

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



VALENTINE'S DINNER

do everything in love
happy valentine's
day

65 per person

pick any three different entrees

• chef sashimi six pieces (maguro, hamachi, sake)

• lobster sushi

TEMPURA

• shojin (vegetable)

• mixed

• fried calamari

TERIYAKI

• salmon

• chicken

• grass-fed ribeye

KATSU

• chicken

• pork

Ode to Love and Sushi at Sakura

At Sakura, love's on the plate,
Where hearts and chopsticks celebrate.
Salmon roses, wasabi's kiss,
A perfect blend of taste and bliss.

Soy sauce swirls, seaweed dreams,
Romance in every roll, it seems.
So this Valentine's, let sushi say,
"I love you" in the tastiest way.

**Enjoy our Valentine's Sake Pairing:
two glasses for \$25—sweet
Amabuki Blood Orange and dry
Kubota Daiginjo, perfectly
balanced for the occasion.
Tonight only!**