

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

Ramen

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

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 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

Grill

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

Sides

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.

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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