

APPETIZERS

MISO SOUP - V \$4
miso, wakame, tofu, & negi

EDAMAME - V \$4
soy beans with sea salt

SEAWEED SALAD - V \$5
Japanese-style seaweed salad

SUNOMONO SALAD - V \$6
lightly-salted cucumber, sweet rice vinegar, hijiki seaweed, & sesame seeds
**add snow crab +\$4*

AGEDASHI TOFU \$8
fried tofu in dashi, bonito flakes, & negi

VEGETABLE TEMPURA - V \$9
tempura-fried vegetables & dipping sauce
-add shrimp +\$2 per piece

SHRIMP TEMPURA 5pcs \$10
tempura-fried shrimp with dipping sauce

GYOZA 5pcs \$9
pan-seared dumpling with dashi
choice of chicken, shrimp, or vegetable

CHICKEN KARAAGE \$10
Japanese-style fried chicken with yuzu chili sauce

IKA TEMPURA \$10
Japanese-style fried calamari with yuzu chili sauce

DONBURI (rice bowls)

GYUDON \$16
thinly sliced beef and onions cooked in a shiso-garlic soy sauce, sesame seeds, green onion, fried shishito pepper, kizami nori

CHICKEN KARAAGE DON \$12
Japanese-style fried chicken, shiitake glaze, sesame seeds, green onion, fried shishito pepper

UNADON \$18
barbecued eel, sesame seeds, eel sauce, bonito flakes

* MISO-GLAZED SALMON \$18
salmon, sesame seeds, green onion, micro greens

* SAKURADON \$18
marinated salmon roe, beef, lemon zest, sesame seeds, microgreens & amaranth

YAKITORI

CHICKEN

MOMO (thigh) \$5

NEGIMA (breast & negi) \$6

SUNAGIMO (gizzard) \$4

TSUKUNE (meatball) \$6

HATSU (heart) \$4

BEEF

* RIB EYE \$7

* WAGYU *limited availability* \$10

* GARLIC \$7

* TSUKUNE (meatball) \$6

* GYU ENOKI \$7
(enoki mushroom wrapped in sliced beef)

PORK

PORK BELLY \$6

ASPARAGUS (wrapped in pork belly) \$6

QUAIL EGG (wrapped in pork belly) \$7

SEAFOOD

* SALMON \$8

* SCALLOPS \$8

* SCALLOPS (wrapped in pork belly) \$8

TIGER PRAWN \$6

VEGETARIAN

QUAIL EGG - V \$5

ASPARAGUS - V \$4

EGGPLANT - V \$4

OKRA - V \$3

SHIITAKE - V \$5

SHISHITO - V \$4

ZUCCHINI - V \$3

NIGIRI (2pcs) | SASHIMI (3pcs)

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

SPECIALTY ROLLS

DRAGON (8pcs) <i>shrimp tempura, house crab, avocado – topped with unagi, unagi sauce, sesame seeds, & bonito flakes</i>	\$18
KUMO (6pcs) <i>soft-shell crab tempura, snow crab, asparagus, tobiko – topped with spicy mayo, unagi sauce, & micro greens</i>	\$16
* LOBSTER (6pcs) <i>lobster tempura, salmon, house crab, cucumber, radish sprouts, & avocado – wrapped in soy paper, topped with unagi sauce, & wasabi mayo</i>	\$17
* EBI TEM (8pcs) <i>shrimp tempura, avocado, cucumber – topped with spicy tuna, spicy mayo, sesame seeds, & micro leek</i>	\$17
* SPRING (8pcs) <i>house crab, cucumber, avocado – topped with yellowtail, yuzu dressing, fried shallots, & micro cilantro</i>	\$18
* SUMMER (8pcs) <i>albacore, avocado, pickled fresno pepper – topped with seared salmon, spicy mayo, unagi sauce, togarashi, & micro leek</i>	\$18
* FALL (6pcs) <i>tuna, salmon, yellowtail, cucumber, avocado, & shiso – topped with ikura</i>	\$17
* WINTER (8pcs) <i>snow crab, cucumber, & apple – topped with shiso, scallop, orange marmalade, lime zest, & sea salt</i>	\$17
* PLAINS (8pcs) <i>wagyu beef, daikon, & asparagus – topped with seared wagyu beef, unagi sauce, daikon oroshi, togarashi, lime zest, crispy garlic, & micro cilantro</i>	\$18
RAINFOREST (8pcs) <i>snow crab, unagi, asparagus – topped with avocado, unagi sauce, amaranth, and tobiko</i>	\$18
* RAINBOW (8pcs) <i>house crab, cucumber, & avocado – topped with tuna, salmon, yellowtail & avocado</i>	\$17
VALLEY – V (8pcs) <i>grilled shishito peppers & zucchini – topped with avocado, spicy mayo, fried shallots, & micro leek</i>	\$14

CLASSIC ROLLS

CALIFORNIA (8pcs) <i>house crab, cucumber, & avocado</i>	\$9
* SPICY TUNA (8pcs) <i>spicy tuna, cucumber, & radish sprouts</i>	\$10
* SPICY SALMON (8pcs) <i>spicy salmon, cucumber, & radish sprouts</i>	\$10
OSHINKO – V (8pcs) <i>cucumber & pickled daikon</i>	\$7
SWEET TOFU – V (8pcs) <i>cucumber, avocado, inari tofu</i>	\$8
FUTOMAKI – V (6pcs) <i>cucumber, avocado, pickled daikon, yamagobo, roasted bell pepper, & radish sprouts – topped with sesame hijiki seaweed & sesame seeds</i>	\$12

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) <i>fried sushi rice, spicy tuna, spicy mayo, unagi sauce, togarashi, micro greens</i>	\$16
* SPICY SALMON (5pcs) <i>fried sushi rice, spicy salmon, yuzu dressing, micro cilantro</i>	\$16
CALIFORNIA CRUNCH (5pcs) <i>fried crispy rice, house crab, spicy mayo, unagi sauce, avocado, radish sprouts, sesame seeds</i>	\$15

V - VEGETARIAN

* - Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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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