



White Wine

Riesling, J. Lohr Bay Mist (Monterey)	9
Pinot Grigio, Stellina Di Notte (Delle Venezia)	9
Sauvignon Blanc, Babich (New Zealand)	8
Sauvignon Blanc, Oyster Bay (New Zealand)	10
Chardonnay, Silver Ridge (California)	8
Chardonnay, Mark West (Central Coast)	10

Red Wine

Malbec, Trapiche Oak Cask (Argentina)	9
Pinot Noir, Matua (Marlborough, NZ)	10
Pinot Noir, Kendall-Jackson "Vintners Reserve" (California)	12
Merlot, Chateau St. Jean (California)	11
Cabernet Sauvignon, Bogle (California)	10
Cabernet Sauvignon, Horseplay (Paso Robles)	12

Other Wine by the Glass

Rosé, Juliette (France)	9
Prosecco, Zonin (Italy) 187ml	10
Plum Wine, Fu-ki (Japan)	7

Cold Sake

By the Glass 187ml

Shochu Shinshu Mugi, Imakoko	9
Moonstone Asian Pear Sake	9
Joto Junmai "The Green One"	12
Joto Junmai Ginjo "The Pink One"	14

By the Bottle 300ml

Yaegaki Classic	14
Karatanba	18
Shirayuki, Junmai Ginjo	20
Snow Beauty, Junmai Nigori	20
Rihaku Wandering Poet, Junmai Ginjo	28
Tenzan, Junmai Genshu	36

Specialty Drinks 12

Mai-Tai~Rum, Crème de Banana & Fruit Juice Mango or Grapefruit Mai-Tai	
Geisha~Rum, Vodka, Fruit Juice	
Banzai~Melon Liqueur, Coconut Milk, Pineapple Juice	
Jirogin~Vodka, Banana Liqueur, Orange Juice	
Samurai~Rum, Amaretto, Cream	
Rising Sun~Absolut Mandarin, Midori, Orange Juice, Sour Mix	
Sakura Special~Vodka, Rum, Banana Liqueur, Fruit Juice	
Mai-Dojo~Malibu Rum, Peach Schnapps, Pineapple Juice	
Blue Velvet~ Blue Curacao, Malibu Rum, Pineapple Juice	
Pina Colada	
Strawberry Daiquiri	
Spicy Margarita~	\$10
House Infused Jalapeño Tequila, Fresh Lime Juice & Simple Syrup	

Martinis 13

Peach Mango	Watermelon
Apple	Espresso
Lychee	Sake
Pomegranate	Cucumber

Beers

Asahi Super Dry (21oz)	9
Kirin Ichiban (22oz)	9
Sapporo (16oz)	8
Kirin Ichiban (12oz)	5
Hitachino Nest White Ale	11
Budweiser	5
Coors Light	5
Brooklyn Lager	6
Lagunitas Lil' Sumpin IPA	8
Stella Artois	6
Corona	5
Beck's Non-Alcoholic Beer	5

HOT APPETIZERS

Edamame.....	5.75
Shumai.....	7.25
Wasabi Shumai.....	7.25
Gyoza.....	7.50
Vegetable Gyoza.....	7.25
Vegetable Spring Rolls (3 piece per order).....	7.95
Dumpling Sampler(for two).....	12.50
Tatsuta Age <i>marinated deep fried chicken pieces with mustard sauce</i>	8.25
Kushiyaki* <i>steak, shrimp, and chicken on skewers</i>	11.25
Yakitori <i>grilled chicken and scallions on a skewer with teriyaki sauce</i>	7.25
Tempura <i>shrimp & vegetables deep fried in a light batter</i>	10.95
All Vegetable Tempura.....	8.95
Negemaki* <i>thinly sliced beef rolled around scallions in a teriyaki sauce</i>	11.25
Sakura Tofu <i>delicious fried tofu in Sakura ginger sauce</i>	7.75
Scallop Sauté <i>with Sakura ginger sauce</i>	13.25
Shrimp Sauté <i>in garlic sauce</i>	11.25
Yellowtail Collar <i>marinated and broiled to perfection</i>	13.25

SPECIAL APPETIZERS

Spicy Crispy Shrimp <i>in spicy and sweet sauce</i>	11.25
Haru Maki <i>crabmeat & shrimp rolled in Japanese wonton</i>	12.25
Summer Roll <i>shrimp and beef with vegetables rolled in rice paper</i>	12.50
Barbecued Squid <i>in Sakura ginger sauce</i>	12.75
Seared Tuna* <i>very rare in soy butter</i>	13.50
Sriracha Chicken <i>marinated deep fried chicken pieces tossed in sriracha sauce with blue cheese dip</i>	9.50
Fried Oysters <i>panko crusted oysters</i>	12.50
Ceviche* <i>tuna, salmon, yellowtail, snapper and octopus marinated in lemon, lime, cilantro and jalapeño</i>	12.95
Yellowtail-Jalapeño* <i>sashimi sliced yellowtail served with a jalapeño yuzu dressing</i>	13.95
Salmon Sesame Nacho* <i>with avocado, spicy seaweed salad and Thai sweet chili sauce</i>	13.95
Fire and Ice* <i>Fire- Spicy tuna tempura roll</i>	
<i>Ice- Spicy tuna salad, cucumber and seaweed salad</i>	16.95

COLD APPETIZERS

House Salad <i>with our famous Sakura ginger dressing</i>	7.50
Oshitashi <i>fresh steamed spinach served cold with sesame sauce and bonito garnish</i>	8.25
Oshinko <i>a variety of Japanese pickles and radishes</i>	8.95
Spicy Seaweed Salad <i>a variety of seaweeds in a light, spicy sesame sauce</i>	8.50
Baby Octopus.....	8.75
Suno Mono* <i>seafood salad with crab, octopus, shrimp, and mackerel in sushi vinegar</i>	12.25
Sushi Appetizer* <i>3 pieces assorted filet of raw fish on vinegar rice with a California roll</i>	12.25
Sashimi Appetizer* <i>3 varieties of thinly sliced raw fish</i>	12.25
Spicy Seafood Salad* <i>tuna, salmon, yellowtail, shrimp, crab stick, asparagus and avocado tossed in spicy sauce</i>	15.25

Sushi or Sashimi by the Piece

(1 piece per order)

Maguro*(tuna).....	3.50	Red Snapper*.....	3.00
Sake*(salmon).....	3.50	Tako(octopus).....	3.50
Hamachi*(yellowtail)....	3.50	Surf Clam*.....	3.00
Kanikama(crabstick)....	3.00	Scallop*.....	4.50
Hirame*(fluke).....	3.50	Sweet Shrimp*.....	3.50
Ika*(squid).....	3.00	Boton Ebi*(large prawn)....	4.50
Ebi(shrimp).....	3.00	Inari(fried tofu).....	2.50
Saba*(mackerel).....	3.00	Ikura*(salmon roe).....	4.50
Unagi(freshwater eel)....	4.00	Tobiko*(flying fish egg)....	3.50
Tamago(egg omelette)...	2.50	Uni*(sea urchin).....	M.P.
Udama*(quail egg,order on top of ikura, tobiko or uni).....	1.75		

Sushi Rolls or Handrolls

Lunch Special: 2 rolls with soup or salad..... 12.95

California* <i>crab and avocado topped with tobiko</i>	6.00	Uni*(sea urchin).....	M.P.
Yellowtail* <i>with scallions</i>	6.50	Salmon Skin.....	6.00
Tekka*(tuna).....	6.00	Ikura*(salmon roe).....	9.00
Salmon*.....	6.00	Shrimp.....	5.75
Unagi Maki(eel).....	6.50	Kappa Maki(cucumber)....	4.75
Oshinko Maki.....	4.95	Ume Shiso Maki(plum paste & mint leaf)....	4.95
Sweet Potato Tempura Maki.....	5.75	Sweet Potato Tempura Maki.....	5.75
Shitaki Mushroom Maki.....	5.75	Shitaki Mushroom Maki.....	5.75
Snow Crab Salad Maki.....	6.00	Snow Crab Salad Maki.....	6.00

Special Rolls

1. Spicy Tuna Roll* <i>tuna with spicy sauce</i>	7.50
2. Phoenix Roll* <i>yellowtail, scallion w spicy sauce</i>	7.50
3. Dallas Roll* <i>shrimp, tuna and avocado w spicy sauce</i>	9.95
4. Shrimp Tempura Roll <i>with avocado and cucumber topped with tobiko and eel sauce</i>	9.95
5. Snow Crab and Asparagus Roll.....	8.95
6. Sakura Roll* <i>tuna, yellowtail, salmon, and asparagus</i>	9.95
7. New England Roll* <i>eel, snow crab and cucumber</i>	9.95
8. Vegetable Roll <i>cucumber, asparagus, avocado, squash, Japanese pickle</i>	10.50
9. Dragon Roll* <i>tuna, shrimp asparagus, and tobiko wrapped in avocado</i>	11.95
10. Spider Roll* <i>tempura soft shell crab with spicy sauce and cucumber rolled in tobiko</i>	13.95
11. Cape Cod Roll* <i>katsu lobster tail with romaine lettuce and tartar sauce, rolled in tobiko</i>	15.95
12. Black Dragon Roll <i>shrimp tempura and cucumber topped with eel and avocado</i>	15.95
13. Dynamite Roll* <i>spicy yellowtail, spicy tuna and avocado topped with spicy crab meat</i>	16.95
14. Paradise Roll* <i>spicy yellowtail wrapped with avocado and topped with sweet shrimp</i>	14.95
15. Forever Tuna Roll* <i>spicy tuna and scallion wrapped with white and red tuna</i>	15.95
16. Rainbow Roll* <i>crabmeat and cucumber wrapped in tuna, salmon, yellowtail and avocado</i>	16.95
17. Osaka Roll* <i>spicy, crunchy tuna and avocado wrapped with salmon and fluke</i>	15.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Hibachi

Includes: Clear broth onion soup, Vegetables, Noodles and Fried Rice

Solo

Vegetable Lunch	11.95
Chicken	13.95
Shrimp	14.95
Salmon	13.95
Scallops	15.95
Tuna*	14.95
Swordfish	14.95
Steak*	15.95
Filet Mignon*	17.95
Lobster Tail	24.95

Duets

Chicken & Shrimp	21.95
Steak & Chicken* NY sirloin and hibachi chicken.....	20.95
Steak & Shrimp*	21.95
Surf & Turf* A combo of filet mignon and succulent lobster tail.....	29.95
Filet Mignon & Tuna* A fabulous combination.....	25.95

Sushi Bar Lunch

Sushi Express Lunch* Tuna, Salmon, Yellowtail and Shrimp sushi with a Tuna roll.....	12.95
Salmon Lunch* 2 pieces salmon sushi, 2 pieces salmon sashimi and spicy salmon roll.....	12.95
Tuna Lunch* 2 pieces tuna sushi, 2 pieces tuna sashimi and a spicy tuna roll.....	12.95
Nigiri Sushi* 5 pieces of assorted raw fish on vinegar rice with a California roll & spicy tuna handroll.....	15.95
Sushi Deluxe* 6 pieces of assorted raw fish on vinegar rice with a California roll & spicy tuna handroll.....	18.95
Sashimi Regular* 5 varieties of thin slices of raw fish with radish and seaweed.....	16.95
Sashimi Deluxe* 7 varieties of thin slices of raw fish with radish and seaweed.....	18.95
Sakura Deluxe* 3 pieces of assorted sushi, 4 varieties of sashimi with a California roll & spicy tuna handroll.....	20.95
Chirashi Sushi* 5 varieties of thinly sliced fish served on sushi rice in a bowl.....	18.95
The Love Boat* (for 2).....	50.00

Sakura Signature Rolls

Fantasy Roll* <i>Spicy crunchy tuna with scallions wrapped in eel, shrimp and avocado.....</i>	17.00
Down Under Roll* <i>Shrimp tempura, snow crab, mango and scallion.....</i>	15.00
Out of Control* <i>Spicy crunchy tuna, eel and kiwi topped with lobster salad and avocado.....</i>	17.00
Banzai Roll* <i>Baked spicy tuna topped with tobiko, scallion, crunch and bonzai sauce.....</i>	16.00
Fire Island <i>Shrimp, asparagus, cucumber and spicy sauce topped with snow crab and avocado.....</i>	15.00
Krakatoa Roll* <i>Crabstick, shrimp, mango, scallions, cucumber and spicy sauce topped with snow crab, tuna, avocado and jalapeno.....</i>	16.00
Holiday Roll* <i>Spicy shrimp tempura, crab stick, mango and avocado topped with tuna, seaweed salad and tobiko.....</i>	17.00
Pinky Roll* <i>Snow Crab, avocado and cucumber topped with spicy tuna, tobiko and crunch.....</i>	15.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Traditional Lunch Menu

Bento Lunch

Served with your choice of miso soy bean or osumashi clear fish broth soup, salad with Sakura's famous all natural ginger dressing, and rice.

Tempura

Deep fried in a light batter

Shrimp & Vegetables.....	13.95
Chicken & Vegetables.....	12.95
All Vegetable Selection.....	11.95

Katsu

Fried with special Japanese bread crumbs

Beef*.....	14.95
Pork.....	12.95
Chicken.....	12.95

Teriyaki

Seasoned in our tasty teriyaki sauce

Selected Aged Beef*.....	14.95
Flavorful Chicken Breast.....	12.95
Fresh Filet of Salmon.....	12.95
Shrimp.....	13.95
Scallops.....	15.95
Combination (your choice of two items).....	17.95

Sakura Combinations

Shrimp & Vegetable Tempura

With beef teriyaki*.....	18.95
With salmon teriyaki.....	16.95
With chicken teriyaki.....	16.95

All Vegetable Tempura

With salmon teriyaki.....	15.95
With chicken teriyaki.....	15.95

Noodles

(Served with soup or salad)

Nabe Yaki Udon shrimp tempura, chicken, egg and vegetables with udon noodles in a fish broth.....	13.95
Vegetable Udon tofu and vegetables with udon noodles in a fish broth.....	12.95
Ramen pork, shrimp and vegetables with egg noodles in a pork and chicken broth.....	13.95
Yaki Soba* sautéed noodles and vegetables with shrimp, chicken or beef.....	13.95
Pan seared Filet Mignon* with shiitake mushrooms, vegetables and udon noodles in a garlic sauce.....	17.95

Special Lunches

(Served with soup or salad)

Miso Chicken sautéed chicken breast with miso sauce and broiled eggplant with white rice.....	12.95
Miso Salmon sautéed filet of salmon with a miso sauce and potato croquettes.....	13.95
Yakiniku* sautéed beef and vegetables in a garlic sauce with fried rice.....	13.95
Spicy Chicken & Shrimp in spicy teriyaki sauce with fried rice.....	14.95
Steak & Tuna Tataki* sirloin and tuna quickly seared and served with garlic noodles.....	17.95
Unadon unagi (eel) broiled and served over rice in a special sauce.....	18.95
Tokyo Curry* sirloin and fried shrimp in Japanese curry.....	15.95
Wasabi Steak* with spinach, mushrooms, and potato croquettes.....	16.95
Lobster & Shrimp with asparagus in a spicy lemon sauce.....	24.95
Sukiyaki* beef, bean curd, yam noodles, bamboo shoots and vegetables cooked in a sumptuous sauce.....	17.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.