

Soups, Salads & Rice Dishes

Miso Soup

Soybean soup with tofu, wakame seaweed and scallions. 3

Miso Corn Chowder with Asari Clams 7

Udon Noodle Soup

Japanese noodles in a dashi broth with wild mushrooms. 8

with Asari clams add 3, with scallops add 4

Ginger green salad

Organic greens & fried wonton skins with ginger dressing. 5

with filet mignon, tuna tataki or chicken add 8

Agadashi Tofu Salad

Gourmet greens tossed with Korean style vinaigrette. Served with agadashi tofu. 12

Squid and Seaweed Salad

Steamed squid, Hijiki, goma wakame and daikon radish with sesame vinaigrette. 6

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. 6

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

Small Dishes

Kobe Beef Gyoza

Japanese potstickers, filled with Kobe beef and Asian vegetables. (3 pieces) 5

Plum BBQ Pork Ribs

Pork ribs marinated in a BBQ plum wine sauce. Served with yuzu napa slaw. (2 pieces) 8

SASA's Fries

Sesame roasted ao-nori and Japanese shichimi ground pepper spiced potatoes with katsu dip. 6

Kushiyaki

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

Wonton Chips with Pineapple Salsa

Asian style cilantro, pineapple & lime salsa served with wonton chips. 6

Shrimp Shumai

Steamed shrimp dumplings (3 pieces). 6

Edamame

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

Five Spice Lamb Ribs

Chinese 5 spice marinated ribs served with yuzu napa slaw. (3 pieces) 7

Lobster & Shrimp Harumaki

Two Japanese style egg rolls stuffed with lobster and shrimp. 6

Steamed Spinach

Served chilled with a miso vinaigrette. 5

Scallops with Plum Wine Sauce

Grilled scallops with a plum wine reduction sauce, sprinkled with toasted sesame seeds. (3 pieces) 8

Steamed Chinese Broccoli 5

Oshinko

Combination of Japanese pickles. 5

Shrimp Tempura 2pcs 6

Yam Tempura 2pcs 5



Medium Dishes

Korean Kalbi Short ribs

Thinly sliced grilled beef ribs with Korean barbecue and kimchee cabbage. 11

Oyster Fry

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

The Rock

Sweet soy, rice wine and garlic marinated, sliced beef tenderloin cooked to your perfection on an Ishiyaki stone. 13

Panko Soft Shell Crab

Super whale size soft shell crab coated in Japanese coarse bread crumbs. Served with ponzu sauce. 13

Sesame Crusted Ahi Tuna Steak

Ahi tuna coated with sesame seeds & ichimi. Served with a red pepper, ginger marmalade. 16

Daikon Wrap (can be made **vegetarian** style)

Crab, shrimp & egg rolled in marinated daikon sheets with carrots, greens and shiitake mushrooms. 10

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

5 Mushroom Chicken

Grilled chicken breast, wild mushrooms, plum wine demiglace and shiitaki crisps. 15

Kobe Beef Meat Balls

Served with a soy yuzu glaze, seared pineapples & Chinese broccoli. 12

Shrimp Yakiudon

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

5 Mushroom Tofu

Agadashi tofu with 5 types of wild mushrooms and Chinese broccoli. 15

Miso Marinated Black Cod

With a yuzu butter sauce. Served with Chinese broccoli. 17

Crisp Skin Salmon Nambanyaki

With a nambanyaki sauce. Served with Chinese broccoli. 16

Large Dishes

Half Rack Baby Back Ribs

Marinated in a plum BBQ Sauce. Served with yuzu napa slaw & Japanese sweet potato chips. 20

Grilled Sampler

Grilled scallops with plum wine syrup, BBQ pork ribs, Korean short ribs, kushiyaki chicken & grilled shishito peppers with shumiso sauce. 23

Seafood Sampler

Tuna tataki & red pepper marmalade, shrimp shumai, lobster harumaki & plum sauce scallops. 24

Steak and Hash

12oz Skirt Steak char-broiled and glazed with cipollini onion, soy reduction sauce. Served with Chinese broccoli and (slightly spicy) sweet potato & spinach hash browns. 23

Chirashi

Assorted sashimi on a bed of sushi rice. 25

Kosher Salt Baked Mackerel

Ginger lemon seasoned fresh mackerel wrapped in a bamboo leaf. 24

Desserts

Crème Brûlée Trio 9

*Poached Pears with Ginger Crème
Anglaise and Plum Wine Syrup 6*

*Neapolitan Parfait
Layers of chocolate, strawberry &
vanilla crème served with orange
shortbread 6*

*SASA's Own Ice Cream or Sorbet of
the Day per scoop 2*

*White Chocolate Mousse with red bean
puree, pistachio oil and salty brittle. 6*

*Dense chocolate brownie served with
SASA's own green tea ice cream &
strawberry puree. 6*

Specialty Rolls

Hawaiian Roll

Spicy salmon, tempura crunch and cucumbers, topped with avocado and tuna 14

Black & White

Whitefish tempura, scallions, black sesame seeds, kizami seaweed with a spicy sauce 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 13

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 14

Surf & Turf

Lobster salad with yuzu tobiko & cucumber wrapped with Filet Mignon tataki drizzled with tobiko 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 black tobiko 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 & Chinese broccoli. Topped with tomato salsa 10

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....

Nigiri and Sashimi

	1 pc Nigiri	2pcs Sashimi
TUNA		
Yellow Fin	3	5
Blue Fin-akami	4	7
Chu Toro		market price
O Toro		market price
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 fishroe,Black	3	5
Salmon roe, Ikura-Alaska	3	5



Please be aware that some of our menu items are not cooked or served rare. Please let us know if you have any diet restrictions.