

Soft Beverages

Soft Drink	\$1.95
(Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Lemonade, Iced Tea, Raspberry Iced Tea)	
Japanese Hot Green Tea	\$2.25
(per guest)	
Bottled Water	\$5.95
(Fiji or Pellegrino)	
Juice	\$2.95
(Orange, Apple, or Cranberry)	
Thai Tea	\$3.95
Japanese Cream Soda	\$3.95
(Melon or Mango)	
Ramune (Japanese Lemonade)	\$2.95
(Original or Strawberry)	

Side Orders

Fried Noodle	\$3.50
Fried Rice	\$3.50
Rice	\$1.50
(steamed or brown)	
Salad	\$2.95
(Served with House Ginger Dressing)	
Soup	\$1.95
(Miso or Homemade Onion soup)	
Vegetable	\$5.95
(Steamed or Grilled)	

Desserts

Ice Cream	\$3.50
(Vanilla, strawberry or green tea)	
Mochi	\$3.50
(Mango, red bean, green tea, strawberry or chocolate)	
Tempura Ice Cream	\$4.50
(Vanilla or Green Tea)	
Cheese Cake	\$3.50
(Green Tea or Mango)	

An 18% Gratuity will be added for parties of 6 or more.

Appetizers

Seaweed Salad	\$3.95
Cucumber Salad	\$3.95
Fried Wonton (5)	\$4.95
Egg Roll (2) (chicken or vegetable)	\$3.95
Edamame (Lightly salted boiled soybean)	\$3.50
Garlic Edamame (Stir Fried soybean, red pepper, and garlic with soy sauce)	\$4.95
Agedashi Tofu (Golden crusted fried tofu served in tempura sauce)	\$4.75
Takoyaki	\$6.95
Karaage Chicken	\$6.95
Chicken Meatball	\$5.95
Fried Calamari	\$7.95
Yakigyu (Grilled Beef Skewer with teriyaki sauce)	\$6.95
Yakiebi (Grilled shrimp skewer with teriyaki sauce)	\$7.95
Chicken Teriyaki (Grilled chicken with teriyaki sauce)	\$6.95
New York Teriyaki (5 oz.) (Grilled New York Steak (U.S.D.A. Choice Angus Beef) with teriyaki sauce)	\$8.95
Gyoza (6) (Pan fried pork dumpling served with dipping sauce)	\$5.95
Fried Oyster (6)	\$8.95
Soft Shell Crab	\$6.95
Sautéed Shrimp (Stir fried shrimp, mushrooms, broccoli and carrots, served with house ginger sauce)	\$8.95
Vegetable Tempura (Broccoli, onion, pumpkin, sweet potato and zucchini lightly battered and fried served with dipping sauce)	\$6.95
Calamari Tempura (Sliced calamari lightly battered and fried, served with dipping sauce)	\$7.95
Shrimp Tempura (Shrimp and assorted vegetable lightly battered and fried, served with dipping sauce)	\$8.95

Ohjah Dinner Menu

All entrées include soup, salad, and steamed rice or brown rice.

Chilean Seabass (8 oz.)	\$28.95
(Pan fried and baked in oven served with miso sauce)	
★ Lamb Chop (8 oz.)	\$23.95
(Grilled with sweet black pepper sauce)	
★ Beef Short Ribs	\$15.95
(Korean style short ribs marinated and grilled, served with grilled onion)	
Chicken Teriyaki	\$13.95
(Boneless juicy chicken, served with teriyaki sauce and sesame seeds)	
★ New York Steak Teriyaki (10 oz.)	\$20.95
(Sliced New York Steak (Certified Angus Beef), served with teriyaki sauce and sesame seeds)	
★ Filet Mignon Teriyaki (10 oz.)	\$24.95
(Sliced Filet Mignon (Certified Angus Beef), served with teriyaki sauce and sesame seeds)	
Salmon Teriyaki (8 oz.)	\$15.95
(Fresh cooked salmon, served with teriyaki sauce and sesame seeds)	
Scallop Teriyaki (9 oz.)	\$18.95
(Fresh cooked jumbo scallop, served with teriyaki sauce and sesame seeds)	
★ Filet Mignon & Lobster Tail Teriyaki	\$32.95
(Filet Mignon and lobster tail cooked to perfection, served with teriyaki sauce)	
Vegetable Tempura	\$11.95
(Broccoli, onion, pumpkin, sweet potato and zucchini lightly battered and fried served with tempura sauce)	
Shrimp Tempura	\$13.95
(6 shrimp and assorted vegetables lightly battered and fried served with tempura sauce)	
Chicken Katsu	\$12.95
(Lightly breaded chicken deep fried and served with our house katsu sauce)	
Pork Katsu	\$12.95
(Lightly breaded pork loin deep fried and served with our house katsu sauce)	
Spicy Chicken	\$11.95
(Boneless juicy chicken and vegetables cooked with spicy sauce)	
Spicy Beef	\$12.95
(Thinly sliced beef and vegetables cooked with spicy sauce)	

★ *Thoroughly cooking food of animal origin such as beef, egg, fish, milk, pork, poultry, and shellfish reduces the risk of food borne illness.*

Ohjah Dinner Menu *Continued . . .*

Spicy Shrimp	\$13.95
(Fresh shrimp and vegetables cooked with spicy sauce)	
Spicy Seafood	\$16.95
(Scallop, shrimp, mussel and vegetables cooked with spicy sauce)	
Vegetable Thai Curry	\$10.95
Chicken Thai Curry	\$11.95
Beef Thai Curry	\$12.95
Shrimp Thai Curry	\$13.95
Seafood Thai Curry	\$16.95
(Scallop, shrimp and mussel)	

Noodles & Fried Rice

Vegetable Fried Rice	\$8.95
Chicken Fried Rice	\$9.95
Beef Fried Rice	\$10.95
Shrimp Fried Rice	\$11.95
Combination Fried Rice	\$12.95
(Beef, chicken and shrimp)	
Vegetable Yakisoba	\$8.95
(Japanese egg noodle and vegetables cooked with our special Yakisoba sauce)	
Chicken Yakisoba	\$9.95
(Japanese egg noodle and chicken cooked with our special Yakisoba sauce)	
Beef Yakisoba	\$10.95
(Japanese egg noodle and beef cooked with our special Yakisoba sauce)	
Shrimp Yakisoba	\$11.95
(Japanese egg noodle and shrimp cooked with our special Yakisoba sauce)	
Combination Yakisoba	\$12.95
(Japanese egg noodle, beef, chicken and shrimp cooked with our special Yakisoba sauce)	
Seafood Yakisoba	\$14.95
(Japanese egg noodle, scallop, shrimp and mussel cooked with our special Yakisoba sauce)	
Shrimp Tempura Udon	\$9.95
(Japanese thick noodle soup, vegetables and shrimp tempura served in house udon broth)	
Chicken Udon	\$8.95
(Japanese thick noodle soup, vegetables and chicken served in house udon broth)	
Beef Udon	\$9.95
(Japanese thick noodle soup, vegetables and beef served in house udon broth)	
Seafood Udon	\$13.95
(Japanese thick noodle soup, vegetables, scallop, shrimp and mussel served in house udon broth)	

★ **Beef Sukiyaki**

(Japanese clear noodle soup, sliced beef, vegetables and tofu served in sukiyaki broth)

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Ohjah Sushi Chef Special

Kani Nachos	\$5.95
(Choice of spicy crab, spicy tuna or spicy salmon)	
★ Oyster Shooter	\$3.95
(Served Seasonal)	
★ Uni Shooter	\$7.95
(Served Seasonal)	
★ Oyster Half Shell	\$6.95
(Served Seasonal)	
Green Mussel (6)	\$6.50
Japanese Spring Roll	\$7.25
(Spicy crab, shrimp, avocado, and lettuce wrapped with rice paper with chef special sauce)	
Salmon Kama	\$5.95
★ Hotate Salad	\$8.95
(Seared sea scallop with spring salad and Japanese tangy sauce)	
★ Sashimi Salad	\$13.95
(Fresh selection of sashimi with spring salad mix, garlic sauce, masago, a touch of chili sauce and sesame oil)	
★ Holy Moly	\$15.95
(Baked king crab with chef special garlic butter and eel sauce sprinkled with tobiko eggs)	
★ Jalapeño Sashimi	\$12.95
(Thinly sliced yellow tail or super white tuna served with jalapeño and ponzu sauce)	
Crazy Jalapeño	\$9.50
(Spicy tuna & cream cheese stuffed jalapenos, deep fried. Topped with eel sauce and spicy mayo)	
★ Spicy Miso Tako	\$9.75
(Sliced octopus, seaweed, cucumber, topped with Korean miso and sesame seed)	
★ Tuna Tartar	\$14.95
(Tuna salad with avocado, onion and shiso leaf mixed with wasabi soy sauce, served with garlic butter toast)	
★ Tuna Carpaccio	\$12.95
(Thinly sliced tuna served with onions and tobiko eggs, topped with yuzu and olive oil)	
★ Tuna Tataki	\$12.95
(Seared tuna with ponzu sauce, scallions and sesame seeds)	
★ Tuna Poke	\$12.95
(Hawaiian style tuna salad with seaweed, onions and sesame oil)	
★ Screaming “O”	\$14.95
(Fresh tuna with creamy, tangy and spicy chef’s special sauce)	
★ Gyu-Ishiyaki	\$14.95
(Sliced New York Steak cooked on hot rock, served with ponzu sauce and onion)	
★ Kobe-Ishiyaki (8 oz.)	\$48.95
(Kobe beef cooked on hot rock, served with ponzu sauce and onion)	
★ Chirashi	\$18.95
(Chef’s choice of sashimi served over delicious sushi rice)	
★ Beef Tataki	\$14.95
(Seared New York Steak with ponzu sauce and scallions)	
★ Black Cod Miso	\$8.95
(Black Cod steak marinated in fresh sweet miso sauce and baked; served with ponzu sauce)	

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Ohjah Sushi Dinner Special

(Ohjah Signature Rolls are not included)(Chef's choice and no substitution on sashimi and nigiri selection)

- ★ **Special Rolls Combo** \$28.95
(3 Special Rolls)
- ★ **Blue Diamond Dinner Special** \$28.95
(2 Special Rolls, chef's choice of 4 pieces of Sashimi, and 4 pieces of Nigiri)
- ★ **Bonsai Dinner** \$32.95
(2 Special Rolls, chef's choice of 10 pieces of Nigiri and seaweed salad)
- ★ **Ohjah Boat** \$58.95
(3 Special Rolls, chef's choice of 12 pieces of Sashimi and 10 pieces of Nigiri and seaweed salad)

Ohjah Sashimi Platter

(Chef's choice, excludes market sashimi)

- ★ **Tasting Combo** (assorted 5 pcs.) \$9.50
- ★ **Sampler Combo** (assorted 9 pcs.) \$15.95
- ★ **Regular Combo** (assorted 15 pcs.) \$22.95
- ★ **Deluxe Combo** (assorted 20 pcs.) \$27.95

Nigiri / Sashimi

(2 pieces per order)

Cooked

Ebi (Shrimp)	\$3.50	Tako (Octopus)	\$4.00
Yum Yum Hotate (Scallop)	\$4.25	Tamago (Egg Omelet)	\$3.50
Kunsei Sake (Smoked Salmon)	\$4.25	Unagi (Eel)	\$5.25
Hokki Gai (Surf Clam)	\$3.50	Kanikama (Crabstick)	\$3.50

Raw

★ Albacore Tuna	\$4.50	★ Sake (Salmon)	\$4.00
★ Garlic Albacore	\$4.50	★ Maguro (Tuna)	\$4.50
★ Garlic Tuna	\$4.50	★ Hotate (Scallop)	\$4.50
★ Cajun Tuna	\$4.50	★ Ono (Superwhite Tuna)	\$4.00
★ Hamachi (Yellow Tail)	\$4.25	★ Masako (Fish Eggs)	\$4.00
★ Saba (Mackerel)	\$3.50	★ Tobiko (Flying Fish Eggs)	\$4.50
★ Ika (Squid)	\$4.00	★ Madai (Fresh Snapper)	\$6.00
★ Ikura (Salmon Roe)	\$4.50	★ Amaebi (Sweet Shrimp)	\$8.00

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According to the Surgeon General, Women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Ohjah Signature Rolls

(* Hot & Spicy)

*Pop'n Roll	\$11.95
(Crab salad and shrimp tempura wrapped in cucumber with eel sauce and spicy mayo)	
Alaska King Crab Roll	\$14.95
(King Crab and avocado topped with salmon and garlic butter, baked and served with eel sauce)	
★ Rock'n Roll	\$13.95
(Salmon, tuna, yellowtail, crab stick and avocado wrapped in cucumber with ponzu sauce)	
Lobster Roll	\$19.95
(Crab and avocado roll topped with lobster tail baked, served with eel sauce, spicy mayo and crunch)	
★ Ninja Roll	\$13.95
(Spicy tuna and shrimp tempura topped with spicy crab, soft shell crab and ninja sauce)	
Ocean View	\$13.95
(Salmon, asparagus and fresh lemon topped with hotate, cilantro with chili sauce and yuzu ponzu sauce)	
Dragon Roll	\$13.50
(Crab, cucumber and shrimp tempura roll, topped with eel, avocado and eel sauce on top)	
Spiderman	\$13.95
(Softshell crab and crab salad roll topped with eel, crunch and eel sauce)	
Black Widow	\$13.95
(Softshell crab, cream cheese and crab salad roll topped with eel, avocado, eel sauce and black tobiko eggs)	

Maki & Temaki

(Cut Rolls and Hand Rolls)

California Roll	\$4.95	Avocado Roll	\$3.50
★ Spicy Tuna Roll	\$5.50	Cucumber Roll	\$3.50
★ Spicy Salmon Roll	\$5.50	Oshinko Roll	\$3.50
★ Spicy California Roll	\$5.95	★ Sake Maki (Salmon Roll)	\$4.95
★ Yum Yum Scallop Roll	\$5.50	★ Tekka Maki (Tuna Roll)	\$4.95
Unagi Roll (Eel & Cucumber)	\$6.50	★ Hamachi Maki (Yellowtail & Scallion)	\$4.95
Salmon Skin Roll (Salmon Skin & Cucumber) .	\$4.95	Vegetable Tempura Roll	\$5.95
Salmon Tempura Roll	\$5.95	Asparagus Tempura Roll	\$5.95
Shrimp Tempura Roll	\$6.95	Futomaki	\$9.00

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Special Rolls

(* Hot & Spicy. Add cream cheese, deep fry, masako or soy paper for \$1.00 each)

★ 4 Aces	\$8.95
(Spicy Crab and Sprouts wrapped inside Fresh Salmon topped with garlic ponzu sauce)	
Japanese Lasagna	\$8.95
(Crab and avocado roll, topped with cream cheese and yum yum sauce, baked, with eel sauce on top)	
Grand Canyon	\$11.95
(Crab and avocado roll topped with salmon and yum yum sauce, baked with eel sauce on top)	
★ Snow White	\$11.95
(Crab and avocado roll topped with super white tuna, garlic sauce and scallions)	
Caterpillar	\$11.95
(Crab, eel and cucumber roll with avocado and eel sauce on top)	
Kamikaze	\$11.95
(Crab and avocado roll with smoked salmon, torched yum yum sauce and eel sauce on top)	
★ Summer Breeze	\$11.95
(Crab and avocado roll wrapped in soy paper topped with tuna, tomato and crab salad)	
★ Rainbow Roll	\$12.50
(Crab and cucumber roll topped with a variety of fresh fish and avocado)	
★ *Orange County	\$11.95
(Spicy salmon and cucumber roll topped with salmon, spicy garlic sauce and masago fish eggs)	
★ *King Salmon	\$11.95
(Spicy salmon and cucumber roll topped with fresh salmon and sliced lemon)	
★ *Double Spice	\$12.50
(Spicy salmon and cucumber roll topped with spicy tuna, eel sauce and spicy mayo)	
★ *Gangnam Syle	\$12.95
(Spicy Salmon, Cucumber and Jalapeno topped with albacore tuna, scallions and garlic ponzu sauce)	
★ *Crispy Tuna	\$9.75
(Spicy tuna and cucumber roll, rolled with tempura seaweed and topped with eel sauce and spicy mayo)	
★ *Spicy Mexican Roll	\$10.95
(Spicy tuna and cucumber roll topped with shrimp, avocado and jalapeño sauce)	
★ *Captain	\$11.50
(Spicy tuna and cucumber roll topped with albacore tuna, fried onions and garlic sauce)	
★ *White Tiger	\$12.50
(Spicy tuna and cucumber roll topped with super white tuna, garlic sauce and scallions)	
★ *Give Me A Break	\$12.50
(Spicy tuna, shrimp and avocado roll, topped with cajun tuna and garlic sauce)	
★ *Fire Star	\$12.95
(Spicy tuna and cucumber roll topped with fresh tuna, jalapeño and chili sauce)	
★ *Sweet Heart	\$12.95
(Spicy tuna roll topped with yellowtail)	
Spider Roll	\$10.50
(Softshell crab, avocado and cucumber roll with eel sauce on top)	
★ *Dynamite	\$10.50
(Salmon, tuna, yellowtail and avocado roll, deep fried with spicy mayo on top)	
★ *Las Vegas Roll	\$11.50
(Spicy salmon and cream cheese roll, deep fried with eel sauce and spicy mayo on top)	
★ *Dark Cycle	\$12.95
(Eel, cream cheese and avocado roll, deep fried topped with spicy tuna and eel sauce)	

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Special Rolls Continued . . .

- ★ **Tsunami** **\$12.50**
(Crab, salmon, tuna, yellowtail, cream cheese and avocado roll, deep fried with yum yum sauce on top)
- ★ **Casino** **\$12.95**
(Salmon, crab meat, asparagus and cream cheese roll with no rice, deep fried with tobiko eggs and eel sauce on top)
- ★ **You and Me** **\$12.95**
(Tempura crab, salmon and cream cheese roll, topped with tuna, super white tuna and fish eggs.
Served with eel sauce and spicy mayo.)
- *Crunch Roll** **\$7.95**
(Shrimp tempura, avocado and cream cheese roll, topped with crunch, eel sauce and spicy mayo)
- *Shogun** **\$10.95**
(Shrimp tempura and spicy scallop roll topped with avocado and eel sauce)
- ★ ***Golden Gate** **\$11.95**
(Shrimp tempura, cucumber and crab roll topped with a variety of fresh fish, crunch and spicy mayo)
- *Pink Lady** **\$11.95**
(Shrimp tempura, crab, avocado and cream cheese roll wrapped in soy paper topped with eel sauce and spicy mayo)
- ★ ***Angry Bird** **\$11.50**
(Shrimp Tempura and Spicy Crab topped with crab, seaweed salad, tobiko, spicy mayo and eel sauce)
- ★ ***Tiger Roll** **\$12.50**
(Shrimp tempura, cucumber and crab roll topped with spicy tuna, avocado and eel sauce)
- ★ **Blue Diamond Roll** **\$12.50**
(Shrimp tempura, crab and cucumber roll topped with salmon and sliced lemon)
- ★ ***Ohjah Roll** **\$12.50**
(Shrimp tempura, crab and cucumber roll topped with tuna, avocado and spicy mayo)
- ★ ***French Kiss** **\$12.50**
(Shrimp tempura, crab and cucumber roll topped with salmon and sweet and spicy mango-tomato salsa)
- *Volcano Roll** **\$12.50**
(Shrimp tempura, avocado and cream cheese roll topped with baked scallops, eel sauce and spicy mayo)
- ★ ***Lucky Seven** **\$12.95**
(Shrimp tempura, cucumber and crab roll, topped with tuna, salmon, crab-stick, avocado and fish eggs.
Served with yum yum garlic ponzu sauce.)
- ★ ***Gentlemen's Club** **\$12.95**
(Shrimp tempura, spicy crab and avocado roll wrapped in soy paper, topped with spicy tuna and crab-stick.
Served with Screaming "O" Sauce.)
- ★ ***S.O.B. (Sex On The Beach)** **\$12.95**
(Shrimp Tempura and Crab topped with scallop, avocado and screaming "O" sauce)
- ★ **Sexy Geisha** **\$11.95**
(Tuna, cucumber, cream cheese and yum yum sauce roll topped with a bunch of masago fish eggs)
- ★ **Cowboy** **\$12.50**
(Fresh tuna, shrimp and avocado roll, topped with sliced New York steak, torched and served with garlic sauce)
- ★ ***Show Me The Love** **\$13.95**
(Spicy yellowtail and cucumber roll, topped with tuna, salmon and avocado, served with screaming "O" sauce)
- ★ ***Crazy Horse** **\$11.95**
(Eel, cucumber and cream cheese roll topped with spicy tuna and eel sauce)
- Philadelphia Roll** **\$8.50**
(Smoked salmon, cream cheese and cucumber)
- *Valentino** **\$11.95**
(Spicy shrimp and cream cheese roll topped with eel, shrimp, avocado and eel sauce)
- ★ ***Killer Bee** **\$12.95**
(Spicy Salmon, Spicy Tuna, cucumber and chili powder wrapped in soy paper with spicy crab, crunch, spicy mayo and eel sauce)

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Hibachi

Hibachi Entree

Hibachi entree includes House Salad and Onion Soup
Vegetables: Zucchini, Mushrooms, Onion, Broccoli and Carrot
Choose from: Fried Rice, Fried Noodle or Steamed Rice

Chicken (5 oz.) Boneless juicy chicken prepared with sesame seeds and teriyaki sauce	\$18.95	Salmon (4 oz.) Salmon filet with lemon and teriyaki sauce	\$19.95	Lobster Tail (6 oz.) Lobster tail cooked to perfection with margarine and teriyaki sauce	\$28.95
★ New York Steak (5 oz.) Certified Angus Beef	\$21.95	Scallop (5 oz.) Deep sea shellfish cooked with teriyaki sauce	\$21.95	★ Ribeye Steak (8 oz.) Certified Angus Beef	\$30.95
★ Filet Mignon (5 oz.) Certified Angus Beef	\$24.95	Sole Fish (8 oz.) Sole Fish Filet cooked with teriyaki sauce	\$19.95	★ Kobe Beef (8 oz.)	\$78.95
Shrimp (4 oz.)	\$19.95	Calamari (6 oz.)	\$19.95		

Hibachi Add On

(Add on to the Hibachi Entree and not to be sold seperately)

Chicken (5 oz.) Boneless juicy chicken prepared with sesame seeds and teriyaki sauce	\$7.95	Salmon (4 oz.) Salmon filet with lemon and teriyaki sauce	\$8.95	Lobster Tail (6 oz.) Lobster tail cooked to perfection with margarine and teriyaki sauce	\$18.95
★ New York Steak (5 oz.) Certified Angus Beef	\$9.95	Scallop (5 oz.) Deep sea shellfish cooked with teriyaki sauce	\$10.95	★ Ribeye Steak (8 oz.) Certified Angus Beef	\$18.95
★ Filet Mignon (5 oz.) Certified Angus Beef	\$11.95	Sole Fish (8 oz.) Sole Fish Filet cooked with teriyaki sauce	\$8.95	★ Kobe Beef (8 oz.)	\$68.95
Shrimp (4 oz.)	\$8.95	Calamari (6 oz.)	\$8.95		

Kids Meals

(Ages 12 and under, include Hibachi Basic Entree. Dine in only)

Teriyaki Chicken	\$13.95
Shrimp Teppanyaki	\$14.95
★ New York Steak	\$16.95
★ Filet Mignon	\$19.95

Ohjah Hibachi Combination

Hibachi Basic Entree and 3 Hibachi items of your choice
(excluding Rib Eye Steak, Kobe Beef, Seabass, Lobster Tail and Hibachi Specials)
(Limit 1 Filet Mignon per combination)

\$36.95

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