

TEPPAN DINNER

A LA CARTE

SIDE ORDER

SAUTEED MUSHROOMS 6.

SAKURA CHICKEN LIVER 5.5.

SAKURA FRIED RICE (1 BOWL) 6.5.

MIXED VEGETABLES 10.

BROCCOLI 5.5.

SHRIMP FLAMBE 16.

Served with Special Seafood Sauce

YAKISOBA 12.

Hibachi Style Noodles with Mixed Vegetables Cooked with Special Japanese Sauce

SCALLOPS 19.

Tender Scallops Cooked in Traditional Teppan Style

VEGETABLE DINNERS

SAKURA VEGETABLE DINNER 22.

Assorted Vegetable Cooked with Special Japanese Seasoning

YAKISOBA DINNER 22.

Hibachi Style Noodles with Mixed Vegetables Cooked with Special Japanese Sauce

ENTREES

ALL ENTREES COME WITH CHOICE OF APPETIZER

Chicken Liver or Sauteed Mushroom or Teppanyaki Shrimp Flambe (2pcs)

Shoyu Onion Soup / Sakura Salad / Assorted Vegetables / Steamed Rice

Sakura Fried Rice – Add \$ 4.00

Yakisoba – Add \$ 5.00

TEPPAN SEAFOOD ENTREES

CALAMARI 29.

Hibachi Calamari Steak with Garlic Butter and Lemon

SALMON 33.

Hibachi Salmon with Garlic Butter and Lemon

SAKURA SHRIMP 34.

Hibachi Shrimp with Garlic Butter and Lemon

SCALLOPS 39.

Hibachi Scallops with Garlic Butter and Lemon

SHRIMP AND SCALLOPS 41.

Hibachi Shrimp and Scallop Combination with Garlic Butter and Lemon

SCALLOPS AND LOBSTER 52.

Hibachi Scallop and Lobster Combination with Garlic Butter and Lemon

LOBSTER TAILS 57.

Two Lobster Tails with Garlic Butter and Lemon

LOBSTER, SHRIMP AND SCALLOPS 60.

Ultimate Seafood Combination with Garlic Butter and Lemon

TEPPAN CHICKEN AND STEAK ENTREES

SESAME CHICKEN 30.

Hibachi Chicken Cooked with Garlic Butter

NEW YORK STEAK 34.

FILET MIGNON 39.

COMBINATION ENTREES

CHICKEN AND SHRIMP 37.

Hibachi Chicken Breast and Hibachi Shrimp

NEW YORK STEAK AND CHICKEN 38.

Hibachi Steak and Chicken Breast

NEW YORK STEAK AND SHRIMP 39.

Hibachi Steak with Shrimp Grilled with Garlic Butter and Lemon

NEW YORK STEAK AND CALAMARI 39.

Hibachi Steak with Calamari Steak Grilled with Garlic Butter and Lemon

FILET MIGNON AND CHICKEN 41.

Hibachi Filet Mignon and Chicken Combination

FILET MIGNON AND SHRIMP 45.

Hibachi Filet Mignon and Shrimp Combination

FILET MIGNON AND SCALLOPS 48.

Hibachi Filet Mignon and Scallop Combination

FILET MIGNON, CHICKEN AND SHRIMP 49.

Hibachi Filet Mignon, Chicken and Shrimp Combination

FILET MIGNON, SHRIMP AND SCALLOPS 54.

Hibachi Filet Mignon with Shrimp and Scallop Combination

FILET MIGNON AND LOBSTER 55.

Hibachi Filet Mignon paired with Lobster in
Garlic Butter and Lemon

FILET MIGNON, LOBSTER AND SHRIMP 62.

Hibachi Filet Mignon paired with Lobster and
Shrimps in Garlic Butter and Lemon

FILET MIGNON, LOBSTER AND SCALLOPS 63.

Hibachi Filet Mignon paired with grilled Lobster and
Scallops in Garlic Butter and Lemon

CHILDREN'S MENU (under 9)

Served with Sakura Soup or Salad and a choice of Shrimp Flambe
or Sauteed Mushrooms

SESAME CHICKEN 21.

NEW YORK STEAK 23.

FILET MIGNON 27.

SHRIMP 24.

All our beef is USDA Choice and hand trimmed on premises

NO SUBSTITUTIONS

SAKURA DINNER

APPETIZERS

MISO SOUP 3.5.

EDAMAME 6.

SPICY GARLIC EDAMAME 10.

MISO SALMON 15.
Broiled Miso Marinated Salmon

BAKED GREEN MUSSELS (4pcs) 10.

GYOZA (6pcs) 10.

STUFFED SHISHITO PEPPERS 13.
Stuffed with Spicy Tuna

SPICY TUNA CRISP (4pcs) 15.
Spicy Tuna on top of Crispy Wonton

VEGETABLE TEMPURA APPETIZER 14.

TEMPURA APPETIZER COMBINATION 15.
2pcs Shrimp & Vegetable

SHRIMP TEMPURA APPETIZER (5pcs) 15.

HAMACHI CARPACCIO (6pcs) 22.

CRISPY CALAMARI 16.

SOFT SHELL CRAB 16.
Deep Fried Soft Shell Crab served with Sesame Yuzu Sauce

HAMACHI KAMA 15.
Broiled Yellowtail Collar
May Contain Bones

CHICKEN KARAAGE 17.

SALAD

HOUSE GREEN SALAD 3.5.

AVOCADO SALAD 8.

CUCUMBER SALAD 6.

SEAWEED SALAD 8.

SALMON SKIN SALAD 16.

SPICY TUNA SALAD 22.

MIXED SASHIMI SALAD 25.

UDON

Choice of 3 pcs of Gyoza or
4 Pcs of California Roll or Spicy Tuna Roll

HANJO UDON 18.

TEMPURA UDON 23.
Shrimp & Vegetable Tempura

SAKURA DINNER

ENTREES

Served with Miso Soup, House Salad, Edamame, Rice
California Roll with Choice of Sashimi or Sushi or Vegetable Tempura

TEMPURA DINNER 28.
3pcs Shrimp & Vegetables

CHICKEN TERIYAKI (DARK MEAT) 30.

CHICKEN KATSU 30.

BEEF TERIYAKI (N.Y. STEAK) 34.

SALMON TERIYAKI 33.

MISO SALMON 33.
Broiled Miso Marinated Salmon

SUSHI & SASHIMI COMBINATION

SUSHI REGULAR 27.
6pcs Sushi & Tuna Roll or California Roll

SUSHI DELUXE 35.
8pcs Deluxe Sushi & California Roll or Spicy Tuna Roll

SASHIMI REGULAR 35.
12pcs Assorted Sashimi

SASHIMI DELUXE 52.
18pcs Assorted Sashimi

SUSHI & SASHIMI COMBO 39.
6pcs Sushi & 6pcs Sashimi

SPICY MAKI COMBO 24.
4pcs of each Spicy Tuna, Spicy Yellowtail & Spicy Salmon Roll

VEGETABLE SUSHI COMBO 26.
6pcs Vegetable Sushi & Mixed Vegetable Roll
Vegan Friendly

DONBURI

SASHIMI DONBURI 27.
Assortment of Sashimi and Vegetables
with Cho-Gochujang and Rice

UNAGI DONBURI 27.
Steamed Rice topped with Eel and Sesame Oil

ROE DONBURI 26.
Rice Topped with Assortment of Roe including Tobiko,
Eel, Ikura, Seaweed Salad, Ika Sansai

CHIRASHI 41.
Rice Topped with Deluxe Sashimi Assortment

ROLLS

HAND ROLL (1PC) OR CUT ROLL

AVOCADO ROLL or CUCUMBER ROLL (6pcs) 7.

CALIFORNIA ROLL 8.

Imitation Crab, Cucumber, Avocado, Mayo Sauce

TEKAMAKI (TUNA ROLL) (6pcs) 8.

SPICY TUNA ROLL 9.5

MIX VEGETABLE ROLL 10.

Avocado, Asparagus, Cucumber, Gobo, and Radish Sprouts

SALMON ROLL WITH AVOCADO 12.

SPICY SALMON ROLL WITH AVOCADO 14.

ALBACORE ROLL WITH MASAGO, AVOCADO AND CUCUMBER 14.

SPICY ALBACORE ROLL WITH AVOCADO 14.

YELLOWTAIL ROLL WITH AVOCADO AND GREEN ONION 14.

SPICY YELLOWTAIL ROLL WITH AVOCADO 14.

SCALLOP ROLL WITH AVOCADO 14.

SPICY SCALLOP ROLL WITH AVOCADO 14.

SALMON SKIN ROLL 11.

PHILADELPHIA ROLL 13.

Salmon, Avocado, Cream Cheese

CALIFORNIA TEMPURA ROLL 13.

Deep Fried California Roll

SPICY TUNA TEMPURA ROLL 14.

Deep Fried Spicy Tuna Roll

SHRIMP TEMPURA ROLL 14.

Deep Fried Shrimp, Cucumber, Sprouts, Gobo, Avocado, Imitation Crab with Tempura Crunch and Eel Sauce

SPIDER ROLL 16.

Deep Fried Soft Shell Crab, Imitation Crab, Sprouts, Cucumber, Gobo, Avocado

RAINBOW ROLL 16.

California Roll with Assorted Fish and Avocado

EEL & AVOCADO ROLL 16.

CATERPILLAR ROLL 19.

Eel, Cucumber Roll with Avocado, Masago, Green Onion On the Top

DRAGON ROLL 19.

California Roll, Eel, Masago, Green Onion and Avocado

BLUE CRAB HAND ROLL 14.

with Soy Paper

SAKURA SPECIAL ROLL

FULL BLOOM ROLL (NO RICE) 17.

Tuna, Salmon, Scallop, Avocado, Imitation Crab, Masago Wrapped in Cucumber

ANGELES CREST ROLL 20.

Shrimp Tempura, Spicy Tuna with Salmon and Avocado

LA CANADA ROLL 20.

Shrimp Tempura, Spicy Tuna, Avocado with Tuna and Salmon

GREEN EARTH (NO RICE) 24.

Tuna, Salmon, White Fish, Avocado, Albacore Wrapped in Cucumber

SAKURA SPECIAL (NO RICE) 24.

Spicy Tuna, Avocado, Tempura Crunch, Masago, Cucumber with Soy paper and Wrapped in Tuna

HOURGLASS ROLL 18.

Spicy Albacore & Avocado, Cucumber with Spicy Tuna on Top

HOT NIGHT 19.

Shrimp Tempura, Crab, Avocado with Spicy Tuna

MEXICAN ROLL 16.

Shrimp Tempura, Avocado, Gobo, Jalapenos with Sweet and Spicy Sauce

TOMODACHI ROLL 19.

Spicy Tuna, Avocado, Masago, Cucumber with Albacore and Red Onion

FIRE RING ROLL 20.

Shrimp Tempura, Spicy Tuna, Avocado with Seared Albacore on Bed of Deep Fried Onion with Flaming Special Sauce

LUCKY CLOVER ROLL 16.

Tuna, Salmon, Avocado and Cilantro

ENERGY ROLL 20.

Spicy Tuna, Avocado, Cucumber with Eel and Salmon

DYNAMITE ROLL 19.

California Roll with Baked Scallop, Chopped Mushroom Masago, Spicy Mayo

BONITA ROLL 18.

Shrimp Tempura, Jalapenos, Cucumber, Avocado with Spicy Tuna

CRISPY RICE 18.

Deep Fried Rice with Spicy Tuna and Jalapenos

SWEETHEART ROLL 24.

Spicy Tuna, Avocado, Cucumber with Spicy Calamari Tempura on Top

SAKURA ASA ROLL 19.

Salmon, Asparagus, Albacore, Garlic Ponzu Sauce and Green Onions

Rolls May be topped with Green Onions or Masago

Substitute Soy/Rice Paper \$2 per Order Sushi Ginger (2oz) \$2

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness

BEVERAGE·BEER·SAKE·SPIRITS

BEVERAGE

COKE 4.
DIET COKE 4.
SPRITE 4.
ROOTBEER 4.
PINK LEMONADE 4.
ICED GREENTEA 4.
ICED TEA 4.
RAMUNE 5.
SHIRLEY TEMPLE 4.
ROY ROGERS 4.
ARNOLD PALMER 4.
APPLE JUICE 4.
ORANGE JUICE 4.
PINEAPPLE JUICE 4.
CRANBERRY JUICE 5.
MILK 4.

BEER

SAPPORO DRAFT 7.
TERRA LAGER (300ml / 500ml) 6. / 11.
KIRIN ICHIBAN (12oz / 21oz) 6. / 11.
KIRIN LITE (12oz / 21oz) 6. / 11.
SAPPORO (12oz / 21oz) 6. / 11.
SAPPORO BLACK (21oz) 11.
ASAHI (12oz / 21oz) 6. / 11.
COEDO IPA 11.
KYOTO MATCHA IPA 13.
BUD LIGHT (12oz) 6.
O'DOUL'S (NON ALCOHOLIC) 6.

SAKE

HOT SAKE (SM / LG) 7. / 11.
NIGORI (NON FILTERED) 15.
CHAMISUL (SOJU) 15.
SHO CHIKU BAI (COLD FILTERED) 15.
HAKKAISAN (COLD FILTERED) 28.
KIKUSUI (COLD FILTERED) 28.
LARGE KIKUSUI (720ml) 59.
KANCHIKU (COLD FILTERED) 38.
TYKU CUCUMBER (COLD FILTERED) 49.

SPARKLING WATER

PELLEGRINO (Large) 8.

BOTTLED WATER

EVIAN (SM / LG) 5. / 8.
FIJI (SM / LG) 6. / 8.

SPIRITS

HOUSE

VODKA 9.
GIN 9.
RUM 9.
TEQUILA 9.
WHISKY 9.

COGNAC

HENNESSY V.S. 18.
COURVOISIER V.S.O.P. 16.

RUM

MALIBU 11.
CAPTAIN MORGAN 11.
BARCARDI SUPERIOR 11.
BARCARDI + LIMON 11.
MYER'S RUM 11.

GIN

BOMBAY 11.
BOMBAY SAPPHIRE 12.
TANQUERAY 11.
HENDRICK'S 14.

TEQUILA

DON JULIO BLANCO 15.
DON JULIO ANEJO 16.
PATRON REPOSADO 15.
PATRON SILVER 15.
JOSE CUERVO 11.
TEREMANA BLANCO 14.
TEREMANA ANEJO 15.

VODKA

ABSOLUT + (CITRON, MANDARIN) 11.
KETEL ONE 14.
BELVEDERE 14.
CHOPIN VODKA 14.
GREY GOOSE + PEAR 14.
TITOS HANDMADE VODKA 13.

WHISKY

JACK DANIELS 12.
JAMESON 12.
MAKER'S MARK 12.
TEMPLETON RYE 13.
SUNTORY JAPANESE WHISKY 15.
WOODFORD 13.

SCOTCH

JOHNNIE WALKER RED 13.
JOHNNIE WALKER BLACK 13.
JOHNNIE WALKER BLUE 42.
CHIVAS REGAL 13.
DEWARS WHITE 14.
GLENLIVET 14.
THE BALVENIE DOUBLEWOOD 14.
MACALLAN 17.

DESSERT·WINE·HOUSE SPECIALS

DESSERT

ICE CREAM 4.

GREEN TEA
VANILLA
STRAWBERRY

WINE

WHITE WINES

| | GLASS | BOTTLE |
|---|-------|--------|
| BERINGER (House Chardonnay) | 9. | 28. |
| SONOMA CUTRER (Chardonnay) | 15. | 50. |
| KENDALL JACKSON (Chardonnay) | 14. | 49. |
| BARTON & GUESTIER (Rosé) | 14. | 49. |
| CHATEAU STE MICHELLE (Sauvignon Blanc) | 14. | 49. |
| BERINGER (House Pinot Grigio) | 9. | 28. |

RED WINES

| | GLASS | BOTTLE |
|-----------------------------|-------|--------|
| GLEN ELLEN (House Cabernet) | 9. | 28. |
| KENDALL JACKSON (Cabernet) | 14. | 49. |
| BERINGER (House Merlot) | 9. | 28. |
| RODNEY STRONG (Merlot) | 14. | 49. |
| MEIOMI (Pinot Noir) | 15. | 50. |
| TAKARA (Plum Wine) | 10. | 31. |

HOUSE SPECIALS

GREEN DRAGON 13.
Vodka, Melon Liqueur, Sweet Sour, Lime, Club Soda

TOKAMACHI 13.
Rum, Banana Liqueur, Pina Colada, Pineapple, Dark Cocoa

SAKETINI 13.
Gin, Cold Sake

SAKURA MOJITO 15.
Bacardi Limon, Sweet Sour, Mint, Lime, Club Soda

PEAR MARTINI 15.
Grey Goose Pear Vodka, St. Germaine

POMEGRANATE MARTINI 15.
Pinnacle Pomegranate Vodka, Pomegranate Liqueur

LYCHEE MARTINI 15.
Absolut Vodka, Soho Lychee Liqueur, Pineapple, Lychee

CUCUMBERTINI 15.
Titos Vodka, Junmai Cucumber Sake, Cucumber, Lime

SAKURAJIMA 14. 🌶️
Jose Cuervo Blanco Tequila, Triple Sec, Sweet Sour, Cucumber
Jalapeño, Lime, Tajín

MANEKI NEKO 13.
Rum, Triple Sec, Plum Wine, Pineapple, Orange, Grenadine, Lime

DANCING GIRL 13.
Gin, Plum Wine, Sweet Sour, Grenadine, Lime, Club Soda

SAKURA MAI TAI 13.
Rum, Triple Sec, Pineapple, Grenadine