

Specialty Rolls

- Hawaiian Roll**
Spicy salmon, tempura crunch and cucumbers, topped with avocado and tuna 14
- Black & White**
Whitefish tempura, scallions, black sesame seeds and seaweed. 13
- Buddy Buddy**
Tuna, hamachi, wasabi tobiko, topped with fresh salmon and ikura. 15
- Green Dragon**
Alaskan king crab, eel and tempura crunch, with avocado. 14
- Spider Roll**
Fried Soft Shell Crab with cucumber, masago & Japanese mayo. 10
- Spicy Dynamite**
Spicy tuna, hamachi, fresh salmon, white fish roll, battered & fried. 14
- Fire Island**
California roll and tempura crunch topped with spicy tuna and scallions. 14
- Fuji Volcano**
Tempura shrimp topped with unagi and spicy masago sauce. 14
- Matsu Roll**
Unagi, avocado, crabstick, tamago and masago. 10
- Rainbow Roll**
California roll topped with tuna, whitefish, smoked salmon, shrimp and hamachi. 16
- Surf & Turf**
Lobster salad with yuzu tobiko & cucumber wrapped with Filet Mignon tataki and drizzled with ikura. 16
- Snow Mountain Roll**
Tempura shrimp and cucumber topped with Alaskan king crab and masago. 14
- Grand Canyon**
Eel, avocado and cucumber topped with broiled white tuna, masago and silver Sauce. 15
- Tekka Tuna**
Spicy tuna and tempura crunch topped with tuna sashimi. 15
- Double Double**
Smoked salmon, avocado & creamy scallops wrapped with fresh scallops & fresh salmon - topped with ikura. 15
- SASA Fire Roll**
Lobster, crab meat, masago, Chinese broccoli topped with shrimp, seafood crunch & teriyaki sauce. 16
- Vegetarian Takikomi Roll**
Vegetarian rice wrapped in a soy sheet with avocado, Japanese Pickles & broccoli. Topped with tomato salsa. 10

Nigiri and Sashimi

	1 pc Nigiri	2pcs Sashimi
TUNA		
Yellow Fin	3	5
Blue Fin-akami	4	7
Albacore	3	5
Bonito	3	5
YELLOWTAIL		
Hamachi-Japan	4	7
SALMON		
Fresh- Atlantic-Scottish	3	5
Smoked-Japan	3	5
WHITE FISH		
Fluke-Atlantic	3	5
MACKEREL		
Mackerel-saba	3	5
Escolar	3	5
SHRIMP & CRAB		
Shrimp-Thailand	2	4
King crab-Alaska	6	6
Kanikama-Japan	2	4
Scallop-Japan	3	6
EEL		
Freshwater-Taiwan	3	5
ROE		
Tamago	2	4
Flying fish roe, Regular	3	5
Flying fish roe, Wasabi	3	5
Flying fish roe, Yuzu	3	5
Flying fish roe, Black	3	5
Salmon roe, Ikura-Alaska	3	5

Please ask us about sushi bar specials!

Izakaya is a cross between a sit down dinner and a night at the pub. To insure the quality of the experience, we would like to serve true izakaya style... dishes arriving to your table - one by one -to be shared with each other. Let the celebration begin....



Business Hours

Monday-Saturday 5-Midnight

Sunday 5-10

(Mon-Thurs 10-midnight-Late Night Menu)

Happy hour M-F 5-6:30 !!

Valet Mon, Wed-Sat

SASA's Special Dishes

- The Rock** (not available for take out)
Sweet soy, rice wine and garlic marinated, sliced beef tenderloin cooked to your perfection on an Ishiyaki stone. 13
- Tataki Duo**
Quick seared Ahi tuna and Escolar with Japanese thousand Island & silver dressing. 14
- Daikon Wrap** (can be made vegetarian style)
Crab, shrimp & egg rolled in marinated daikon sheets with carrots, greens and shiitake mushrooms. 9
- SASA's Fries**
Sesame roasted ao-nori and Japanese shichimi ground pepper spiced potatoes with katsu dip. 6
- Korean Kalbi Short ribs**
Thinly sliced grilled beef ribs with Korean barbecue and kimchee cabbage. 11
- Whitefish Usuzukuri Duo**
Thin sashimi slices of whitefish served with ponzu & chivecha sauce and scallions. 14
- Grilled Sampler**
Grilled scallops with plum wine syrup, grilled shishito peppers with shumiso sauce, Korean short ribs & kushiyaki chicken. 16
- Seafood Sampler**
Tuna tataki & red pepper marmalade, shrimp shumai, lobster harumaki & plum sauce scallops. 18

Please be aware that some of our menu items are served rare or raw.

Soups & Salads

Miso Soup

Soybean soup with tofu, wakame seaweed and scallions. 3

Asari Clam and Toasted Corn Soup

With miso broth and sesame drizzle. 8

Udon Noodle Soup

Japanese noodles in a dashi broth with baby bok choy, and wild mushrooms. 7

with Asari clams add 3, with scallops add 4

Ginger green salad

Organic greens & fried wonton skins with ginger dressing. 5
with beef, tuna tataki or chicken add 8

Squid and Seaweed Salad

Steamed squid, Hijiki, goma wakame and daikon radish with sesame vinaigrette. 7

Avocado Salad

Shrimp, crab stick & diced avocado, daikon noodles & cucumbers with wasabi lemon dressing. 7

Sunomono Salad

Daikon radish, cucumbers & wakame seaweed in a rice wine, lemon vinaigrette with shrimp & crab. 7

Steamed Spinach

Served chilled with a miso vinaigrette. 5

Side Dishes

Steamed Rice 3

Brown Rice 4

Chicken Takikomi Rice Japanese style risotto with chicken 6

Seafood Takikomi Rice Japanese style risotto with seafood 6

Vegetarian Takikomi Rice Japanese style risotto with vegetables 5

Steamed Chinese Broccoli 4

Steamed Baby Bok Choy 4

Sautéed Wild Mushrooms 6

Small Dishes

Pistachio and Panko crusted Katsu

Chicken or pork loin with pistachio oil and katsu dip. 9

Kobe Beef Gyoza

Japanese potstickers, filled with Kobe beef and Asian vegetables. 6

Tempura a la Carte

Choice of shrimp, chicken, scallop or yams. 4

Shrimp Shumai

Steamed shrimp dumplings. 7

Pickles and Peppers

Fried shitito peppers with shumiso sauce and yamagobo, takuwan, plum and ajicuri pickles. 7

Edamame

Soy beans steamed to order and served warm with sea salt. 5

Kushiyaki

Yakitori grilled skewers with your choice of beef, chicken or shrimp. 8

Lobster & Shrimp Harumaki

Three Japanese style egg rolls stuffed with lobster and shrimp. 8

Medium Dishes

Oyster Fry

Louisiana oysters on the half shell, coated in a panko breading, served with Napa slaw 12

Scallops with Plum Wine Sauce

Grilled scallops with a plum wine reduction sauce, sprinkled with toasted sesame seeds. 10

Ahi Tuna Tataki

Seared Ahi tuna with red pepper ginger marmalade and soy lime glaze. 11

Crispy Fried Calamari

Panko fried calamari with a wasabi & onion cocktail sauce and shishito peppers. 11

Salt and Pepper Wild Norwegian Mackerel

Saba shioyaki, simply grilled, served with a sampling of exotic salts and ground peppers. 12

Peking Duck Breast

Served with orange crepes, carrot & ginger marmalade & a sesame cilantro sauce. 16

5 Mushroom Chicken

Pan seared chicken breast, wild mushrooms, plum wine demiglace and shiitaki crisps. 14

Kobe Beef Meat Balls

Served with a soy yuzu glaze, seared pineapples & bok choy. 12

Shrimp Yakiudon

Crispy shrimp & sautéed vegetables in a spicy peanut sauce. Served over udon noodles. 16

Ginger Marinara Somen (can be made vegetarian)

Ginger & tomato somen noodles with spiced chicken & green onions. 14

5 Mushroom Tofu

Agadashi tofu with 5 types of wild mushrooms and Chinese broccoli. 14

Large Dishes

Lamb Three Ways 29

3 different Ways to enjoy American Lamb

Sesame Crusted Loin

Sweet BBQ glazed ribs

Braised with a tomato ginger sauce over soba noodles

Filet Mignon

Grilled beef tenderloin, mashed sweet potatoes, napa slaw and brown butter apple puree. 25

Miso Marinated Black Cod

With yuzu butter sauce, grilled onions, Chinese broccoli and takikomi rice. 24

Crisp Skin Salmon Nambanyaki

With nambanyaki sauce, miso steamed spinach and mashed sweet potatoes. 23

Chirashi Assorted sashimi 25

Desserts

Poached Pears with Ginger Crème Anglaise and Plum Wine Syrup 6

Ice Cream Trio

Spiced Chai, Yuzu & Ginger, made specially at SASA 7

Baked Custard with Kajmir Caramel and Berries 6

White Chocolate Mousse with red bean puree, pistachio oil and salty Brittle 6

Banana, Pineapple & Apple Tempura with Chocolate Coconut Ganache, Salted Caramel, Sweet Ginger & Orange Sauce 8

Green Tea Ice Cream covered Brownie 6

