



RESTAURANT WEEK

Please bring this voucher when you dine to receive the promotion

Dinners over \$100 will receive 15% of your total bill. The \$100 does not include tax in tip. We will put gratuity on the check for the guest.

STARTERS

MISO SOUP \$6 (GF)(V)
scallion, tofu, wakame

CUCUMBER SALAD \$8 (V)(GF)
vinaigrette, olive oil

SEAWEED SALAD \$9 (V)
wakame, akanori, suigo
nori shiro, suigo nori aka, tsunomata

SEASONAL SALAD \$9 (GF)
caesar vinaigrette, seasonal
fruit and vegetables

Closed Mondays

Tue-Sun

Dinner Starts 4pm

LOTUS ROOT \$9 (V)(GF)
chili threads, sesame

EDAMAME \$8 (V)(GF)
soy, garlic, truffle

SHISHITO PEPPER \$11 (V)
garlic, sea salt

BRUSSEL SPROUTS \$11 (GF)
garlic, bacon

KARAAGE (Fried chicken) \$16
chicken thigh, curry salt, mustard aioli

GYOZA
pork \$16 or veggie \$14 (V)

PORK BELLY \$18 (GF)
lotus root, micro green,
chrysanthemum pesto

KOREAN NOODLE \$16 (V)(GF)
shitake & enoki mushroom, spinach,
carrot, onion, bell pepper

CHEFS FAV'S

OYSTERS (GF)
6 for \$20/ 12 for \$39
Hog Island, shallot, lime,
dashi mignonette

BLACK COD \$32
clams, napa cabbage,
miso dashi

POKE \$21
fresh fish, scallion, napa cabbage,
nori chip

CARBONARA \$19
ramen noodle, shitake,
Parmigiana Reggiano, egg

BUTCHER

BEEF CARPACCIO \$24
aged ribeye, balsamic

RIBEYE STEAK \$68
Gracie Creek (NE) 18oz

FILET \$52
Gracie Creek (NE) 8oz

A5 WAGYU MP
Hida (Japan) 4oz / 8oz

NIGIRI - 2 piece / SASHIMI - 4 piece

Sake (Salmon) \$10 / \$20

Maguro (Tuna) \$10 / \$20

Hamachi (Yellowtail) \$10 / \$20

Shiro Maguro (Albacore tuna) \$9 / \$18

Nijimasa (Ocean trout) \$12 / \$24

Hokkaido Hotate (Scallop) \$10 / \$21

Uni (Sea urchin) MP

Tai (Sea bream) \$12 / \$24

Hirame (Halibut) \$12 / \$24

Spot Prawn (Sweet shrimp) \$12 / \$24

Anago (Saltwater eel) \$12 / \$24

Unagi (Fresh water eel) \$9 / \$18

A5 Wagyu \$20

Tamago (Egg Omelet) \$7 / \$14

Ikura (Salmon roe) \$10 / \$20

Saba (Mackerel) \$8 / \$16

Ebi (Shrimp) \$7 / \$14

Inari (Tofu) \$6

Tako (Octopus) \$9 / \$18

Tobiko (Flying fish roe) \$8 / \$15

Ika (Squid) \$7 / \$14

CRUDO

Big Eye - ponzu, cilantro, dashi mignonette \$27 (GF)

Coconut Hamachi - yellowtail with coconut oil, pistachio, micro green \$28 (GF)

Truffle Albacore - white tuna with hawaiian black salt, cilantro, olive oil, truffle salt \$26 (GF)

ROLLS

California - crab and avocado \$11

Rainbow - crab and avocado wrapped with assorted fish \$21

Deep fried California - deep fried California roll with sweet mayo and unagi (eel) sauce \$15

Spicy Tuna - fresh tuna tartar, cucumber \$13

Dragon - crab and tempura shrimp roll wrapped with unagi and avocado, finished with unagi sauce and tobiko \$21

Tempura Shrimp - tempura shrimp, avocado, lettuce, unagi sauce, finished with tobiko \$13

Spider - deep fried softshell crab, avocado, lettuce, finished with tobiko and unagi sauce \$15

SPECIAL ROLLS

Sakimoto - crab and tempura green beans roll wrapped with albacore tuna, jalapeño, micro greens, sweet and spicy mayo \$21

Buddha - spicy tuna, tempura shrimp roll wrapped with salmon, finished with onion, micro greens, spicy unagi sauce and tobiko \$22

Broadway - crab and tempura shrimp roll, wrapped with tuna, finished with crispy potato, spicy unagi sauce, and micro greens \$21

Wisteria - unagi cucumber roll, wrapped with avocado, finished with tempura crunch, furikake, sweet mayo and unagi sauce \$21

23 - spicy salmon, tempura shrimp, cucumber roll, wrapped with yellowtail, finished with kale crunch, pistachio, chia seed, and coconut flake \$23

Hoka Salmon - California roll wrapped with salmon, seared with parmesan mayo, micro greens and tobiko \$21

Shiso Toro - fatty tuna with shiso and pickle daikon \$19

Lobster Roll - Maine lobster, romaine lettuce, garlic lemon mayo, tobiko and cucumber \$24

Ve-gon Roll - grilled eggplant with vegan kabayaki sauce, cucumber, chickpea mash, cucumber, sesame, quinoa, wrapped with avocado and kabayaki sauce \$18 (V)

Secret Garden - slice of cucumber, sweet peppers, romaine lettuce, Japanese sweet tofu, wrapped in pickled daikon and seaweed, served with avocado cilantro sauce \$18 (V)

SWEETS

Gelato - Lush Gelato(SF) seasonal assorted flavors \$8



(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free

Chef Brandon (kichul) Jung

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



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Cocktails

\$ 15

Yuzu Lemonade
yuzuri yuzu liqueur, haku vodka,
lemon, simple syrup

Sake Lychee Martini
dry sake, lychee juice, lillet blanc,
lemon, orange bitters

Karai Margarita
casamigos reposado, lime, shishito pepper,
agave, elderflower liqueur, togarashi rim

Cucumber Saketini
dry sake, titos vodka,
cucumber shrub

Honey Walnut Old Fashioned
Toki whisky, black walnut bitters,
honey, orange

Akuma Manhattan
templeton rye whiskey, carpano antica,
cherry heering, Aztec chocolate bitters

Wisteria Lane
roku gin, vanilla, lemon,
hibiscus, prosecco

G & G
roku gin, ginger, elderflower
liqueur, grapefruit juice

Unearthed
los javis mezcal, casamigos silver,
lemon, pineapple, agave, chili,
cumin, cilantro, chili/sugar rim

DRAUGHT BEER

\$ 8

Kirin Ichiban (22oz Btl \$11)
Sapporo Premium (22oz Btl \$11)
Stella Artois
Firestone 805 Blonde

Angry Orchard Cider
Sierra Hazy Lil Thing (IPA)
Coors Light
Stone IPA (Rotating)

Michelob Ultra
21st Amendment Hell or High Wheat
Nitro Draught (Rotating)

WINE

Sparkling Wine

Prosecco, Ruffino, Italy \$11 / \$44
Brut Rose, Chandon, Napa Valley \$12 / \$46
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Brut Rose, Moet "Imperial", Champagne (187ml) \$18 Btl
Brut, Veuve Cliquot, Champagne \$85 Btl
Brut, Louis Roederer Cristal Champagne \$550 Btl

White Wine

Sauvignon Blanc, Oyster Bay, New Zealand \$12 / \$46
Sauvignon Blanc, Groth, Napa Valley \$15 / \$56
Riesling, The Seeker, Germany \$12 / \$46
Albarino, Fillaboa, Spain \$13 / \$48
Pinot Grigio, Terlato, Italy \$15 / \$56
White Blend, Pine Ridge, Lodi \$13 / \$48
Chardonnay, Sonoma Cutrer, Sonoma \$15 / \$56
Chardonnay, Frank Family, Napa \$19 / \$72

Pink Wine

Rose, AIX, France \$12 / \$46
Rose, Fleur de Prairie, Provence FR \$13 / \$48
Rose, Whispering Angel, Provence FR \$15 / \$52

Red Wine

Pinot Noir, Tilth, Russian River \$14 / \$52
Pinot Noir, Belle Glos "C&T", Santa Maria \$18 / \$70
Zinfandel, Seghesio, Sonoma \$14 / \$52
Red Blend, Quilt, Napa \$16 / \$60
Red Blend, Prisoner, Napa \$25 / \$92
Cabernet Sauvignon, Roth, Alexander Valley \$15 / \$56
Cabernet Sauvignon, Justin, Paso Robles \$17 / \$66
Cabernet Sauvignon, Jordan, Alexander Valley \$96 Btl

SAKE

Crisp • Refreshing

Yoshinogawa "Gokujo" Ginjo (Niigata) - dry, clean, the oldest brewery in the famed region \$13 / \$60
Taka "Noble Arrow" Tokubetsu Junmai (Yamaguchi) - limestone water minerality, kaffir lime leaf, spearmint \$14 / \$65
Soto Junmai Daiginjo (Niigata) - subtle melon, cucumber, balanced, medium dry \$80 Btl
Toko "Divine Droplets" Junmai Daiginjo (Yamagata) - pure, pristine with white flowers and tangerine \$170 Btl
Tentak "Silent Stream" Junmai Daiginjo (Tochigi) - soft & supple, with focused finish \$260 Btl

Fruity • Dynamic

Taketenjin "Sword of the Sun" Tokubetsu Honjozo (Shizuoka) - banana, pear, a hint of butter \$12 / \$55
Fukucho "Moon on the Water" Junmai Ginjo (Hiroshima) - a female brewer master, juicy & elegant \$16 / \$80
HeavenSake Junmai Daiginjo (Yamaguchi) - tropical fruit, pear, muscat \$170 Btl

Deep • Savory

Yamada "Everlasting Roots" Junmai (Gifu) - mellow, rustic, balanced, simply drinkable (900ml) \$12 / \$80
Seikyo Omachi Junmai Ginjo (Hiroshima) - citrus, warm spice, layered & complex \$15 / \$72
Kojimaya "Untitled" (Yamagata) - luscious & mysterious, finished in cedar barrel, one of a kind \$180 Btl
Watarai Bune "Liquid Gold" Junmai Daiginjo (Ibaraki) - deep notes of ripe fruits & earth, gorgeous & lengthy \$280 Btl

Specialty

Tozai Snow Maiden Nigori (Kyoto) - honeydew melon, medium dry \$12 / \$55
Murai Nigori Genshu (Aomori) - rich, bold & spicy \$12 / \$55
TY KU Cucumber (Nara) - crisp, refreshing \$12 / \$55



BEVERAGES

\$ 4.50

pepsi
diet pepsi
sierra mist

strawberry lemonade
ice tea
lemonade

shirley temple
roy rogers
ginger beer

At a very young age, Chef Kichul Jung walked the fish markets, always aspiring to be a Japanese chef. In order to establish Sakimoto, he adopted family recipes and took inspiration from world class sushi chefs like Masa Takayama and Nobu Matsuhisa. He will be offering his guests a creative, seasonal menu featuring premium ingredients both locally sourced and imported from Japan.

Closed Mondays

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Dinner Starts 4pm