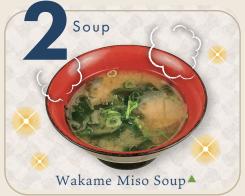


SAKABAYASHI LUNCH COURSE











① 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.







TEMAKI SPECIAL \$22

①SPICY TUNA HAND ROLL ***

2SALMON LUX IKURA HAND ROLL

5BIG CRABSTICK HAND ROLL•

3EEL & AVO FUSION -choose 3 from these. HAND ROLL

SUSHI



NIGIRI12 • \$24 Assorted sushi served with miso soup



NIGIRI10 • \$20 Assorted sushi served with miso soup

CHIRASHI SUSHI



SPECIAL MAGURO ZUKE CHIRASHI • \$35 Tuna marinated with sea urchin infused soy sauce over sushi rice served in box



MAGURO SALMON IKURACHIRASHI \$38 Tuna, salmon and salmon roe over sushi rice served in box



RED AND WHITE CHIRASHI \$35 Tuna, seabream and yellowtail served in box



SPECIAL TANTALIZING MAGURO CHIRASHI \$45 Selection of toro, chutoro, akami over sushi rice served in box

RICE BOWL



MAGURO DON \$20 Tuna sashimi served over rice



KAISEN IKURA DON ** \$22 Assorted sashimi and salmon roe

served over sushi rice



PREMIUM MAGURO DON • \$28

Assortment of tuna, lean, medium fatty, fatty, over sushi rice



4SHRIMP TEMPURA HANDROLL

SALMON IKURA DON \$20

Salmon and salmon roe served over sushi rice



ABURI DON \$22 Assortment of seared fish.

Items may vary based on the chef's selection



TEN DON \$24 Assorted tempura rice bowl

*** SPICY RAW SHELLFISH

