

Hibachi *Cooked to order

Clear soup or green salad, 2 pcs hibachi shrimp (cooked together), hibachi vegetables, hibachi fried rice or white rice

Single Item Dinner

Vegetable (No Shrimp)	15
Chicken	17
Salmon	21
Shrimp	21
* Filet Mignon	25
Scallop	22
* Angus Steak	22
Chilean Sea Bass	26

Connoisseur Delight

* Filet Mignon & Chicken	24
* Filet Mignon & Salmon	25
* Filet Mignon & Shrimp	26
* Filet Mignon & Scallop	26
* Filet Mignon & Lobster	31
Lobster & Chicken	27
Lobster & Shrimp	29
* Lobster & Steak	29
Twin Lobster Tails	34
Seafood Deluxe	33
Shrimp, scallop, lobster	
* SASA Special	30
Chicken, shrimp, steak	

Combination Dinner

Chicken & Shrimp	21
Chicken & Scallop	22
* Angus Steak & Shrimp	23
Shrimp & Scallop	23
* Angus Steak & Chicken	22
* Angus Steak & Scallop	23
* Angus Steak & Salmon	23
Shrimp & Salmon	22
Chicken & Salmon	21

Hibachi Side Order

Must order w. entrée

Chicken (5oz)	6
Shrimp (6 pcs)	9
* Sirloin Angus Steak (5oz)	9
Scallop (5oz)	10
* Filet Mignon (5oz)	12
Lobster (5oz)	13
Fried Rice	4
Fried noodle	4
Vegetable	4

Children's Menu (For children Age 12 or under)

Select one item for hibachi (all no shrimp appetizers)

Choice: Chicken, Angus Steak, Shrimp,

Scallop or Vegetable	11
Filet Mignon	14

Kitchen Entree

Chef's selections (served w. white rice and miso soup or salad)

Steamed Chilean Seabass	26	* Two Flavore of Sasa	40
Steam chilean seabass served seasonal vegetables w. black bean sauce		Grilled lobster, wagyu steak served seasonal, vegetables with brown sauce	
Rack of Lamb	28	Scottish Salmon	26
Grilled lamb served seasonal vegetables with mint sauce		Grilled salmon served seasonal vegetables with truffle oil and tomato sauce	
* Samurai Filet Mignon	28		
Grilled filet mignon served seasonal vegetable with black pepper sauce			

Teriyaki & Tempura

Served w. miso soup or green salad, one bowl white rice

Tofu Teriyaki	16
Chicken Teriyaki	17
* Angus Steak Teriyaki	20
Salmon Teriyaki	17
Shrimp Teriyaki	19
Vegetable Tempura	14
Chicken & Veg. Tempura	15
Shrimp & Veg. Tempura	16

Udon & Soba

Served w. stir fried or soup

Vegetable	11
Chicken	12
Shrimp	14
* Steak	14
Seafood	15
Japanese Fried Rice	10
Choice of chicken, shrimp or steak	

Lunch Special Menu

Mon. - Sat.: 11:30- 3:00pm except holidays

Lunch Rolls Special

Any two rolls \$9/ Any Three rolls \$12

Served w. miso soup or green salad w. ginger dressing

* Tuna Roll	Shrimp Avocado Roll
* Tuna Avocado Roll	* Philadelphia Roll
* Spicy Crunchy Tuna Roll	Avocado Roll
* Salmon Roll	Avocado Cucumber Roll
* Salmon Skin Roll	California Roll
* Salmon Avocado Roll	Peanut Avocado Roll
* Spicy Crunchy Salmon Roll	Vegetable Roll
* Alaska Roll	Eel Cucumber Roll
* Yellowtail Scallion Roll	Sweet Potato Tempura Roll
Eel Avocado Roll	Tokyo Roll
Chicken Tempura Roll	Shrimp Tempura Roll
Boston Roll	

Sushi Sashimi Lunch

Served w. miso soup or green salad w. ginger dressing

* Sushi Lunch	11	* Sushi & Sashimi Combo	14
6 pcs of assorted sushi & California roll		6 pcs assorted sashimi, 4 pcs assorted sushi & tuna roll	
* Sashimi Lunch	13		
12 pcs of assorted sashimi & 1 bowl white rice			

Lunch Box

Served w. miso soup or green salad w. ginger dressing

Includes: California roll, fried shumai, white rice

(\$2.00 extra for hibachi fried rice)

Chicken Teriyaki Box	11	Chicken Tempura Box	12
Salmon Teriyaki Box	11	Shrimp Tempura Box	12
Shrimp Teriyaki Box	12	* Sushi Box	11
* Beef Teriyaki Box	12	4 pcs of assorted sushi	
Beef Negimaki Box	12	* Sashimi Box	13
		7 pcs assorted of sashimi	

Hibachi Lunch

Served w. clear soup or green salad, hibachi vegetable and hibachi fried rice or white rice

Vegetable	8	Scallop	12
Chicken	9	* Filet Mignon	14
* Angus Steak	11	* Combination Lunch	16
Salmon	10	Your choice of two items: chicken, angus steak, shrimp, scallop, salmon	
Shrimp	11		

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

* Served Raw



Open 7 Days

Lunch:

Mon-Sat: 11:30am - 3:00pm

Dinner:

Mon-Thur: 4:30pm - 10:00pm

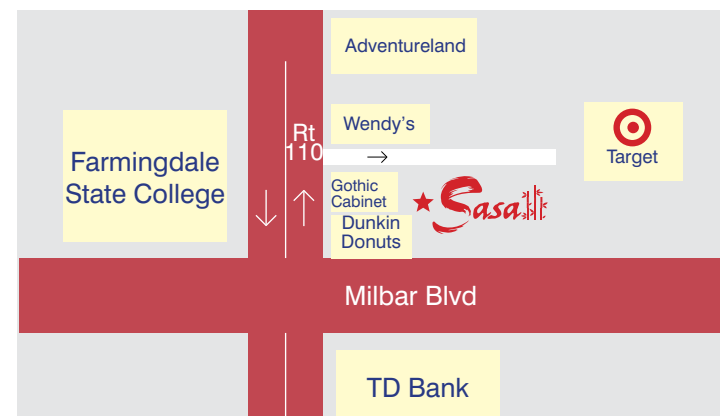
Fri-Sat: 4:30pm - 11:00pm

Sun: 1:00pm - 10:00pm



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Grand Opening



Tel: 631-465-0346

Fax: 631-465-0349

2119 Broad Hollow Road
Farmingdale, NY 11735

Free Delivery

3 Miles Radius (min \$25)

We Accepted all major cooperation party & all catering party



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Omakase

\$108 per person

“Omakase” means “chef’s choice”

This full menu is highly recommended for guests to experience the chef’s inspirations, Omakase is seasonal and reflects the best available sasa (ingredients) currently available. Each course is designed to harmonize with the next. Please let your server know if you have any food allergies

Omakase Sushi Special 39

With soup or salad

Chef selected 10 pieces sushi of today’s catch & 1 roll

Omakase Sashimi Special 68

With soup or salad

Chef selected 18 pieces Sashimi of today’s catch & 1 live lobster, sashimi, 1 bowl sushi rice

**All
Dine In
Only**

Soup

Miso Soup	2	➤ Lemongrass Vegetable Dumpling Soup	7
Clear Soup	2	Vegetable dumpling in coconut milk, vegetables, mushroom, mint and lemongrass	
➤ Lemongrass Seafood Soup	8		

Salad

Green Salad	3	* Wasabi Tuna Salad	12
Seaweed	5	Pepper tuna, avocado and vegetable salad in yuzu wasabi sauce	
Avocado Salad	6	Rose Duck Salad	10
Sliced avocado over fresh green salad with ginger dressing		Shredded boneless roasted duck and seasonal vegetables	
Kani Salad	6		
Shredded crab, cucumber & tobiko with spicy mayonnaise			

* Served Raw

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server



Appetizers From The Kitchen

Edamame 5	Steamed Japanese young soy bean with sea salt	Tempura Sampler 7	Lightly crispy fried shrimp with vegetable
Gyoza or Veg. Gyoza 6	Japanese pan- fried dumpling	Fried Oyster 8	With garlic butter sauce
Shrimp Shumai 5	Steamed shrimp dumpling	Crispy Soft Shell Crab 10	with mint in ponzu sauce
Japanese Spring Roll 6	Crispy fried vegetable spring roll with sweet & sour dipping sauce	Hokkaido Rock Shrimp 10	Rock shrimp lightly fried with spicy sweet mayo sauce
Japanese Style Chicken Nuggets 6	Deep fried marinated chicken with special sauce	* Beef Negimaki 8	Broiled thin- slice steak wrapped around scallion in teriyaki sauce
		BBQ Squid 8	Marinated broiled squid w. teriyaki sauce

Fusion Hot Appetizers

Sakura Duck Roll 10	Shredded duck Lettuce wrap with Indian pancake w. sweet miso sauce	Grilled Chilean Seabass 12	With miso sauce and steamed asparagus
* Yuzu Fillet Mignon 12	With basil celery garlic and onion with yuzu wasabi sauce	Dynamite 12	Grilled scallop, mushroom w. truffle & gold flakes

Appetizer From Sushi Bar

* Usuzukuri 12	Thinly sliced fluke sashimi served w. ponzu sauce	* Tuna Otsumami 12	Tuna, cucumber, kani, otsumami, tobiko with spicy mayo, eel sauce, avocado sauce and mixed shiso leaf
* Yellowtail Jalapeno 13	Slice yellowtail sashimi & jalapeno with yuzu wasabi sauce	* Snow White Tuna 13	White tuna and seaweed deep fried with mint sauce, yuzu sauce and fried radish top
* Madai Carpaccio 14	Thinly sliced red snapper with fresh ginger, yam, lime served w. ponzu sauce	* Sakura Salmon 13	Thinly sliced salmon wrapped snow crab with coconut sauce, yuzu dressing and mixed shiso leaf
* Live Scallop SP	Thinly sliced scallop with truffle oil, served w. ponzu sauce	* Red Marble 14	Thinly sliced tuna wrapped spicy crab, mango with wasabi mayo and ponzu sauce, black tobiko
* Kumamoto Oyster 18	Half dozen live kumamoto oyster served w. hot radish ponzu sauce	* Tako Sunomono 11	Thinly sliced octopus sashimi with ponzu sauce
* King Salmon Carpaccio 13	Thinly sliced king salmon wrapped yam, top w. salmon roe served ponzu sauce and lime juice		

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Sushi or Sashimi A La Carte

One piece sushi or two piece sashimi (some exceptions)

* Tuna	3	Shell Fish	
* Toro	8	Crab Stick (Kani)	2
* Super White Tuna (Escolar)	3	Alaskan King Crab	6
Eel (Unagi)	3	* Squid (Ika)	3
* Salmon (Sake)	3	* Scallop	3
* King Salmon	4	* Sweet Shrimp (Boton Ebi)	4
* Smoked Salmon	3	Octopus (Tako)	3
Wagyu Beef	8	* Jumbo Shrimp (Ebi)	3
* Yellowtail (Hamachi)	3	Red Clam (Hokigai)	3
* Baby Yellowtail (Kampachi)	4	* Sea Urchi (Uni)	5
* Shima Aji	6	* Giant Clam	6
* Mackerel (Saba)	3	Roe	
* Fluke (Hirame)	3	* Salmon Roe (Ikura)	3
* Stripbass (Suzuki)	3	* Black Caviar	3
* Red Snapper (madai)	4	* Flying Fish Roe (Tobiko)	3
Omelette (tamago)	2	* Wasabi Caviar	3

Sushi Bar Entrée

Served w. miso soup or green salad

* Maki Combo A 15	Tuna avocado roll, salmon avocado roll, California roll	* Sushi Sashimi Platter 26	12 pcs of sashimi, 5 pcs of sushi & spicy crunchy avocado tuna roll
* Maki Combo B 15	Spicy tuna roll, spicy salmon roll, spicy yellowtail roll	* Sushi For Two 42	18 pcs sushi with chef’s selection & 1 special roll, 1 California Roll
* Sushi Platter 20	8 pcs assorted sushi with tuna roll	* Sashimi For Two 48	w. white rice, 35 pcs of chef’s selected sashimi w. exotic presentation
* Sashimi Platter 22	w. white rice, 16 pcs of chef’s selected sashimi w. exotic presentation	* Lover Boat for Two 58	8 pcs of sushi, 15 pcs of sashimi and spider roll & rainbow roll
* Chirashi 21	Assorted variety of fish over sushi rice	* Toro Don 28	6 pcs toro top w. uni, ikura, quail egg, fresh wasabi rice seasoning, sushi rice on the bottom

Classic Rolls or Hand Rolls

Raw

* Tuna Roll 5		* Salmon Avocado or Cucumber Roll 6	
* Tuna & Avocado or Cucumber Roll 6		* Alaskan Roll 6	
* Salmon Roll 5		* Spicy Crunchy Scallop Roll 7	
* Salmon Jalapeno Roll 6		* Spicy Crunchy Tuna Roll 6	
* Yellowtail Scallion Roll 5		* Spicy Crunchy Salmon Roll 6	
* Yellowtail Jalapeno Roll 6		* Spicy Crunchy Yellowtail Roll 6	
* White Tuna Avocado Roll 6			

Cooked

California Roll 5	Salmon Skin Roll 5
Shrimp Avocado or Cucumber Roll 5	Eel & Avocado or Cucumber 6
Philadelphia Roll 5	Shrimp Tempura Roll 6
Chicken Tempura Roll 6	Tokyo Roll 6
King Crab Avocado Roll 10	Spicy crunchy shrimp kani
Boston Roll 5	Spider Roll 10



Vegetarian

Cucumber Roll 4	Avocado Roll 4
Peanut Avocado Roll 4	Sweet Potato Tempura 5
AAC Roll 5	Asparagus Roll 4
Avocado, asparagus, cucumber	

Signature Roll

Live Lobster Roll Limit 13	Steamed whole lobster meat, avocado inside, top with lobster	* SASA Canape Maki 25	Cucumber, uni, toro, boton ebi russian caviar soy bean nori
* Rainbow Roll 12	Snow crab meat, avocado, cucumber inside, top w. tuna, salmon, white fish, avocado	* Paradise Roll 12	Shrimp tempura, spicy tuna & avocado soy bean nori wrapped with spicy mayo
Black Dragon Roll 12	Snow crab meat, cucumber in side, top w. eel & avocado, eel sauce	* Manhattan Roll 16	Tuna, salmon, yellowtail, avocado inside, top w. seared toro, salt truffle oil, scallion, wagyu sauce
* Naruto Roll 15	(no rice & seaweed) Thinly sliced cucumber, wrapped tuna, salmon, yellowtail, avocado, tobiko	* Wagyu Roll 16	Tuna, salmon & mango inside, top w. seared wagyu beef, truffle oil, salt, scallion, wagyu sauce
* Queen Roll 15	Fatty tuna, asparagus, king salmon & truffle oil, crunchy inside, top with tuna	* Out of Control Roll 15	Snow crab meat, avocado inside top with king salmon, black tobiko, yuzu miso sauce
* Tiger Roll 14	Fried oyster, spicy salmon & avocado wrapped tiger soy bean nori	* Frie Phoenix Roll 15	Shrimp tempura inside spicy tuna and lobster on the top with eel sauce and spicy mayo
American Dream Roll 13	Shrimp tempura, fried banana & lobster, soy bean nori wrapped with mango sauce	* Ninja Roll 13	Tempura eel and asparagus inside, spicy crunchy salmon and black tobiko on the top with eel sauce and wasabi mayo
Angry Dragon Roll 15	Lobster tempura, papaya & cucumber with soy bean wrapped, top with snow crab, eel sauce and spicy mayo sauce	* Incredible Roll 12	Shrimp tempura inside, spicy crab on the top with eel sauce, spicy mayo sauce
* Crazy Tuna Roll 12	Spicy tuna, cream cheese, avocado, soy nori wrap, scallion, tobiko, deep fried w. eel sauce, spicy mayo, avocado sauce	Gozila Roll 15	Seaweed wrapped yellowtail, salmon, kani, white fish w. tempura style, eel sauce, spicy mayo, avocado sauce, caviar and scallion
* Hot Girl Roll 13	Eel, spicy tuna, avocado, crunchy, Chili soy bean nori, red chili sauce	* Willow Roll 13	Salmon tempura and asparagus tempura inside, salmon on the top with eel sauce & mango sauce
* Sweet Heart Roll 14	Spicy tuna, spicy salmon, avocado, crunchy, pink soy bean nori wrap	Volcano Roll 10	Tuna, cucumber, crab meat and wasabi, deep fried with eel sauce, hot sauce and mayo sauce
* Special Scallop Roll 15	Fried white fish, avocado, top live scallop, mint leaf, yuzu sauce		
Kiss of Summer Roll 14	Chicken tempura, cucumber, spicy crab, soy bean nori wrap, eel sauce, avocado sauce		