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## APPETIZERS

- Baked Green Mussels New Zealand green mussels baked in a creamy mayo masago sauce 8
- Ika Karange Fried squid tossed in our sweet chili sauce served atop baby green salad 8
- Beef Negimaki Spring onions and asparagus wrapped with thinly sliced steak served with teriyaki sauce 10
- Coconut Shrimp Coconut breaded shrimp served with apricot dipping sauce 7
- Crab Cake Jumbo lump crab cake served with wilted spinach & red pepper shallot butter sauce 11
- Edamame Steamed soybeans in the pod seasoned with sea salt  
Reg. 5 Spicy 5.5 Butter & Garlic 6
- Gyoza Ground beef dumplings served steamed or fried 5.5
- Hamachi Kama Grilled Yellowtail collar served with baby green salad and ponzu sauce 12
- Mixed Tempura Crunchy tempura battered vegetables and shrimp 8
- Soft Shell Crab Fried soft shell blue crab served with ponzu sauce 10
- Shumai Steamed shrimp dumplings served with gyoza sauce 5.5
- Sakari Rangoon Krab, cream cheese, jalapeño, & onion. Fried and served with sweet chili sauce 7
- Agedashi Tofu Fried tofu with ground daikon & ginger dashi broth 5

## SIGNATURE APPETIZERS


- Sessy Shrimp Tempura shrimp deep fried to a golden brown, topped with sweet chili vinaigrette & micro cilantro 9
-  Firecracker Hamachi (Raw) Imported Japanese hamachi with fresh ponzu sauce, cracked black pepper, jalapeño, masago, & micro cilantro 13
- Tuna Tataki Tuna seared on the grill, thinly sliced with fried shallots and ponzu sauce 10.95
-  Spicy Tuna Kobachi (Raw) Cubed tuna sashimi, avocado & cucumber, tossed in sesame oil & shichimi togarashi, topped with scallions 15
-  Sea Scallops V-10 scallops pan seared & finished with our butter cream & sauteed diced vegetables 9
- Tuna Flat Bread Seared tuna on a flat bread with sweet & spicy Asian slaw, avocado, feta cheese, & black vinegar reduction 10
- Lobster Fireball Blended lobster meat with jalapeno cream cheese, spicy herbs, battered & fried golden brown, finished with our spicy sauce 10
- "Jhap Chae" Stir-fried with Shiitake mushrooms, onion, carrots, watercress, sesame seeds, soy sauce, & sesame oil 9
- Sweet Potato Noodles

## BIBIMBAP

A well-known Korean dish that translates into "mixed rice". With many other variations, our Bibimbap is served in a hot stone pot with white rice topped with an assortment of vegetables. Also, comes with a protein of Bulgogi (thin, marinated beef) and an egg to finish it off. It is best paired with our homemade gochujang sauce (spicy, pepper paste). 16.

## SOUPS & SALADS

- Clear Broth Soup Mushroom, krab, scallions & tempura flakes in a light daikon-dashi broth 3
- Miso Soup Traditional Japanese soup with tofu, wakame and green onion 2.5
- Tempura Udon Soup Japanese noodle soup served with tempura shrimp & vegetables 13

- House Salad Green salad with housemade ginger dressing 4
- Ika Salad Julienne-cut marinated squid with ginger, black mushrooms, & bamboo shoots 6
-  Kimchee Korean style spicy pickled cabbage 5
- Sunomono Salad (Raw) Shrimp, conch, octopus, & krab over cucumber and wakame & sunomono sauce 11
- Seaweed Salad Seaweed tossed with sesame and red pepper 5.5
- Seared Tuna Salad Sesame crusted tuna, seared on the grill, with baby greens salad 12
- Spicy Tuna Salad Minced tuna tossed in our sesame kobachi sauce on top of seaweed salad, with tobiko and scallions 11

## TRADITIONALS Served with Miso Soup

- Teriyaki Sweet soy-citrus reduction glaze accompanied by a sauteed vegetable medley and steamed rice. Add a shrimp skewer for \$6
- Steak 19 Chicken 16 Salmon 17 Tofu 12

- Tempura Lightly battered & fried to a delicate golden brown served with a ground daikon & ginger dashi broth
- Chicken & Vegetable 14 Shrimp & Vegetable 17
- Assorted Seafood 21 Mixed Vegetable 11.5

- Chicken Egg-battered, crispy panko crusted cutlets served with a tangy fruit & vegetable katsu sauce 15
- Katsu

## HOUSE SPECIALTIES Served with Miso Soup

- Bulgogi Thinly sliced ribeye marinated in a sweet & savory soy-sesame-ginger blend, served on a bed of sweet sauteed onion on a hot river stone 22

-  Hot & Spicy Pork Thinly sliced pork marinated in a spicy chili sauce and sauteed. Served on a bed of sweet sauteed onion on a hot river stone 18

- Kalbi Korean-style short ribs marinated in a soy-sesame-ginger blend chargrilled & served on a bed of sweet sauteed onion on a hot river stone 22

- Chilean Sea Bass Sake Miso Our miso marinated Chilean Sea Bass is perfectly pan fried & finished with a sweet sake miso flavor. Served with rice & vegetables 25

## HIBACHI Served with Miso Soup or House Salad

We proudly offer hibachi, a Japanese style of cooking. We use the freshest, carefully selected ingredients in all of our dishes, so you can get the best quality. Our hibachi includes miso soup or house salad, mixed vegetables, noodles, fried rice and protein of your choice. Add On:

- |                   |                 |                |
|-------------------|-----------------|----------------|
| Chicken 15        | Jumbo Shrimp 17 | Lobster 6oz 12 |
| New York Steak 18 | Scallop 19      | Shrimp 8       |
| Salmon 16         | Lobster 25      | Scallop 10     |

Enjoy the delicious meal with our amazing white sauce and ginger sauce.

## MAKI ROLLS (Substitutions & Add-ons at extra charge)

**Sweet Potato Tempura Roll** Lightly battered & fried sweet potato with eel sauce 5.5

**Tempura Broccoli Roll** Tempura broccoli with white sauce 6

**California B Roll** Snow crab salad, avocado & cucumber roll in masago 8

**Dragon Skin Roll** California roll wrapped with eel and avocado, topped with eel sauce 13

**Rainbow Roll (RAW)** California roll wrapped with tuna, salmon, yellowtail, escolar & avocado 13

**Shrimp Tempura Roll** Shrimp tempura, cucumber, avocado and eel sauce 7.5

**Soft Shell Crab Roll** Fried soft shell blue crab, masago, cucumber, avocado and asparagus rolled with seaweed outside 11

**Ichiban Roll (Raw)** Spicy salmon and cucumber wrapped with avocado, tobiko, topped with eel sauce, garlic, miso dressing & tempura flakes 12

**Sakari Roll (Raw)** Tuna, escolar, salmon, & Krab wrapped in cucumber with ponzu sauce 12

**Lobster Katsu Roll** Katsu breaded lobster wrapped with snow crab legs and avocado topped with eel sauce 15

**Mango Tango Roll** Shrimp tempura, snow crab salad, mango, avocado, cucumber & masago 10.5

**Mexican Roll (Raw)** Shrimp tempura, avocado, cream cheese, fresh jalapeño, spicy mayo with masago on top 9

**Ninja Roll (Raw)** Tuna, salmon, escolar, red tobiko & avocado lightly battered & fried, served with spicy ponzu sauce 11

**Popeye Roll (Raw)** Sushi rice, baby spinach, spicy mayo, steamed shrimp, snow crab salad, avocado wrapped with rice paper and eel sauce 14

**Snow White Roll (Raw)** Spicy tuna, masago, scallion, spicy mayo & avocado with snow crab salad on top 13

**Spicy Lobster Roll** Spicy crawfish rolled in tempura flakes with baked imitation spicy lobster 11

**Spicy Volcano Roll** Krab roll topped with spicy minced Krab, crawfish and lobster baked with tobiko 11

**TGIF Roll (Raw)** Tuna, shrimp, avocado, cucumber, masago, and scallion with tempura white fish on top 12.5

**Torcha-Maki Roll** Spicy crawfish, asparagus wrapped with white fish and Cajun mayo then set ablaze with a torch 13

**Ultimate Spicy Tuna Roll (Raw)** Minced tuna tossed in our sesame-kobachi sauce with cucumber, topped with tuna, avocado, and tobiko 13

**Winter Park Village Roll** Escolar, cream cheese, asparagus, tempura battered and fried with eel sauce 8

**Venus Roll (Raw)** Shrimp tempura, Krab, scallion, cucumber, masago, topped with tuna and avocado, served with eel sauce 13

**Mount Fuji Roll (Raw)** Spicy crawfish & crispy rice topped with spicy tuna, jalapeño, tobiko and white sauce 14

**Tiburon Roll (Raw)** Tuna & avocado inside with tempura flakes outside, topped with spicy tuna kobachi & scallion 15

**Sweetheart Roll** Coconut shrimp, mango, & cream cheese, topped with snow crab salad with apricot sauce, & eel sauce 14

**Bubbalicious Roll** Shrimp tempura and cream cheese, topped with steamed shrimp, avocado, scallion, & eel sauce 13

**Orlando Roll (Raw)** Tempura lobster, masago, asparagus, scallion, & cucumber topped with tuna, salmon, & avocado with Sakari garlic miso sauce 15

**Tropical Storm Roll** Snow crab salad & cucumber wrapped with avocado and topped with shrimp tempura, orange spicy mayo, tobiko, & scallion 15

**Tsunami Roll (Raw)** Shrimp tempura, avocado, cream cheese, yellow daikon, topped with lightly torched salmon, tobiko, scallion and lime miso sauce 13

**Spicy Mama Roll (Raw)** Spicy hamachi, tuna, & salmon wrapped with soy paper and topped with seaweed salad and Hawaiian spicy sauce 13

**Unbelievable Roll** Spicy tuna, smoked salmon, cream cheese, cucumber, wrapped with steamed shrimp, avocado, and masago with house dressing sauce 13

**Custom Roll** Create your own roll Market Price

## SIGNATURE MAKI

**Mona Lisa Roll (Raw)** Spicy tuna, cream cheese, avocado, asparagus, tempura fried wrapped with soy paper. Topped with tuna, avocado, uzu tobiko, & orange white sauce 14.5

**Red Dragon Roll (Raw)** Crunchy eel, light cream cheese, fresh pineapple, topped with spicy snow crab, tuna, avocado, & house special sauce 15

**Delilah Roll (Raw)** Shrimp tempura, cucumber, snow crab salad, topped with tuna, avocado, red tobiko, rice crackers, micro cilantro, & spicy eel sauce 13.5

**Lover's Roll** Shrimp tempura, avocado, cream cheese, topped with snow crab salad, macadamia nuts, & strawberry & eel sauce 14

**Rock and Roll (Raw)** Shrimp tempura, yellow daikon, snow crab salad, with salmon, scallion, thin sliced lemon on top and honey wasabi sauce. 14

**Triple Tail Roll (Raw)** Tuna, yellowtail, salmon, avocado, wasabi mayo wrapped with soy paper outside 11

**Red Moons Roll (Raw)** Tuna, apple, leaf lettuce, seaweed salad wrapped in rice paper and served with yuzu vinegar and chili oil 14

**OMG Roll (Raw)** Yellowtail, asparagus, cucumber and cilantro roll colorfully finished with tuna, salmon, mangos and our signature house special sauce 15

**Spice Mango Lobster Roll (Raw)** Snow crab salad, cucumber, avocado wrapped with fresh mango, topped with coconut lobster and spicy mango sauce 20

## NIGIRI /SASHIMI 2 pieces per sushi order; 3 pieces per sashimi order

### FIN FISH

Tuna (Maguro) 6/9

Smoked Salmon 5/9

Salmon (Sake) 5/8

Fresh Water Eel (Unagi) 6/9

Mackerel (Saba) 5/8

White Fish (Snapper) 6/9

Yellowtail (Hamachi) 6/9

Escolar 5/8

### SHELLFISH

Shrimp (Ebi) 4/6

Sweet Shrimp (amaebi) 6/9

Snow Crab (zuwakani) 6/9

Scallops (hotate) 6/9

Octopus (tako) 6/9

Conch (horagai) 6/9

Squid 5/7

### ROE & EGG

Smelt Roe (masago) 5/8

Salmon Roe (Ikura) 6/9

Sea Urchin (uni) 8/10

Sweet omelet (tamago) 4/6

Tobiko 5/8

## SAKARI BENTO BOX (please no substitutions or double item selections)

Choose from any two different entree combinations.

Also served with miso soup, ginger salad, gyoza, & rice 22

Nirigi (raw)	Kalbi	Bulgogi	Salmon Teriyaki	Mexican Roll
Sashimi (raw)	Chicken Tempura	Spicy Pork	Steak Teriyaki	
Shrimp Tempura Roll	Shrimp Tempura	Chicken Teriyaki	Spicy Tuna Roll	

## Boat Combinations Served with Miso Soup (Substitutions at extra charge)

**Ume Boat (Raw)** 8 pieces of nirigi, 9 pieces of sashimi, shrimp tempura roll 35

**Take Boat (Raw)** 12 pieces of nirigi, 15 pieces of sashimi, Spicy Tuna Roll, Rainbow Roll 60

**Omakase Nigiri Sushi & Sashimi Platters** Served with Miso Soup. All of our premium nigiri and sashimi platters are artistically presented and served with fresh Japanese wasabi and imported soy sauce.

**Nirigi Selection:** 9 pieces - Chef's choice 22

**Sashimi Selection:** 15 pieces - Chef's choice 27

**Nirigi & Sashimi:** 5 pieces sushi, 9 pieces sashimi 28

**Japanese Chirashi (Raw)** Assorted slices of sashimi served on top of sushi rice 22

**Tekka Don (Raw)** Thin slices of tuna arranged over a bowl of sushi rice 23

**Unagi Don** Thin slices of unagi (eel) arranged over a bowl of sushi rice 23