22
Arigato Syrah by Jaffers Winery	16
Ferrari Carno Merlot, Sonoma County	13
Kessler-Haak Cabernet Sauvignon Happy Canyon AVA	21

Sparkling Wine & Champagne

Mio Sparkling Sake (300ml(10oz))	20
Hakkaisan Nigori Sparkling Dry, unsweet 360ml	32
Moet & Chandon Brut (1/4 Bottle)	20
Moet & Chandon Brut (1/2 Bottle)	45
Arigato Sparkling Brut	70
Taittinger Brut	75
Bollinger Brut	99
Ruinart Rose (1/2 Bottle)	75

White Wine

Ojai Vinyard Reisling Santa Barbara Kick on Ranch	56
Conundrum White Table Wine Rutherford	50
Au Bon Climat Pinot Gris Santa Barbara	42
Carr Pinot Gris Santa Barbara	52
Hugel Riesling Alsace France	52
Ferrari Carno Fume Blanc Sonoma	44
Domane Wachau Gruner Veltliner Austria	48
Margerum Sybarite Sauvignon Blanc Happy Canyon	50
Chateau de Sancerre Sauvignon Blanc Sancerre France	60
Sanford Chardonnay (1/2 Bottle) Sta Rita Hills	28
J.Wilkes Chardonnay Santa Maria Valley	60
Kessler-Haak Chardonnay Sta. Rita Hills	62
Diatom Chardonnay Katherine's Santa Maria Valley	65
Newton Chardonnay Unfiltered Napa Valley	65
Whitcraft Winery Chardonnay Pence Ranch Sta. Rita Hills	98

Rose Wine

Summer Somewhere Sta. Rita Hills	52
----------------------------------	----

Red Wine

Cargasacchi Pinot Noir (1/2 Bottle) Jalama Vineyard	34
Au Bon Climat Pinot Noir Santa Barbara County	60
Melville Pinot Noir Estate Sta. Rita Hills	70
Kessler-Haak Pinot Noir Reserve Sta. Rita Hills	76
Fiddlehead Pinot Noir Seven Twenty Eight Sta. Rita Hills	88
Terrazas de Los Andes, Malbec Reserva Mendoza, Argentina	44
Ferrari Carno Merlot, Sonoma County	50
Arigato Syrah, by Jaffurs Santa Barbara	60
Kessler-Haak Cabernet Sauvignon Happy Canyon AVA	84
Numanthia Termes (Tinta de Toro), Valdefinjas Spain	50
Jaffurs Syrah Bien Nacido Vineyard	98

Deserts

Green Tea Crème Brûlée	12
Green Tearamisu	12
Flourless Chocolate Torte <small>McConnell's Vanilla Bean Ice Cream</small>	12
Godzilla Ice Cream <small>Tempura Green Tea Ice Cream</small>	13
McConnell's Vanilla Bean Ice Cream	8
Green Tea Ice Cream	7
Ogura Ice Cream	7
Green Tea Ice Cream	7
Mochi Ice Cream <small>Green Tea, Azuki or Kuogoma(Black Sesame)</small>	8
Strawberries with <small>San Marcos Farm Wild Flower Honey(GF)</small>	9

Plum Wine & Sake

Choya Plum Wine	8 3oz	38 750ml
Ume Kanon Plum Sake	12 3oz	62 500ml
Kuramoto Plum Soju	12 3oz	85 750ml