

SAKURA

est. 1989

FRESH FROM MARKET

(NIGIRI, 2PCS / SASHIMI, 5PCS)

MAGURO <i>tuna</i>	10/24
HAMACHI <i>yellowtail</i>	10/24
HAMACHI TORO <i>fatty yellowtail</i>	12/27
SAKE <i>king salmon</i>	10/24
SAKE TORO <i>fatty king salmon</i>	12/27
TAMAGO <i>sweet egg</i>	9
UNAGI <i>eel</i>	10 / 25
EBI <i>shrimp</i>	9
TAI <i>red snapper</i>	12/27
HOKKAIDO HOTATE <i>scallop</i>	15/37
KANPACHI <i>amber jack</i>	12/30
SABA <i>mackerel</i>	9/20
ANKIMO <i>monk fish liver</i>	12/27
KANI <i>red crab</i>	12
AJI <i>spanish mackerel</i>	M.P.
TORO <i>fatty tuna belly</i>	M.P.
UNI <i>sea urchin</i>	M.P.
AMAEBI <i>raw sweet shrimp</i>	M.P.
TAKO <i>octopus</i>	10/22
IKURA <i>marinated salmon roe</i>	12
MUTSU <i>escolar</i>	10/24
HIRAME <i>flounder</i>	14/35
SHIRO MAGURO <i>white tuna</i>	10/24
SHIRO MAGURO TORO <i>fatty white tuna</i>	12/27
NIGIRI MORIAWASE <i>9 piece nigiri tasting</i>	48
SASHIMI MORIAWASE <i>12 piece sashimi tasting</i>	52
CHIRASHI SUSHI <i>chef-choice over sushi rice</i>	48

ROLLS

HOT ROCK'N' <i>spicy tuna</i>	16
GREEN DAY <i>yellowtail, white tuna</i>	21
SPIDER <i>soft shell crab</i>	22
RAINBOW <i>chef assortment of seasonal fish, CA roll</i>	22
DRAGON <i>tempura shrimp, unagi, crab</i>	22
HAWAII PEARL <i>spicy tuna, tempura fried</i>	18
SPICY GIRL <i>spicy tuna, unagi</i>	21
DYNAMITE <i>seasonal fish over rice, baked</i>	27
BIG ICHIBAN <i>tempura shrimp, spicy tuna, unagi</i>	37
OCEAN'S 11 <i>baked spicy scallops, ca roll</i>	21
VALENTINO <i>sake, tuna</i>	23
SMOKEY ROBINSON <i>spicy tuna, unagi, seared white tuna</i>	21
NO WORRIES <i>spicy scallop, tuna, sake</i>	23
CROUCHING TIGER <i>crab, spicy tuna, tempura fried</i>	22
CALIFORNIA <i>red rock crab</i>	16
SUNSET BOULEVARD <i>yellowtail, spicy scallop, soy paper</i>	21
TEQUILA SUNRISE <i>spicy scallop, spicy tuna, jalapeno, soy paper</i>	21
DON'T EVEN THINK ABOUT IT <i>sake, jalapeno</i>	21
CRAZY HORSE <i>tempura shrimp, spicy tuna</i>	22
OCEAN'S 13 <i>baked scallop, tempura shrimp, spicy tuna</i>	24
BIG DADDY <i>spicy tuna, tempura shrimp, unagi, tempura fried</i>	37
UNOMAS <i>baked sake, spicy tuna, unagi</i>	21

VEGETARIAN ROLLS

MT. DIABLO <i>vegetable tempura</i>	18
YAMA YAMA <i>fresh vegetables</i>	17
FUJI <i>Japanese pickles</i>	17
THE WYE <i>spicy baked avocado</i>	20

consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses
*parties over 5 people will be charged a 20% service fee

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CLASSIC APPETIZERS

HOUSE SALAD <i>house dressing</i>	14
TORI KARAAGE <i>Japanese popcorn chicken</i>	17
KARI FRY <i>breaded oyster</i>	18
SPICY POKE <i>organic salad</i>	28
KIBNAGO FRY <i>fried silver-stripe round herring</i>	15
AGEDASHI TOFU <i>crispy silken tofu, kizami nori, tentsuyu</i>	13
WAKAME SALAD <i>seaweed, house vinegar dressing</i>	14
MIXED TEMPURA APP <i>served with daikon radish house sauce</i>	20
GYOZA <i>chicken, pan-fried</i>	12
MISO SHIRU (small/large) <i>soybean dashi broth, seaweed, tofu, scallions</i>	5/10
IKA-FURAI <i>fried calamari</i>	20
TSUKEMONO <i>Japanese preserved vegetables</i>	14
Grilled Salmon Toro <i>fatty king salmon</i>	20
Ocha Zuke <i>rice in hot dashi broth (salmon, seaweed, scallions, sesame)</i>	28
Soft Shell Crab <i>tempura-fried soft shell crab</i>	22
EDAMAME chilled steamed soybeans, sea salt	7
grilled soybeans, shichimi togarashi spice, olive oil	12
popcorn soybeans, tempura	12

ENTREES DINNERS

SEASONAL	
hamachi kama	34
salmon kama	34
TERIYAKI	
salmon	37
chicken	32
grass-fed ribeye steak*	48
TEMPURA	
shojin	29
mixed	32
KATSU	
chicken	32
COMBINATIONS	
sashimi & mixed tempura	45
sashimi & salmon teriyaki	47
sashimi & grass-fed ribeye steak*	52
mixed tempura & chicken teriyaki	40
mixed tempura & salmon teriyaki	42
mixed tempura & grass-fed ribeye steak*	48
NOODLES AND SOUPS	
CHICKEN UDON	33
seasonal vegetables and chicken	
TEMPURA UDON	28
seasonal vegetables and mixed tempura	

*please check for availability

SAKURA OMAKASE

"to entrust the chef"
comprised of fine, hand-selected
ingredients.

starts 155 per person

minimum 2 people

optional pairing available (wine, sake)

57 per person