

Sasa

In The Raw

- Citrus Hamachi*** ^{GF} *pink peppercorn / shiso / citrus dressing* 17
Scallop Ceviche* ^{GF} *yuzu tobiko / onions / jalapeno / black sea salt* 17
Tuna Parfait* *crispy rice cake / avocado / crème fraiche / black tobiko* 18
Seared Albacore* *jalapeno / cucumber / red onion / garlic chips / truffle ponzu* 18
Sashimi Omakase* *chef's freshest selection of six varieties* 29

Sashimi*	3pc	5pc	7pc		3pc	5pc	7pc
<i>Per selection</i>	\$16	\$24	\$29	<i>Per selection</i>	\$13	\$19	\$26
Hamachi ^{GF}	Hirame			Bano Ika ^{GF}	Saba ^{GF}	Sake ^{GF}	
Tai	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} 9 |
| Squid <i>Bano Ika</i> ^{GF} 6 | Albacore Tuna <i>Shiro Maguro</i> ^{GF} 9 |
| Pacific Blue Prawn <i>Ebi</i> ^{GF} 7 | Garlic Albacore Tuna <i>Niniku Shiro Maguro</i> 10 |
| Japanese Yellowtail <i>Hamachi</i> ^{GF} 9 | Red Snapper <i>Tai</i> 10 |
| East Coast Halibut <i>Hirame</i> 10 | Octopus <i>Tako</i> 9 |
| Hokkaido Scallop <i>Hotate</i> ^{GF} 9 | Organic Sweet Omelet <i>Tamago</i> ^{GF} 6 |
| Alaskan Salmon Roe <i>Ikura</i> 9 | 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} 10 | Grilled Fresh Water Eel <i>Unagi</i> 9 |
| Spicy Scallops <i>Piri-Kara Hotate</i> 10 | Sea Urchin <i>Uni</i> ^{GF} MP |
| Mackerel <i>Saba</i> ^{GF} 7 | |

Farmers Market

- Sweet Potato Tempura** *tentsuyu* 12
Hummus *edamame puree / scallion-sesame flat bread / seasonal vegetables* 13
Kale Salad *seasonal fruit / goat cheese / candied walnuts / ginger vinaigrette* 11
Agedashi Tofu *lightly fried / bonito flakes / negi / sweet dashi* 12
Eggplant *lightly fried / honey miso glaze / sweet onions / negi* 12

Robatayaki (Skewers 2) 9

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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> 22 |

Sasa

Fish Market

- Miso Black Cod** *zukemono / ponzu* 28
- Dumplings** (5) *pacific shrimp / pea shoots / spicy soy vinaigrette* 17
- Lettuce Wraps** (3) *tempura shrimp / walnuts / sesame / honey miso aioli* 17
- Roasted Scottish Salmon** ^{GF} *yuzu marinated cherry tomatoes / smoked tomato vinaigrette* 18

Meat Market

- Riblets** *garlic soy glaze / goma / negi* 18
- Lamb Chops*** (3) *garlic chili marinade / zukemono* 29
- Braised Prime Beef Short Ribs** *wasabi potato puree / carrots / pearl onions / umami soy jus* 26
- Duck Buns** (3) *duck confit / steamed buns / negi / pickled red onion / hoisin glaze* 19
- Steak*** *flat iron / sizzling river stone / garlic spinach / ponzu* 26
- Kara-age** *popcorn chicken / basil / lemon aioli* 15

Rice

- Garlic Rice** *garlic oil / crispy garlic* 5
- Rice Balls** *grilled / soy glaze / zukemono* 7

Maki Mono (roll)

- Avo-Kyu** ^{GF} *avocado / cucumber / sesame seeds* 7
- California** ^{GF} *snow crab / avocado / sesame seeds* 9
- Dragon*** *tempura shrimp / crab / unagi / avocado / tobiko* 20
- Farmer's Vegetable** *season's best vegetables* 8
- Geisha*** *hamachi / tuna / shrimp / negi / spicy cucumber relish* 20
- Hokkaido*** ^{GF} *salmon / scallop / crab / cucumber / tobiko / spicy sauce / chili thread* 19
- N. Main*** *albacore / crab / tempura shrimp / negi / spicy sauce* 19
- Rainbow*** ^{GF} *crab / avocado / freshest fish* 20
- Rock-n-Roll*** *unagi / avocado / tobiko* 11
- Salmon Melt*** *crab / avocado / negi / parmesan aioli* 20
- Sasa*** *seasoned tuna / tempura shrimp / avocado / negi* 20
- Spicy Tuna*** *yellow fin tuna / greens / garlic chili* 13
- Spider** *soft shell crab / avocado / greens* 13
- Tempura Shrimp** *avocado / greens* 10
- Walnut Creek*** *soft shell crab / scottish salmon / tuna / tobiko / negi* 20