

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 6

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

Japanese Beer

Large 7 Small 6

Coedo Craft Beer 6

Red Wine

Pinot Noir 7

Cabernet Sauvignon 7

Merlot 7

White Wine

Chardonnay 7

Pinot Grigio 7

Sauvignon Blanc 7

Plum Wine (glass) 7

Umeshu Fizz 8

Plum wine, soda water

Hot Sake

Large 7 Small 6

Flavored Hot Sake

Large 8 Small 7

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

Japanese Vodka (2oz) 6

Japanese Whisky (2oz) 8

Whisky Highball 9

Whisky, soda water

Non-alcoholic Drinks

San Pellegrino 3.5

Ramune 4

Mexican Coke, Sprite 3

Diet Coke 2.5

Hot Green Tea 3

Iced Green Tea 3

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

Ramen

Tonkotsu Ramen 14

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

Curry Ramen 14

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

Spicy Miso Ramen 14

Spicy miso based broth w/ chashu pork & bamboo shoots

Shoyu Ramen 13

Soy sauce based broth w/ chashu pork & bamboo shoots

Vegan Option

Creamy Vegetable Ramen 15

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

Tan Tan Ramen 15

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

Additional Ramen Toppings

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

Bowls from the Kitchen

Katsu Don 16

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 14

Add chicken or pork cutlet 4

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

Grill

All served with a bowl of steamed rice

Grilled Salmon gf 19

Grilled scottish salmon (choice of salt or teriyaki)

Saba Shioyaki gf 18

Lightly salted, grilled mackerel

Chicken Teriyaki gf 17

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

Tofu Teriyaki gf 17

Sides

Spicy Miso Soup gf 4

Miso Soup gf 3

Sushi Rice 3.5

Steamed Rice 3

Ginger .75

Extra Sauce .75

Many of our dishes use common allergens including soy, eggs, milk, nuts, shell fish, and wheat.
*These items may be served raw/undercooked or contain raw/undercooked ingredients. 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.