



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

Soup

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



Kani Salad 6
Shredded crab, cucumber & tobiko with spicy mayonnaise

Salad

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

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

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

Appetizers From The Kitchen

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



Gyoza or Veg. Gyoza 6
Japanese pan- fried dumpling



BBQ Squid 8
Marinated broiled squid w. teriyaki sauce

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

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

Fusion Hot Appetizers



Grilled Chilean Seabass 12
With miso sauce and steamed asparagus

Sakura Duck Roll	10
Shredded duck, Lettuce wrap with Indian pancake w. sweet miso sauce	
.....	
* Yuzu Fillet Mignon	12
With basil celery garlic and onion with yuzu wasabi sauce	
.....	
Yaki Hotate & Foie Gras	13
Grilled Scallop foie gras w. konbu salt, scallion, cilantro	
.....	
Dynamite	12
Grilled scallop, mushroom w. truffle & gold flakes	
.....	
* Wagyu Steak	15
Grill wagyu steak, mushroom w. truffle oil serve on hot stone	

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

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

Appetizer From Sushi Bar

- * **Usuzukuri** 12
Thinly sliced fluke sashimi served w. ponzu sauce

- * **Uni & Botan Shrimp** 16
Chopped botan shrimp with uni on the top, served with ponzu sauce

- * **Truffle Toro** 20
Seared thinly sliced toro, with truffle, truffle oil, Japanese konbu salt, scallion

- * **A5 Miyazaki Wagyu** 22
Seared of wagyu beef with truffle oil, Japanese konbu salt, scallion

- * **Toro Tartare & Caviar** 26
Chopped fresh toro top with caviar and toast on the side

- * **Madai Carpaccio** 14
Thinly sliced red snapper with fresh ginger, yam, lime served w. ponzu sauce

- * **Live Scallop** SP
Thinly sliced scallop with truffle oil, served w. ponzu sauce

- * **Uni & Foie Gras** 20
Toast top with grilled foie gras, uni, konbu salt, scallion, cilantro, lime, soy sauce

- * **King Salmon Carpaccio** 13
Thinly sliced king salmon wrapped yam, top w. salmon roe served ponzu sauce and lime juice



- * **Yellowtail Jalapeno** 13
Slice yellowtail sashimi & jalapeno with yuzu wasabi sauce



- * **Kumamoto Oyster** 18
Half dozen live kumamoto oyster served w. hot radish ponzu sauce

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

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

Sushi or Sashimi A La Carte

One piece sushi or two piece sashimi (some exceptions)

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



Tuna~Maguro



Greek Seabass~Bronzini



Red Bream~Madai



Shima Aji



White Tuna~Albacore



Ika~Squid



Crab~Kani



Ebi~Shrimp



Octopus ~Tako

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

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



Sushi Bar Entrée

Served w. miso soup or green salad

* Maki Combo A	15
Tuna avocado roll, salmon avocado roll, California roll	
.....	
* Maki Combo B	15
Spicy tuna roll, spicy salmon roll, spicy yellowtail roll	
.....	
* Sushi Platter	20
8 pcs assorted sushi with tuna roll	
.....	
* Sashimi Platter	22
w. white rice, 16 pcs of chef's selected sashimi w. exotic presentation	
.....	
* Chirashi	21
Assorted variety of fish over sushi rice	
.....	
* Sushi Sashimi Platter	26
12 pcs of sashimi, 5 pcs of sushi & spicy crunch tuna roll	
.....	
* Sushi For Two	42
18 pcs sushi with chef's selection & 1 special roll	
.....	
* Sashimi For Two	48
w. white rice, 35 pcs of chef's selected sashimi w. exotic presentation	
.....	
* Love Boat for Two	58
8 pcs of sushi, 15 pcs of sashimi and spider roll & rainbow roll	

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

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





Classic Rolls or Hand Rolls

Raw

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

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

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

Cooked Roll

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



Vegetarian

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

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

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

Signature Roll

Live Lobster Roll <small>Limit</small>	13
Steamed whole lobster meat, avocado inside, top with lobster	
.....	
* Rainbow Roll	12
Snow crab meat, avocado, cucumber inside, top w. tuna, salmon, white fish, avocado	
.....	
Black Dragon Roll	12
Snow crab meat, cucumber in side, top w. eel & avocado, eel sauce	
.....	
* Naruto Roll (no rice & seaweed)	15
Thinly sliced cucumber, wrapped tuna, salmon, yellowtail, avocado, tobiko	
.....	
* Queen Roll	15
Fatty tuna, king salmon & truffle oil, crunchy inside, top with tuna	
.....	
* Tiger Roll	14
Fried oyster, spicy salmon & avocado wrapped tiger soy bean nori	
.....	
American Dream Roll	13
Shrimp tempura, fried banana & lobster, soy bean nori wrapped with mango sauce	
.....	
Angry Dragon Roll	15
Lobster tempura, papaya & cucumber with soy bean wrapped, top with snow crab, eel sauce and pink sauce	
.....	
* Crazy Tuna Roll	12
Spicy tuna, cream cheese, avocado, soy nori wrap, scallion, tobiko, deep fried w. eel sauce, spicy mayo, avocado sauce	



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

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



Signature Roll

- * **Hot Girl Roll** 13
Eel, spicy tuna, avocado, crunchy, Chili soy bean nori, red chili sauce

- * **Sweet Heart Roll** 14
Spicy tuna, spicy salmon, avocado, crunchy, pink soy bean nori wrap

- * **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

- * **SASA Canape Maki** 25
Cucumber, uni, toro, boton ebi russian caviar soy bean nori

- * **Paradise Roll** 12
Shrimp tempura, spicy tuna & avocado soy bean nori wrapped with spicy mayo

- * **Manhattan Roll** 16
Tuna, salmon, yellowtail, avocado inside, top w. seared toro, salt truffle oil, scallion

- * **Wagyu Roll** 16
Tuna, salmon & mango inside, top w. seared wagyu beef, truffle oil, salt, scallion, sweet sauce

- * **Out of Control Roll** 15
Snow crab meat, avocado inside top with king salmon, black tobiko, sweet sauce

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

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



Hibachi *Cooked to order

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

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

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 Veg.	11
Filet Mignon	14

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

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



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 Shrimp, scallop, lobster	33
* Miyazaki wagyu Miyazaki wagyu Sirloin 8oz.	45
* Sasa Special Chicken, shrimp, steak	30



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



Rack of Lamb 28
 Grilled lamb served
 seasonal vegetables with
 mint sauce

Kitchen Entree

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

Steamed Chilean Seabass	26
Steam chilean seabass served seasonal vegetables w. black bean sauce	
.....	
* Samurai Filet Mignon	28
Grilled filet mignon served seasonal vegetable with black pepper sauce	
.....	
* Miyazaki Wagyu	38
Grilled wagyu steak with scallion serve on hot stone and sauce on the side	
.....	
* Two Flavore of Sasa	40
Grilled lobster, wagyu steak served seasonal, vegetables with brown sauce	
.....	
Scottish Salmon	26
Griled salmon served seasonal vegetables with truffle oil and tomato sauce	

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

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

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 &Vegetable Tempura	15
Shrimp & Vegetable 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	

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

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

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

- | | |
|-------------------------|---|
| 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 | |

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

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