

SAKABAYASHI

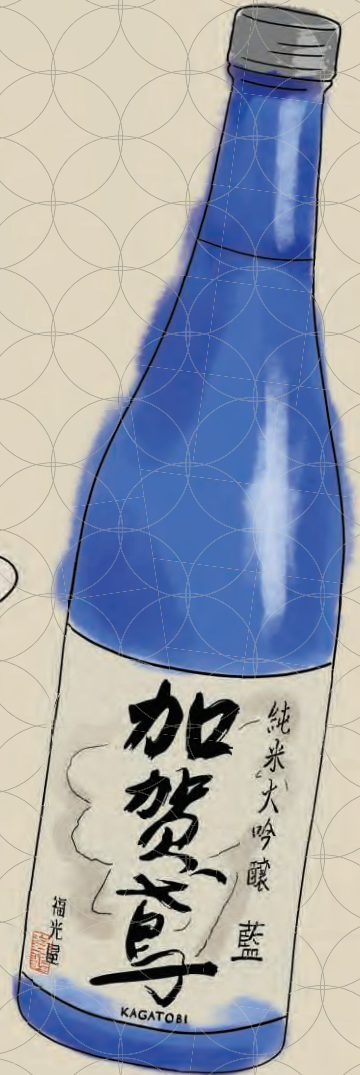
SINCE 2017 IN JAPAN



Saketini



Cocktails



Sake



SAKABAYASHI
SUSHI TAVERN

Junmai Daiginjo

Premium Selection

BTG 90ML CARAFE 180ML CARAFE 360ML

1. DASSAI 23

\$25.00

\$48.00

\$94.00

2. DASSAI 39

\$16.00

\$30.00

\$58.00

3. DASSAI 45

\$13.00

\$24.00

\$47.00

4. KAGATOBI "AI"

\$17.00

\$32.00

\$63.00

5. KUBOTA "MANJU"

\$25.00

\$48.00

\$95.00

6. SENKIN "MODERN" MUKU

\$15.00

\$29.00

\$45.00

7. KUHEJI "EAU DU DESIR"

\$16.00

\$30.00

\$58.00

8. DASSAI SPARKLING 45
360ML BOTTLE / \$49

9. YOSHI-NO-GAWA GOLDEN GOURD
720ML BOTTLE / \$275



Junmai Ginjo

Lighter & Fragrant

BTG 90ML CARAFE 180ML CARAFE 360ML

10. KUDOKI-JOZU

\$15.00

\$28.00

\$36.00

11. MIMUROSUGI "DIO ABITA"

\$16.00

\$30.00

\$58.00

12. SUGIDAMA JUNMAI GINJO

\$10.00

\$19.00

\$37.00

Junmai

Rich Fuller Taste

BTG 90ML CARAFE 180ML CARAFE 360ML

13. HAKUTSURU EXCELLENT

\$10.00

\$18.00

\$35.00

14. KID JUNMAI

\$12.00

\$23.00

\$45.00

15. HITAKAMI EX.DRY

\$12.00

\$23.00

\$45.00

16. KASUMITSURU KIMOTO EX.DRY

\$10.00

\$18.00

\$36.00

17. SUIGEI SPECIAL JUNMAI

\$10.00

\$19.00

\$37.00

Beer & Sake Cocktails

BEER

SAPPORO (DRAFT) /\$9

SAMUEL ADAMS(DRAFT) /\$10

COCKTAILS

FRESH GRAPEFRUIT SOUR /\$11

FRESH LEMON SOUR /\$11

FRESH ORANGE SOUR/\$11

MATCHA DOING? /\$14

U ME SHOULD TRY THIS /\$14

SHITAKIRI/\$14

ESPRESSO SAKETINI /\$14



Water/Juice/Tea

SARATOGA SPRING WATER \$5.00

COKE \$3.00

COKE ZERO \$3.00

ORANGE JUICE \$4.00

CRANBERRY JUICE \$4.00

ICED GREEN TEA \$4.00

GINGER ALE \$4.00

APPLE JUICE \$4.00

HOT GREEN TEA \$2.50

Wine ワイン

MATTHEW FRITZ "SANTA LUCIA HIGHLANDS"
PINOT NOIR

GLASS	BOTTLE
\$15.00	\$75.00

LLOPART BRUT RESERVA SPAIN

BOTTLE
\$100

BILLECART SALMON BRUT RESERVE
CHAMPAGNE

BOTTLE
\$550

A TO Z CHARDONNAY OREGON

GLASS	BOTTLE
\$15.00	\$75.00

KENZO ESTATE "ASATSUYU" NAPA VALLEY

BOTTLE
\$350

KENZO ESTATE "RINDO" NAPA VALLEY

BOTTLE
\$700

SAKABAYASHI

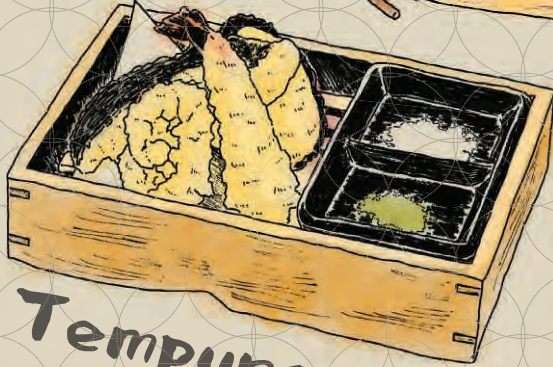
SINCE 2017 IN JAPAN



Sashimi



Ramen



Tempura



Specialty!?



Sushi



SAKABAYASHI
SUSHI TAVERN

Quick Apps はやいの。

DEMON'S RED TEARS ●/\$6

Finely chopped radish with ikura and ponzu sauce

YAMTASTIC TUNA ●/\$6

Grated japanese yam with tuna sashimi

FOIE GRAS BY THE SEA /\$6

Seared monkfish liver with ponzu

FIRE FLOUNDER FIN ***/\$5

Spicy marinated flounder fin

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

WASABI CAPRESE /\$8

Tomato, avocado, wasabi, mozzarella caprese

TOFU CAPRESE /\$6

Tomato, tofu, basil & olive oil caprese



いくら鬼おろし

鮭の山かけ

炙りアン肝ポン酢

エンガワのチャンジャ風

トリュフに恋した浅漬け

オリーブオイル
に愛された胡瓜

トマト・アボカド・モッツ
アレラの上菜カプレーゼ

トマトと塩豆腐のカプレーゼ



Soup

MISO BY THE SEA /\$6

Seafood miso soup

海鮮味噌汁

WAKAME MISO SOUP /\$5

Seaweed miso soup

わかめの味噌汁

Salad

SAKABAYASHI POTATO SALAD ●/\$9

Signature potato salad

MENTAI ADDICTING CABBAGE /\$6

Cabbage salad with mentaiko anchovy oil

FURIKAKE CAESAR SALAD /\$6

Romaine, onion, parmesan, served with noritama furikake

酒林ポテト
サラダ

やみつき明太
キャベツ

のりたま
シーザーサラダ



Cold Dishes 冷たいの。

TUNA YAKKO ●/\$6

Minced tuna & scallion served over cold tofu

SPICY TOFU ***/\$6

Spicy tempura crunch served over cold tofu

PARI PARI VEGGIE STICKS /\$6

Cucumber served with mentaiko mayo

MACK N' CHEESE BRUSCHETTA ●/\$8

Marinated mackerel with cream cheese bruschetta

BRUSCHETTA BY THE SHRIMPFUL ■/\$8

Salted tofu bruschetta with sweet shrimp

LOX BRUSCHETTA ●/\$8

Salmon cream cheese bruschetta

YOU'RE OIL I NEED TUNA ●/\$9

Minced tuna in scallion served with sliced baguettes

冷奴



ねぎまぐろ冷奴

赤いのにタヌキ冷奴

パリパリ野菜スティック

炙りまさばとクリームチーズのブルスケッタ [2貫]

塩豆腐と甘えびの大葉ジェノベーゼのブルスケッタ [2貫]

サーモンのブルスケッタ

ねぎまぐろとオリーブオイルの素敵すぎる出逢い。



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

FUJIYAMA CARPACCIO ●/\$14

AKAEBI CARPACCIO ■/\$12
Red shrimp carpaccio

山葵を効かせた鰹のカルパッチョ

サーモン・イクラ・アボカドのFUJIYAMAカルパッチョ

赤海老とモッツアレラの和風ジェノバカルパッチョ

Sashimi 刺身。

MAGURO SASHIMI ●/\$10

SALMON SASHIMI ●/\$10

SAKABAYASHI FUNAMORI ●■/\$28

Assorted sashimi served on a boat

TUNA BOAT ADVENTURE ●/\$36

Assorted tuna sashimi served on a boat

DIG IN TUNA TEMAKI ●/\$18

Diy nakauchi temaki served with sushi rice

SEABREAM EXPERIENCE ●/\$13

Tai sashimi served carpaccio style with different powders



まぐろの刺身

生サーモンの刺身

酒林の舟盛り

まぐろ漁船盛り

本鮪中落ち

ほじくり手巻き

いろんな粉で

食べる鯛の刺身

天 Tempura

天 麩 羅

EBI TEMPURA ■/\$7

Shrimp tempura

天然海老(天麩羅)

BATTER UP FISH CAKES/\$7

Seaweed battered fish cake tempura

ちくわ磯辺揚げ

SEAWEED CRABBY TEMPURA/\$7

Seaweed battered jumbo crabstick tempura

カニカマ
磯辺揚げ

KISS TEMPURA/\$7

White fish tempura

キスの天ぷら

ASSORTED GREEDY TEMPURA ■/\$10

Assorted tempura

欲張りな天麩羅
盛り合わせ



Hot Dishes 温かいの。

TOKYO CHA CHA CHA EDAMAME / \$5

Anchovy garlic premium edamame

AOSA AGEDASHI TOFU / \$8

Fried tofu topped with seaweed and dashi sauce

NEVER ENDING FRIES / \$6

Your choice of aonori and katsuobushi, or truffle salt

HOMEMADE KATSU STICK / \$12

Assorted fried skewers

AJI FRY / \$6

Panko fried horse mackerel

KARAAGE / \$8

Japanese style fried chicken

SWEET N SOUR CHICKEN FRIENDS / \$9

Fried chicken with sweet soy sauce and tartar sauce

GALAMARI ■ / \$7

Japanese style calamari

OMELETTE WOW! / \$8

Japanese style egg omelette

UMAI! CHAWANMUSHI / \$8

Japanese egg custard with diced chicken and ikura

SAKABAYASHI STYLE SQUID AJILLO ■ / \$9

Squid and tomato genovese ajillo

CRABBY CHEESEQUAKE AJILLO / \$12

Fried imitation crab with seaweed, mentaiko and mozzarella cheese

ANCHOVY BUTTER CORN / \$6

Corn with anchovy butter served on a hot plate

KANPACHI KAMA / \$20

Grilled amberjack collar

SAKABAYASHI AQUA PAZZA ■ / \$26

Swordfish and clam aqua pazza

SALMON LIKE YOU STEAK / \$22

Salmon steak with butter cream served with grilled miso



茶豆

.....
あおさ揚げだし豆腐

.....
やめられないとまらない
フライドポテト

店仕込み串カツ

.....
アジフライ2枚

唐揚げ

.....
酒林特製ダレで
仕上げたチキン南蛮

.....
イカの唐揚げ(カラマリ)

.....
出汁巻き卵「鬼おろし」

.....
旨い茶わん蒸し

.....
イカとトマトの
ジェノベーゼアヒージョ

.....
カニカマとモッツアレラ
明太アヒージョ

.....
アンチョビバターコーン

.....
カンパチカマ塩焼き

.....
カジキマグロステーキアクア
パZZァみたいなソースで

.....
バタークリームofサーモン
ステーキ焼き味噌添え

Ultimate Sushi

極み寿司

Our signature sushi by the piece

INARI-ADE ●/\$8

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

飲める親子稻荷

FLOUNDER-ADE ●/\$8

Flounder fin sushi with a very soft texture

飲める炙りえんがわ

KONBU FLOUNDER ●/\$8

Seared flounder fin sushi served with kelp flavor

えんがわの昆布炙り

TUNAVATION CREATION ●/\$8

Tuna sushi with monkfish liver and uni

鮪ロッキーニ風

UNI IKURA LUXURY GUNKAN ●/\$9

Signature gunkan sushi overflowing with uni and ikura



雲丹と

いくらのこぼれ軍艦

UNBELIEVABLE MONK ●/\$8

Seared monkfish and uni butter

海のフォアグラ

雲丹バター炙り

FANCY PANTS SCALLOP ●■/\$8

Seared scallop sushi topped with truffle & mushroom



炙り帆立トリュフのせ

CAVIAR SURPRISE ●/\$8

Sushi served in caviar tin with tuna and lumpfish caviar

キャビア寿司

SCALLOP UNI DREAM ●■/\$8

Seared scallop uni sushi

ホタテの雲丹炙り

SALMON-ADE ●/\$8

Sakabayashi signature sushi slow cooked salmon with a very soft texture

飲めるサーモン

RED SHRIMP WITH BLACK PEARLS ●■/\$8

Red shrimp sushi topped with lumpfish caviar

赤海老他人の子持ち

UNI-FIED SHRIMP ■/\$8

Seared shrimp sushi with uni sauce

炙り海老雲丹ソース

Ultimate Set 極み寿司セット

Our signature sushi set

SUSHI-ADE TRIO ●/\$15

Nomeru salmon, nomeru engawa, nomeru oyako inari ("Nomeru" means an extremely soft texture, as if it can be swallowed.)

『飲める』3貫セット

SIZZLING TRIO ●■/\$18

Seared shrimp with uni sauce, kelp seared flounder fin, seared scallop with truffle

『炙り』3貫セット

DELICACY"ISH" TRIO ●■/\$18

Akaebi topped with lumpfish caviar, monkfish liver with sea urchin butter, scallop with truffle & mushroom

『世界3大珍味っぽい』
3貫セット

MAGNIFICENT 8 ●■/\$45

Nomeru salmon & kelp seared flounder fin, flounder fin, salmon oyako inari, scallop with truffle, hotate uni, redshrimp, foie gras of the sea with uni



極み寿司堪能
8貫セット

欲
張
り
3
貫

The Greedy Trio

Comes with 3 pieces in each set. Each piece is different.

GREEDY SHIO LEMON ●■/\$8

Seabream, yellowtail & squid with salt & lemon

欲張り、塩レモン。

GREEDY ABURI CHEESE ●■/\$8

Salmon, tamago and shrimp seared with cheese

欲張り、炙りチーズ。

GREEDY ABURI ●/\$8

Seared salmon, anago, saba

欲張り、炙り。

GREEDY MAGURO ●/\$8

Tuna, tuna yukhoe, minced tuna with scallion

欲張り、鮪。

The Classic Trio

Pick 3 for \$8

NEGI MAGURO ●

Minced tuna with scallion

HAMACHI ●

Yellowtail

EBI ●■

Shrimp

AMAEBI ●■

Sweet shrimp

INARI

Sweet tofu skin

MAGURO ●

Tuna

TAMAGO

Egg

IKA ●■

Squid

SALMON ●

ANAGO ●

Saltwater eel

NAMATAKO ●■

Octopus

KATSUO ●

Bonito

AJI ●

Horse mackerel

SABA ●

Marinated mackerel

軍艦 ねぎまぐろ
.....

ハマチ
.....

海老
.....

甘海老
.....

いなり
.....

まぐろ
.....

たまご
.....

イカ
.....

サーモン
.....

穴子
.....

生たこ
.....

かつお
.....

アジ
.....

メサバ
.....



王道三貫

Recommendation Set



BRONZE ●■/\$20

Tuna, medium fatty tuna, yellowtail, salmon, squid, shrimp, bonito, egg



SILVER ●■/\$26

Fatty tuna, tuna, yellowtail, salmon, squid, shrimp, bonito, tsubua-gai



GOLD ●■/\$30

Fatty tuna, medium fatty tuna, yellow tail, salmon, red shrimp, bonito, tsubua-gai, eel

● RAW ■ SHELLFISH *** SPOICY

The Selective Duo 厳選2貫

Pick 2 for \$8

UNAGI ●

Eel

IKURA ●

Salmon roe

CHUTORO ●

Medium fatty tuna (chu-toro)

SALMON ●

AKAEBI ●■

Red shrimp

TAI ●

Sea bream

TSUBUGAI ●■

Whelk

うなぎ
.....

軍艦 いくら
.....

中とろ
.....

生サーモン
.....

赤海老
.....

鯛
.....

ツブ貝
.....



The Premium Solo

OTORO ●/\$8

Fatty tuna

OTORO ABURI ●/\$8

Seared fatty tuna

ANAGO IPPON ●/\$10

Whole seared anago sushi

AWABI ●■/\$8

Abalone

JUMBO HOTATE ●■/\$8

Giant scallop

UNI ●/\$10

Sea urchin

本鮪 大とろ
.....

本鮪 大とろ炙り
.....

穴子一本
.....

あわび
.....

ジャンボ帆立貝柱
.....

生うに
.....

特選ノ貫

Sushi Rolls ロール寿司

All rolls 4 pcs

SAKABAYASHI CALIFORNIA ROLL •/\$12

Crab, avocado cucumber mayo roll topped with salmon, avocado, tobiko and nori seasoning



酒林カリフォルニア
ロール

SAKABAYASHI BOSTON ROLL •/\$12

Crab, avocado cucumber mayo roll topped with tuna, avocado, tobiko and nori seasoning



酒林ボストン
ロール

SAKABAYASHI DRAGON ROLL /\$12

Crab, avocado cucumber mayo roll topped with eel, avocado, tobiko and nori seasoning



酒林ドラゴン
ロール

NEGI MAGURO MAKI •/\$8

Minced tuna & scallion roll

ねぎまぐろ巻

TEKKA MAKI •/\$8

Tuna roll

鉄火巻

Shimeru

MINI KAISEN BOWL •/\$12

Assorted sashimi served over sushi rice

海鮮ミニ丼



TONKOTSU SHOYU RAMEN /\$12

とんこつ
醤油ラーメン



Desserts

SWEET GREEN TEA DREAMS /\$8

Green tea ice cream with soybean powder and black sugar syrup

きなこと黒蜜で
食べる抹茶アイス

ASSORTED ICE CREAM /\$8

Green tea ice cream and vanilla ice cream

アイス盛り合わせ



● RAW ■ SHELLFISH *** SPICY



Lunch Menu

All lunch rice donburi, except for Ramen, will come with Miso Soup

SALMON IKURA DON ●/\$18

Salmon and salmon roe served over sushi rice

HEAVENLY DELICIOUS IKURA NEGITORO DON ●/\$22

Minced tuna scallion and salmon roe served over sushi rice

PREMIUM MAGURO DON ●/\$26

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

MAGURO DON ●/\$18

Tuna sashimi served over rice

KAISEN IKURA DON ●/\$20

Assorted sashimi and salmon roe served over sushi rice

SPECIAL MAGURO ZUKE CHIRASHI ●/\$35

Tuna marinated with sea urchin infused soy sauce over sushi rice served in box

SPECIAL TANTALIZING MAGURO CHIRASHI ●/\$45

Selection of toro, chutoro, akami over sushi rice served in box

RED AND WHITE CHIRASHI ●/\$35

Tuna, seabream and yellowtail served in box

MAGURO SALMON IKURA CHIRASHI ●/\$35

Tuna, salmon and salmon roe over sushi rice served in box

RAMEN SUSHI SET ●■/\$22

Tonkotsu shoyu ramen served with 10 pieces of nigiri

NIGIRI10 ●■/\$18

Assorted sushi served with miso soup

NIGIRI12 ●/\$22

Assorted sushi served with miso soup

TEMPURA & SUSHI SET ●■/\$24

Assorted tempura served with 8 piece nigiri

FUNAMORI DON ●■/\$28

Daily assortment of sashimi served on a boat, with sushi rice and miso soup

(From the top, Special Maguro Zuke Chirashi, Special Tantalizing Maguro Chirashi, Red and White Chirashi)



サーモン親子丼

頬緩む「いくらねぎとろ丼」

本鮪大とろ入り
特選鉄火丼

鉄火丼

特選海鮮いくら
こぼし宝石丼

雲丹醤油漬け
鮪ちらし

The.鮪ちらし

紅白ちらし

鮪・サーモン
・いくらちらし

寿司ラーメン
セット

にぎり10貫

にぎり12貫

天ぷら寿司定食

舟盛り丼