

# Wine, Beer, & Cocktails

## Wines by the Glass

### Whites

<b>Riesling</b> , J. Lohr Bay Mist (California)	9
<b>Pinot Grigio</b> , Cantina Zaccagnini (Italy)	10
<b>Pinot Grigio</b> , Santa Margherita (Italy)	15
<b>Sauvignon Blanc</b> , Kim Crawford (New Zealand)	10
<b>Sauvignon Blanc</b> , Oyster Bay (New Zealand)	11
<b>Chardonnay</b> , Mark West (California)	10
<b>Chardonnay</b> , La Crema (California)	12

### Reds

<b>Pinot Noir</b> , Meiomi (California)	10
<b>Pinot Noir</b> , Kendall Jackson (California)	12
<b>Merlot</b> , Kendall Jackson (California)	12
<b>Cabernet Sauvignon</b> , Decoy (California)	12
<b>Cabernet Sauvignon</b> , Buena Vista (California)	16

### Others

<b>Rosé</b> , Cotes de Roses (France)	10
<b>Rosé</b> , Whispering Angel (France)	15
<b>Sparkling Rosé</b> , Luc Belaire (France)	15
<b>Prosecco</b> , La Marca (Italy) - split	10
<b>Plum Wine</b> , Fu-Ki (Japan)	7

\*additional wines by the bottle available, please ask your server for a complete list

## Sake

<b>Ozeki Hot Sake</b> (California) - 4oz	6
<b>Ozeki Nigori</b> , (California) - 375ml	15
<b>Chokara Junmai</b> , Kinki - 300ml	15
<b>Karatamba Honjozo</b> , Kinki- 300ml	18
<b>Wandering Poet</b> , Junmai Ginjo, Chugoku - 300ml	29
<b>Dassai</b> , Junmai Daiginjo, Chugoku - 300ml	32

\*rotating sake specials available, please ask your server for additional options

## Signature Cocktails

### Specialties

\$12

<b>Mai Tai</b> ~ rum, crème de banana, fruit juice
<b>Sakura Special</b> ~ our "special" mai tai (vodka)
<b>Banzai</b> ~ melon liqueur, coconut and pineapple juices
<b>Rising Sun</b> ~ Absolut Mandarin, Midori, orange juice, sour mix
<b>Mai Dojo</b> ~ Malibu rum, peach schnapps, pineapple juice
<b>Blue Velvet</b> ~ Malibu rum, pineapple juice, Blue Curaçao
<b>Spicy Margarita</b> ~ house-infused jalapeño tequila, fresh lime juice, simple syrup

\$13

### Martinis

<b>Peach Mango</b> ~ Belvedere Peach, mango juice, orange bitters
<b>Cucumber</b> ~ Pearl Cucumber Vodka, St. Germain, cucumber
<b>Sake</b> ~ Cold Sake, vodka, cucumber
<b>Lychee</b> ~ vodka, Soho Lychee Liqueur, lychee juice
<b>Pomegranate</b> ~ Pearl Pomegranate Vodka, Pama, POM juice
<b>Watermelon</b> ~ vodka, watermelon pucker
<b>Apple</b> ~ vodka, sour apple pucker

## Bottled Beer

### JAPANESE & IMPORTED

<b>Asahi Super Dry</b> (12oz)	7
<b>Kirin Ichiban</b> (12oz / 22oz)	6 / 10
<b>Sapporo</b> (20oz)	10
<b>Kirin Light</b>	6
<b>Hitachino Nest White Ale</b>	12
<b>Stella Artois</b>	7
<b>Corona</b>	7

### DOMESTIC

<b>Coors Light</b>	6
<b>Budweiser</b>	6
<b>Brooklyn Lager</b>	6
<b>Lagunitas Lil' Sumpin IPA</b>	9
<b>Beck's Non-Alcoholic</b>	6

## ❖ Kitchen Appetizers ❖

<b>Edamame</b> .....	6.00	<b>Sriracha Chicken</b> <i>sriracha tatsuta age with bleu cheese</i> .....	10.50
<b>Shumai</b> <i>shrimp or wasabi pork</i> .....	7.50	<b>Shrimp Sauté</b> <i>in garlic sauce</i> .....	11.50
<b>Vegetable Gyoza</b> .....	7.50	<b>Scallop Sauté</b> <i>in ginger sauce</i> .....	13.50
<b>Gyoza</b> <i>vegetable or pork</i> .....	8.00	<b>Spicy Crispy Shrimp</b> <i>lightly fried in a spicy sweet sauce</i> .....	11.50
<b>Vegetable Spring Rolls</b> <i>(3 pieces)</i> .....	8.25	<b>Hamachi Kama</b> <i>yellowtail marinated and broiled</i> .....	13.75
<b>Dumpling Sampler</b> <i>(variety of gyoza and shumai)</i> .....	13.00	<b>Haru Maki</b> <i>crabmeat &amp; shrimp rolled in Japanese wonton</i> .....	13.95
<b>Tatsuta Age</b> <i>marinated, fried chicken with mustard sauce</i> .....	9.00	<b>Summer Roll</b> <i>shrimp, beef, vegetables rolled in rice paper</i> .....	12.95
<b>Yakitori</b> <i>teriyaki chicken and scallions Japanese kebabs</i> .....	7.50	<b>Barbecued Squid</b> <i>in Sakura ginger sauce</i> .....	13.50
<b>Kushiyaki*</b> <i>steak, shrimp, and chicken Japanese kebabs</i> .....	11.75	<b>Seared Tuna*</b> <i>very rare in soy butter</i> .....	13.75
<b>Vegetable Tempura</b> <i>a variety of vegetables fried in light batter</i> .....	9.00	<b>Kaki Fry</b> <i>panko crusted fried oysters</i> .....	12.75
<b>Tempura</b> <i>chicken or shrimp and vegetables fried in light batter</i> .....	11/12	<b>Oshitashi</b> <i>cold steamed spinach with a sesame-bonito sauce</i> .....	8.50
<b>Negimaki</b> <i>thinly sliced teriyaki steak with scallions</i> .....	11.75	<b>Oshinko</b> <i>a variety of Japanese pickles and radishes</i> .....	9.95
<b>Sakura Tofu</b> <i>deliciously fried in Sakura ginger sauce</i> .....	8.50		

## ❖ Soups & Salads ❖

<b>Miso Soup</b> <i>miso broth with tofu, mushrooms, scallions</i> .....	3.75	<b>House Salad</b> <i>with our famous Sakura ginger dressing</i> .....	7.95
<b>Hibachi Soup</b> <i>chicken and beef clear broth with mushrooms, scallions, tempura crunch</i> .....	3.75	<b>Seaweed Salad</b> <i>seaweed in a light spicy sesame sauce</i> .....	8.95
		<b>Avocado Salad</b> <i>our house salad with sliced avocado</i> .....	9.95

## ❖ Sushi Bar Appetizers ❖

<b>Sushi Appetizer*</b> <i>3 varieties and a California roll</i> .....	12.75	<b>Kani Salad*</b> <i>crab stick, cucumber, tobiko, and spicy mayo</i> .....	10.00
<b>Sashimi Appetizer*</b> <i>3 varieties of thinly sliced raw fish</i> .....	13.25	<b>Yellowtail-Jalapeño*</b> <i>sashimi with jalapeño-yuzu dressing</i> .....	14.95
<b>Baby Octopus</b> <i>marinated in a light dressing</i> .....	9.50	<b>Spicy Tuna Tartare</b> <i>with avocado and cucumber</i> .....	14.00
<b>Suno Mono*</b> <i>crab, octopus, shrimp, mackerel in sushi vinegar</i> .....	12.75		
<b>Spicy Seafood Salad*</b> <i>tuna, salmon, yellowtail, shrimp, crab stick, asparagus and avocado tossed in spicy sauce</i> .....	15.75		
<b>Ceviche*</b> <i>tuna, salmon, yellowtail, snapper, and octopus marinated in lemon, lime, cilantro, and jalapeño</i> .....	12.95		
<b>Salmon Sesame Nacho*</b> <i>with avocado, spicy seaweed salad, and Thai sweet chili sauce</i> .....	13.95		
<b>Fire and Ice*</b> <i>spicy tuna tartare, cucumber and seaweed salad with a spicy tuna tempura roll</i> .....	16.95		

## ❖ Sushi & Sashimi ❖

(1 piece per order)

<b>Maguro*</b> <i>(tuna)</i> .....	3.50	<b>Red Snapper*</b> .....	3.00
<b>Sake*</b> <i>(salmon)</i> .....	3.50	<b>Tako</b> <i>(octopus)</i> .....	4.00
<b>Hamachi*</b> <i>(yellowtail)</i> .....	4.00	<b>Surf Clam*</b> .....	3.50
<b>Kanikama</b> <i>(crabstick)</i> .....	3.00	<b>Scallop*</b> .....	5.00
<b>Hirame*</b> <i>(fluke)</i> .....	3.50	<b>Sweet Shrimp*</b> .....	3.50
<b>Ika*</b> <i>(squid)</i> .....	3.00	<b>Botan Ebi*</b> <i>(prawn)</i> .....	5.00
<b>Ebi</b> <i>(shrimp)</i> .....	3.50	<b>Inari</b> <i>(fried tofu)</i> .....	2.50
<b>Saba*</b> <i>(mackerel)</i> .....	3.00	<b>Ikura*</b> <i>(salmon roe)</i> .....	4.75
<b>Unagi</b> <i>(freshwater eel)</i> .....	4.50	<b>Tobiko*</b> <i>(flying fish egg)</i> .....	4.00
<b>Tamago</b> <i>(egg omelet)</i> .....	2.50	<b>Uni*</b> <i>(sea urchin)</i> .....	M.P.
<b>Udama*</b> <i>(quail egg)</i> .....	1.75		

## *Sushi Rolls & Handrolls*

<b>California*</b> .....	6.50	<b>Avocado</b> .....	5.00
<b>Tuna*</b> .....	6.00	<b>Cucumber</b> .....	4.75
<b>Tuna Avocado*</b> .....	6.75	<b>Oshinko</b> .....	4.95
<b>Salmon*</b> .....	6.00	<b>Shrimp</b> .....	5.75
<b>Salmon Avocado*</b> .....	6.75	<b>Snow Crab</b> .....	8.00
<b>Yellowtail*</b> .....	6.50	<b>Salmon Skin</b> .....	6.00
<b>Eel Avocado</b> .....	8.50	<b>Sweet Potato Tempura</b> .....	5.75
<b>Spicy Roll* tuna, salmon, or yellowtail</b> .....	7.50	<b>Philadelphia smoked salmon, cream cheese, cucumber</b> .....	8.00
<b>Shrimp Tempura avocado, cucumber, tobiko, eel sauce</b> .....			9.95
<b>Spider* spicy tempura soft shell crab, cucumber tobiko</b> .....			13.95
<b>Vegetable cucumber, asparagus, avocado, squash, oshinko</b> .....			10.50
<b>Futomaki crab, tamago, avocado, vegetables, pickles</b> .....			14.95

## *Sakura's Signature Rolls*

<b>New England eel, snow crab, and cucumber</b> .....	9.95
<b>Dallas* spicy tuna, shrimp, avocado, and tobiko</b> .....	9.95
<b>Sakura* tuna, yellowtail, salmon, and asparagus</b> .....	9.95
<b>Dragon* tuna, shrimp, asparagus, tobiko, avocado</b> .....	12.95
<b>Dynamite* spicy yellowtail, spicy tuna and avocado topped with spicy crab meat</b> .....	17.95
<b>Paradise* spicy yellowtail wrapped with avocado, topped with sweet shrimp</b> .....	15.95
<b>Forever Tuna* spicy tuna and scallion wrapped with white and red tuna</b> .....	16.95
<b>Rainbow* crabmeat and cucumber wrapped in tuna, salmon, yellowtail, and avocado</b> .....	16.95
<b>Black Dragon shrimp tempura and cucumber, topped with eel and avocado</b> .....	16.95
<b>Banzai* hot spicy tuna, tobiko, scallion, crunch, banzai sauce</b> .....	16.00
<b>Down Under shrimp tempura, snow crab, mango and scallion</b> .....	16.00
<b>Pinky* snow crab, avocado and cucumber topped with spicy tuna, tobiko and crunch</b> .....	16.00
<b>Fire Island shrimp, asparagus, cucumber and spicy sauce topped with snow crab and avocado</b> .....	16.00
<b>Krakatoa* spicy crab stick, shrimp, mango, cucumber, topped with snow crab, tuna, avocado, jalapeno</b> .....	16.00
<b>Holiday* spicy shrimp tempura, crab stick, mango and avocado topped with tuna, seaweed salad, red tobiko</b> .....	18.00
<b>Cape Cod* katsu lobster with romaine lettuce and tartar sauce, rolled in tobiko</b> .....	18.00
<b>Osaka* spicy, crunchy tuna and avocado wrapped with salmon and fluke</b> .....	16.95
<b>Fantasy* spicy crunchy tuna with scallions wrapped in eel, shrimp and avocado</b> .....	18.00
<b>Out of Control* spicy crunchy tuna eel, kiwi, topped with lobster salad and avocado</b> .....	18.00

## *Sushi Bar Entrees*

<b>Nigiri Sushi* 6 pieces of assorted raw fish on vinegar rice with a California roll &amp; spicy tuna handroll</b> .....	21.95
<b>Sushi Deluxe* 8 pieces of assorted raw fish on vinegar rice with a California roll &amp; spicy tuna handroll</b> .....	25.95
<b>Sashimi Regular* 5 varieties of thinly sliced raw fish with radish and seaweed</b> .....	21.95
<b>Sashimi Deluxe* 7 varieties of thinly sliced raw fish with radish and seaweed</b> .....	24.95
<b>Sakura Deluxe* 4 pieces of assorted sushi, 4 varieties of sashimi with a California roll &amp; spicy tuna handroll</b> .....	27.95
<b>Chirashi Sushi* 6 varieties of thinly sliced raw fish served on sushi rice in a bowl</b> .....	24.95
<b>Unadon broiled eel served over rice in a special sauce</b> .....	24.95
<b>Tuna Tataki thinly sliced seared tuna with our specialty spicy-scallion ponzu dipping sauce</b> .....	24.95
<b>The Love Boat* (for 2) an assortment of sushi and sashimi with a California roll, spicy tuna roll and rainbow roll</b> .....	70.00

# Hibachi

Served with hibachi soup, salad, vegetables, wheat noodles, and white rice (\*substitute fried rice \$5)  
 \*\*\$9 shared entree charge ~ served with an additional soup, salad, and white rice

<b>Vegetable Dinner</b> .....	19.95	<b>Filet Mignon*</b> .....	29.95
<b>Chicken</b> .....	22.95	<b>Chicken &amp; Shrimp</b> .....	31.95
<b>Steak*</b> <i>New York sirloin</i> .....	27.95	<b>Steak &amp; Chicken*</b> .....	32.95
<b>Shrimp</b> .....	25.95	<b>Steak &amp; Shrimp*</b> .....	33.95
<b>Salmon</b> .....	25.95	<b>Filet &amp; Lobster*</b> .....	M.P
<b>Scallops</b> .....	28.95	<b>Filet &amp; Tuna*</b> .....	34.95
<b>Tuna*</b> .....	25.95	<b>Twin Lobster Tails</b> .....	M.P
<b>Swordfish</b> .....	24.95	<b>Ocean Delight</b> <i>lobster tail, scallops, and shrimp</i> .....	37.95

## Sakura's Bento Entrees

Served with miso soup, salad, and white rice  
 \*substitute fried rice or hibachi noodles for \$5/\$6

### Tempura

*fried in a light batter*

<b>Shrimp &amp; Vegetables</b> .....	23.95
<b>Chicken &amp; Vegetables</b> .....	20.95
<b>All Vegetable Selection</b> .....	18.95

### Teriyaki

*Seasoned in our tasty teriyaki sauce*

<b>Chicken</b> .....	20.95
<b>N.Y. Sirloin*</b> .....	25.95
<b>Shrimp</b> .....	24.95
<b>Salmon</b> .....	23.95
<b>Scallops</b> .....	27.95

### Katsu

*Fried with special Japanese bread crumbs*

<b>Chicken</b> .....	20.95
<b>Pork</b> .....	20.95
<b>N.Y. Sirloin*</b> .....	25.95

### Combinations

#### Shrimp & Vegetable Tempura

<b>with Chicken Teriyaki</b> .....	24.95
<b>with Salmon Teriyaki</b> .....	26.95
<b>with Steak Teriyaki*</b> .....	27.95

## Noodle Entrees

<b>Hibachi Noodles</b> <i>sautéed wheat noodles with chicken, shrimp, or steak</i> .....	17/18/19
<b>Nabe Yaki Udon</b> <i>shrimp tempura, chicken, egg, and vegetables with udon noodles in a fish broth</i> .....	19.95
<b>Vegetable Udon</b> <i>tofu and vegetables with udon noodles in a fish broth</i> .....	18.50
<b>Ramen</b> <i>pork, shrimp and vegetables with egg noodles in a pork and chicken broth</i> .....	18.95
<b>Yaki Soba*</b> <i>sautéed soba noodles and vegetables with chicken, steak, or shrimp</i> .....	19.95
<b>Filet Udon*</b> <i>with shiitake mushrooms, vegetables, and udon noodles in a garlic sauce</i> .....	27.95

## Chef's Specials

<b>Yakiniku*</b> <i>sautéed beef and vegetables in a garlic sauce with fried rice</i> .....	25.95
<b>Spicy Chicken &amp; Shrimp</b> <i>in spicy teriyaki sauce with fried rice</i> .....	23.95
<b>Steak &amp; Tuna Tataki*</b> <i>sirloin and tuna quickly seared and served with soba noodles with garlic sauce</i> .....	25.95
<b>Tokyo Curry*</b> <i>sirloin and fried shrimp in Japanese curry</i> .....	23.95
<b>Wasabi Steak*</b> <i>with spinach, mushrooms, and potato croquettes</i> .....	26.95
<b>Lobster &amp; Shrimp</b> <i>with asparagus in a spicy lemon sauce</i> .....	M.P
<b>Sukiyaki*</b> <i>beef, bean curd, yam noodles, bamboo shoots and vegetables cooked in a sumptuous sauce</i> .....	25.95

# Young People's Entrees

*\*for those 12 and under*

## *Hibachi*

*Served with soup, vegetables, wheat noodles, and white rice*

*\*substitute fried rice \$5*

<b>Chicken Hibachi</b> .....	14.95
<b>Steak Hibachi*</b> .....	16.95
<b>Shrimp Hibachi</b> .....	15.95

## *Bento*

*Served with salad, and white rice*

*\*substitute fried rice or hibachi noodles for \$5/\$6*

<b>Chicken Teriyaki</b> .....	14.95
<b>Steak Teriyaki*</b> .....	16.95
<b>Shrimp Teriyaki</b> .....	15.95
<b>Chicken Katsu</b> .....	14.95
<b>Chicken Tempura</b> .....	14.95
<b>Shrimp &amp; Vegetable Tempura</b> .....	15.95

## Desserts

<b>Sakura's Fried Ice Cream</b> <i>with chocolate sauce</i> .....	\$8.75
<b>Double Chocolate Chip Layer Cake*</b> .....	\$7.00
<b>Chocolate Lava Cake*</b> .....	\$8.00
<b>Warm Apple Cake</b> <i>with vanilla ice cream</i> .....	\$8.75
<b>New York Style Cheesecake</b> .....	\$7.00
<b>Tempura Cheesecake</b> .....	\$8.00
<b>Mochi - 2 Vanilla &amp; 2 Green Tea</b> <i>soft, pounded sticky rice dumplings formed around an ice cream filing</i> .....	\$8.50
<b>Tartufo</b> <i>vanilla and chocolate ice cream with a cherry-almond center surrounded by a hard chocolate shell</i> .....	\$7.00
<b>Sorbet</b> <i>coconut, lemon, or orange in a fruit shell</i> .....	\$9.00
<b>Ice Cream - Vanilla, Chocolate, Green Tea</b> .....	\$5.75
<b>Coffee - Regular or Decaf</b> .....	\$2.50

*\* add a scoop of ice cream to any dessert for \$1.50*



*We strive to accommodate everyone's dietary needs. Please let the server or manager know of any allergies or dietary requests upon ordering.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*