



SAKURA

Specialty Rolls

ALYESKA*

Crab, Cucumber, Tobiko Mayo, Topped with Tuna,
Yellow Tail, Lemon, Kaiware Sprouts

14

ST. ELIAS*

Smoked Salmon, Avocado, Cream Cheese,
Topped with Salmon, Tobiko Aioli, Scallions

14

CHUGACH*

Yellow Tail, Jalapeño, Chives, Cucumber, Asparagus,
Topped with Salmon, Avocado, Spicy Mayo, Sesame Seeds

17

DYNAMITE*

Tobiko, Spicy Tuna, Avocado, Tempura Flash Fried,
Topped with Unagi Sauce

14

HAWAIIAN*

Tuna, Crab, Cucumber, Cilantro,
Topped with Mango, Avocado, Unagi Sauce

14

HUSTLER*

Crab, Tempura Shrimp, Topped with Avocado, Tuna,
Unagi Sauce, Sriracha, Chives

17

SPICY TUNA*

Tuna, Cucumber, Avocado, Tobiko,
Topped with Spicy Mayo

13

CALIFORNIA

Crab, Avocado, Cucumber, Sesame Seeds

9

CRUNCH

Crab, Tempura Shrimp, Cucumber, Topped with Unagi Sauce

14

KOBE BEEF

Seared Kobe Beef, Asparagus, Cucumber,
Topped with Kobe Tataki, Avocado, Creamy Horseradish,
Crispy Potato Threads

18

LEMONGRASS LOBSTER

Lobster, Crab, Avocado, Cucumber, Tempura Flash Fried,
Topped with Unagi Sauce, Lime Leaf Lemongrass Butter

17

SPIDER

Soft Shell Crab, Avocado, Cucumber, Tobiko,
Kaiware Sprouts, Yamagobo, Unagi Sauce

14

食

(eat)

休息

(relax)

飲

(drink)

Hand Rolls

SOFT SHELL CRAB

Cucumber, Avocado, Kaiware
Sprouts, Sesame Seeds, Unagi
Sauce, Tobiko
12

SPICY SCALLOP

Kaiware Sprouts, Cucumber,
Avocado, Chives, Tobiko
12

SPICY TUNA

Cucumber, Avocado, Tobiko,
Kaiware Sprouts
11

Traditional Rolls

SAKE MAKI

Salmon
10

TEKKA MAKI

Tuna
10

KAPPA MAKI

Cucumber
5

NEGI HAMA

Yellow Tail, Scallions
10

Vegetarian Rolls

VEGETARIAN

Kaiware Sprouts, Asparagus, Cucumber, Pickled Cucumber,
Snow Peas, Red Pepper, Avocado, Carrot,
Rolled in Soy Bean Sheets
9

SHISO

Shiso Leaf, Asparagus, Kaiware Sprouts, Red Pepper,
Snow Peas, Cilantro, Yamagobo,
Mango, Avocado, Sesame Seeds
10

*Sushi & Sashimi

2 Pieces per Order

AMA EBI Sweet shrimp	8	MAGURO Ahi tuna	9
EBI Cooked shrimp	9	SAKE Salmon	8
HAMACHI Yellow tail	9	TAKO Octopus	7
HOTATEGAI Scallop	7	UNAGI Fresh water eel	7
IKURA Salmon roe	7	TOBIKO Flying fish roe	7
add Quail Egg	2	add Quail Egg	2
KANI Alaskan king crab	9		

Chef's Sushi Boat

The Chef's Favorite assortment of 6 pieces sushi,
6 pieces sashimi and 2 rolls
60

Tempura

2 Pieces per Order

ASPARAGUS	3	LOTUS ROOT	3
AVOCADO	3	MUSHROOMS	3
BELL PEPPER	3	SWEET POTATO	3
JALAPEÑO	3	SCALLOP	8
BROCCOLI	3	WHITE FISH	8

*These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

Small Plates

STEAMED EDAMAME

Sea Salt

5

CRISPY CALAMARI

Chili and Citrus Aioli

10

MIXED SALAD GREENS

Shaved Vegetables and Ginger Dressing

7

GINGER PORK GYOZA

Plum Chile Sauce

12

MISO SOUP

Tofu and Scallions

5

CHICKEN YAKITORI

Yakisoba Noodles, Sprouts, Vegetables
and Chili Ponzu

13

SNAKE RIVER FARMS GRILLED KOBE BEEF SATE

Red Antichuco Sauce

14

GRILLED SCALLOPS

Citrus and Jalapeno

13

SHRIMP TEMPURA

Amazu Ponzu

12

CRISPY TOFU CUBES

Seaweed Salad, Sweet Shoyu

9

ALASKAN KING CRAB TEMPURA

Broccoli Tempura and Amazu Ponzu

24

Sakura Bentos

RANCH & FIELD

Grilled Beef Teriyaki

Chicken Katsu

California Roll

Miso Soup

Salad with Ginger Dressing

Steamed White Rice

29

OFF THE GRILL

Chicken Teriyaki

Beef Teriyaki

California Roll

Miso Soup

Salad with Ginger Dressing

Steamed White Rice

29

SURF & TURF

Spicy Grilled Lobster

Grilled Beef Teriyaki

Vegetable Tempura

Miso Soup

Salad with Ginger Dressing

Steamed White Rice

29

For parties of 6 or more, a 15% gratuity will be added to your check for your convenience.

Sake

“Living Jewel” Junmai

Flavors of white grape, anise, followed by a hint of white pepper and fresh herbal notes

30

Sho-Une Junmai Dai Ginjo

Graceful, dry, full-bodied, fruity aromas & velvety smoothness

25

Superior Junmai Ginjo

Flowery, fragrant with silky, well-balanced smoothness

15

Sayuri Nigori (coarse filtered)

Creamy and refreshing, natural sweetness & smooth aftertaste

15

Hana Awaka

Cheerful balance of bursting sweetness, bright fruit flavors & tangy bubbles

13

Hakutsuru Draft

Light, fresh & smooth taste

12

Ginjo Premier

Fruity fragrance with rich, complex flavor, strikingly smooth finish

20

Hyorei “Ice Cold” Junmai Genshu

Smooth and full-bodied with an inviting aroma of dried fruit

25

“Dry Wave” Honjozo

Crisp, dry, medium bodied, light vanilla flavor & slight nuttiness

25

Nigori Junmai

Rich, creamy & fruity unfiltered sake

15

Ozeki

(warmed)

7

With Chambord or Cointreau 12

Wine By The Glass

Champagne

Nicolas Feuillatte Brut (187 ml) MV

25

White

Ferrari-Carano, Fume Blanc, Sonoma County 2007

12

Zaca Mesa, Viognier, 2009

8

Trefethen, Riesling, Napa Valley, 2008

11

Joseph Drouhin, La Foret, Chardonnay, France, 2009

11

Red

David Bruce, Pinot Noir, Sonoma, 2008

12

Kenwood, Zinfandel, Sonoma County, 2007

11

Chateau St. Jean, Merlot, Sonoma County, 2006

11

Rombauer, Cabernet Sauvignon, Napa Valley, 2007

14

Zaca Mesa, Z Cuvee, Rhone Blend, 2007

9

Zaca Mesa, Mesa Reserve, Syrah, 2007

12

Plum

Kikkoman’s Plum Wine

6

Beer

Alaskan Amber	6	Kirin Ichiban (12 oz)	6
Alaskan White Ale	6	Kirin Ichiban (21 oz)	10
Budweiser or Bud Light	5	Sapporo Draft (Glass)	4
Stella Artois	6	Sapporo Draft (Pitcher)	15

Haakebeck N/A 5