

Dinner Course Menu

FOOD ONLY
\$45
 DRINK SET / \$52

First Course SELECT ONE



SAKABAYASHI POTATO SALAD ▲
 Signature potato salad



TOKYO CHA CHA CHA EDAMAME ▲
 Anchovy garlic premium edamame



UMAMI CHAWANMUSHI ■
 Japanese egg custard with diced chicken and ikura



MISO BY THE SEA ■
 Seafood miso soup

Second Course SELECT ONE



SALMON CARPACCIO WASABI SAUCE ●



MAGURO SASHIMI ●



KATSUO CARPACCIO WITH A WASABI KICK ●
 Seared bonito carpaccio style

Third Course SELECT ONE



ASSORTED GREEDY TEMPURA ■
 Shrimp, sweet potato, squid, and eggplant tempura



CRABBY CHEESECAKE AJILLO
 Fried imitation crab with seaweed, mentaiko and mozzarella cheese



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

Fourth Course SELECT ONE



SAKABAYASHI CALIFORNIA ROLL ●
 Avocado, cucumber, imitation crab mayo roll topped with salmon, avocado, tobiko and nori seasoning



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



SAKABAYASHI BOSTON ROLL ●
 Avocado, cucumber, imitation crab mayo roll topped with tuna, avocado, tobiko and nori seasoning



CHEF'S NIGIRI SET ● ■
 Tuna, Salmon, Yellowtail, Sea bream, Shrimp



MINI KAISEI BOWL ● ■
 Assorted sashimi served over sushi rice

⚠ 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.

DRINK SET
 Please choose one from the right.

- ◆ SAPPORO ◆ ASAHI SUPER DRY ◆ TODAY'S SAKE 90ml
- ◆ FRESH FRUIT SOUR (Lemon / Grapefruit / Orange)

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

Lunch Course Menu

FOOD ONLY
\$27
DRINK SET / \$29

First Course SELECT ONE



YAMTASTIC TUNA ●
Grated Japanese yam with tuna sashimi



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



FOIE GRAS BY THE SEA
Seared monkfish liver with ponzu

Second Course SELECT ONE



KARAAGE
Japanese style fried chicken



SEAWEED CRABBY TEMPURA
Seaweed battered jumbo imitation crabstick tempura



AJI FRY
Panko fried horse mackerel

Third Course SELECT ONE



MAGURO DON ●
Tuna sashimi served over rice



KAISEN IKURA DON ●■
Assorted sashimi & salmon roe served over sushi rice



SALMON IKURA DON ●
Salmon & salmon roe served over sushi rice

Complimentary Miso Soup



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DRINK SET
Please choose one from the right.

- ◆ COKE ◆ DIET COKE ◆ GINGER ALE
- ◆ ORANGE JUICE ◆ APPLE JUICE
- ◆ ICED GREEN TEA ◆ HOT GREEN TEA

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