



## OTOSHI RYORI

Appetizers

### Gyu Aspara Maki | 980

Asparagus wrapped with grilled beef

### Gyu Enoki Maki | 980

Enoki mushrooms wrapped with grilled beef

### Salmon Cocktail | 450

Tobiko, cucumber, and kombu shoyu sauce

### Nanban Zuke | 450

Deep-fried salmon and tuna marinated in sweet and sour vinegar

### Gyoza | 385

Pan-fried pork and herb dumplings with shoyu dip

### Goma Tofu | 380

Homemade sesame paste tofu

### Dashimaki Tamago Ankake | 380

Rolled omelette in ankake sauce

### Horenso Ohitashi | 220

Simmered spinach in soy sauce

### Edamame | 220

Boiled young soybeans

## SASHIMI

Raw Seafood

### Otoro | 2,580

Bluefin tuna belly

### Sashimi Moriawase | 1,380

(5 kinds)

Salmon, tuna, hamachi, scallops, mackerel

### Sashimi Moriawase | 980

(3 kinds)

Salmon, tuna, hamachi

### Hotate Gai | 980

(2 pieces cut in half)

Sweet and briny Japanese scallops

### Ama Ebi | 900

(7 pieces)

Sweet shrimp

### Buri | 780

Japanese yellowtail

## SASHIMI

Raw Seafood

### Shake or Spicy Shake | 700

Norwegian salmon fillet

### Ikura | 800

Salmon roe

### Maguro or Spicy Maguro | 650

Pacific tuna loin

### Aji | 550

Japanese horse mackerel

### Hokkigai | 550

(4 pieces)

Arctic surf clam

### Ika | 400

Squid

### Tako | 400

Octopus

### Tamago | 200

Sweet rolled egg omelette

## MAKIMONO AND TEMAKI

Vinegared Rice

### Sakura Maki | 1,480

Grilled eel, cream cheese, avocado, and tobiko with shrimp on top

### Dragon Maki | 890

Thick roll sushi topped with unagi (eel)

### Balesin California Maki | 850

Avocado, cucumber, and kani topped with salmon

### Spider Maki | 825

Thick roll sushi with soft shell crab

### Spicy Shake Temaki or Maki | 550

Hand-rolled salmon cones or roll

### Spicy Maguro Temaki or Maki | 550

Hand-rolled tuna cones or roll

### California Maki | 480

Mango, cucumber, and kani with tobiko

### Shake Maki | 420

Salmon roll



## MAKIMONO AND TEMAKI

Vinegared Rice

### Tekka Maki | 280

Tuna roll with wasabi

### Kappa Maki | 175

Cucumber roll

## NIGIRI

Traditional or Aburi  
(2 pieces unless stated otherwise)

### Otoro | 880

Bluefin tuna belly

### Ikura | 800

Salmon roe

### Ama Ebi | 650

(4 pieces)

Sweet shrimp

### Hotate | 600

Japanese scallops

### Shake | 420

Norwegian salmon

### Unagi | 380

Grilled eel

### Hokkigai | 380

Arctic surf clam

### Hamachi | 350

Japanese yellowtail

### Maguro | 320

Pacific tuna loin

### Aji | 220

Japanese horse mackerel

### Ika | 220

Squid

### Tako | 220

Octopus

### Tamago | 200

Rolled egg omelette

## SARADA

Salads

### Mixed Seafood Salad | 980

Salmon, tuna, ama ebi (sweet shrimp), and hotate (scallops) with shiso dressing

### Spicy Tuna or Salmon Salad | 585

### Kani Salad | 560

Mango, cucumber, tobiko (fish roe), and Japanese mayonnaise

### Sakura Salad | 360

Seasonal market vegetables with sesame dressing

## YAKIMONO

Grilled Dishes

### Hamachi Kama Shio | 1,600

Grilled hamachi jaw in salt

### Gindara Shioyaki or Teriyaki | 1,550

Grilled Japanese cod with salt or teriyaki sauce

### Shake Shioyaki or Teriyaki | 850

Grilled salmon with salt or teriyaki sauce

### Tori Teriyaki | 650

Grilled young chicken with teriyaki sauce

## TEPPANYAKI

Teppan-grilled Dishes

### Gyu Kyushu (200g) | 8,000

Japanese A4 Wagyu beef sirloin

### Kurobuta | 2,800

Japanese black pork shoulder

### Hotate | 1,550

Japanese scallops

### Gindara | 1,550

Black cod fillet

### U.S. Hotate | 1,150

U.S. scallops

### Shitabirame | 880

Japanese sole fillet

### Shake | 680

Norwegian salmon fillet

### Tori Momo Niku | 680

Chicken thigh



### AGEMONO

Deep-Fried Dishes

#### **Kurobuta Tonkatsu | 2,800**

Bread-crumbed Japanese black pork shoulder

#### **Ebi Tempura | 835**

Black tiger prawns

#### **Ebi Furai | 835**

Bread-crumbed black tiger prawns

#### **Kaki Tempura | 780**

Japanese oysters

#### **Kaki Furai | 780**

Bread-crumbed Japanese oysters

#### **Sofutoshurukurabu | 480**

Deep-fried soft shell crab  
(150 grams per piece)

#### **Tori Karaage | 380**

Young chicken thighs

#### **Kisu Tempura | 360**

Japanese whiting fillets

#### **Unagi Tempura | 360**

Crispy eel fillet

#### **Agedashi Tofu | 180**

Fried silken beancurd

#### **Agedashi Nasu | 125**

Eggplant

### SHIRUMONO

Soups

#### **Chawanmushi | 480**

Steamed custard with shrimp, mushroom, and chives

#### **Dobin Mushi | 420**

Clear soup with mixed seafood

#### **Miso Shiru | 180**

Soybean soup with beancurd

### MENRUI

Noodles

#### **Beef Curry Ramen | 980**

Ramen in Japanese curry sauce with braised beef

#### **Gyuniko Udon | 900**

Hot udon noodles with sliced beef

#### **Tempura Udon or Soba | 750**

Hot udon or soba with Balesin vannamei shrimp tempura

#### **Seafood Ramen | 680**

Hot ramen noodles with assorted seafood

#### **Spicy Miso Ramen | 650**

Hot ramen noodles, wakame, spicy miso stock

#### **Tonkotsu Ramen | 600**

Pork ramen

#### **Shoyu Ramen | 600**

Hot ramen noodles with wakame, narutomaki, and corn kernels

#### **Chasoba | 550**

Cold green tea noodles

### DONBURI

Gohan Rice Bowls

*Served with miso soup*

#### **Unaju**

**Full: 1,800 | Half: 900**

Grilled eel

#### **Gyudon | 980**

Grilled beef and egg

#### **Tendon | 680**

Balesin vannamei shrimp tempura

#### **Katsudon | 650**

Breaded pork belly

#### **Tori Katsudon | 600**

Breaded chicken thighs

#### **Tori Curry Don | 495**

Japanese chicken curry



### **GOHAN MONO**

Rice Dishes

#### **Kaisen Yakimeshi | 420**

Seafood fried rice

#### **Yakimeshi Sakura Style | 350**

Beef fried rice

#### **Ninniku Yakimeshi | 220**

Garlic fried rice

#### **Gohan | 180**

Steamed Japanese rice

### **BENTO SETTO**

Bento Box Set Meal

#### **Sakura Bento Set | 2,250**

Salmon and tuna sashimi, black tiger prawn tempura, hamachi teriyaki, buta shogayaki, Japanese black pork in ginger, kani salad, gohan, miso soup, chawanmushi, mochi, and ice cream

### **BEERS**

#### **Sapporo (330ml bottle) | 250**

#### **Asahi (330ml bottle) | 230**

#### **Kirin (330ml bottle) | 230**