

APPETIZERS

MISO SOUP - V <i>miso, wakame, tofu, & negi</i>	\$4
EDAMAME - V <i>soy beans with sea salt</i>	\$4
SEAWEED SALAD - V <i>Japanese-style seaweed salad</i>	\$5
SUNOMONO SALAD - V <i>lightly-salted cucumber, sweet rice vinegar, hijiki seaweed, & sesame seeds</i> *add snow crab +\$4	\$6
AGEDASHI TOFU <i>fried tofu in dashi, bonito flakes, & negi</i>	\$8
VEGETABLE TEMPURA - V <i>tempura-fried vegetables & dipping sauce</i> -add shrimp +\$2 per piece	\$11
KUMO TEMPURA <i>Japanese-style fried soft shell crab with spicy mayo</i>	\$11
SHRIMP TEMPURA 5pcs <i>tempura-fried shrimp with dipping sauce</i>	\$10
GYOZA 5pcs <i>pan-seared dumpling with ponzu</i> <i>choice of chicken, shrimp, or vegetable</i>	\$9
CHICKEN KARAAGE <i>Japanese-style fried chicken with yuzu chili mayo</i>	\$10
IKA TEMPURA <i>Japanese-style fried calamari with yuzu chili mayo</i>	\$11
SIDE OF RICE	\$4

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YAKITORI

CHICKEN MOMO (thigh) NEGIMA (breast & green onion) SUNAGIMO (gizzard) HATSU (heart)	\$4
BEEF * RIB EYE * WAGYU +\$3 * GARLIC * GYU ENOKI (enoki mushroom wrapped in sliced beef)	\$7
PORK PORK BELLY PORK BELLY ASPARAGUS PORK BELLY ENOKI PORK BELLY TIGER PRAWN +\$1	\$6
SEAFOOD * SCALLOP * MISO HONEY-GLAZED SALMON TIGER PRAWNS	\$8
VEGETABLES ASPARAGUS - V EGGPLANT - V OKRA - V SHISHITO - V ZUCCHINI - V SHIITAKE MUSHROOM - V	\$4
DONBURI (rice bowls)	
GYUDON <i>thinly sliced beef and onions cooked in a shiso-garlic soy sauce, sesame seeds, green onion, fried shishito pepper, kizami nori</i>	\$18
CHICKEN KARAAGE DON <i>Japanese-style fried chicken, shiitake glaze, sesame seeds, green onion, fried shishito pepper, cabbage with yuzu chili mayo</i>	\$15
UNADON <i>barbecued eel, sesame seeds, unagi sauce, bonito flakes</i>	\$18
*MISO-GLAZED SALMON <i>salmon, sesame seeds, green onion, micro greens</i>	\$19
* BLACKENED MAHI DON 🍡 <i>house-seasoned Mahi Mahi, topped with ponzu sauce, green onion, pickled cucumber, lemon wedge</i>	\$18
EGGPLANT DON <i>eggplant in a miso-glaze, topped with fried garlic, green onion, sesame seeds, micro cilantro</i>	\$15

NIGIRI (2pcs) | SASHIMI (3pcs)

* SAKE (king salmon)	\$9/\$11
* SAKE TORO <i>limited availability</i> (king salmon belly)	\$11/\$13
* MAGURO (tuna)	\$9/\$11
* BINCHO-MAGURO (albacore)	\$9/\$11
* HAMACHI (yellowtail)	\$9/\$11
* MADAI (red snapper)	\$8/\$10
* SHIMA AJI (striped jack)	\$9/\$11
* HOTATE (scallop)	\$8/\$10
* AMA EBI (sweet shrimp)	\$9/\$11
EBI (cooked shrimp)	\$9/\$11
UNAGI (freshwater eel)	\$9/\$11
* SABA (pickled mackerel)	\$7/\$9
* IKURA (salmon roe)	\$10
HOUSE-MADE TAMAGO - V (sweet egg omelette)	\$6
INARI - V (fried tofu pocket)	\$6
AVOCADO - V —	\$6
* ASSORTED SASHIMI 3pcs each – tuna, salmon, & yellowtail	\$30
* SASHIMI MORIAWASE 18pcs chef's choice sashimi	\$55
* NIGIRI MORIAWASE 4pcs chef's choice specialty nigiri	\$18
* CHIRASHI assorted fish over sushi rice	\$35
* HAMACHI CARPACCIO (5pcs) hamachi sashimi in ponzu, with pickled fresno peppers, salmon roe, micro greens, chili oil, & togarashi	\$15
REAL GRATED WASABI	\$5

SPECIALTY ROLLS

DRAGON (8pcs) shrimp tempura, house crab, avocado – topped with unagi, unagi sauce, sesame seeds, & bonito flakes	\$19
* KUMO (6pcs) soft-shell crab tempura, snow crab, asparagus, tobiko – topped with spicy mayo, unagi sauce, & micro greens	\$17
* LOBSTER (6pcs) lobster tempura, salmon, house crab, cucumber, radish sprouts, & avocado – wrapped in soy paper, topped with unagi sauce, & wasabi mayo	\$18
* EBI TEM (8pcs) shrimp tempura, avocado, cucumber – topped with spicy tuna, spicy mayo, unagi sauce, sesame seeds, & micro leek	\$18
* SPRING (8pcs) house crab, cucumber, avocado – topped with yellow tail, yuzu dressing, fried shallots, & micro cilantro	\$18
* SUMMER (8pcs) albacore, avocado, pickled fresno pepper – topped with seared salmon, spicy mayo, unagi sauce, togarashi, & micro leek	\$19
* FALL (6pcs) tuna, salmon, yellow tail, cucumber, avocado, & shiso – topped with ikura	\$18
* WINTER (8pcs) snow crab, cucumber, & apple – topped with shiso, scallop, orange marmalade, lime zest, & sea salt	\$18
* PLAINS (8pcs) wagyu beef, daikon, & asparagus – topped with seared wagyu beef, unagi sauce, daikon oroshi, togarashi, lime zest, crispy garlic, & micro cilantro	\$19
* RAINFOREST (8pcs) snow crab, unagi, asparagus - topped with avocado, unagi sauce, amaranth, and tobiko	\$18
FIRECRACKER – (8pcs) shrimp tempura, avocado, pickled fresno pepper - topped with house crab, unagi sauce, spicy mayo, Japanese rice crispies, radish sprouts, & togarashi	\$18
* RAINBOW (8pcs) house crab, cucumber, & avocado – topped with tuna, salmon, yellow tail & avocado	\$17
VALLEY – V (8pcs) grilled shishito peppers & zucchini – topped with avocado, spicy mayo, fried shallots, & micro leek	\$15

TRADITIONAL ROLLS

CALIFORNIA ROLL (8pcs) \$9
crab, cucumber, & avocado

* SPICY TUNA or SALMON ROLL (8pcs) \$10
spicy tuna or salmon, cucumber, & radish sprouts

VEGGIE ROLL – V (8pcs) \$7
cucumber, carrot, & avocado

SWEET TOFU ROLL – V (8pcs) \$8
cucumber, avocado, inari tofu

FUTOMAKI – V (6pcs) \$13
cucumber, avocado, pickled daikon, carrot, roasted bell pepper, & radish sprouts – topped with sesame hijiki seaweed & sesame seeds

HOSOMAKI (thin rolls)

* SALMON (6pcs) \$9

* TUNA (6pcs) \$9

* NEGIHAMA (6pcs) \$9

CUCUMBER – V (6pcs) \$6

AVOCADO – V (6pcs) \$6

CRISPY RICE

SPICY TUNA (5pcs) \$16
fried sushi rice, spicy tuna, spicy mayo, unagi sauce, micro greens

SPICY SALMON (5pcs) \$16
fried sushi rice, spicy salmon, yuzu dressing, spicy mayo, unagi sauce, micro cilantro

CALIFORNIA CRUNCH (5pcs) \$16
fried sushi rice, house crab, spicy mayo, unagi sauce, avocado, radish sprouts, sesame seeds

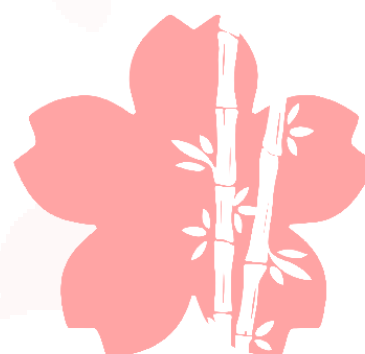
V - VEGETARIAN

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Items cooked to order.

Due to the nature of our kitchen, we cannot guarantee gluten-free or vegan dishes on our menu.

20% gratuity will be added to any party of 6 guests or more.



SAKURA
YAKITORI & SUSHI

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