

# Sakana

## 酒菜

### Starters

**Geso-age** 10

Crispy, deep-fried marinated squid legs w/ spicy mayo

**Agedashi Tofu** gf 9

Crispy, deep-fried tofu served w/ ginger, daikon radish & dashi sauce

**Kara-age** 9

Deep-fried, marinated free-range chicken w/ mayo

**Takoyaki** 8

Deep-fried, ball-shaped batter filled w/ octopus & vegetable

**Green Mussels** 9

Mussels topped with spicy mayo, oven-grilled to golden brown

**Shumai** 8

Steamed shrimp dumplings

**Gyoza** 8

Pan-fried pork dumplings

**Edamame** gf

Spicy 6.5

Lightly salted 5

### Salads

**Sashimi Salad** 22

Tuna, salmon, yellow tail, albacore, and mixed greens topped w/ tomatoes, avocado, onion chips & creamy sesame dressing

**Seaweed Salad** 8

Marinated seaweed & mixed greens

**Green Salad** gf 7

Add avocado 3, tofu 3

Mixed greens, tomatoes, cucumber & green beans w/ Sakana's ginger-soy dressing

### Beverages

**Beer**

Sapporo Large 7

Asahi Small 5

**Red Wine**

Pinot Noir 7

Cabernet Sauvignon 7

Merlot 7

**White Wine**

Chardonnay 7

Pinot Grigio 7

Sauvignon Blanc 7

**Plum Wine** (glass) 7

Sweet & fruity wine

**Organic Junmai** (10oz) 17

Semi-dry, light-bodied sake

**Junmai Ginjo** (10oz) 16

Fruity and smooth, full-bodied sake

**Karatanba** (10oz) 16

Dry, clean, crisp sake

**Chokara** (10oz) 15

Extra dry, sharp, refreshing sake

**Sayuri Nigori** (10oz) 16

Milky, light-bodied, unfiltered sake

**Hot Sake**

Large 7 Small 4

**Plum Flavored Hot Sake**

Large 8 Small 5

**Non-alcoholic Drinks**

San Pellegrino 3.5

Ramune 4

Coke, Diet Coke, Sprite 2.5

Hot Green Tea 2

Iced Green Tea 2.5

### Desserts

**Mochi Ice Cream** 2.5/pc

Choice of Green Tea, Mango, Strawberry

A soft, sweet rice cake ball w/ ice cream filling

**Ice Cream** 6

Choice of Green Tea, Lychee

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# Ramen

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## **Tonkotsu Ramen** 13

Pork bone based broth w/ chashu pork, bamboo shoots & bokchoy

## **Curry Ramen** 13

Curry based broth w/ crispy deep-fried chicken & fresh spinach

## **Spicy Miso Ramen** 13

Spicy miso based broth w/ chashu pork & bamboo shoots

## **Shoyu Ramen** 11

Soy sauce based broth w/ chashu pork & bamboo shoots

### Vegan Option

## **Creamy Vegetable Ramen** 14

Soy and vegetable based creamy broth w/ tomato, bokchoy, corn, spinach & bamboo shoots

## **Tan Tan Ramen** 14

Miso & sesame based broth w/ bokchoy, corn, spinach & bamboo shoots

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## Additional Ramen Toppings

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**nikumiso** 3

(marinated ground pork)

**extra chashu pork** 3

**nitamago** 2

(marinated soft-boiled egg)

**bokchoy** 1.5

**butter** 1

**corn** 1

**spinach** 1

**bamboo shoot** 1

**extra noodle** 3

**extra broth** 3

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## Bowls from the Kitchen

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### **Katsu Don** 13

Choice of chicken or pork cutlet

Deep-fried cutlet & onions cooked w/ sweet, fluffy eggs, served on a bowl of steamed rice

### **Beef Curry Rice** 11

Add chicken or pork cutlet 4

Sakana's original, rich Japanese-style curry served on steamed rice

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## Grill

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All served with a bowl of steamed rice

### **Grilled Salmon** gf 17

Grilled scottish salmon (choice of salt or teriyaki)

### **Saba Shioyaki** gf 16

Lightly salted, grilled mackerel

### **Chicken Teriyaki** gf 15

Grilled free-range chicken thighs w/ Sakana's original teriyaki sauce

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## Sides

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### **Spicy Miso Soup** gf 4

### **Miso Soup** gf 3

### **Sushi Rice** 3

### **Steamed Rice** 2

### **Ginger** .75

### **Extra Sauce** .75

\*Many of our dishes use common allergens including soy, eggs, milk, nuts, shell fish, and wheat. Eating raw seafood may increase your risk of foodborne illness.

\*\*A dollar will be added as a container fee for each ramen to-go order.

\*\*\*No separate checks for parties of 6 or more + service charge of 20% will be added. All tips given to employees by patrons are property of the employer. Tips are shared among employees.

# Sakana

酒菜

• Sushi & Ramen •

\* - NOT gluten free ◆ - Gluten free possible, ask server

QTY Sashimi (3pc per order)			
	Maguro	Tuna	14
	Hamachi	Yellow Tail	14
	Hirame	Flounder	14
	Tombo	Albacore	14
	Shake	Salmon	14
	Saba	Mackerel	14
	Tako	Octopus	14
	Sashimi Platter	2pc each: Tuna, Yellow Tail, Salmon, Albacore	28
QTY Nigiri (1pc per order)			
	Maguro	Tuna	3.5
	Hamachi	Yellow Tail	3.5
	Shake	Salmon	3.5
	Hirame	Flounder	3.5
	Tombo	Albacore	3.5
	Saba	Mackerel	3.5
	Ika	Squid	3
	Tako	Octopus	3.5
	Ebi	Shrimp	3
	Amaebi	Raw Shrimp	4.5
	Kani	Snow Crab	6
	Hokkigai	Surf Clam	3
	Kaibashira	Scallop w/ Mayo	3.5
	Tamago	Japanese Omelette	3
*	Unagi	Fresh Water Eel	3.5
	Ikura	Salmon Roe	5
	Masago	Smelt Roe	3
	Tobiko	Flying Fish Roe	3.5
	Wasabitobiko	Wasabi Flying Fish Roe	3.5
	Add Uzura	Quail Egg. Order w/ Ikura, Masago, Tobiko or Wasabitobiko	1

QTY Roll			
	Tekka	Tuna	7
	Spicy Tuna Roll	Spicy Tuna & Cucumber	8
	Negihama	Yellow Tail & Scallion	7
	Salmon Roll	Salmon	7
	Spicy Salmon Roll	Spicy Salmon & Cucumber	8
	Salmon Avocado Roll	Raw Salmon & Avocado	8
*	Salmon Skin Roll	Salmon Skin, Smelt Roe & Veggies	9
*	California Roll	Imitation Crab, Avocado & Cucumber	8
	Philadelphia Roll	Salmon, Cream Cheese & Cucumber	8.5
*	Unakyu	Eel & Cucumber	9.5
*	Futomaki	Shrimp, Omelette, Shiitake & Veggies	10
*	Shrimp Tempura Roll	Shrimp Tempura, Imitation Crab & Veggies	10
*	Crunchy Spicy Tuna Roll	Spicy Tuna Roll topped w/ Tempura Flakes, Spicy Mayo & Eel Sauce	10
*	Caterpillar Roll	Eel & Cucumber, topped w/ Avocado	12
*	Spider Roll	Soft Shell Crab, Imitation Crab & Veggies	13
*	Rainbow Roll	Assorted Fish on California Roll	17
*	Tora no Maki	Salmon, Avocado, Tobiko topped w/ Eel	18
	Sakana Roll	Cucumber, Avocado, Shiso topped w/ Seared Marinated Salmon, Ginger, Green Onions & Ponzu Sauce	18
	Special K Roll	Spicy Tuna, Cucumber, Avocado topped w/ Jalapeno, Wasabi Tobiko & Lightly Seared White Fish	18
*	Red Dragon Roll	Shrimp Tempura, Cucumber, Avocado topped w/ Spicy Tuna, Unagi Sauce & Spicy Mayo	18
QTY Vegetable Roll			
	Cucumber Roll		5
	Avocado Roll		5.5
	Oshinko Roll	Pickled Daikon Radish	5.5
	Ume Shiso Roll	Pickled Plum & Cucumber	5.5
*	Assorted Vegetable Roll	Avocado, Cucumber, Lettuce, Burdock, Squash, Shiitake & Daikon Radish	9

## Sushi Combo & Bowls (served w/ a bowl of miso soup)

	Nigiri Platter	Chef's Choice of Nigiri (8pc)	28
◆	Nigiri & Roll	Chef's Choice of Nigiri (5pc) + a Choice of California Roll or Salmon Avocado Roll	25
◆	Sashimi & Roll	Chef's Choice of Sashimi (3 Different Types of Fish) + a Choice of California Roll or Salmon Avocado Roll	22
◆	Roll Combo	1/2 Spicy Tuna Roll + a Choice of California Roll or Salmon Avocado Roll	12
◆	Chirashi	Assorted Fresh Fish Served on a Bowl of Sushi Rice	30
	Salmon Don	Fresh, Marinated Salmon Sashimi Served on a Bowl of Sushi Rice Add Ikura for \$5	22

## Sushi Party Tray

◆	QTY Small Party Tray (total 46pc, serves 4-6 people)		
		Nigiri (4pc each): Tuna, Yellow Tail, Salmon, Shrimp Roll: California Roll (8pc), Spicy Tuna Roll (8pc), Salmon Avocado Roll (8pc), Shrimp Tempura Roll (6pc)	88
◆	QTY Large Party Tray (total 84pc, serves 6-8 people)		
		Nigiri (6pc each): Tuna, Yellow Tail, Salmon, Shrimp Roll: California Roll (16pc), Spicy Tuna Roll (16pc), Salmon Avocado Roll (16pc), Caterpillar Roll (8pc), Shrimp Tempura Roll (6pc)	151

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