

居酒屋 Izakaya Menu



EGGPLANT MENTAI-MAYO
Fried eggplant with mentaiko (spicy cod roe) mayo \$5



GRILLED JAPANESE FISH CAKE
Served with ginger and mayo \$5



SPICY TOFU *** \$5
Spicy tempura crunch served over cold tofu



KONBU CABBAGE SALAD \$5
Cabbage, salted kelp, yuzu in sesame oil



PARI PARI VEGGIE STICKS \$5
Cucumber and daikon radish served with mentaiko (spicy cod roe) mayo



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



TOMATO CARPACCIO \$5
Tomato in olive soy sauce topped with katsuobushi and avocado



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



TOKYO CHA CHA CHA EDAMAME \$5
Anchovy garlic premium edamame



BLISTERED SHISHITO PEPPERS \$5
Topped with katsuobushi



KYURI CRUNCH \$5
Pickled cucumbers served with miso dip

刺身 Sashimi



TUNA BOAT ADVENTURE \$45
Assorted tuna sashimi served on a boat



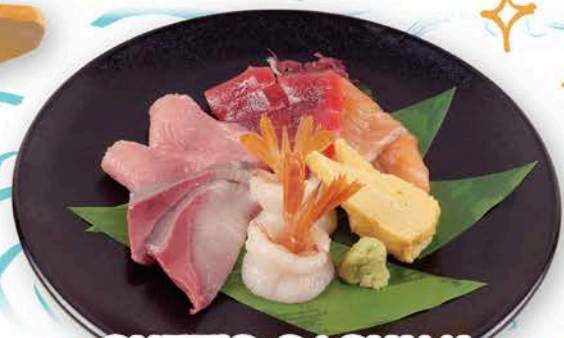
SAKABAYASHI FUNAMORI \$38
Assorted sashimi served on a boat



MAGURO SASHIMI \$12



SALMON SASHIMI \$10



CHEF'S SASHIMI FOR TWO \$28

Chutoro, Tuna, Hamachi, Salmon, Akaebi, Tamago

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.



This is Japan's Red Fuji!



FUJIYAMA CARPACCIO • \$18
Surprising carpaccio of salmon, salmon roe, and avocado



SAKABAYASHI POTATO SALAD • \$9
Signature potato salad



Choice of Wasabi or Carpaccio sauce

SALMON CARPACCIO • \$14



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



SAKABAYASHI TUNA TARTARE • \$9
Minced tuna and scallion served with sliced baguettes



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



DEMON'S RED TEARS • \$10
Finely chopped radish with ikura and ponzu sauce



YAMTASTIC TUNA • \$10
Grated Japanese yam with tuna sashimi



FOIE GRAS BY THE SEA \$14
Seared monkfish liver with ponzu



TUNA YAKKO • \$8
Minced tuna & scallion served over cold tofu

Favorite sauce? Sweet!



Extra sauce
\$1.5 each



EEL SAUCE



WASABI SAUCE



SPICY MAYO SAUCE



CARPACCIO SAUCE



MISO BY THE SEA • \$6
Seafood miso soup



WAKAME MISO SOUP \$5
Seaweed miso soup

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** ■ \$10 ✦



GINDARA SAIKYOYAKI \$18
Grilled miso black cod



KANPACHI KAMA
Fried amberjack collar \$22



TUNA TSUKUNE \$8



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



UMAI! CHAWANMUSHI ■ \$8
Japanese egg custard with yuzu and seafood



OMELETTE WOW! \$8
Japanese style egg omelette



GRILLED SALMON SKEWERS \$8



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



ANCHOVY BUTTER CORN ■ \$8
Corn with anchovy butter served on a hot plate



SWEET N SOUR CHICKEN FRIENDS \$12
Fried chicken with sweet soy sauce and tartar sauce



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



CRISPY TUNA MELT \$8
Paripari tuna and cheese rolls with fresh salsa



AJI FRY \$8
Panko fried horse mackerel



KARAAGE \$10
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



VEGETABLE TEMPURA \$8
Sweet potato, bell pepper, asparagus

▲ 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



SAKABAYASHI

DINNER COURSE

\$65

1

Amuse-bouche



Yuzu Salmon
Mosaic Sushi

2

Soup



Wakame Miso Soup

3

SELECT ONE Cold Dishes



Chef's Sashimi

or



Chef's Special
Seafood Carpaccio

4

SELECT ONE Hot Dishes



Crispy
Assorted Tempura

or



Extra \$5
Gindara Saikyoyaki

5

SELECT ONE Sushi



Nigiri Trio
[Chutoro,
Toro Salmon,
Eel]

or



Extra \$10 Heavenly Seared Trio
[Otoro, Salmon, Eel]

6

SELECT TWO Sushi [Hand-Roll]



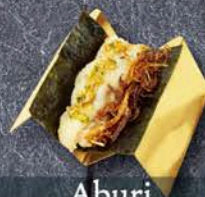
Spicy Tuna



Olive Tuna



Unagi &
Tamago



Aburi
Flounder



Extra \$3

Spicy Tuna



Extra \$3

Salmon &
Cream Cheese



Extra \$3

Eel &
Avocado



Extra \$3

Shrimp
Tempura

7

Sweets



Catalana

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SAKABAYASHI
SUSHI TAVERN

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



**SALMON SPECIAL
SUSHI COMBO** ● \$25



Choose your favorite sauce.
**SALMON
CARPACCIO** ● \$14



*Tasty and
easy to eat!*
**SALMON
LUX IKURA
HAND ROLL** ● \$9



**SAKABAYASHI
CALIFORNIA
ROLL** ● ■ \$15



**HEAVENLY
SEARED SALMON** ● \$10

SAKABAYASHI ICONS SALMON & TUNA



**SAKABAYASHI
BOSTON
ROLL** ● ■ \$15



*Boat of Tuna.
Waves of Umami.*
TUNA BOAT ADVENTURE ● \$45



*Popular
in Japan!*

**HEAVENLY
SEARED OTORO** ● \$10



**TUNA LOVER'S
FUTOMAKI
ROLL** ● \$18



**TUNA
TSUKUNE** \$8



**TUNA SPECIAL
SUSHI COMBO** ● \$28

盛寿司
Sushi
Combo

Special
Combo!!

MAGNIFICENT 8 • \$68



極み寿司
Ultimate
Sushi

Special
Combo!!



MAGNIFICENT 8 • \$68



HEAVENLY SEARED OTORO • \$10



HEAVENLY SEARED SALMON • \$10



HEAVENLY SEARED UNAGI \$10



HEAVENLY SEARED SCALLOP • \$10



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



UNI-FIED SHRIMP • \$10
Seared shrimp sushi with uni



FLOUNDER-ADE • \$10
Flounder fish sushi with a very soft texture



KONBU FLOUNDER • \$10
Seared flounder fish sushi served with kelp flavor



RED SHRIMP WITH BLACK PEARLS • \$10
Red shrimp sushi topped with lumpfish caviar



SCALLOP UNI DREAM • \$10
Seared scallop uni sushi



UNBELIEVABLE MONK • \$10
Seared monkfish and uni butter



FANCY PANTS SCALLOP • \$10
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.



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



SALMON



UNAGI



HAMACHI



OTORO

INARI Sweet tofu skin

TAMAGO Egg

IKA Squid

EBI Shrimp

NAMATAKO Octopus

MAGURO Tuna

AKAEBI Red shrimp

UNAGI Eel

SALMON Salmon

KATSUO Bonito

NEGI MAGURO
Minced tuna with scallion

SABA Mackerel

AMAEBI Sweet shrimp \$3

TSUBUGAI Whelk

TORO SALMON
Fatty salmon \$4

CHUTORO Medium fatty tuna (chu-toro)

HAMACHI Yellowtail

OTORO Fatty tuna

OTORO ABURI
Seared fatty tuna

UNI Sea urchin

TAI Sea bream

IKURA Salmon roe

HOTATE Scallop \$8

\$10

单品寿司
Sushi
Pieces

\$5

\$8

\$10



**TUNA LOVER'S
FUTOMAKI ROLL**
\$18



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



HAMACHI ROLL
\$15



**SPICY TUNA
ROLL** *** \$10



NEGI MAGURO MAKI
Minced tuna & scallion roll \$10



TEKKA MAKI
Tuna roll \$12



AVOCADO ROLL \$8



CUCUMBER ROLL \$8

Favorite sauce?
Sweet!



**Extra
sauce**
\$1.5 each



EEL
SAUCE



W ASABI
SAUCE



SPICY MAYO
SAUCE



CARPACCIO
SAUCE

SAKABAYASHI SIGNATURE ROLLS

SAKABAYASHI BOSTON ROLL

Cucumber, tamago, imitation
crab mayo roll topped with
tuna, avocado, and tobiko

\$15

SAKABAYASHI CALIFORNIA ROLL

Cucumber, tamago,
imitation crab mayo roll
topped with salmon, avocado,
tobiko

\$15

SAKABAYASHI DRAGON ROLL

Cucumber,
tamago, imitation crab
mayo roll topped with eel,
cream cheese and tobiko

\$15

Spicy & creamy

CRISPY SPICY TUNA ROLL

\$8

CRISPY SHRIMP FUTOMAKI ROLL

\$12

*Tasty and
easy to eat!*

BIG CRABSTICK HAND ROLL

\$9

GOLDEN DUO HAND ROLL

\$16

SHRIMP TEMPURA HAND ROLL

\$9

SALMON LUX IKURA HAND ROLL

\$9

EEL & AVO FUSION HAND ROLL

\$9

SPICY TUNA HAND ROLL

\$9

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

Shimizu

The Perfect Finish.



MINI TONKOTSU SHOYU RAMEN \$14



SHRIMP TEMPURA CURRY UDON \$16



YAKISOBA \$14



CHEF'S KAISEI BOWL \$28

An indulgent base of seasoned rice layered with sweet Japanese omelette and warm eel (Unagi), topped with fresh salmon, tender white fish, crisp shrimp tempura, and a pop of tobiko

Soybean flour

matcha ice cream

black sugar syrup crunch

berry sauce

Mascarpone & Berry

A Match Made in Flavor.



SWEET SYMPHONY PARFAIT \$12

to Desserts



CATALANA \$10



ASSORTED ICE CREAM \$8

Green tea ice cream and vanilla ice cream

▲ VEGETARIAN OPTION ■ RAW ■ SHELLFISH *** SPICY
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