

Sasa

In The Raw

- Citrus Hamachi*** ^{GF} *pink peppercorn / shiso / citrus dressing* 17
- Scallop Ceviche*** ^{GF} *yuzu tobiko / onions / jalapeno / black sea salt* 16
- Tuna Parfait*** *crispy rice cake / avocado / crème fraiche / black tobiko* 16
- Seared Albacore*** *jalapeno / cucumber / red onion / garlic chips / truffle ponzu* 17
- Sashimi Omakase*** *chef's freshest selection of six varieties* 27

Sashimi*	3pc	5pc	7pc		3pc	5pc	7pc
<i>Per selection</i>	\$15	\$20	\$26	<i>Per selection</i>	\$12	\$17	\$23
Hamachi ^{GF}	Hirame			Bano Ika ^{GF}	Saba ^{GF}	Sake ^{GF}	
Tai ^{GF}	Maguro ^{GF}			Shiro Maguro ^{GF}	Tako	Hotate ^{GF}	

Nigiri* (2pc)

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| Canadian Sweet Shrimp <i>Amaebi</i> MP | Cured Scottish Salmon <i>Sake</i> ^{GF} 8 |
| Squid <i>Bano Ika</i> ^{GF} 6 | Albacore Tuna <i>Shiro Maguro</i> ^{GF} 8 |
| Pacific Blue Prawn <i>Ebi</i> ^{GF} 6 | Garlic Albacore Tuna <i>Niniku Shiro Maguro</i> 9 |
| Japanese Yellowtail <i>Hamachi</i> ^{GF} 9 | Red Snapper <i>Tai</i> ^{GF} 10 |
| East Coast Halibut <i>Hirame</i> 10 | Octopus <i>Tako</i> 7 |
| Hokkaido Scallop <i>Hotate</i> ^{GF} 8 | Organic Sweet Omelet <i>Tamago</i> ^{GF} 6 |
| Alaskan Salmon Roe <i>Ikura</i> 8 | Cured Flying Fish Roe <i>Tobiko</i> ^{GF} 7 |
| Tofu <i>Inari</i> 5 | Blue Fin Belly <i>Toro</i> ^{GF} MP |
| Yellow Fin Tuna <i>Maguro</i> ^{GF} 9 | Grilled Fresh Water Eel <i>Unagi</i> 8 |
| Spicy Scallops <i>Piri-Kara Hotate</i> 10 | Sea Urchin <i>Uni</i> ^{GF} MP |
| Mackerel <i>Saba</i> ^{GF} 7 | |

Farmers Market

- Cauliflower Tempura** *matcha parmesan / lemon aioli* 10
- Hummus** *edamame puree / scallion-sesame flat bread / seasonal vegetables* 12
- Kale Salad** *seasonal fruit / goat cheese / candied walnuts / ginger vinaigrette* 9
- Agedashi Tofu** *lightly fried / bonito flakes / negi / sweet dashi* 10
- Eggplant** *lightly fried / honey miso / sweet onion / negi* 11

Robatayaki (Skewers 2) 8

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|---|---|
| Chicken Meatballs <i>teriyaki / sesame</i> | Pork Belly <i>togarashi</i> |
| Beef <i>sesame-garlic soy / zukemono</i> | Scottish Salmon <i>wasabi butter</i> |
| Chicken Negi <i>(salt ^{GF} or teriyaki)</i> | Combo <i>(chef's choice)</i> 20 |

Sasa

Fish Market

Miso Black Cod *zuke mono / ponzu* 25

Dumplings (5) *pacific shrimp / pea shoots / spicy soy vinaigrette* 16

Lettuce Wraps (3) *tempura shrimp / walnuts / sesame / honey miso aioli* 16

Roasted Scottish Salmon ^{GF} *yuzu olive tapenade / smoked tomato vinaigrette / herb pesto** 18

Meat Market

Riblets *garlic soy glaze / goma / negi* 16

Lamb Chops* (3) *garlic chili marinade / zuke mono* 25

Braised Prime Beef Short Ribs *roasted pearl onions / wasabi potato puree / umami soy jus* 21

Duck Buns (3) *duck confit / steamed buns / negi / pickled red onion / hoisin glaze* 17

Steak* *flat iron / sizzling river stone / garlic spinach / ponzu* 23

Kara-age *popcorn chicken / basil / lemon aioli* 13

Grains & Sides

Garlic Rice ^{GF} *garlic oil / crispy garlic* 5

Rice Balls *grilled / soy glaze / zuke mono* 7

Hot Soba *soy dashi broth / negi / poached egg / wakame / kizami nori** 11

Maki Mono (roll)

Avo-Kyu ^{GF} *avocado / cucumber / sesame seeds* 7

California ^{GF} *snow crab / avocado* 9

Dragon *temp shrimp / crab / bbq eel / avocado / tobiko** 19

Farmer's Vegetable *season's best vegetables* 8

Geisha *hamachi / tuna / shrimp / spicy cucumber relish** 19

Hokkaido *salmon / scallop / crab / cucumber / tobiko / spicy sauce / chili thread** 19

N. Main *albacore / crab / tempura shrimp / spicy sauce** 18

Rainbow ^{GF} *crab / avocado / freshest fish** 19

Rock-n-Roll *eel / avocado / tobiko** 11

Salmon Melt *crab / avocado / parmesan aioli** 19

Sasa *seasoned tuna / tempura shrimp / avocado** 19

Spicy Tuna *yellow fin / greens / garlic chili** 12

Spider *soft shell crab / avocado / greens* 12

Tempura Shrimp *avocado / greens* 10

Walnut Creek *soft shell crab / scottish salmon / tuna / tobiko** 19