

# はやいの Quick Apps



## SAKABAYASHI ASSORTED APPETIZERS • \$20

Assortment of 6 appetizers, Items may vary based on the chef's selection. Image for illustration only.



**LIGHTLY PICKLED AFFAIR WITH TRUFFLES** ▲ \$5  
Tomato, daikon & cucumber with truffle oil and mushrooms



**OLIVE OIL INFUSED CUCUMBER DELIGHT** ▲ \$5  
Cucumber, salted kelp, tomato in olive oil



**DEMON'S RED TEARS** ● \$7  
Finely chopped radish with ikura and ponzu sauce



**YAMTASTIC TUNA** ● \$7  
Grated japanese yam with tuna sashimi



**FOIE GRAS BY THE SEA** ● \$7  
Seared monkfish liver with ponzu



**TOKYO CHA CHA CHA EDAMAME** ▲ \$8  
Anchovy garlic premium edamame

## TUNA BOAT ADVENTURE • \$38

Assorted tuna sashimi served on a boat



舟がでるぞく!



**MAGURO SASHIMI** ● \$10



**SALMON SASHIMI** ● \$10

# 刺身 Sashimi

## SAKABAYASHI FUNAMORI • \$35

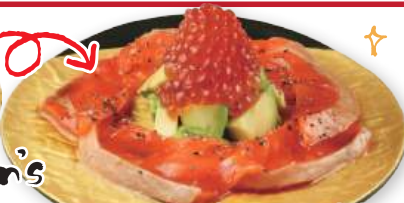
Assorted sashimi served on a boat

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



# 冷たい の Cold Dishes

❗ 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.



what's!?



This is Japan's  
Red Fuji!

**FUJIYAMA CARPACCIO**  
Surprising carpaccio of salmon,  
salmon roe, and avocado **\$16**

**SAKABAYASHI  
POTATO SALAD**  
Signature potato salad **\$9**



**TUNA YAKKO**  
Minced tuna & scallion served  
over cold tofu **\$6**



**SPICY TOFU**  
Spicy tempura crunch served  
over cold tofu **\$6**



**KATSUO CARPACCIO  
WITH A WASABI KICK**  
Seared bonito carpaccio style **\$12**



**MENTAI ADDICTING  
CABBAGE**  
Cabbage salad with  
mentaiko(spicy cod roe) anchovy oil **\$8**



**SAKABAYASHI  
TUNA TARTAR**  
Minced tuna and scallion served  
with sliced baguettes **\$9**



**SALMON CARPACCIO**  
Choice of  
Wasabi or Carpaccio  
sauce **\$14**



**SALMON PRESS**  
Salmon oshizushi served with three house-made sauces **\$10**



**CURED PRESS**  
Prosciutto oshizushi  
served with  
three house-made sauces **\$10**



**KARAAGE POWER  
SALAD** **\$10**

Favorite sauce?  
Sweet!



**Extra  
sauce**  
**\$1.5 each**



EEL  
SAUCE



WASABI  
SAUCE



BASIL SHISO  
SAUCE



SESAME MISO  
SAUCE



SPICY MAYO  
SAUCE



CARPACCIO  
SAUCE



**MISO BY THE SEA**  
Seafood miso soup **\$6**



**WAKAME MISO SOUP**  
Seaweed miso soup **\$5**

# スーポ Soup

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



# 温かいもの Hot Dishes



**TAKOYAKI** \$8



**GRILLED SALMON SKEWERS** \$8



**TUNA TSUKUNE** \$8



**AOSA AGEDASHI TOFU** ▲ \$8  
Fried tofu topped with seaweed and dashi sauce



**UMAI! CHAWANMUSHI** ■ \$8  
Japanese egg custard with diced chicken and ikura



**OMELETTE WOW!** \$8  
Japanese style egg omelette



**KANPACHI KAMA** \$20  
Fried amberjack collar



**CAN'T STOP FRENCH FRIES** ▲ \$6  
Your choice of aonori and bonito flakes or truffle salt



**ANCHOVY BUTTER CORN** ■ \$6  
Corn with anchovy butter served on a hot plate



**SWEET N SOUR CHICKEN FRIENDS** \$10  
Fried chicken with sweet soy sauce and tartar sauce



**CRABBY CHEESEQUAKE AJILLO** \$12  
Fried imitation crab with seaweed, mentaiko and mozzarella cheese



**HOMEMADE KATSU STICK** \$12  
Assorted fried skewers



**AJI FRY** \$8  
Panko fried horse mackerel



**KARAAGE** \$9  
Japanese style fried chicken



**CALAMARI** ■ \$8  
Japanese style calamari



**ASSORTED GREEDY TEMPURA** ■ \$12

Shrimp, sweet potato, squid, and eggplant tempura  
Items may vary based on the chef's selection.



**EBI TEMPURA** ■ \$8  
Shrimp tempura



**KISS TEMPURA** \$8  
White fish tempura

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

天麩羅  
Tempura





SALMON SPECIAL  
SUSHI COMBO •  
\$25



SALMON  
PRESS •  
\$10



SALMON  
LUX IKURA  
HAND ROLL •  
\$8



SALMON  
CARPACCIO •  
\$14

*A French Twist on  
Japanese Tradition*



SAKABAYASHI  
CALIFORNIA  
ROLL • \$14

# SAKABAYASHI ICONS SALMON & TUNA



SAKABAYASHI  
BOSTON  
ROLL • \$14



*Boat of Tuna.  
Waves of Umami.*

TUNA BOAT ADVENTURE •  
\$38



TUNA  
TSUKUNE \$8



*Popular in Japan!*

HEAVENLY  
SEARED OTORO • \$9



TUNA LOVER'S  
FUTOMAKI  
ROLL • \$16



# 極み寿司

## Ultimate Sushi

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

**Special Combo!!**

**MAGNIFICENT 8 • \$58**



UNI IKURA  
LUXURY GUNKAN



**SIZZLING TRIO • \$18**  
UNI-FIED SHRIMP  
KONBU FLOUNDER  
FANCY PANTS SCALLOP



**DELICACY "ISH" TRIO • \$23**  
RED SHRIMP WITH BLACK PEARLS  
UNBELIEVABLE MONK  
FANCY PANTS SCALLOP



**HEAVENLY SEARED OTORO • \$9**



**LUX WRAP • \$10**



**UNI IKURA LUXURY GUNKAN • \$12**  
Signature gunkan sushi overflowing with uni and ikura



**CAVIAR SURPRISE • \$9**  
Sushi served in caviar tin with tuna and lumpfish caviar



**UNI-FIED SHRIMP • \$9**  
Seared shrimp sushi with uni



**FLOUNDER-ADE • \$9**  
Flounder fish sushi with a very soft texture



**KONBU FLOUNDER • \$9**  
Seared flounder fish sushi served with kelp flavor



**RED SHRIMP WITH BLACK PEARLS • \$9**  
Red shrimp sushi topped with lumpfish caviar



**SCALLOP UNI DREAM • \$9**  
Seared scallop uni sushi



**UNBELIEVABLE MONK • \$9**  
Seared monkfish and uni butter



**FANCY PANTS SCALLOP • \$9**  
Seared scallop sushi topped with truffle & mushroom



Why is the sushi rice at SAKABAYASHI brown?



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.





# 王道3貫

## The Classic Trio



MAGURO/SELECTIVE SALMON/ANAGO

**MAGURO** Tuna ●

**SELECTIVE SALMON** ●

**KATSUO** Bonito ●

**NAMATAKO** Octopus ●■

**ANAGO** Saltwater eel ●

**IKA** Squid ●■

**EBI** Shrimp ●■

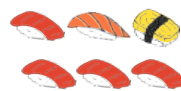
**NEGI MAGURO** ●  
Minced tuna with scallion

**INARI** Sweet tofu skin

**TAMAGO** Egg

**pick 3 for \$8**

Mix & Match  
or  
3 of kind



**Choose 3** of your favorite sushi  
from these options!

# 厳選2貫

## The Selective Duo



CHUTORO

**CHUTORO** Medium fatty tuna ●  
(chu-toro)

**HAMACHI** Yellowtail ●

**TAI** Sea bream ●

**UNAGI** eel ●

**IKURA** Salmon roe ●

**AKAEBI** Red shrimp ●■

**TSUBUGAI** Whelk ●■

**pick 2 for \$8**

Mix & Match  
or  
2 of kind



**Choose 2** of your favorite sushi  
from these options!

# 特選1貫

## The Premium Solo



ANAGO IPPON

**OTORO** Fatty tuna ●

**OTORO ABURI** Seared fatty tuna ●

**HOTATE** scallop ●■

**ANAGO IPPON** Whole seared anago sushi ●

**UNI** Sea urchin ●

**\$8**

**\$10**

**Choose 1** of your favorite sushi  
from these options!

盛寿司  
盛り合わせ

## Recommendation Set



**CHEF'S PICK** ●■

Fatty tuna, medium fatty tuna, yellow tail,  
selective salmon, red shrimp, bonito, tsubu-gai, eel  
Items may vary based on the chef's selection.

**\$32**



**SALMON SPECIAL  
SUSHI COMBO** ● **\$25**



**TUNA SPECIAL  
SUSHI COMBO** ● **\$25**



# 欲張り三貫 The Greedy Trio



**GREEDY MAGURO** ●  
Tuna, tuna yukhoe, minced tuna with scallion **\$9**



**GREEDY SHIO LEMON** ● ■ **\$9**  
Seabream, yellowtail & squid with salt & lemon



**GREEDY ABURI** ● **\$9**  
Seared salmon, saltwater eel, marinated mackerel



**GREEDY ABURI CHEESE** ● ■ **\$9**  
Salmon, tamago and shrimp seared with cheese



**GREEDY SEARED BASIL** ● ■ **\$9**  
Salmon, shrimp and scallop topped with basil sauce



**TUNA LOVER'S FUTOMAKI ROLL** ● **\$16**



**SALMON LOVER'S FUTOMAKI ROLL** ● **\$12**

## 巻き寿司 Rolled sushi



**NEGI MAGURO MAKI** ● **\$10**  
Minced tuna & scallion roll



**TEKKA MAKI** ● **\$12**  
Tuna roll



**AVOCADO ROLL** ▲ **\$8**



**CUCUMBER ROLL** ▲ **\$8**

Favorite sauce?  
Sweet!



**Extra sauce**  
**\$1.5 each**



EEL SAUCE



WASABI SAUCE



BASIL SHISO SAUCE



SESAME MISO SAUCE



SPICY MAYO SAUCE



CARPACCIO SAUCE

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



# SAKABAYASHI SIGNATURE ROLLS

## SAKABAYASHI BOSTON ROLL •

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

**\$14**

## SAKABAYASHI CALIFORNIA ROLL •

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

**\$14**

## SAKABAYASHI DRAGON ROLL

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

**\$14**

*Spicy & creamy*

## CRISPY SPICY TUNA ROLL •\*\*\* \$8

## CRISPY SHRIMP FUTOMAKI ROLL ■ \$12

*Tasty and  
easy to eat!*

## BIG CRABSTICK HAND ROLL •

**\$8**

## GOLDEN DUO HAND ROLL •

**\$15**

## SHRIMP TEMPURA HANDROLL •■

**\$8**

## SALMON LUX IKURA HAND ROLL •

**\$8**

## EEL & AVO FUSION HAND ROLL

**\$8**

## SPICY TUNA HAND ROLL •

**\$8**



# Xbo Shimeru

Squid,  
Sauce,  
Sizzle!



**YAKISOBA** ■ \$12

The Perfect  
Finish.



**MINI TONKOTSU  
SHOYU RAMEN** \$12



**MINI KAISEI BOWL** ● \$12  
Assorted sashimi served  
over sushi rice  
Items may vary based on  
the chef's selection.



**SHRIMP TEMPURA  
CURRY UDON** ■ \$16

## Desserts Xbo

Soybean flour

matcha  
ice cream

black sugar  
syrup crunch



berry sauce

Mascarpone  
& Berry



**CATALANA** ▲ \$8



**ASSORTED  
ICE CREAM** ▲ \$8  
Green tea ice cream and  
vanilla ice cream

A Match  
Made in Flavor.



**SWEET SYMPHONY  
PARFAIT** ▲ \$12

▲ VEGETARIAN OPTION ● RAW ■ SHELLFISH \*\*\* SPICY  
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