

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.

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• Sushi & Ramen •

* - NOT gluten free ♦ - Gluten free possible, ask server

QTY	Sashimi (3pc per order)		
	Maguro	Tuna	15
	Hirame	Flounder	15
	Tombo	Albacore	15
	Hamachi	Yellow Tail	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)		
	Shake	Salmon	3.5
	Hamachi	Yellow Tail	3.5
	Maguro	Tuna	4.0
	Hirame	Flounder	4.0
	Tombo	Albacore	4.0
	Saba	Mackerel	3.5
	Ika	Squid	3.0
	Tako	Octopus	3.5
	Ebi	Shrimp	3.0
	Amaebi	Raw Shrimp	4.5
	Kani	Snow Crab	6.0
	Hokkigai	Surf Clam	3.0
	Kaibashira	Scallop w/ Mayo	3.5
	Tamago	Japanese Omelette	3.5
*	Unagi	Fresh Water Eel	3.5
	Ikura	Salmon Roe	5.0
	Masago	Smelt Roe	3.0
	Tobiko	Flying Fish Roe	3.5
	Wasabitobiko	Wasabi Flying Fish Roe	3.5
	Add Uzura	Quail Egg. Order w/ Ikura, Masago, Tobiko or Wasabitobiko	1.0

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	8.5
*	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
*	Spider Roll	Soft Shell Crab, Imitation Crab & Veggies	13
*	Caterpillar Roll	Eel & Cucumber, topped w/ Avocado	14
*	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		5.5
	Avocado Roll		6
	Oshinko Roll	Pickled Daikon Radish	6
	Ume Shiso Roll	Pickled Plum & Cucumber	6
*	Assorted Vegetable Roll	Avocado, Cucumber, Lettuce, Burdock, Squash, Shiitake & Daikon Radish	10

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
*	Unagi Don	Fresh Water Eel Sashimi Served on a Bowl of Sushi Rice	24
	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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