



SUSHI BAR SPECIAL

CONCHY JOE \$21.00

*A SUSHI ROLL WITH BAHAMIAN FLARE!
TENDER CONCH AND COLE SLAW ON THE INSIDE AND
TOPPED WITH SWEET FRIED PLANTAIN AND BAHAMIAN
STYLE SPICY MAYO ON THE OUTSIDE WITH A SIDE OF COLE
SLAW AND 3 PCS OF CONCH*

HAKOZUSHI (BOXED SUSHI) \$22.00

*A DIFFERENT WAY OF MAKING SUSHI FROM THE OKINAWA AREA
OF JAPAN. TWO LAYERS OF SUSHI RICE WITH CHOICE OF SPICY
TUNA OR CRAB AND SEAWEED PAPER IN THE MIDDLE & TOPPED
WITH SEARED TUNA, SALMON, AND EEL WITH A DRIZZLE OF
CREAMY GARLIC SAUCE AND EEL SAUCE (ASK SERVER FOR
OTHER VARIATIONS)*

HOUSE SPECIALS

***INCLUDE CHOICE OF MISO SOUP OR EGG DROP SOUP*

MALAYSIAN CURRY CHICKEN**

*TENDER CHICKEN STEWED IN A MALAYSIAN STYLED CURRY
WITH ONIONS, CARROTS, POTATOES, AND SWEET BELL
PEPPERS. SERVED WITH STEAM WHITE RICE*

\$19.00

SALMON FRIED RICE

*SALMON KATSU PIECES ON TOP OF A BED OF VEGETABLE
FRIED RICE AND TOPPED WITH SESAME SEEDS AND EEL
SAUCE*

\$18.00

SPICY BBQ RIBS

GRILLED RIBS IN OUR HOUSE MADE BBQ SAUCE

\$13.00

SEAFOOD HOT POT

*SHRIMP, MUSSELS, CONCH, AND GROUPER BOILED IN A
SPICY BROTH WITH AN ASSORTMENT OF VEGETABLES AND
TOFU*

\$30.00

VIETNAMESE NOODLES (PHO)

*VIETNAMESE STYLE RICE NOODLES IN A BEEF BROTH WITH
SLICES OF BEEF, BEEF TRIPE, BEEF BELLY, BEEF BALLS,
ONIONS, AND SCALLIONS WITH BEAN SPROUTS, CILANTRO,
JALAPENO SLICES, AND LIME ON THE SIDE*

\$20.00

JAPANESE RAMEN

*AUTHENTIC JAPANESE STYLED NOODLES WITH ASSORTED
VEGGIES, NARUTO FISH CAKE, HALF AN EGG, SEAWEED,
SCALLIONS AND CHOICE OF:*

*CHICKEN \$19, STEAK \$22, SHRIMP \$23, SALMON \$26,
PORK \$19, GYOZA \$19*

HOUSE DESSERTS

BAILEYS® BLONDIE BROWNIE

VANILLA BROWNIE TOPPED WITH A BAILEYS® GLAZE AND SERVED WITH CHOICE OF VANILLA OR CHOCOLATE ICE CREAM

\$12.00

CAKE IN A CUP

DECADENT CHOCOLATE CAKE BAKED INSIDE A CUP AND TOPPED WITH VANILLA/CHOCOLATE/STRAWBERRY ICE CREAM

\$10.00

————— 15% Service Charge will be added on. 10% V.A.T. will be added on each item —————

SUSHI BAR APPETIZER

SASHIMI APPETIZER	\$16.00
<i>ASSORTMENT OF SASHIMI CHEF'S CHOICE 6PCS</i>	
SUSHI APPETIZER	\$12.00
<i>4PCS CALIFORNIA ROLL & 3 NIGIRI SUSHI</i>	
TUNA TATAKI	\$14.00
<i>SEARED AND SLICED W/ PONZU SAUCE</i>	
TUNA TARTAR TOWER	\$15.00
<i>HOT & SPICY TUNA W/ MASAGO & SCALLIONS W/ CRISPY WONTON CHIPS</i>	
CRISPY RICE W/ SPICY TUNA	\$13.00
KANISU	\$12.00
<i>CRAB, MASAGO, AND AVOCADO WRAPPED WITHIN PAPER THIN CUCUMBER W/ RICE VINEGAR SAUCE</i>	
TUNACADO	\$14.00
<i>SLICED SEARED TUNA & AVOCADO W/ CREAMY CITRUS SOY DRESSING, TOPPED WITH SESAME SEEDS</i>	
SPICY SUMMER HARUMAKI	\$15.00
<i>SPICY TUNA, SHRIMP, CRAB, CRUNCHY, LETTUCE WRAPPED W/ RICE PAPER. SERVED W/HOUSE LIGHT & SPICY VINEGAR SAUCE</i>	
IKA SANSAI	\$7.50
<i>SEASONED CUTTLEFISH MIXED W/ SLICED CUCUMBER</i>	
BAKED SHELLS	\$6.00
<i>DICED MUSSEL AND CONCH BAKED IN A CREAMY GARLIC SAUCE AND TOPPED WITH SCALLIONS, MASAGO AND EEL SAUCE <u>2PCS</u></i>	

SOUP AND SALAD

SEAFOOD TOFU SOUP	\$8.50
<i>SHRIMP, CONCH, GROUPER, CARROTS, MUSHROOM, BROCCOLI, EGG WHITE, AND TOFU IN A SEAFOOD BROTH</i>	
TUNG YAM SOUP (SPICY)	\$7.00
<i>CHICKEN, MUSHROOM, SCALLIONS, & LEMON GRASS (CHANGE TO SHRIMP \$2.00)</i>	
TUNG KHA KAI (SPICY)	\$7.00
<i>CHICKEN IN A CREAMY COCONUT MILK GALANGAL & LEMON GRASS</i>	
TEMPURA UDON SOUP	\$12.00
<i>UDON NOODLES IN A SOY SAUCE BASE W/ VEGETABLES AND TOPPED WITH SHRIMP TEMPURA</i>	
HOT AND SOUR SOUP	\$7.00
<i>CHICKEN, TOFU, WATER CHESTNUT, EGG, MUSHROOM</i>	
SUNOMONO SALAD	\$12.00
<i>SLICED CONCH, CRAB, SHRIMP, OCTOPUS, AND CUCUMBER W/ SUNOMONO SAUCE</i>	
SEAWEED SALAD	\$7.00
FIELD GREEN SALAD	\$8.00
CRAB AVOCADO SALAD	\$12.00
<i>CRAB, AVOCADO, MASAGO MIXED W/MAYO</i>	
TUNA AVOCADO SALAD	\$14.00
<i>DICED TUNA AND AVOCADO, W/ HOMEMADE SESAME SEED DRESSING ON TOP OF MIXED GREEN</i>	
TUNA TATAKI SALAD	\$14.00
<i>SLICED AND SEARED TUNA OVER MIXED GREENS</i>	

KITCHEN APPETIZERS

EDAMAME	\$7.00
GYOZA	\$7.50
<i>STEAMED OR FRIED</i>	
SHRIMP SHUMAI	\$7.00
<i>STEAMED OR FRIED</i>	
TEMPURA	
3PCS SHRIMP & 5 ASSORTED VEGGIES	\$14.00
SHRIMP TEMPURA 5PCS	\$14.00
VEGETABLE TEMPURA 8PCS	\$11.00
AGED TOFU	\$7.00
<i>DEEP FRIED CRISPY TOFU W/ TEMPURA SAUCE AND TOPPED WITH SCALLIONS</i>	
VIETNAMESE SPRING ROLL	
2 PCS W/ SWEET CHILI SAUCE	
CHICKEN	\$5.00
VEGETABLE	\$4.50
THAI FRIED CHICKEN WINGS	\$9.00
<i>6 PCS W/ SWEET CHILI SAUCE & SPICY MAYO</i>	
HOT & SPICY WINGS	\$8.50
<i>6PCS FRIED CHICKEN WINGS IN A SPICY SEASONING</i>	
OKONOMIYAKI	\$9.50
<i>JAPANESE PANCAKE MADE WITH CABBAGE, CARROTS, ONIONS, AND CRABSTICKS TOPPED WITH MAYO, TONKATSU SAUCE, TEMPURA FLAKES, AND EEL SAUCE</i>	
JALAPENO POPPERS	\$12.00
<i>6PCS OF JALAPENOS FILLED WITH CRAB SALAD AND CREAM CHEESE. SERVED WITH SPICY MAYO</i>	
TAKOYAKI	\$10.00
<i>5PCS OF OCTOPUS FRITTERS TOPPED WITH TONKATSU SAUCE, SPICY MAYO, AND BONITO FLAKES</i>	
SAKE CLAMS	\$12.00
<i>CLAMS COOKED IN A SEAFOOD BROTH WITH SAKE AND GARLIC</i>	
JAPANESE BBQ SKEWERS	
<i>GRILLED SKEWERS WITH A JAPANESE STYLE BBQ SAUCE</i>	
CHICKEN	\$11.00
WINGS	\$11.00
STEAK	\$14.00
SHRIMP	\$16.00
PLATTER	\$22.00
CRISPY RICE PAPER ROLL	\$9.50
<i>CHICKEN, SHRIMP, WATER CHESTNUT, AND CILANTRO WRAPPED IN RICE PAPER AND FRIED UNTIL GOLDEN BROWN AND CRUNCHY. SERVED WITH A SWEET CHILI SAUCE</i>	

SUSHI & SASHIMI

ALL SUSHI & SASHIMI ARE CHEF'S CHOICE

COMBO

ALL COMBO COMES W/ MISO SOUP OR HOUSE SALAD

BOAT FOR TWO \$95.00

CHEF'S CHOICE OF ASSORTED SUSHI, SASHIMI, AND ROLLS & COMES WITH 2 CHOICES OF MISO SOUP OR HOUSE SALAD

TO ADD AN EXTRA PERSON \$35.00

SUSHI PLATTER 15PCS \$28.00

7PCS ASSORTED SUSHI & 8PCS CALIFORNIA ROLL

BASIC ROLL COMBO 22PCS \$26.00

8PCS CALIFORNIA ROLL, 8PCS SALMON CREAM CHEESE ROLL & 6PCS TUNA ROLL

DELUXE ROLL COMBO 28PCS \$33.00

10PCS CELEBRATION ROLL, 10PCS SPICY CRUNCHY ROLL, & 8PCS CALIFORNIA ROLL

UME \$40.00

10PCS RAINBOW ROLL, 9PCS SASHIMI, & 5PCS ASSORTED SUSHI

SASHIMI PLATTER \$30.00

15PCS ASSORTED SASHIMI

SASHIMI DELUXE \$36.00

20PCS ASSORTED SASHIMI

CHIRASHI \$28.00

ASSORTED SASHIMI, MASAGO OVER SUSHI RICE & SEAWEED SALAD

ALL TUNA OR SALMON SASHIMI

(12PCS) \$35.00

À LA CARTE

1 PC EACH

NIGIRI SUSHI OR SASHIMI

SALMON	\$4	CONCH	\$4
SHRIMP	\$3	WHITE TUNA	\$3
CRABSTICK	\$3	TUNA	\$4
SNAPPER	\$3	OCTOPUS	\$4
TAMAGO	\$3	HAMACHI	\$5
IKURA	\$4	TOBIKO	\$3
EEL	\$4	MASAGO	\$3
UNI*	\$5	* NOT ALWAYS IN STOCK	

EXTRA

SAUCES \$2.00	SOY PAPER INSTEAD OF SEAWEED \$1.00
BOWL OF SUSHI RICE \$3.50	EXTRA VEGGIE IN RICE \$2.50 EXTRA VEGGIE IN MEAL \$6.50
AVOCADO ON TOP OF ROLL \$5.00	SCALLIONS, LETTUCE, CREAM CHEESE \$1.00
ASPARAGUS, AVOCADO, CUCUMBER \$1.00	CHANGING AN ITEM WILL INCUR EXTRA CHARGE DEPENDING ON THE CHANGE MADE

BASIC ROLLS

CALIFORNIA ROLL	\$9.00	SPICY TUNA ROLL	\$10.00
SHRIMP TEMPURA ROLL	\$10.00	SALMON & CREAM CHEESE ROLL	\$10.00
SALMON CALIFORNIA ROLL	\$10.00	TUNA CALIFORNIA ROLL	\$10.00
BOSTON ROLL	\$10.00	VEGETABLE ROLL	\$9.00
CRAB SALAD ROLL	\$10.00	EEL ROLL	\$10.00
SPICY CRAB ROLL	\$10.00	SALMON SKIN ROLL	\$9.00
CHICKEN CHEESE ROLL	\$10.00	SWEET POTATO ROLL	\$9.00
TUNA OR SALMON ROLL	\$8.00	AVOCADO OR CUCUMBER ROLL	\$7.00

15% Service Charge will be added on. 10% V.A.T. will be added on each item

SAKURA'S ROLLS

242 ROLL \$19.00
SHRIMP TEMPURA, CUCUMBER, AVOCADO, BBQ EEL, SPICY MAYO TOPPED W/ TUNA, TEMPURA FLAKES, MASAGO, SCALLIONS, AND EEL SAUCE

SASHIMI ROLL (NO RICE) \$19.00
AHI TUNA, SALMON, WHITE FISH, CRABSTICKS,, ASPARAGUS, MASAGO W/ SPECIAL HOMEMADE DIPPING SAUCE

RAINBOW ROLL \$16.00
CALIFORNIA ROLL TOPPED W/ AHI TUNA, SALMON & WHITE FISH

TUNA EXPLOSION \$15.00
SPICY TUNA, AVOCADO, TEMPURA FLAKES & TOPPED WITH TUNA AND TEMPURA FLAKES

FANTASY TUNA \$16.00
CRAB SALAD, MASAGO, AND CUCUMBER TOPPED W/ALBACORE TUNA, RED TUNA, AND WHITE TUNA IN A RAINBOW STYLE

WONDER ROLL \$16.00
SALMON, TUNA, WHITE FISH, AVOCADO, CUCUMBER, & MASAGO ON TOP

PACIFIC ROLL \$18.00
SPICY WHITE TUNA, AVOCADO, CUCUMBER, ASPARAGUS, CILANTRO, TOPPED W/ PACIFIC YELLOW TAIL AND JALAPENO

LONDON FOG (COOKED) \$19.00
WHITE FISH TEMPURA, CREAM CHEESE, AVOCADO, CUCUMBER, SPICY MAYO, SERVED W/ SIDE OF WHITE FISH TEMPURA, SWEET SAUCE, & SPICY MAYO ON TOP

PINK LADY ROLL \$17.00
SHRIMP TEMPURA, AVOCADO, MASAGO, SPICY MAYO, CILANTRO & TOPPED WITH COOKED SCALLOP DYNAMITE

DANCING EEL \$18.00
CRAB SALAD, CREAM CHEESE, AVOCADO & TOPPED W/ BBQ EEL, SESAME SEED, AND EEL SAUCE

CAJUN ROLL \$19.00
SPICY SHRIMP, DYNAMITE, CILANTRO, TEMPURA FLAKES TOPPED W/ CAJUN SEASONING AND LIGHTLY SEARED TUNA & SALMON W/ CAJUN SAUCE
HAS A STRONG SMOKY FLAVOR

SPICY TUNA TATAKI ROLL \$15.00
SPICY TUNA AND PINEAPPLE TOPPED WITH SLICED TUNA TATAKI AND SPRING ONIONS

CELEBRATION ROLL (COOKED) \$18.00
SHRIMP TEMPURA, CUCUMBER, CRAB SALAD, AVOCADO, TOPPED W/ CRAB SALAD, SESAME SEED & EEL SAUCE

BIRTHDAY ROLL (COOKED) \$18.00
SHRIMP TEMPURA, BBQ EEL, ASPARAGUS, CREAM CHEESE AND TOPPED WITH AVOCADO AND EEL SAUCE

DRAGON ROLL (COOKED) \$17.00
SHRIMP TEMPURA, CRAB SALAD, ASPARAGUS, TOPPED W/ AVOCADO AND EEL SAUCE

FLAMINGO ROLL (COOKED) \$18.00
SPICY WHITE FISH, ASPARAGUS, ROLLED IN SOY BEAN PAPER, DEEP FRIED, AND TOPPED WITH SPICY MAYO, TEMPURA FLAKES, MASAGO, SCALLIONS, AND EEL SAUCE

SMILING MONA (COOKED) \$32.00
LOBSTER TEMPURA, LETTUCE, MASAGO, TOPPED W/ AVOCADO & GARLIC GROUPER SAUCE

SANDY PORT ROLL (COOKED) \$17.00
SHRIMP TEMPURA CRAB SALAD, CREAM CHEESE, TOPPED W/ BAKED SALMON, SPICY MAYO, TEMPURA FLAKES, AND EEL SAUCE

SPICY CRUNCHY ROLL (COOKED) \$15.00
SALMON, CRAB, AND CREAM CHEESE FRIED W/ TEMPURA BATTER AND TOPPED W/ EEL SAUCE, SPICY MAYO, & TEMPURA FLAKES

SPIDER ROLL (COOKED) \$17.00
DEEP-FRIED SOFT-SHELL CRAB, CUCUMBER, AVOCADO, ASPARAGUS, MASAGO, MAYO AND EEL SAUCE

CRAZY HARRY \$17.00
SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, CUCUMBER, TOPPED W/ STRIPS OF CRAB, EEL SAUCE & SPICY MAYO

GROUPE GARLIC ROLL (COOKED) \$18.00
CRAB, AVOCADO, CUCUMBER, TOPPED W/ CHEF'S SPECIAL OVEN BAKED LOCAL GROUPE & MIXED W/ CREAMY GARLIC SAUCE

ELEUTHERA DREAM \$18.00
SPICY SALMON, SPICY CRAB, AND PINEAPPLE TOPPED WITH ALBACORE TUNA, JALAPENO AND SRIRACHA

SUSHI ROLL PARTY PLATTER

REQUIRES TO BE ORDERED A DAY IN ADVANCE
ASSORTMENT OF SUSHI ROLLS

FULL \$265.00 — 8 SAKURA ROLLS AND 2 BASIC ROLLS
INCLUDES EDAMAME, SEAWEEED SALAD, AND OKONOMIYAKI

HALF \$140.00 — 4 SAKURA ROLLS AND 1 BASIC ROLL
INCLUDES EDAMAME, SEAWEEED SALAD

GINGER GARLIC STIR FRY

ASSORTMENT OF VEGETABLES COOKED IN A SOY MUSHROOM GINGER SAUCE

SERVED WITH MISO SOUP & WHITE RICE

VEGETABLE & TOFU	\$17.00	STEAK	\$20.00	CHICKEN	\$19.00
CONCH	\$23.00	SHRIMP	\$23.00	LOBSTER	\$43.00
CHICKEN & SHRIMP	\$26.00	BEEF & SHRIMP	\$28.00	CHICKEN & BEEF	\$24.00

PAD THAI

STIR FRY RICE NOODLE W/ EGG, SPRING ONION, BEAN SPROUT, GROUND PEANUT
& PEANUT SAUCE (NO RICE) *SPICY: MILD, HOT, FLAMING

VEGETABLE & TOFU	\$17.00	CHICKEN	\$19.00
SHRIMP	\$22.00	CHICKEN & SHRIMP	\$24.00

TERIYAKI

KATSU (FRIED CUTLET)

SERVED W/ MISO SOUP AND WHITE RICE

CHICKEN	\$19.00
SALMON	\$32.00
STEAK	\$35.00
<i>N.Y. STRIP STEAK</i>	

CHICKEN	\$19.00
SALMON	\$32.00
TONKATSU	\$18.00
<i>PORK CHOP</i>	

HIBACHI RICE

UDON/YAKISOBA

VEGGIE	\$10.00	VEGGIE	\$11.00	CHICKEN	\$12.00
CHICKEN	\$11.00				
CRAB	\$11.00	CRAB	\$12.00	CONCH	\$14.00
STEAK	\$12.00				
CONCH	\$12.00	STEAK	\$14.00	SHRIMP	\$16.00
SHRIMP	\$14.00				
SPECIAL	\$16.00	SPECIAL	\$16.00	LOBSTER	\$22.00
LOBSTER	\$22.00				

PAN FRIED NOODLES

COOKED IN OYSTER SAUCE WITH ASSORTED VEGETABLES

SEAFOOD COMBINATION	\$26.00	SPECIAL	\$22.00
<i>SHRIMP, GROUPER, CONCH, MUSSELS, CRABSTICKS</i>		<i>CHICKEN, SHRIMP, STEAK</i>	
STEAK	\$20.00	CHICKEN	\$19.00
<i>COOKED IN BLACK BEAN SAUCE</i>			

————— 15% Service Charge will be added on. 10% V.A.T. will be added on each item —————

CHINESE CUISINE

***SERVED WITH MISO SOUP OR EGG DROP SOUP & WHITE RICE*

SEAFOOD**

HOT SALTED

COOKED IN SPICY SEASONING

CONCH	\$27.00
SHRIMP	\$28.00
GROUPE	\$32.00
LOBSTER	\$45.00

BLACK BEAN

COOKED IN A MILD BLACK BEAN SAUCE WITH ASSORTED VEGETABLES

CLAMS	\$25.00
CONCH	\$25.00
SHRIMP	\$26.00
MUSSELS	\$28.00
GROUPE	\$29.00
LOBSTER	\$43.00

SWEET & SOUR

TRADITIONAL HONG KONG STYLE SWEET & SOUR SAUCE WITH ONIONS, SWEET BELL PEPPERS, AND PINEAPPLES

CONCH	\$25.00
SHRIMP	\$26.00
GROUPE	\$29.00
LOBSTER	\$43.00

KINGDOM

TENDER CHICKEN COOKED IN A TRADITIONAL HONG KONG STYLE KINGDOM SAUCE WITH PINEAPPLES

CONCH	\$25.00
SHRIMP	\$26.00
GROUPE	\$29.00

CHOP SUEY

COOKED IN OYSTER SAUCE WITH MIXED VEGETABLES

CONCH	\$25.00
SHRIMP	\$26.00
GROUPE	\$29.00
LOBSTER	\$43.00

CANTONESE LOBSTER

\$43.00

FRESH LOCAL LOBSTER COOKED WITH ONIONS, SWEET GREEN PEPPERS, MUSHROOM, CARROTS, AND ZUCCHINI IN A GINGER BLACK BEAN SAUCE

SEAFOOD & TOFU COMBINATION \$32.00

SHRIMP, MUSSELS, CONCH, GROUPE, AND FRIED TOFU COOKED IN OYSTER SAUCE WITH AN ASSORTMENT OF VEGETABLES

LO MEIN & NOODLES

ALL LO MEIN ARE COOKED IN OYSTER SAUCE WITH AN ASSORTMENT OF VEGETABLES

CHICKEN	\$13.00
STEAK	\$15.00
SHRIMP	\$16.00
SPECIAL	\$18.00
<i>CHICKEN, STEAK, SHRIMP</i>	
LOBSTER	\$23.00
SINGAPORE NOODLES	\$18.00
<i>CHICKEN, STEAK, SHRIMP</i>	

VEGETABLE / MEATS**

GENERAL TAO

COOKED IN CHEF'S SPECIAL GENERAL TAO SAUCE W/ ZUCCHINI, ONIONS, AND BROCCOLI

CHICKEN	\$21.00
WINGS	\$23.00

CHOP SUEY

COOKED IN OYSTER SAUCE WITH MIXED VEGETABLES

VEGETABLE	\$17.00
CHICKEN	\$19.00
WINGS	\$20.00
STEAK	\$20.00

SWEET & SOUR

TRADITIONAL HONG KONG STYLE SWEET & SOUR SAUCE WITH ONIONS, SWEET BELL PEPPERS, AND PINEAPPLES

CHICKEN	\$19.00
WINGS	\$20.00
RIBS	\$21.00

KINGDOM

TENDER CHICKEN COOKED IN A TRADITIONAL HONG KONG STYLE KINGDOM SAUCE WITH PINEAPPLES

CHICKEN	\$19.00
WINGS	\$20.00
RIBS	\$21.00

HONEY

COOKED IN A GARLIC HONEY SAUCE

CHICKEN	\$19.00
WINGS	\$20.00
RIBS	\$21.00

BLACK BEAN

COOKED IN A MILD BLACK BEAN SAUCE WITH ONIONS, CARROTS, MUSHROOM, AND GREEN SWEET BELL PEPPERS

VEGETABLE	\$17.00
CHICKEN	\$19.00
WINGS	\$20.00
STEAK	\$20.00
RIBS	\$21.00

WITH BROCCOLI

COOKED IN AN OYSTER SAUCE WITH CARROTS AND MUSHROOMS OVER A BED OF STEAMED BROCCOLI

CHICKEN	\$22.00
WINGS	\$23.00
STEAK	\$23.00
RIBS	\$24.00

HOT SALTED

COOKED IN SPICY SEASONING

CHICKEN	\$19.00
WINGS	\$20.00
STEAK	\$20.00
RIBS	\$21.00

SPICY BBQ RIBS

\$24.00

GRILLED RIBS IN OUR HOUSE MADE SPICY BBQ SAUCE

DESSERTS

TEMPURA ICE CREAM	\$8.00	TIRAMISU	\$9.00
ICE CREAM	\$6.00		

BEVERAGES

SAKE		BEER	
<u>HOT OR COLD</u>			
SMALL	\$8.00	SAPPORO	\$9.00
LARGE	\$10.00	ASAHI	\$7.50
SOFT DRINKS	\$2.75	TSING TAO	\$6.25
<i>SPRITE, COCA COLA, ORANGE, GRAPE, GINGER BEER, GINGER ALE</i>		GUINNESS	\$5.75
FRUIT JUICES	\$3.50	KALIK/LIGHT	\$5.50
<i>ORANGE, PINEAPPLE, CRANBERRY</i>		HEINEKEN	\$5.50
FRUIT PUNCH	\$5.50		
LEMONADE	\$5.00	DAIQUIRIS	
<i>ADD STRAWBERRY/ BLUEBERRY/ RASPBERRY</i>		PINA COLADA/MANGO/ STRAWBERRY	\$10.00
	+\$1.00		
RED BULL	\$5.00	VIRGIN DAIQUIRIS	\$8.00
BOTTLED WATER	\$2.00	MIAMI VICE	\$12.00
FIJI		VIRGIN MIAMI VICE	\$10.00
SMALL	\$4.50		
LARGE	\$9.00	ADDITIONAL FLAVORS	\$2.00
SPARKLING WATER			
PERRIER 11OZ	\$4.00		
SAN PELLEGRINO	\$10.00		
HOT TEA	\$3.00		
LEMON ICED TEA	\$3.50		
<i>SWEET/UNSWEET</i>			

SAKURA SUSHI

LUNCH MENU

UNTIL 4:00 P.M.

FROM THE KITCHEN

SERVED WITH STEAMED WHITE RICE OR FRIED RICE, 2PC GYOZA, EDAMAME, AND SEAWEEED SALAD

CHICKEN TERIYAKI	\$14.00
SALMON TERIYAKI	\$18.00
CHICKEN KATSU	\$14.00
TONKATSU (PORK CHOP)	\$14.00
CHICKEN GARLIC GINGER STIR FRY	\$14.00
STEAK GARLIC GINGER STIR FRY	\$15.00

CHINESE CUISINE

SERVED WITH STEAMED WHITE RICE OR FRIED RICE AND EGG DROP SOUP OR MISO SOUP

CHICKEN SWEET & SOUR, KINGDOM, HOT SALTED, BLACK BEAN, OR HONEY GARLIC	\$11.00
WINGS SWEET & SOUR, KINGDOM, HOT SALTED, BLACK BEAN, OR HONEY GARLIC	\$12.00
RIBS SWEET & SOUR, KINGDOM, HOT SALTED, BLACK BEAN, OR HONEY GARLIC	\$12.50
BLACK BEAN STEAK	\$13.00

FROM THE SUSHI BAR

SERVED WITH 8PCS CALIFORNIA ROLL, 2PC GYOZA, EDAMAME, AND SEAWEEED SALAD

5PCS NIGRI SUSHI CHEF'S CHOICE	\$18.00
6PCS SASHIMI CHEF'S CHOICE	\$20.00

BASIC ROLLS SPECIAL

AVAILABLE ALL-DAY MON – THURS AND LUNCH FRI – SAT

CHOOSE 2 OF THE FOLLOWING ROLLS FOR \$15.00

MON – THURS LUNCH ONLY: GET THE NEXT 3 ROLLS AT \$5.00 EACH

CALIFORNIA ROLL W/ SESAME SEED	SPICY TUNA ROLL
SHRIMP TEMPURA ROLL	SALMON & CREAM CHEESE ROLL
SALMON CALIFORNIA ROLL	TUNA CALIFORNIA ROLL
BOSTON ROLL	VEGETABLE ROLL
CRAB SALAD ROLL	EEL ROLL
SPICY CRAB ROLL	SALMON SKIN ROLL
CHICKEN CHEESE ROLL	SWEET POTATO ROLL
TUNA OR SALMON ROLL (6PCS)	AVOCADO OR CUCUMBER ROLL (6PCS)