

SAKURA

est. 1989

FRESH FROM MARKET

(NIGIRI, 2PCS / SASHIMI, 5PCS)

MAGURO <i>tuna</i>	12/27
HAMACHI <i>yellowtail</i>	12/27
HAMACHI TORO <i>fatty yellowtail</i>	14/30
SAKE <i>king salmon</i>	12/27
SAKE TORO <i>fatty king salmon</i>	14/30
TAMAGO <i>sweet egg</i>	10
UNAGI <i>eel</i>	12/27
EBI <i>shrimp</i>	10
TAI <i>red snapper</i>	14/30
HOKKAIDO HOTATE <i>scallop</i>	16/40
KANPACHI <i>amber jack</i>	14/30
SABA <i>mackerel</i>	10/24
ANKIMO <i>monk fish liver</i>	12/27
KANI <i>red crab</i>	14
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>	12/27
IKURA <i>marinated salmon roe</i>	14
MUTSU <i>escolar</i>	12/27
HIRAME <i>flounder</i>	15/40
SHIRO MAGURO <i>white tuna</i>	12/27
SHIRO MAGURO TORO <i>fatty white tuna</i>	14/30
NIGIRI MORIAWASE <i>9 piece nigiri tasting</i>	52
SASHIMI MORIAWASE <i>12 piece sashimi tasting</i>	55
CHIRASHI SUSHI <i>chef-choice over sushi rice</i>	52

ROLLS

HOT ROCK'N' <i>spicy tuna</i>	17
GREEN DAY <i>yellowtail, white tuna</i>	23
SPIDER <i>soft shell crab</i>	23
RAINBOW <i>chef assortment of seasonal fish, CA roll</i>	24
DRAGON <i>tempura shrimp, unagi, crab</i>	23
HAWAII PEARL <i>spicy tuna, tempura fried</i>	19
SPICY GIRL <i>spicy tuna, unagi</i>	22
DYNAMITE <i>seasonal fish over rice, baked</i>	30
BIG ICHIBAN <i>tempura shrimp, spicy tuna, unagi</i>	40
OCEAN'S 11 <i>baked spicy scallops, ca roll</i>	22
VALENTINO <i>sake, tuna</i>	25
SMOKEY ROBINSON <i>spicy tuna, unagi, seared white tuna</i>	22
NO WORRIES <i>spicy scallop, tuna, sake</i>	25
CROUCHING TIGER <i>crab, spicy tuna, tempura fried</i>	23
CALIFORNIA <i>red rock crab</i>	17
SUNSET BOULEVARD <i>yellowtail, spicy scallop, soy paper</i>	22
TEQUILA SUNRISE <i>spicy scallop, spicy tuna, jalapeno, soy paper</i>	22
DON'T EVEN THINK ABOUT IT <i>sake, jalapeno</i>	21
CRAZY HORSE <i>tempura shrimp, spicy tuna</i>	23
OCEAN'S 13 <i>baked scallop, tempura shrimp, spicy tuna</i>	25
BIG DADDY <i>spicy tuna, tempura shrimp, unagi, tempura fried</i>	40
UNOMAS <i>baked sake, spicy tuna, unagi</i>	22

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>	32
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>	6/11
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
Rice	5
Sushi Rice	7
EDAMAME chilled steamed soybeans, sea salt	7
grilled soybeans, shichimi togarashi spice, olive oil	12
popcorn soybeans, tempura	12

ENTREES DINNERS

SEASONAL	
hamachi kama	35
salmon kama	35
grilled saba	34
grilled salmon head	57
TERIYAKI	
salmon	40
chicken	32
grass-fed ribeye steak *	50
TEMPURA	
shojin	29
mixed	32
KATSU	
chicken	32
pork	32
COMBINATIONS	
sashimi & mixed tempura	47
sashimi & salmon teriyaki	48
sashimi & grass-fed ribeye steak*	55
mixed tempura & chicken teriyaki	42
mixed tempura & salmon teriyaki	45
mixed tempura & grass-fed ribeye steak*	50
NOODLES AND SOUPS	
CHICKEN UDON	33
seasonal vegetables and chicken	
TEMPURA UDON	28
seasonal vegetables and mixed tempura	
BEEF UDON	37
seasonal vegetables and beef	
SHAGUO YU TOU	65
clay pot fish head soup (2-3 people portion)	

SAKURA OMAKASE

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

starts 165 per person

minimum 2 people

optional pairing available (wine, sake)

57 per person

*please check for availability

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