

SUSHI
THE BEST.



刺身

Sashimi

身。

舟がでるぞー！



SAKABAYASHI ● **FUNAMORI** ● **\$32.00**
Assorted sashimi served on a boat

DIG IN TUNA TEMAKI ●
DIY nakauchi temaki served with sushi rice
\$18.00

SEABREAM EXPERIENCE ●
Tai sashimi served carpaccio style with different powders
\$13.00



TUNA BOAT ADVENTURE ● **\$36.00**
Assorted tuna sashimi served on a boat



MAGURO SASHIMI ● **\$10.00**



SALMON SASHIMI ● **\$10.00**



TOKYO CHA CHA CHA EDAMAME ▲ **\$8.00**
Anchovy garlic premium edamame



LIGHTLY PICKLED AFFAIR WITH TRUFFLES ▲ **\$6.00**

Tomato, daikon & cucumber with truffle oil and mushrooms



WASABI CAPRESE ▲ **\$8.00**
Tomato, avocado, wasabi, mozzarella caprese



DEMON'S RED TEARS ● **\$6.00**
Finely chopped radish with ikura and ponzu sauce



YAMTASTIC TUNA ● **\$6.00**
Grated Japanese yam with tuna sashimi



FOIE GRAS BY THE SEA ● **\$6.00**
Seared monkfish liver with ponzu



TOFU CAPRESE ▲ **\$8.00**
Tomato, tofu, basil & olive oil caprese



OLIVE OIL INFUSED CUCUMBER DELIGHT ▲ **\$6.00**
Cucumber, salted kelp, tomato in olive oil



FIRE FLOUNDER FIN *** **\$6.00**
Spicy marinated flounder fin

はやりの Quick Apps

▲ VEGETARIAN OPTION ● RAW ■ SHELLFISH *** SPICY
(Some items may not be suitable for strict vegetarians or vegans.)
Please ask your server for more details.

This is Japan's Red Fuji!



FUJIYAMA CARPACCIO

Surprising carpaccio of salmon, salmon roe, and avocado

\$16.00

AKAEBI CARPACCIO

Red shrimp carpaccio

\$12.00

冷たいの Cold Dishes



TUNA YAKKO

Minced tuna & scallion served over cold tofu

\$6.00



SPICY TOFU

Spicy tempura crunch served over cold tofu

\$6.00



PARI PARI VEGGIE STICKS

Cucumber and daikon radish served with mentaiko (spicy cod roe) mayo

\$6.00



MACK N' CHEESE BRUSCHETTA

Marinated mackerel with cream cheese bruschetta

\$9.00



BRUSCHETTA BY THE SHRIMPFUL

Salted tofu bruschetta with sweet shrimp

\$9.00



LOX BRUSCHETTA

Salmon cream cheese bruschetta

\$9.00

サラダ Salad



YOU'RE OIL I NEED TUNA

Mincing tuna in scallion served with sliced baguettes

\$10.00



KATSUO CARPACCIO WITH A WASABI KICK

Seared bonito carpaccio style

\$12.00

what's!?



SAKABAYASHI POTATO SALAD

Signature potato salad

\$9.00



MENTAI ADDICTING CABBAGE

Cabbage salad with mentaiko (spicy cod roe) anchovy oil

\$8.00



FURIKAKE CAESAR SALAD

Romaine, onion, parmesan, served with noritama furikake

\$8.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

▲ VEGETARIAN OPTION ● RAW ■ SHELLFISH *** SPICY (Some items may not be suitable for strict vegetarians or vegans.) Please ask your server for more details.

Tempura 天麩羅



EBI TEMPURA ■
Shrimp tempura \$8.00



BATTER UP FISH CAKES
Seaweed battered fish cake tempura \$8.00



SEAWEED CRABBY TEMPURA
Seaweed battered jumbo imitation crabstick tempura \$8.00



KISS TEMPURA
White fish tempura \$8.00



ASSORTED GREEDY TEMPURA ■

Shrimp, sweet potato, squid, and eggplant tempura \$12.00



CAN'T STOP FRENCH FRIES ▲
Your choice of aonori and bonito flakes or truffle salt \$6.00



AOSA AGEDASHI TOFU ▲
Fried tofu topped with seaweed and dashi sauce \$8.00



OMELETTE WOW! ▲
Japanese style egg omelette \$8.00

温かいの Hot Dishes

Let's share!



KANPACHI KAMA
Fried amberjack collar \$20.00



HOMEMADE KATSU STICK \$12.00
Assorted fried skewers



AJI FRY \$8.00
Panko fried horse mackerel



KARAAGE \$9.00
Japanese style fried chicken

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温かいの Hot Dishes



SAKABAYASHI AQUA PAZZA ■
Swordfish and clam aqua pazza \$26.00



SALMON LIKE YOU STEAK
Salmon steak with butter cream served with grilled miso \$22.00



SWEET N SOUR CHICKEN FRIENDS
Fried chicken with sweet soy sauce and tartar sauce \$10.00



CALAMARI ■
Japanese style calamari \$8.00



UMAI! CHAWANMUSHI ■
Japanese egg custard with diced chicken and ikura \$8.00



SAKABAYASHI STYLE SQUID AJILLO ■
Squid and tomato genovese ajillo \$10.00



CRABBY CHEESEQUAKE AJILLO
Fried imitation crab with seaweed, mentaiko and mozzarella cheese \$12.00



ANCHOVY BUTTER CORN
Corn with anchovy butter served on a hot plate \$8.00



MISO BY THE SEA ■
Seafood miso soup \$6.00



WAKAME MISO SOUP ▲
Seaweed miso soup \$5.00

スーポ Soup

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極み寿司

Ultimate Sushi

We passionately crafted the Ultimate Sushi, striving to capture the essence of sushi in our innovative style.



UNI IKURA LUXURY GUNKAN

Signature gunkan sushi overflowing with uni and ikura



CAVIAR SURPRISE

Sushi served in caviar tin with tuna and lumpfish caviar

\$8.00

\$9.00



INARI-ADE

Sweet tofu skin stuffed with sushi rice, salmon roe and salmon with a very soft texture

\$8.00



FLOUNDER-ADE

Flounder fish sushi with a very soft texture

\$8.00



KONBU FLOUNDER

Seared flounder fish sushi served with kelp flavor

\$8.00



TUNAVATION CREATION

Tuna sushi with monkfish liver and uni

\$8.00



UNBELIEVABLE MONK

Seared monkfish and uni butter

\$8.00



FANCY PANTS SCALLOP

Seared scallop sushi topped with truffle & mushroom

\$8.00

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Q Why is the sushi rice at SAKABAYASHI brown?



A Because we use an original blend of vinegars that pairs well with sake.

We use a blend of black vinegar and balsamic vinegar. Coating each grain of rice with the viscosity of vinegar has the effect of highlighting the flavor of sushi and preventing it from deteriorating.



Must Eat!!

Ultimate
Sushi

極み寿司



世界で一番
SoftなSalmon...

SALMON-ADE

Sakabayashi signature sushi slow cooked salmon with a very soft texture

\$8.00



SCALLOP UNI DREAM ■
Seared scallop uni sushi

\$8.00



RED SHRIMP WITH BLACK PEARLS ■
Red shrimp sushi topped with lumpfish caviar

\$8.00



UNI-FIED SHRIMP ■
Seared shrimp sushi with uni sauce

\$8.00

Special
Combo!!



SALMON-ADE

KONBU FLOUNDER

FLOUNDER-ADE

INARI-ADE

FANCY PANTS SCALLOP

SCALLOP UNI DREAM

RED SHRIMP WITH BLACK PEARLS

UNBELIEVABLE MONK

MAGNIFICENT 8 ■
\$45.00



SUSHI-ADE TRIO ■ **\$15.00**
SALMON-ADE, FLOUNDER-ADE, INARI-ADE



SIZZLING TRIO ■
UNI-FIED SHRIMP
KONBU FLOUNDER
FANCY PANTS SCALLOP

\$18.00



DELICACY"ISH" TRIO ■
RED SHRIMP WITH BLACK PEARLS
UNBELIEVABLE MONK
FANCY PANTS SCALLOP

\$18.00

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王道3貫

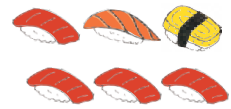
The Classic Trio



MAGURO/HAMACHI/ANAGO

- MAGURO Tuna ●
- HAMACHI Yellowtail ●
- SABA Marinated mackerel ●
- AJI Horse mackerel ●
- KATSUO Bonito ●
- ANAGO Saltwater eel ●
- IKA Squid ●■
- EBI Shrimp ●■
- AMAEBI Sweet shrimp ●■
- NAMATAKO Octopus ●■
- NEGI MAGURO● Minced tuna with scallion
- INARI Sweet tofu skin
- TAMAGO Egg

Mix & Match
or
3 of kind



Choose 3 of your favorite sushi from these options!

pick 3 for \$8.00

厳選2貫

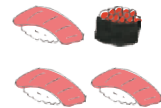
The Selective Duo



SELECTIVE SALMON

- CHUTORO Medium fatty tuna ● (chu-toro)
- SELECTIVE SALMON●
- TAI Sea bream ●
- UNAGI eel ●
- IKURA Salmon roe ●
- AKAEBI Red shrimp ●■
- TSUBUGAI Whelk ●■

Mix & Match
or
2 of kind



Choose 2 of your favorite sushi from these options!

pick 2 for \$8.00

特選1貫

The Premium Solo



ANAGO IPPON

- OTORO Fatty tuna ●
- OTORO ABURI Seared fatty tuna ●
- ANAGO IPPON Whole seared anago sushi ●
- UNI Sea urchin ●
- JUMBO HOTATE Giant scallop ●■
- AWABI Abalone ●■

Choose 1 of your favorite sushi from these options!

\$8.00

\$10.00

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欲張り三貫 The Greedy Trio



GREEDY MAGURO
Tuna, tuna yukhoe, minced tuna with scallion
\$9.00



GREEDY SHIO LEMON ■
Seabream, yellowtail & squid with salt & lemon
\$9.00



GREEDY ABURI ●
Seared salmon, saltwater eel, marinated mackerel
\$9.00



GREEDY ABURI CHEESE ● ■
Salmon, tamago and shrimp seared with cheese
\$9.00

成盛り合盛り 寿司 Recommendation Set



CHEF'S PICK ■
Fatty tuna, medium fatty tuna, yellow tail, selective salmon, red shrimp, bonito, tsubu-gai, eel
\$32.00

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SAKABAYASHI BOSTON ROLL

Avocado, cucumber, imitation crab mayo roll topped with tuna, avocado, tobiko and nori seasoning

\$14.00



SAKABAYASHI CALIFORNIA ROLL

Avocado, cucumber, imitation crab mayo roll topped with salmon, avocado, tobiko and nori seasoning

\$14.00



SAKABAYASHI DRAGON ROLL

Avocado, cucumber, imitation crab mayo roll topped with eel, avocado, tobiko and nori seasoning

\$14.00



NEGI MAGURO MAKI

Minced tuna & scallion roll

\$10.00



TEKKA MAKI

Tuna roll

\$10.00



AVOCADO ROLL

\$8.00



CUCUMBER ROLL

\$8.00

一口 Sushi Rolls 寿司



MINI TONKOTSU SHOYU RAMEN

\$12.00

Abu Shimeta



MINI KAISEN BOWL

Assorted sashimi served over sushi rice

\$12.00

DESSERTS



SWEET GREEN TEA DREAMS

Green tea ice cream with soybean powder and black sugar syrup

\$9.00



ASSORTED ICE CREAM

Green tea ice cream and vanilla ice cream

\$8.00

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