



**JAPANESE STEAK HOUSE
& SUSHI BAR**

Open Hours:

Mon. thru Fri. 11 am–3 pm, 5 pm–11 pm

Sat. 12 pm–11 pm **Sun.** 12 pm–9 pm

1830 S. Burlington Blvd.

Tel. 360.588.4281

Reservations – Sakura welcomes large groups and special events with advanced reservations.
For large groups, Sakura can provide special preset menus offering one or more choices for your guests.
Please contact us for further information.

CUSTOMER NOTICE:

CONSUMING RAW OR UNDER COOKED BEEF, POULTRY, LAMB, PORK, SEAFOOD, SHELLFISH, EGGS OR MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THOROUGHLY COOKING SUCH FOODS REDUCES THE RISK OF FOOD BORNE ILLNESS.

*TO OUR GUESTS WITH ALLERGIES - PLEASE NOTE THAT THOUGH WE TRY WE CANNOT ENSURE OUR FOODS WILL BE FREE FROM THE INGREDIENTS THAT CAUSE YOUR ALLERGIC REACTIONS. PLEASE ORDER WITH CAUTION.

RESERVATIONS - SAKURA WELCOMES LARGE GROUPS AND SPECIAL EVENTS WITH ADVANCED RESERVATIONS. FOR LARGE GROUPS, SAKURA CAN PROVIDE SPECIAL PRESET MENUS OFFERING ONE OR MORE CHOICES FOR YOUR GUESTS. PLEASE CONTACT US FOR FURTHER INFORMATION

Lunch Special **From the Kitchen**

Lunch Special • From the Kitchen • 11AM - 3PM

BENTO BOXES

served with steamed rice, soup & salad

SAKURA	\$9.75
white meat chicken, prawn & vegetable tempura, 3pc gyoza, 4pc california roll	
NINJA	\$9.75
grilled salmon, prawn & vegetable tempura, 3pc gyoza, 4pc california roll	
SAMURAI	\$9.75
chicken katsu, prawn & vegetable tempura, 3pc gyoza, 4pc california roll	
GEISHA	\$9.75
deep fried tofu, vegetable tempura, 3pc gyoza, 4pc california roll	
KIMONO	\$9.75
beef, prawn & vegetable tempura, 3pc gyoza, 4pc california roll	

ENTRÉE

served with steamed rice, soup & salad

CHICKEN TERIYAKI PLATTER	\$8.75
charbroiled white meat chicken teriyaki served on sizzling hot iron plate	
CHICKEN KATSU PLATTER	\$8.75
lightly battered and breaded chicken katsu served with special katsu sauce	
BEEF TERIYAKI PLATTER	\$9.75
house marinated & charbroiled beef teriyaki served on sizzling hot iron plate	
SALMON TERIYAKI PLATTER	\$10.75
charbroiled salmon served on sizzling hot iron plate	
TOFU TERIYAKI PLATTER (VEGETARIAN SPECIAL)	\$9.75
sliced tofu, deep fried served on sizzling hot iron plate	
PRAWN & VEGETABLE TEMPURA PLATTER	\$9.75
lightly breaded, deep fried vegetable & shrimp tempura served with special tempura sauce	
CHICKEN & BEEF TERIYAKI COMBINATION PLATTER	\$10.75
combination of charbroiled house marinated beef & chicken served on sizzling hot iron plate	
TEMPURA & CK TERIYAKI PLATTER	\$10.75
combination of lightly breaded, deep fried tempura & charbroiled chicken served on sizzling hot iron plate	
HAWAIIAN BBQ SHORT RIB	\$10.75
house marinated & charbroiled short ribs served on sizzling hot iron plate	

NOODLE

CHICKEN YAKISOBA PLATTER	\$8.75
stir fried vegetable & japanese thin noodle topped with teriyaki chicken	
SHRIMP YAKISOBA PLATTER	\$9.75
stir fried vegetable & japanese thin noodle topped with charbroiled shrimp	
VEGETABLE YAKISOBA PLATTER (VEGETARIAN SPECIAL)	\$8.75
stir fried mix vegetable with japanese thin noodle	
TOFU YAKISOBA PLATTER (VEGETARIAN SPECIAL)	\$9.75
stir fried vegetables & japanese thin noodle topped with deep fried tofu	

UDON

GRILLED CHICKEN UDON SOUP.....	\$8.75
broiled japanese thick noodle and mixed vegetable topped with teriyaki chicken	
PRAWN & VEGETABLE UDON SOUP.....	\$8.75
broiled japanese thick noodle and mixed vegetable topped with mixed tempura	

SALAD

ASIAN CRISPY CHICKEN SALAD.....	\$7.75
organic mix vegetable topped with breaded chicken	
GRILLED CHICKEN SALAD	\$7.75
organic mix vegetable topped with grill chicken	
SUNOMONO (JAPANESE STYLE CUCUMBER SALAD DISH).....	\$4.50
EDAMEME (JAPANESE STYLE SOY BEAN DISH).....	\$3.25
SEAWEED SALAD	\$4.50
SQUID SALAD	\$5.00

DESSERT

DEEP FRIED GREEN TEA ICE CREAM	\$5.50
STRAWBERRY CHEESE CAKE	\$3.75
GREEN TEA ICE CREAM/TRADITIONAL ICE CREAM	\$3.50
HOUSE DESSERT	\$5.00
(ask your server for special dessert for the week)	

APPETIZER

SUSHI APPETIZER	\$9.75
chef's choice of 8pc assorted nigiri & roll sushi	
SASHIMI APPETIZER	\$9.75
chef's choice of 7pc assorted sashimi	
TEMPURA APPETIZER	\$6.75
lightly breaded & deep fried mix vegetables and shrimp served with special tempura sauce	
DEEP FRIED TOFU APPETIZER	\$6.75
cubed & deep fried tofu topped with spring onion served with special sauce	
SHRIMP YAKITORI APPETIZER	\$6.25
shrimp skewer with vegetables	
CHICKEN YAKITORI APPETIZER	\$6.25
chicken skewer with vegetables	
FRIED OYSTER APPETIZER	\$6.75
japanese style deep fried oyster	
EGG ROLL APPETIZER	\$3.75
pork & vegetable roll	
SOFT SHELL CRAB APPETIZER	\$7.25
lightly battered and deep fried soft shell crab served with tempura sauce	
GYOZA APPETIZER	\$4.25
japanes style pan fried pork & vegetable dumplings	
BAKED GREEN MUSSEL APPETIZER	\$4.75
2 pieces of baked green mussel	

SIDES & EXTRAS

STEAMED RICE.....	\$2.00
SIDE SALAD	\$2.00
MISO SOUP	\$2.00

Lunch Special **Hibachi Tables**

Lunch Special • Hibachi Tables • 11AM - 3PM

HIBACHI LUNCH

served w/stir fried vegetables, soup, salad and fried rice

TERIYAKI CHICKEN	\$9.95
EMPEROR STEAK	\$10.95
FILET MIGNON	\$14.95
SALMON	\$11.95
SCALLOP	\$12.95
SHRIMP	\$11.95
STEAK & CHICKEN	\$12.95
STEAK & SHRIMP	\$12.95
STEAK & SCALLOP	\$13.95
STEAK & SALMON	\$14.95
FILET MIGNON & CHICKEN	\$14.95
FILET MIGNON & SHRIMP	\$14.95
FILET MIGNON & SCALLOP	\$15.95
FILET MIGNON & SALMON	\$16.95
CHICKEN & SHRIMP	\$11.95
CHICKEN & SCALLOP	\$12.95
CHICKEN & SALMON	\$13.95

* sharing charge - for guest sharing main entrée, served fried rice, stir fried vegetables, soup and salad \$8.00

* no split dinners at our hibachi tables

* events charges may apply for your special occasions such as birthdays and etc.

* no kid's menu during lunch special.

HIBACHI EXTRAS

EXTRA VEGETABLES WITH ENTRÉE	\$4.75
EXTRA FILET MIGNON WITH ENTRÉE	\$8.75
EXTRA STEAK WITH ENTREE	\$7.75
EXTRA SALMON WITH ENTRÉE	\$6.75
EXTRA SHRIMP WITH ENTRÉE	\$6.75
EXTRA CHICKEN WITH ENTRÉE	\$5.75
EXTRA SCALLOP WITH ENTRÉE	\$6.75
EXTRA SALAD	\$2.50
EXTRA MISO SOUP	\$2.00
EXTRA FRIED RICE	\$3.50
EXTRA STEAMED RICE	\$2.00

APPETIZER

SUSHI APPETIZER	\$9.75
chef's choice of 8pc assorted nigiri & roll sushi	
SASHIMI APPETIZER	\$9.75
chef's choice of 7pc assorted sashimi	
TEMPURA APPETIZER	\$6.75
lightly breaded & deep fried mix vegetables and shrimp served with special tempura sauce	
DEEP FRIED TOFU APPETIZER	\$6.75
cubed & deep fried tofu topped with spring onion served with special sauce	
SHRIMP YAKITORI APPETIZER	\$6.25
shrimp skewer with vegetables	
CHICKEN YAKITORI APPETIZER	\$6.25
chicken skewer with vegetables	
FRIED OYSTER APPETIZER	\$6.75
japanese style deep fried oyster	
EGG ROLL APPETIZER	\$3.75
pork & vegetable roll	
SOFT SHELL CRAB APPETIZER	\$7.25
lightly battered and deep fried soft shell crab served with tempura sauce	
GYOZA APPETIZER	\$4.25
japanes style pan fried pork & vegetable dumplings	
BAKED GREEN MUSSEL APPETIZER	\$4.75
2 pieces of baked green mussel	

DESSERT

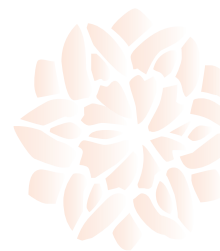
DEEP FRIED GREEN TEA ICE CREAM	\$5.50
STRAWBERRY CHEESE CAKE	\$3.75
GREEN TEA ICE CREAM/TRADITIONAL ICE CREAM	\$3.50
HOUSE DESSERT	\$5.00
(ask your server for special dessert for the week)	

Hibachi Tables

HIBACHI DINNER

served with stir fried vegetable, soup, salad, fried rice and shrimp appetizer

TERIYAKI CHICKEN	\$14.95
EMPEROR STEAK	\$17.95
FILET MIGNON	\$20.95
SALMON	\$17.95
SCALLOP	\$19.95
SHRIMP	\$18.95
STEAK & CHICKEN	\$19.95
STEAK & SHRIMP	\$20.95
STEAK & LOBSTER	\$31.95
STEAK & SCALLOP	\$21.95
STEAK & SALMON	\$20.95
FILET MIGNON & CHICKEN.....	\$23.95
FILET MIGNON & SHRIMP	\$24.95
FILET MIGNON & LOBSTER	\$32.95
FILET MIGNON & SCALLOP	\$25.95
FILET MIGNON & SALMON	\$24.95
CHICKEN & SHRIMP	\$17.95
CHICKEN & SCALLOP	\$18.95
CHICKEN & SALMON	\$18.95
SEAFOOD LOVER	\$33.95
lobster,shrimp, scallop	
SAKURA SPECIAL	\$29.95
steak, chicken, shrimp	
CHEF SPECIAL	\$31.95
filet mignon, shrimp, scallop	
TOKYO SPECIAL	\$35.95
filet mignon, shrimp, lobster	
VEGETARIAN DINNER	\$11.95
SAKURA KIDS STEAK	\$12.95
SAKURA KIDS SHRIMP	\$11.95
SAKURA KIDS CHICKEN	\$10.95
SAKURA KIDS COMBINATION / CHICKEN & STEAK	\$14.95



*sharing charge - for guest sharing main entrée, served fried rice, stir fried vegetables, soup and salad \$8.00

*no split dinners at our hibachi tables

*events charges may apply for your special occasions such as birthdays and etc. (auto gratuity for party of 5 or more may apply)

HIBACHI EXTRAS NEXT PAGE

Please be patient for any sushi appetizer, may need extra prep time



HIBACHI EXTRAS

only with main entree

EXTRA VEGETABLES WITH ENTRÉE	\$4.75
EXTRA FILET MIGNON WITH ENTRÉE	\$8.75
EXTRA STEAK WITH ENTREE	\$7.75
EXTRA SALMON WITH ENTRÉE	\$6.75
EXTRA SHRIMP WITH ENTRÉE	\$6.75
EXTRA CHICKEN WITH ENTRÉE	\$5.75
EXTRA SCALLOP WITH ENTRÉE	\$7.75
EXTRA SALAD	\$2.50
EXTRA MISO SOUP	\$2.00
EXTRA FRIED RICE	\$3.50
EXTRA STEAMED RICE	\$2.00

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chef's choice of 8pc assorted nigiri & roll sushi	
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cubed & deep fried tofu topped with spring onion served with special sauce	
SHRIMP YAKITORI APPETIZER	\$6.25
shrimp skewer with vegetables	
CHICKEN YAKITORI APPETIZER	\$6.25
chicken skewer with vegetables	
FRIED OYSTER APPETIZER	\$6.75
japanese style deep fried oyster	
EGG ROLL APPETIZER	\$3.75
deep fried pork & vegetable roll	
SOFT SHELL CRAB APPETIZER	\$7.25
lightly battered and deep fried soft shell crab served with tempura sauce	
GYOZA APPETIZER	\$4.25
japanes style pan fried pork & vegetable dumplings	
BAKED GREEN MUSSEL APPETIZER	\$4.75
2 pieces of baked green mussel	

DESSERT

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(ask your server for special dessert for the week)	

From the Kitchen

ENTRÉE

served with steamed rice, soup & salad

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charbroiled white meat chicken teriyaki served on sizzling hot iron plate	
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combination of lightly breaded, deep fried tempura & charbroiled chicken served on sizzling hot iron plate	
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house marinated & charbroiled short ribs served on sizzling hot iron plate	

NOODLE

CHICKEN YAKISOBA PLATTER	\$ 10.75
stir fried vegetable & japanese thin noodle topped with teriyaki chicken	
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UDON

GRILLED CHICKEN UDON SOUP	\$ 10.75
broiled japanese thick noodle and mixed vegetable topped with teriyaki chicken	
PRAWN & VEGETABLE UDON SOUP	\$ 10.75
broiled japanese thick noodle and mixed vegetable topped with mixed tempura	



SALAD

ASIAN CRISPY CHICKEN SALAD	\$7.75
organic mix vegetable topped with breaded chicken organic	
GRILLED CHICKEN SALAD	\$7.75
organic mix vegetable topped with grill chicken	
SUNOMONO (JAPANESE STYLE CUCUMBER SALAD DISH)	\$4.50
EDAMEME (JAPANESE STYLE SOY BEAN DISH)	\$3.25
SEAWEED SALAD	\$4.55
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cubed & deep fried tofu topped with spring onion served with special sauce	
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shrimp skewer with vegetables	
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japanese style deep fried oyster	
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pork & vegetable roll	
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japanes style pan fried pork & vegetable dumplings	
BAKED GREEN MUSSEL APPETIZER	\$4.75
2 pieces of baked green mussel	

SIDES & EXTRAS

STEAMED RICE	\$2.00
SIDE SALAD	\$2.00
MISO SOUP	\$2.00

Sushi Bar

SPECIAL ROLLS

- ☒ TUNA ROLL (6PCS) \$5.95
tuna wrapped in seaweed on the outside
- ☒ SALMON ROLL (6PCS) \$5.95
salmon wrapped in seaweed on the outside
- ☒ YELLOWTAIL ROLL (6PCS) \$5.95
yellowtail and green onion wrapped in seaweed on the side
- ☒ ALASKAN (8PCS) \$7.50
salmon, cream cheese, avocado, asparagus, sesame seed
- Ⓜ ARIZONA (8PCS) \$8.50
baked eel, cream cheese, avocado, sesame seed
- ☒ BOSTON FIRE (8PCS) \$8.50
spicy yellowtail, cucumber, daikon sprouts, smelt roe
- CALIFORNIA (8PCS) \$5.95
crab meat, cucumber, avocado, smelt roe or sesame seed
- CATERPILLAR(8PCS) \$10.95
baked eel cucumber, cream cheese and avocado on the top with sesame seed
- CRUNCH CALIFORNIA (8PCS) \$6.95
crab meat, cucumber, avocado and deep fried
- CRUNCH #1 (8PCS)..... \$12.95
spicy tuna, tempura flake, cucumber, inside & wrapped with the white tuna, tobiko on the top with a alami
- CRUNCH#2 (8PCS)..... \$9.75
tempura shrimp, avocado inside, tempura glake out side
- DYNAMITE ROLL (6PCS)..... \$7.50
spicy tuna, avocado & deep fried
- ☒ DRAGON ROLL (8PCS) \$11.95
spicy tuna, tempura shrimp, cucumber, on the top baked eel, avocado & smelt roe
- ☒ HAWAIIAN ROLL (8PCS) \$8.50
tuna, salmon, avocado, mango outside sesame seed
- ☒ HURRICANE ROLL (8PCS) \$9.50
spicy tuna, tempura shrimp, cucumber seaweed salad on the top and sesame seed
- ☒ HANG ON SALMON (8PCS)..... \$11.50
crabmeat, cucumber, avocado on the top baked salmon & special sauce
- ☒ KAMIKAZE (8PCS) \$14.95
spicy tuna, tempura flake & wrapped with tuna outside
- LOBSTER TEMPURA ROLL (5PCS) . \$10.75
lobster salad avocado cream cheese
- PHILLY ROLL (8PCS) \$7.50
smoked salmon, avocado, cream cheese
- ☒ RAINBOW ROLL (8PCS) \$11.75
california roll on the top with tuna, white tuna snapper salmon with a avocado
- ☒ NEW YORK ROLL (8PCS)..... \$7.95
tuna, salmon, yellow tail, cucumber, avocado, daikon sprouts outside sesame seed & smelt roe
- Ⓜ SALMON SKIN (8PCS) \$7.95
deep fried salmon skin, yamagobo, avocado, daikon sprouts, outside sesame seed
- SPIDER ROLL (5PCS) \$9.50
deep fried soft shell crab, crab salad, cucumber, avocado, outside smelt roe
- ☒ SPICY TUNA (8PCS) \$6.95
spicy tuna, cucumber, daikon sprout, outside sesame seed
- ☒ SPICY SALMON (8PCS)..... \$6.95
spicy salmon cucumber, daikon sprouts, outside sesame seed
- ☒ SPICY SHRIMP (8PCS) \$6.95
spicy shrimp, cucumber, smelt roe, daikon sprouts
- SHRIMP TEMURA ROLL (5PCS)..... \$6.95
shrimp tempura, crab meat, cucumber, avocado
- ☒ SUNNY ROLL (8PCS) \$14.95
tempura shrimp, spicy tuna with and mango with 3 color tobiko
- ☒ TSUNAMI (8PCS) \$10.50
shrimp tempura, spicy tuna, green onion, yamagobo, avocado with seaweed salad
- ☒ TUNA HEART (9PCS) \$11.75
spicy tuna, green onion, yamagobo, deep fried
- ☒ LAS VEGAS (6PCS) \$10.75
salmon, cream cheese, yamagobo, green onion, eel and deep fried
- ☒ VOLCANO (8PCS) \$12.95
california, on the top with the baked tuna, salmon snapper, white tuna, tellowtail
- ☒ SHRIMP TEMPURA SPICY TUNA ROLL..... \$8.50
shrimp tempura, avocado, cucumber, spicy tuna
- SHRIP TEMPURA SPICY CRAB ROLL..... \$8.00
shrimp tempura, avocado, cucumber, spicy crab

- ☒ contains raw fish
- ☒ contains raw fish, handroll available (\$1.00 discount)
- Ⓜ handroll available (\$1.00 discount)

* please be patient, our special roll may need extra prep time.

NIGIRI SUSHI

(2 pcs.)

ALBACORE (WHITE TUNA)	\$5.00
AMA-EBE (SWEET SHRIMP).....	\$7.00
CRAB STICK	\$3.50
EBI (SHRIMP)	\$4.50
EBI TEMPURA (DEEP FRIED SHRIMP) ...	\$5.25
HAMACHI (YELLOWTAIL)	\$5.75
HOKKIGAI (SURF CLAM)	\$4.25
HOTATEGAI (SCALLOP)	\$5.25
IKA (SQUID)	\$4.75
IKURA (SALMON ROE)	\$5.50
INARI (STUFFED DEEP-FRIED TOFU POUCH)...	\$3.25
MAGURO (TUNA)	\$5.50
MASAGO (SMELT ROE)	\$4.25
SABA (MACKEREL)	\$4.50
SAKE (SALMON)	\$4.75
SHA-KE (SMOKED SALMON)	\$5.00
TAKO (OCTOPUS)	\$4.75
TAMAGO (SWEET EGG OMELET)	\$3.00
TOBIKO (FLYING FISH ROE).....	\$4.50
UNAGI (FRESH WATER EEL).....	\$5.00
UNI (SEA URCHIN)	\$7.25
ESCARA (SIRO MAGURO)	\$5.50
WHITE FISH	\$4.25

* we only use best ingredients, prices may change to market price

* please be patient, our special sushi may require extra prep time

Healthy Eating

*6-9 pc of sushi contains less than 300 calories. seafood is high in om3 and om6 oil which promote a healthy heart. sushi vinegar in the rice lowers cholesterol. sushi provides a mix of protein, carbohydrates, vitamins & minerals. seafood promotes brain development & can reduce headaches. japanese people enjoy the longest life expectancy in the world.

*wasabi (japanese horse radish) protects your body and is a powerful antibacterial.

SUSHI STARTER COMBINATION

GEISHA (14PCS)	\$15.50
tuna, salmon, yellowtail, white fish, shrimp, kani gama and california roll	
FUJI (17PCS)	\$18.50
tuna, salmon, yellowtail, white fish, shrimp, kani gama, escara, albacore, masago and california roll	
SAMURAI (28PCS)	\$24.50
2 tuna, 2salmon, 2 yellowtail, white fish, shrimp, kani gama, escara, albacore, masago and california roll and prawn tempura roll	
KYOTO (12PCS)	\$18.50
tuna, salmon, yellow tail, white fish sashimi platter	
EMPEROR (16PCS)	\$24.50
tuna, salmon, yellow tail, white fish, escala, albacore sashimi platter	
KOBE (16PCS)	\$24.50
tuna, salmon, yellow tail, white fish, shrimp nigiri with tuna, salmon, yellow tail, white fish sashimi	
CHEF'S CHOICE SASHIMI DELUX	
served with soup & salad	
SMALL	\$40.00
MEDIUM	\$60.00
LARGE.....	\$80.00

SUSHI PARTY PLATTERS

ICHIBAN	\$47.00
(46 PIECES, SERVES 3-4 PEOPLE)	
dragon roll, cucumber roll, rainbow roll, prawn tempura roll, california roll and 6 pc assorted nigiri	
BANZAI	\$74.00
(55 PIECES, SERVES 5-6 PEOPLE)	
30 pc assorted nigiri, california roll, new york roll & prawn tempura roll	
SAPPORO	\$73.00
(66PCS, SERVES 6-7 PEOPLE)	
dragon roll, caterpillar roll, dynamite roll, prawn tempura roll, crunchy philly roll, spider roll, hurricane roll, tuna heart roll	
SHOGUN.....	\$69.00
(36 PIECES, SERVES 4-5 PEOPLE)	
chef's choice of assorted 36 pieces of nigiri sushi	

Beverages

BEVERAGES / SOFT DRINKS

16 oz.

PEPSI.....	\$ 1.95
DIET PEPSI.....	\$ 1.95
MUG ROOTBEER	\$ 1.95
SIERRA MIST	\$ 1.95
DR PEPPER.....	\$ 1.95
RASPBERRY ICE TEA.....	\$ 1.95
ORANGE TWISTER	\$ 1.95
MOUNTAIN DEW	\$ 1.95
GINGER ALE	\$ 1.95

NON ALCOHOLIC BEVERAGES

SHIRLEY TEMPLE	\$2.75
ROY ROGERS	\$2.75
VIRGIN BLOODY MARY	\$3.25
VIRGIN MARGARITA	\$3.25
VIRGIN SUNRISE	\$2.00
CRANBERRY JUICE	\$ 1.95
APPLE JUICE	\$ 1.95
ORANGE JUICE	\$ 1.95
PINEAPPLE JUICE	\$ 1.95
ICE TEA.....	\$ 1.95

(NO FREE REFILLS)

MARTINI

COSMO	\$7.00
smirnoff vodka - muddled limes-simple syrup with cran juice	
LEMON DROP	\$7.50
smirnoff vodka-muddled lemons-simple syrup- sugared rim	
TOKYOTINI	\$8.00
bombay sapphire gin or greygoose vodka-midori melon liqueur-sweet and sour	
APPLETINI	\$7.50
smirnoff vodka-apple pucker-midori melon liqueur-sweet and sour	
SAMURAI	\$9.00
choices of greygoose, ketel one or chopin vodka mixed with equal parts of tangeray or bombay sapphire gin and extra dry vermouth with or without olives	

SAKETINI	\$7.50
koshu masamune sake shaken with your choice of beefeaters gin or smirnoff vodka	
ISLAND APPLE	\$7.50
crown royal whiskey-dekuyper apple pucker - cranberry juice	
TSUNAMI	\$7.50
malibu coconut rum-bacardi lite rum-blue curacao-pineapple juice	

SHOTS

SHIBUYA	\$7.00
smirnoff vodka-schnaaps-chambord raspberry liqueur-pineapple juice	
DUCKFART	\$6.00
kahlua coffee liqueur-baileys irish cream -crown royal whiskey	
NINJAS	\$8.00
jim beam bourbon-jack daniels whiskey johnny walker red label-jose cuervo tequila	
GEISHA	\$7.00
smirnoff vodka-chambord raspberry liqueur- fresh lime juice	
CHERRY BLOSSOM	\$7.00
crown royal whiskey-dekuyper apple puckers- cranjuice	
MONSOON	\$6.50
smirnoff vodka-blue curacao- fresh lime juice	
HOUSE SPECIAL	\$7.00
okaka white baileys irish cream-white crème de cacao with sprinkled cinnamon	

SPECIALTIES

SAKE BOMB	\$5.75
kirin draft beer with shot of kurosawa kimono premium cold sake	

MIXED DRINKS

MAI TAI	\$7.50
bacardi lite rum-orgeat syrup-dekuyper triple sec-orange juice-pineapple juice-myers jamaican rum	
GRAPE NEHI	\$7.50
smirnoff vodka, muddled lime, dekuyper triplesec, chambard raspberry liqueur, sweet-n- sour, sierra mist	
PARADISE COVE	\$7.50
jack daniels-sweet and sour-sierra mist-blue curacao	
KAMIKAZE	\$7.50
smirnoff vodka, muddled lime, simple syrup, soda water, sierra mist	

JAPANESE BEER

KIRIN	(s) \$4.25
.....	(L) \$7.25
SAPPORO	(s) \$4.25
.....	(L) \$7.25
ASAHI	(s) \$4.25
.....	(L) \$7.25

DOMESTIC BEER

BUD	\$3.00
BUD LIGHT	\$3.00
COORS	\$3.00
COORS LIGHT	\$3.00

MICRO OR IMPORT BEER

RED HOOK	\$4.25
CORONA.....	\$4.25
HEINEKIN	\$4.25

DRAFT BEER

BUD LIGHT	\$3.00
KIRIN	\$3.75

NON ALCOHOLIC BEER

O'DOULS	\$3.00
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WINE LIST

VOUVRAY	
BARTON & GUESTIER	\$7.00
WHITE ZINFANDEL	
BERINGER	\$6.00
CHABLIS	
FRANZIA	\$6.00
REISLING	
CHATEAU STE. MICHELLE	\$6.00
CHARDONNAY	
COVEY RUN	\$6.00
ROBERT MONDAVI	\$7.00
CHATEAU STE. MICHELLE	
(HOUSE CHARDONNAY)	\$7.50
KENDALL JACKSON	\$8.00

MERLOT

ROBERT MONDAVI	\$6.00
GENESIS BY HOGUE	\$7.00
CHATEAU STE. MICHELLE	
(HOUSE MERLOT)	\$7.00
KENDALL JACKSON	\$7.50

CABERNET SAUVIGNON

ROBERT MONDAVI	\$6.00
GENESIS BY HOGUE	\$7.00
CHATEAU STE. MICHELLE	
(HOUSE CABERNET)	\$7.00
KENDALL JACKSON	\$7.50

PINOT GRIS

ERATH	\$6.00
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PINOT NOIR

ERATH	\$6.00
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PINOT GRIGIO

ERATH	\$6.00
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SHIRAZ

BARTON & GUESTIER	\$6.00
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GEWURTZTRAMINER

CHATEAU STE. MICHELLE	\$6.00
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JAPANESE SAKE / WINE

PLUM WINE (TAKARA).....	\$5.50
SMALL HOT SAKE	
(KOSHU MASAMUNE)	\$4.50
LARGE HOT SAKE	
(KOSHU MASAMUNE)	\$7.50
PREMIUM COLD SAKE	
(KUROSAWA KIMOTO)	\$12.00

JAPANESE UNFILTERED SAKE

SILKY MILD SAKE	\$10.50
SHO CHI KU BAI.....	\$10.50
UNFILTERED CREME DE SAKE	
(SHO CHI KU BAI).....	\$11.50
UNFILTERED FRUIT FLAVORED SAKE	
(GEKKEIKAN)	\$11.50