

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

Tonight Specials

A la Carte

Kurage Salad Jellyfish, Cucumbers, Shiso Leaves, Togarashi Pepper, Sesame Oil	11
Grilled Tako Spanichi Octopus, Nagaimo Yum, Sun-dried Tomatoes, Belgium Endives, Tsume, Chive Oil	22
Namadako Crudo Fresh Octopus from Hokkaido, Garlic Vinaigrette, Chile Sauce, Cilantro	22
Honmaguro Carpaccio Fresh Bluefin Tuna, Masago, Micro Greens, Watermelon Radish, Garlic Vineigrette	24
Kaki Fresh Oysters, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	
• Hot Shot Quail Egg	5
• Kumamoto 2pc	9
• Pacific 3pc	12

Nigiri

Ankimo Monkfish Liver, Ponzu, Scallions, Sesame Sseeds (GF without Ponzu)	Nigiri 10	Sashimi 20
Ankimo Caviar Ikura, Black Tobiko, Yuzu Tobiko, Chives, Su-Miso Sauce, Chive Oil		20
Anago Fresh Sea Eel from Nagasaki		10
Miyazaki-Gyu Sirloin A5 (Seared)(GF) Red Yuzu-Kosho, Garlic Chips, Chives	18	NA
Kinmedai (GF) Golden-Eye Snapper	Nigiri 14	Sashimi 28
Goma Shimaaji White Sesame Sauce, Ginger, Scallions	Nigiri 13	Sashimi 29
Uni Santa Barbara AA		
• Gold Shot Quail Egg, Ikura, Chive, Ponzu		9
• Nigiri (GF)		15
• Sashimi (GF)		30
• Mirugai (GF) Geoduck Clam	Nigiri 18	Sashimi 36
• Toro (GF) Medeterranean, Nikiri Sauce	Nigiri 18	Sashimi 36
• Otoro Fatty Belly (GF) Mediterranean, Nikiri Sauce	Nigiri 20	Sashimi 40

Kama

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

• Tai 2pc	12
• Kanpachi	13
• Salmon	14
• Hamachi	15

*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	4
Kinoko Miso Soup Assorted Mushrooms	8
Spicy Seafood Clear Soup Salmon, Hotate, Shiromi, Asari	18

Salad

Wakame Salad (V)	6
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	16
Blackened Ahi Salad Blackened Maguro, Garlic Vinaigrette	24
Eel Salad Anago or Unagi, Spring Mix, Shiso, Cucumbers, Tsume & Ponzu	22
Seafood Paradise Maguro, Hamachi, Salmon, Hirame, Tai, Ebi, Bincho-Maguro & Kurage, Garlic Vinaigrette	32

A la Carte Cold

Carpaccio Masago, Scallions, Red Onions, Watermelon-Raddish, Tomatoes, Garlic Vinaigrette	
• Maguro • Sake • Hirame • Hamachi	20
• Honmaguro	24
Hot Olive Sashimi EVOO Ginger, Garlic, Cilantro Leaves, Shoyu (GF with Tamari Shoyu)	
•Hamachi •Hirame •Hotate •Salmon •Tai	22
Tartare Avocado, Tobiko, Wasabi Vinaigrette & Chive Oil	
•Maguro •Honmaguro •Hamachi •Salmon •Toro	18+
Fluke'n Crab Hirame, Dungeness Kani, Avocado, Cilantro, Jalaneno, Yuzu-Kosho, Vinaigrette	22
Seafood Ceviche Tako, Ebi, Hotategai, Tai, Red Oion, Cilantro, Jalapneno, Spicy Yuzu Dressing	22
Sunnyside Up Hotate Spicy Aioli, Masago, Shichimi & Garlic Vinaigrette	15
Zuke Honmaguro Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	20
Zuke Toro Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	30

A la Carte Hot

Yakitori Skewered Chicken Thigh, Balsamic Teriyaki Sauce	8
Grilled Asparagus Spinach Sauce	12
Kama Hamachi, Kanpachi, Salmon or Tai	12+
Mrs. Ebilyn Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu	16
Chicken Gyoza Spicy Pot Stickers, Chile Shoyu	12
Standing Room Only Half Avocado, Unagi, Snow Crab, Masago, Scallions	16
New Zealand Green Mussels	
• Spicy Broiled • Sake Steamed	16
Popcorn Rock Shrimp Blackened Tempura Batter, Spicy Aioli, Chive Oil	18
Soft Shell Crab Tempura Dijon Vinaigrette, Spring Mix, Ponzu	15
Local's Only Broiled Hotategai, Snow Crab, Shiitake, Mushrooms, Onion, Shari	20
Miso Glazed Black Cod	20
Pan Seared U10 Hotategai Black Sesame Lemon Butter Sauce	22
Grilled Miyazaki-Gyu A5 Garlic-Ginger Soy Marinade, Thinly Sliced Yakiniku Style	24

Nigiri & Sashimi

	Nigiri 2p	Sashim 4p
Aji Horse Mackerel	12	24
Anago Sea Eel	10	20
Bincho-Maguro Albacore Wild	8	16
Botan Ebi Canadian Raw Prawn, Tempura Heads	15	30
Ebi Tiger Shrimp	7	14
Hamachi Yellowtail	9	18
Hirame Halibut	9	18
Hotategai Hokkaido Scallop	10	20
Iidako Baby Octopus	8	16
Ika , Kensaki Squid	10	20
Ikura Salmon Roe	10	20
Kanpachi Amberjack	12	24
Kani Snow Crab Leg	12	24
Kurage Jellyfish	8	A.Q.
Salmon Fresh , Bakkaifrost	9	18
Salmon Smoked , Kobe	9	18
Shimaaji White Trevally	12	24
Tai Madai Snapper	9	18
Tobiko Flying Fish Roe	9	18
Tobiko Wasabi	9	18
Tobiko Yuzu	9	18
Tako Octopus	10	20
Maguro Yellowfin Tuna	9	18
Hon Maguro Bluefin Tuna	12	24
Toro Bluefin Tuna Belly	20	40
Otoro Fatty Bluefin Belly	A.Q.	A.Q.
Unagi Fresh Water Eel	9	18
Uni Local Sea Urchin AA	15	30

Special Nigiri & Sashimi

Grilled Portabella with White Truffle Oil & Chervil	6	N/A
Grilled Shiitake with Yuzu Pepper, White Truffle Oil & Chives	6	N/A
Jalapeno Hamachi Red Jalapeno & Habanero Sauce	10	24
Su-Miso Bincho Mustard Su-Miso, Jalapeno & Cilantro	9	22
Ume Fluke Hirame with Ume Plum Vinaigrette & Shiso Julienne	9	22
Yuzu Pepper Tai Yuzu juice, Yuzu pepper & Cilantro Leaf	10	24
Ginger Maguro Ginger Yuzu Garlic Oil, Pink Salt & Chives	10	24
Ginger Hon-Maguro Ginger Yuzu Garlic Oil Pink Salt & Chives	13	29
Miyazaki Beef A5 (Seared)(GF) Red Yuzu Kosho, Garlic Chips, Chives	18	N/A
Serrano Kanpachi Serrano Chille, Dashi Infused Yuzu Soy Sauce	13	29
Seared Arigato Beef TruffleSoy Horse Radish Sauce Chives	10	N/A
Seared Engawa Yuzu Pepper, Garlic Chip, Cilantro Leaf & Ponzu	11	N/A
Seared Hotate Hokkaido Scallops, Spicy Aioli, Chives	11	22
Seared Salmon Ikura, Chives & Wasabi Vinaigrette	10	22
Seared Tai Yuzu Pepper, Hawaiian Pink Salt, Cilantro Leaf & Ponzu	10	24
Seared Toro Spicy Red Miso, Jalapeno & Pink Peppercorn	A.Q.	
Seared Hamachi Black Sesame Sauce & Chervil	9	22

Rolls

California Roll Snow Crab	10
California Roll Dungeness Crab	16
Tekka-maki	10
Salmon Skin Roll	9
Negihama-maki Yellowtail & Scallion	10
Toro Roll	20

Special Rolls

Arigato Roll Smoked Salmon, Snow Crab, Avocado, Cucumber, Masago	14
Ahi & Asparagus Roll Spicy Maguro, Asparagus, Avocado, Cilantro, Jalapeno Masago, Chive Oil	14
Banzai Roll Hamachi, Avocado, Cucumber, Scallions	13
Bay City Roll Hotategai, Avocado, Cucumber, Masago, Spicy Aioli	12
Black & White Roll Broiled Hirame, Snow Crab, Avocado, Kyuri, Black & White Sesam Seeds, Ponzu	15
Blue-Man Roll Maguro, Snow Crab, Asparagus, Avocado, Cilantro, Jalapeno Masago, Mango Relish	20
Bonfire Roll Kaki-no-tane Cracker Crust, Spicy Tuna, Asparagus, Avocado, Cilantro, Jalapeno	20
California Sunset Maguro, Avocado, Cucumber, Masago	12
Crab Melt Tempura Snow Crab Legs, Cream Cheese, Avocado, Enoki, Cucumber, Spicy Aioli, Ponzu	16
Dijon Ahi Roll Blackened Ahi, Binocho-Maguro, Asparagus, Avocado, Kaiware, Red Onion, Dijon Sauce	15
Dracula Roll Maguro, Bincho-Maguro, Blackened Ahi, Belgian Endive, Red Onion, Red Chile Sauce	25
ELT Unagi, Spring Mix, Tomato, Anago Tsume	12
Fiesta Roll Tempura Hirame, Tomato, Avocado, Cilantro, Cucumber, Jalapeno, Habanero Sauce, Ponzu	15
Eskimo Roll Fresh Salmon, Asparagus, Avocado, Red Onion, Spicy Aioli	13
Hot Rod Roll Mentaiko, Yamaimo, Shiso, Spring Mix	14
Hot Rod 2 Mentaiko, Ika, Shiso, Spring Mix	16
Jalapeno Hamachi Roll Avocado, Cilantro, Red Jalapeno, Jalapeno Masago, Habanero Sauce, Ponzu	15
Lobster Tempura Roll Asparagus, Avocado, Enoki, Spicy Aioli, Chive Oil	25
Magic Mushroom Shiitake, Maitake, Enoki, Shimeji, Eringi, Asparagus, Avo, Chive, White Truffle Oil	14
Manhattan Smoked Sake, Avocado, Cream Cheese, Red Onion, Tomato, Spring Mix	14
Pacific Rim Maguro, Hamachi, Fresh Salmon, Asparagus, Chives, Tobiko, Spicy Aioli, Wasabi Vinaigrette, Chive Oil	26
Pretty in Pink Smoked Sake, Snow Crab, Avocado, Yamagobo, Enoki	16
Pro Roll Tempura Soft Shell Crab, Avocado, Cucumber, Kaiware, Ponzu, Spicy Aioli	15
Right Said Eel Unagi, Avocado, Cucumber, Enoki, Anago Tsume	13
Rock'n Roll Maguro, Sake, Hamachi, Hirame wrapped on top of California Roll	26
Eel Goes to Hollywood Anago, Snow Crab, Avocado, Cucumber, Masago, Anago Tsume	16
Snake Roll Unagi, Snow Crab, Avocado, Cucumber, Yamagobo, Enoki, Anago Tsume	22
Swinging Roll Tempura Roll, Smoked Salmon, Snow Crab, Hirame, Yamagobo, Cucumber, Spicy Aioli, Ponzu	18
Tiger Roll Tempura Tiger Shrimp, Avocado, Cucumber, Kaiware, Spicy Aioli, Ponzu	15
Wiki Wiki Roll Snow Crab, Ebi, Papaaya, Avocado, Enoki, Papaaya Sauce	16
Wipeout Roll Smoked Salmon, Cream Cheese, Avocado, Cucumber	13
Yellow Submarine Hamachi, Hotategai, Asparagus, Enoki, Chives, Spicy Red Miso Sauce	16
Yuppie Roll Lobster Tail, Asparagus, Avocado, Enoki, Tobiko, Wasabi Vinaigrette, Ponzu	26
Zippy Roll Spicy Maguro, Cucumber, Kaiware	12
Chef's Special Roll	30

Combinations & Bowls

Premium 5 Toro, Kanpachi, Tai, Uni & Ikura	28
Premium 7 Toro, Kanpachi, Tai, Shima-Aji, Hotategai Uni & Ikura	38
Ultimate 10 Toro, Honmaguro, Kanpachi, Shima-Aji, Uni, Ikura, 4 other Chef's Choice	60
Arigato 5 Ginger Honmaguro, Jalapeno Hamachi, Yuzu Pepper Tai, Su-Miso Bincho, Serrano Kanpachi	26
Seared 5 Toro, Hamachi, Sake, Tai, & Hotategai	38
Sushi Combo Maguro, Hamachi, Fresh Salmon, Hirame, Tai, Ebi, Bincho-Maguro & California Roll	29
Sushi Combo Premium Toro, Honmaguro, Kanpachi, Shimaaji, Uni, Ikura, Chef's Choice, Toro Roll	49
Sashimi Combo Maguro, Hamachi, Fresh Salmon, Hirame	39
Sashimi Combo Premium 2 Premium Fish of the day, 6 kinds, 2 pc each	49
Sashimi Combo Premium 3 Premium Fish of the day, 6 kinds, 3 pc each	69
Chirashi Bowl Assorted Sashimi on top of Shari	28
Chirashi Bowl Premium Assorted Premium Sashimi on top of Shari	49
Poke Bowl Choice of Maguro, Fresh Salmon or Tako, Avocado, Asparagus, Wakame, Onion, Cucmber, Radish, Microgreen	22

Entree

Miso Glazed Black Cod Wasabi Mashed Potatoes, Babay Bok Choy	29
Yakitori Wasabi Mashed Potatoes, Spinach	22
Gyoza Red Potatoes, Spinach	
• Spicy Vegetable, Spinach Sauce	21
• Spicy Chicken, Chili Shoyu	22
• "Mrs. Ebilyn" Ebi, Hirame, Spicy Aioli & Ponzu	24
Soft Shell Crab Wasabi Mashed Potatoes, Spinach	25
Roasted Bakka Frost Salmon Wasabi Mashed Potatoes, Spinach	28
Pan Seared Scallops U-10 Hotategai, Black Sesame Lemon Butter Sauce	30

Garden

Steamed Edamame (GF) (V)	5
Wokked Edamame (V) Garlic Chile Shoꝰu	8
Spring Mixed Salad (V) Ginger Dressing	8
Soba Salad (V) Asparagus, Avocado, Sundried Tomatoes, Pine Nuts, Enoki, Onion, Sesame Dressing	12
Shiitake Salad Sauteed Assorted Kinoko, Spring Mix, Truffle Ponzu	15
Grilled Asparagus (V) Spinach Sauce	12
Grilled Nagaimo (V) Spinach Sauce	12
Nasu Dengaku (V) Japanese Eggplant, Spicy Red Miso Sauce, Leak	8
Tofu Steak (V) Enoki, Scallions, Ginger Sauce	8
Veggie Gyoza Spinach Sauce(contains dairy)	12
Wild Ones (V) Shiitake, Maitake, Shimeji, Enoki, White Truffle Shoꝰu	18

Sushi of Garden

Inari (V) Soybean Curd	4
Grilled Portabella (V) Chervil, White Truffle Oil	7
Grilled Shiitake (V) Yuzu Kosho, Chive, White Truffle Oil	7
Veggie Roll (V) Asparagus, Avocado, Tomato, Cucumber	9
Grilled Veggie (V) Asparagus, Shiitake, Nasu, Bell Pepper, Baby Zucchini, Garlic Olive Oil	13
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	15
Palm Springs (V) Hearts of Palm, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Sesame Sauce	13
Mediterraneo (V) Artichoke, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Shoꝰu Pesto	13
Natto Roll (GF) (V) Fermented Soybean & Scallions	8
Nutri Roll (GF) (V) , Asparagus, Avocado, Yamaimo, Enoki, Kaiware	12

Desserts

Green Tea Creme Brulee	10
Green Tea Tea-Ramisu	10
Flourless Chocolate Torte McConnell's Vanilla Bean Ice Cream	12
Godzilla Ice Cream Tempura Green Tea Ice Cream	10
McConnell's Vanilla Bean Ice Cream	8
Mochi Ice Cream Green Tea, Azuki Bean, Kurogoma	7
Ice Cream Green Tea, Azuki Bean or Kurogoma(Black Sesame)	6
Fresh Local Strawberries with San Marcos Farm Wild Flower Honey (GF) (V)	9

Sake

Koshu Masamune Hot Serving	Small	10	Large	18
Mio Sparkling Sake	300ml	18		
Kikusui Junmai Ginjo Floral, Fruity	300ml	18	720ml	45
Kaori Mild, Smooth	300ml	18		
Taisetsu Semi-Dry, Floral, Clean	300ml	20	720ml	50
Otokoyama Dry, Sharp & Rich	300ml	20	720ml	50
Dassai Creamy, Semi-dry, Bright & Lively	300ml	25	720ml	60
Hakkaisan Dry, Smooth	300ml	25	720ml	60
Kubota Manju Fragrant, Smooth	300ml	40	720ml	99
Onigoroshi Junmai Ginjo Crispy Mild Dry	300ml	30	720ml	70
Onigoroshi Daiginjo Semi Fruity	300ml	40		
Jun Crispy, Fruity, Clean, Balanced			720ml	65
Yukimuro Snow Aged 3 yrs by Hakkaisan, Elegant			720ml	70
Senshin Exceptionally Smooth			720ml	140

Nigori Sake Unfiltered

Shochikubai Sweet & Milky	375ml	18		
Sayuri Light Sweetness & Mild Flavor	300ml	18	720ml	45
Hakkaisan Nigori Sparkling Dry, unweet			360ml	32

Soju

Ichiko Barley			750ml	60
Hitotsubu no Mugi Barley			750ml	70
Iki Barley			750ml	90
Tomino Hozan Yam			750ml	88
Shiro Rice			200ml	18

Plum Wine & Plum Sake

Choya Plum Wine			750ml	36
Ume Kanon Plum Sake			750ml	60
Kuramoto no Umeshu, Ume Soju			750ml	80

Beer

	Small	Large
Asahi Super Dry	9	12
Sapporo	9	12
Kirin Ichiban	9	12
Kirin Light	9	12
Echigo		12
Lucky Cat White Ale	12	
Lucky Dog Pale Ale	12	
Kyoto Rice Ale	10	
Rydeen IPA	15	
Orion		15
Hitachino Nest Japanese Ale, 12oz Can	12	
Kaliber Non Alcoholic	9	

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 Sta. Rita Hills	13
Ferrari Carno Fume Blanc Sonoma	12
Margerum Sybarite Sauvignon Blanc Happy Canyon	12.5
Summerland Chardonnay Vintner's Selet Santa Maria	15
Arigato Pinor Noir by Costa De Oro Santa Barbara	15
Fiddlehead Pinot Noir Seven Twenty Eight Sta. Rita Hills	22
Arigato Syrah by Jaffers Winery	15
Ferrari Carno Merlot, Sonoma County	12.5
Kessler-Haak Nebbiolo Lucas & Lwells Vineyards	18

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
Ruinaut Rose (1/2 Bottle)	75
Ruinaut Blanc de Blancs	140

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
Jaffurs Grenache Blanc Santa Barbara	48
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
Summerland Chardonnay Vintner's Selet Santa Maria	60
J.Wilkes Chardonnay Santa Maria Valley	60
Kessler-Haak Chardonnay Sta. Rita Hills	62
Diatom Chardonnay Katherine's Santa Maria Valley	65
Brewer Clifton Chardonnay 3D Sta. Rita Hills	90
Whitcraft Winery Chardonnay Pence Ranch Sta. Rita Hills	98

Rose Wine

Summer Somewhere Sta. Rita Hills	52
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Red Wine

Cargasacchi Pinot Noir (1/2 Bottle) Jalama Vineyard	34
Arigato Pinor Noir by Costa De Oro Santa Barbara	60
Au Bon Climat Pinot Noir Santa Barbara County	68
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 Nebbiolo Lucas & Lwells Vineyards	70
Numanthia Termes (Tinta de Toro), Valdefinjas Spain	50
Jaffurs Syrah Bien Nacido Vineyard	98

Deserts

Green Tea Crème Brûlée	10
Green Tearamisu	10
Flourless Chocolate Torte <small>McConnell's Vanilla Bean Ice Cream</small>	12
Godzilla Ice Cream <small>Tempura Green Tea Ice Cream</small>	10
McConnell's Vanilla Bean Ice Cream	8
Green Tea Ice Cream	6
Ogura Ice Cream	6
Green Tea Ice Cream	6
Mochi Ice Cream <small>Green Tea, Azuki or Kurogoma</small>	7
Strawberries with <small>San Marcos Farm Wild Flower Honey(GF)(V)</small>	8

Plum Wine & Sake

Choya Plum Wine	7 3oz	36 750ml
Ume Kanon Plum Sake	10 3oz	60 500ml
Kuramoto Plum Soju	10 3oz	80 750ml