

# SAKIZUKI

APPETIZERS



## COLD

- |   |   |       |
|---|---|-------|
| 1 | <b>TUNA TATAKI**</b><br>Thin slices of seared tuna served with radish and ponzu sauce     | 17.00 |
| 2 | <b>SASHIMI APP (10pcs)**</b><br>Tuna, salmon, hamachi, escola, octopus                    | 17.00 |
| 3 | <b>SALMON CARPACCIO**</b><br>Razor thin slices of fresh salmon in our special sauce       | 16.00 |
| 4 | <b>HIYASHI WAKAME</b><br>Seaweed salad  | 10.00 |
| 5 | <b>HAMACHI CARPACCIO</b><br>Razor thin slices of Japanes yellow tail in our special sauce | 18.00 |

## 手太見手太見

- |   |   |       |
|---|---|-------|
| 6 | <b>TUNA TARTARE**</b><br>Ahi tuna, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango                      | 22.00 |
| 7 | <b>HAMACHI TARTARE**</b><br>Japanese yellow tail, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango       | 23.00 |
| 8 | <b>SALMON TARTARE**</b><br>Salmon, avocado, radish, edamame, cherry tomato, fresh basil & mint, seaweed salad, sesame oil, crispy onion | 21.00 |

## HOT

- |    |   |       |
|----|---|-------|
| 9  | <b>MISO SHIRU SOUP</b><br>Flavorful bean paste with tofu and seaweed                        | 5.00  |
| 10 | <b>SUMASHIMAMBO SOUP</b><br>Clear chicken broth served with mushrooms and scallions         | 3.00  |
| 11 | <b>AGEDASHI TOFU</b><br>Deep fried soybean curd in special sauce, topped with bonito flakes | 12.00 |
| 12 | <b>SHRIMP TEMPURA</b><br>Lightly battered fried shrimp and vegetables                       | 15.00 |
| 13 | <b>SOFT SHELL CRAB</b><br>Fried molting crab with ponzu sauce                               | 16.00 |
| 14 | <b>HARUMAKI</b><br>Japanese spring roll   | 7.00  |
| 15 | <b>GYOZA</b><br>Sauteed dumpling stuffed with pork and vegetables                           | 10.00 |
| 16 | <b>EDAMAME</b><br>Japanese green soybeans   | 9.00  |



# Yaki-mono

JAPANESE KITCHEN



其の道

The Art Of Sushi

## SUSHI

Served with miso soup and salad

- 30 SUSHI BLUE\*\* 32.00  
Tuna roll and 9 pieces of sushi Tuna, salmon, hamachi, escola, mackerel, octopus, shrimp and tamago

## SASIMI

Served with miso soup and salad

- 31 SASHIMI BLUE (18 pcs)\*\* 36.00  
Tuna, salmon, hamachi, white meat fish, escola, mackerel, octopus, crab and steamed rice

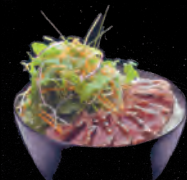
## SUSHI - SASIMI COMBINATIONS

Served with miso soup

- 32 FUGU PLATTER\*\* 56.00  
5 pieces sushi, 1 tuna roll and 18 pieces sashimi and steamed rice
- 33 FUGU HIRE ZAKE\*\* 36.00  
3 pieces sushi, 1 California roll and 12 pieces sashimi
- 34 TAKIFUGU\*\* 32.00  
3 pieces sushi, 1 California roll and 8 pieces sashimi
- 35 SAKURA BENTO\*\* 34.00  
Varieties of traditional Japanese feast with sushi, sashimi, teriyaki

## DON DONBURI & CHIRASHI

Served with Miso Soup



- 40 DONBURI TUNA\*\* 28.00  
Raw tuna on a bed of sushi rice

- 41 SALMON OYAKODON\*\* 27.00  
Raw salmon and ikura on a bed of sushi rice

- 42 CHIRASHI\*\* 29.00  
Assorted raw seafood on a bed of sushi rice with various toppings



- 43 UNA JU 29.00  
Smoked eel on a bed of sushi rice

\*\* CONTAINS RAW FISH

## UDON - 烏冬麵

- 50 UDON SEAFOOD 22.00  
Wheat noodle soup with seafood, seaweed and vegetables
- 51 RAMEN SHOYU SEAFOOD 22.00  
Japanese wheat noodles served in a broth, soy sauce, egg, seaweed and vegetables
- 52 RAMEN SHOYU 19.00  
Japanese wheat noodles served in a broth, soy sauce, pork or chicken, egg, seaweed and vegetables
- 53 YASAI RAMEN 18.00  
Japanese wheat noodle soup with seaweed and vegetables
- 54 PHO 21.00  
A Vietnamese soup dish consisting of broth, rice noodles, herbs, meatball and thinly sliced filet mignon

## POKE BOWLS

Served with Miso Soup



- 55 SPICY HAWAIIAN AHI POKE\*\* 28.00  
Ahi tuna poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice
- 56 SPICY JAPANESE HAMACHI\*\* 30.00  
Yellow tail poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice
- 57 SALMON AVOCADO POKE BOWL\*\* 27.00  
Salmon Poke, avocado, edamame, radish, pickled ginger, seaweed salad, crispy onion, furikake, sesame oil, white sushi rice
- 58 EBI & KANIKAMA POKE 25.00  
Steamed shrimp & krab poke, avocado, edamame, radish, pickled ginger, seaweed salad, crispy onion, furikake, sesame oil, white sushi rice
- 59 SPICY CONCH-TAKO POKE\*\* 26.00  
Conch, octopus poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice

### NOTICE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have medical conditions.

## HIRACHIRI

Served with zucchini, onions, broccoli, fried rice and noodles

- 70 VEGETABLES 23.00
- 71 SESAME CHICKEN (4 oz.) 24.00
- 72 SHRIMP (4 OZ.) 28.00
- 73 YAKI NIKU (4 oz.) 31.00  
Hot and spicy marinated filet mignon
- 74 SALMON (4 oz.) 27.00

## THE BLUE COMBINATIONS

- 75 CHICKEN AND SHRIMP 28.00
- 76 SALMON AND SHRIMP 31.00
- 77 SHRIMP AND SCALLOP 34.00
- 78 FILET MIGNON AND SHRIMP 35.00
- 79 FILET MIGNON AND SCALLOP 37.00
- 80 FILET MIGNON AND LOBSTER Market
- 81 ICHIBN LOBSTER Market  
2, 5 oz. Lobster tails

## YAKI-SOBA

- 94 YAKI-SOBA 25.00  
Egg noodles stir fried with pork and vegetable
- 95 YAKI-UDON SEAFOOD 28.00  
wheat noodles stir fried with Shrimp, fish cake, eggs and vegetables
- 96 CHICKEN FRIED RICE 15.00
- 97 SHRIMP FRIED RICE 17.00

## DESSERTS

- GREEN TEA CHEESE CAKE 10.00
- MATCHA ICE CREAM 8.00  
Green tea flavor ice cream
- TEMPURA ICE CREAM 12.00  
Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel

## 大見工感太テウ 感乙太工勿太テ (THANK YOU VERY MUCH)

Dishes are accompanied with our authentic sodium restricted soya sauce.

Allergy and religious diets will be respected at the chef's discretion.

All our dishes are made to order.

Please allow us the appropriate time to prepare dishes to your liking