



## 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 &amp; 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 &amp; 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,orderon topof ikura, tobiko or uni).....	1.75		

## Sushi Rolls or Handrolls

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

### Solo

Vegetable Dinner.....	18.95
Chicken.....	22.95
Shrimp.....	25.95
Salmon.....	24.95
Scallops.....	27.95
Tuna*.....	25.95
Swordfish.....	24.95
Steak*.....	26.95
Filet Mignon*.....	29.95
Twin Lobster Tail.....	36.95

### Duets

Chicken & Shrimp.....	30.95
Steak & Chicken* <i>NY sirloin and hibachi chicken</i> .....	30.95
Steak & Shrimp*.....	32.95
Surf & Turf* <i>A combo of filet mignon and succulent lobster tail</i> .....	35.95
Filet Mignon & Tuna* <i>A fabulous combination</i> .....	33.95
Ocean Delight <i>A wonderful combo of lobster tail, scallops and shrimp</i> .....	36.95

### Kids's Hibachi Dinners *(For those 12 and under)*

*Comes with a choice of soup or salad*

~ Chicken 14.95 ~ Steak 16.95 ~ Shrimp 15.95 ~

## Sushi Bar Dinners

Nigiri Sushi* <i>6 pieces of assorted raw fish on vinegar rice with a California roll &amp; spicy tuna handroll</i> .....	20.95
Sushi Deluxe* <i>8 pieces of assorted raw fish on vinegar rice with a California roll &amp; spicy tuna handroll</i> .....	24.95
Sashimi Regular* <i>5 varieties of thin slices of raw fish with radish and seaweed</i> .....	20.95
Sashimi Deluxe* <i>7 varieties of thin slices of raw fish with radish and seaweed</i> .....	24.95
Sakura Deluxe* <i>4 pieces of assorted sushi, 4 varieties of sashimi with a California roll &amp; spicy tuna handroll</i> .....	26.95
Chirashi Sushi* <i>6 varieties of thinly sliced fish served on sushi rice in a bowl</i> .....	23.95
The Love Boat* <i>(for 2) 10 pieces of sushi, 16 pieces of sashimi with a California roll, spicy tuna roll and rainbow roll</i> .....	70.00

## Sakura Signature Rolls

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

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# Traditional Dinner Menu

## Bento Dinners

*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.....	22.95
Chicken & Vegetables.....	19.95
All Vegetable Selection.....	17.95

### Katsu

*Fried with special Japanese bread crumbs*

Beef*.....	23.95
Pork.....	19.95
Chicken.....	19.95

### Teriyaki

*Seasoned in our tasty teriyaki sauce*

Selected Aged Beef*.....	23.95
Flavorful Chicken Breast.....	19.95
Fresh Filet of Salmon.....	21.95
Shrimp.....	23.95
Scallops.....	25.95
Combination (your choice of two items).....	26.95

### Sakura Combinations

#### Shrimp & Vegetable Tempura

With beef teriyaki*.....	25.95
With salmon teriyaki.....	24.95
With chicken teriyaki.....	23.95

#### All Vegetable Tempura

With salmon teriyaki.....	22.95
With chicken teriyaki.....	22.95

### Kid's Bento Dinners (For those 12 and under)

Chicken Katsu.....	14.95
Chicken Tempura.....	14.95
Chicken Teriyaki.....	14.95
Beef Teriyaki*.....	15.95
Shrimp Teriyaki.....	15.95
Shrimp & Vegetable Tempura.....	15.95

## Noodles

*(Served with soup or salad)*

Nabe Yaki Udon <i>shrimp tempura, chicken, egg and vegetables with udon noodles in a fish broth</i> .....	19.50
Vegetable Udon <i>tofu and vegetables with udon noodles in a fish broth</i> .....	17.25
Ramen <i>pork, shrimp and vegetables with egg noodles in a pork and chicken broth</i> .....	18.95
Yaki Soba* <i>sautéed noodles and vegetables with shrimp, chicken or beef</i> .....	19.50
Pan seared Filet Mignon* <i>with shiitake mushrooms, vegetables and udon noodles in a garlic sauce</i> .....	26.95

## Chef's Specials

*(Served with soup or salad)*

Yakiniku* <i>sautéed beef and vegetables in a garlic sauce with fried rice</i> .....	24.95
Spicy Chicken & Shrimp <i>in spicy teriyaki sauce with fried rice</i> .....	22.95
Steak & Tuna Tataki* <i>sirloin and tuna quickly seared and served with garlic noodles</i> .....	24.95
Unadon <i>unagi (eel) broiled and served over rice in a special sauce</i> .....	21.95
Tokyo Curry* <i>sirloin and fried shrimp in Japanese curry</i> .....	23.95
Wasabi Steak* <i>with spinach, mushrooms, and potato croquettes</i> .....	25.95
Lobster & Shrimp <i>with asparagus in a spicy lemon sauce</i> .....	29.95
Sukiyaki* <i>beef, bean curd, yam noodles, bamboo shoots and vegetables cooked in a sumptuous sauce</i> .....	25.95

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