

# Sakana

酒菜

• Sushi & Ramen •

## Starters

### Geso-age 8

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

### Agedashi Tofu gf 7

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

### Kara-age 7

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

### Takoyaki 7

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

### Green Mussels 8

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

### Shumai 7

Steamed shrimp dumplings

### Gyoza 6

Pan-fried pork dumplings

### Edamame gf

Spicy 5.5

Lightly salted 4

## Salads

### Sashimi Salad 18

Tuna, salmon, albacore, mixed greens,  
daikon radish topped w/ tomatoes, onion  
chips, & creamy sesame dressing

### Seaweed Salad 6.75

Marinated seaweed & mixed greens

### Green Salad gf 5.5

Add avocado 2, tofu 2, calamari 5

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

## Beverages

### Beer

Sapporo Large 7

Asahi Small 5

### Red Wine

Pinot Noir 8

Cabernet Sauvignon 7

Merlot 7

### White Wine

Chardonnay 7

Pinot Grigio 7

Sauvignon Blanc 7

### Plum Wine (glass) 7

Sweet & fruity wine

### Organic Junmai (300ml) 17

Semi-dry, light-bodied sake

### Junmai Gingo (300ml) 16

Full bodied sake, hints of apple  
& melon, creamy smooth finish

### Karatanba (300ml) 15

Dry, clean, crisp sake

### Yaegaki Nigori (300ml) 13

Milky, full-bodied, unfiltered  
sake

### Draft Sake (180ml) 8

Light, fresh, smooth medium  
dry sake

### Hot Sake

Large 7 Small 4

### Plum Flavored Hot Sake

Large 8 Small 5

### Non-alcoholic Drinks

San Pellegrino 3.5

Ramune 3.5

Coke, Diet Coke, Sprite 2.5

Green Tea Hot 2

Green Tea Iced 2.5

## Desserts

### Mochi Ice Cream 4.25/2pc

Choice of Green Tea, Mango, Strawberry

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

### Ice Cream 4

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 12

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

## Spicy Miso Ramen 12

Spicy miso based broth w/ chashu pork &  
bamboo shoots

## Shio Ramen 10

Salt based broth w/ chashu pork &  
bamboo shoots

## Shoyu Ramen 10

Soy sauce based broth w/ chashu pork &  
bamboo shoots

### Vegan Option

## Creamy Vegetable Ramen 13

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

## Tan Tan Ramen 13

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

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## Bowls from the Kitchen

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### Katsu Don 11

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 10

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 16

Grilled scottish salmon  
(choice of salt or teriyaki)

### Saba Shioyaki gf 14

Lightly salted, grilled  
mackerel

### Chicken Teriyaki gf 12

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 2.5

### Steamed Rice 2

### Ginger .75

### Extra Sauce .75

Many of our dishes use common allergens including soy, eggs, milk, butts, 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.

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

QTY Sashimi (3pc per order)			
	Maguro	Tuna	11
	Hamachi	Yellow Tail	11
	Hirame	Flounder	11
	Tombo	Albacore	10
	Shake	Salmon	10
	Saba	Mackerel	10
	Tako	Octopus	10
	Sashimi Platter	2pc each: Tuna, Yellow Tail, Salmon, Albacore	22

QTY Nigiri (2pc per order)			
	Maguro	Tuna	6
	Hamachi	Yellow Tail	6
	Shake	Salmon	5.5
	Hirame	Flounder	5.5
	Tombo	Albacore	6
	Saba	Mackerel	5
	Ika	Squid	5
	Tako	Octopus	5
	Ebi	Shrimp	5
	Amaebi	Raw Shrimp	7
	Kani	Snow Crab	6.5
	Hokkigai	Surf Clam	5
	Kaibashira	Scallop w/ Mayo	5.5
	Tamago	Japanese Omelette	5
*	Unagi	Fresh Water Eel	6
	Ikura	Salmon Roe	6.5
	Masago	Smelt Roe	5
	Tobiko	Flying Fish Roe	5.5
*	Wasabitobiko	Wasabi Flying Fish Roe	5.5
	Add Uzura	Quail Egg. Order w/ Ikura, Masago, Tobiko or Wasabitobiko	1.5

QTY Roll			
	Tekka	Tuna	5.5
	Spicy Tuna Roll	Spicy Tuna & Cucumber	6.5
	Negihama	Yellow Tail & Scallion	5.5
	Salmon Roll	Salmon	5.5
	Spicy Salmon Roll	Spicy Salmon & Cucumber	6.5
	Salmon Avocado Roll	Raw Salmon & Avocado	6.5
*	Salmon Skin Roll	Salmon Skin, Smelt Roe & Veggies	7.5
*	California Roll	Imitation Crab, Avocado & Cucumber	6.5
	Philadelphia Roll	Salmon, Cream Cheese & Cucumber	7
*	Unakyu	Eel & Cucumber	7.5
*	Futomaki	Shrimp, Omelette, Shiitake & Veggies	8.5
*	Shrimp Tempura Roll	Shrimp Tempura, Imitation Crab & Veggies	9
*	Crunchy Spicy Tuna Roll	Spicy Tuna Roll topped w/ Tempura Flakes, Spicy Mayo & Eel Sauce	9.5
*	Caterpillar Roll	Eel & Cucumber, topped w/ Avocado	11
*	Spider Roll	Soft Shell Crab, Imitation Crab & Veggies	12
*	Rainbow Roll	Assorted Fish on California Roll	13
*	Tora no Maki	Salmon, Avocado, Tobiko topped w/ Eel	16
	Sakana Roll	Cucumber, Avocado, Shiso topped w/ Seared Marinated Salmon, Ginger, Green Onions & Ponzu Sauce	16
◆	Special K Roll	Spicy Tuna, Cucumber, Avocado topped w/ Jalapeno, Wasabi Tobiko & Lightly Seared White Fish	16
*	Red Dragon Roll	Shrimp Tempura, Cucumber, Avocado topped w/ Spicy Tuna, Unagi Sauce & Spicy Mayo	16

## Sushi Combo & Bowls

QTY Vegetable Roll			
	Cucumber Roll		4.5
	Avocado Roll		5
	Oshinko Roll	Pickled Daikon Radish	5
	Ume Shiso Roll	Pickled Plum & Cucumber	5
*	Assorted Vegetable Roll	Avocado, Cucumber, Lettuce, Burdock, Squash, Shiitake & Daikon Radish	8

	Nigiri Platter	Chef's Choice of Nigiri (8pc)	22
◆	Nigiri & Roll	Chef's Choice of Nigiri (5pc) + a Choice of California Roll or Salmon Avocado Roll	20
◆	Sashimi & Roll	Chef's Choice of Sashimi (3 Different Types of Fish) + a Choice of California Roll or Salmon Avocado Roll	17
◆	Roll Combo	1/2 Spicy Tuna Roll + a Choice of California Roll or Salmon Avocado Roll	10
◆	Chirashi	Assorted Fresh Fish Served on a Bowl of Sushi Rice	24
	Salmon Don	Fresh, Marinated Salmon Sashimi Served on a Bowl of Sushi Rice Add Ikura for \$4	18

## Sushi Party Tray

◆	QTY Small Party Tray (total 46pc, serves 4-6 people)		71.5
		Nigiri (4pc each): Tuna, Yellow Tail, Salmon, Shrimp Roll: California Roll (8pc), Spicy Tuna Roll (8pc), Salmon Avocado Roll (8pc), Shrimp Tempura Roll (6pc)	
◆	QTY Large Party Tray (total 84pc, serves 6-8 people)		123.5
		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)	

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