



## SARA-Plates

Izakaya SET	\$32.00	Sumiyaki Maguro Tataki	\$17.00
garlic edamame, tori Karapon, blistered peppers, 2 yaki onigiri (no modifications)		seared bluefin tuna, sesame miso sauce, peppers, cucumber, onion	
Edamame	\$4.50	Hamachi Carpaccio	\$17.00
boiled soybeans, sea salt		yellowtail, avocado, ginger jalapeno dressing	
Garlic Edamame	\$5.50	Aburi Sake Carpaccio	\$17.00
boiled soybeans, garlicky soy		torched salmon, wasabi aioli, smoked salmon & cilantro crème fraiche, salmon roe	
Kyuri Sunomono	\$4.00	Blistered Peppers	\$10.00
pickled cucumber, sweet vinegar, sesame seeds		shishito peppers, garlic soy, bonito flakes	
Pickle Plate	\$6.00	Gindara Misoyaki	\$18.00
chefs choice of assorted house made pickles		basil & sake miso marinated black cod, mushrooms, leeks, miso emulsion	
Ohitashi	\$4.00	Ebi Shinjyo-Age	\$6.00
quick braised seasonal greens soaked in light dashi soy topped with bonito flakes		shrimp fritter, sweet & spicy sauce	
Binchoyaki Potato Salad	\$5.00	Beeru Ebi Tacos	\$9.00
japanese style potato salad		beer battered shrimps, cabbage, cilantro, pickled onions, kimchee aioli	
Binchoyaki Salad half: \$5.00 full: \$8.00		Shrimp Tempura	\$6.00
assorted cabbages, black sesame dressing		three shrimps, dashi dipping sauce	
Grilled Chicken Salad	\$16.00	Tempura Assortment	\$13.00
sumiyaki grilled chicken thigh, peaches, fennel, red onion, radish, mixed lettuces, apple onion vinaigrette, mitsuba pesto		three shrimps, assorted veggies, dashi dipping sauce	
Sashimi Salad	\$22.00	Agedashi Tofu	\$8.00
seasonal fish selections, cucumber, red onion, carrot daikon mix, sesame seeds, mixed lettuces, yuzu miso vinaigrette		flash fried tofu, sweet ginger sauce, scallions	
Sashimi half: \$15.00 full: \$25.00		Tori Karapon	\$13.00
seasonal fish selections, house made ponzu		japanese style fried chicken, house made ponzu, grain mustard	
Oysters On A Half Shell	\$3.50	S&P Teba Age	\$10.00
(1 pc.), served with seasonal vinaigrette		krispy fried wings, jalapenos, serrano's, garlic & scallions	
Tako Wasabi	\$8.00	Arabiki Corn Dogs	\$7.00
raw octopus in wasabi sauce, tortilla chips		japanese sausages (2pc.) cornmeal batter, spicy mustard	
Krispy Rice	\$15.00	Curry Fries	\$13.00
spicy tuna, serrano chilis, house made chive ponzu		fries topped with braised beef and veggie curry, crème fraiche, cheese, scallions fried egg +\$2.00	
Poke Tostada	\$17.00	Katsu Sando	\$13.00
3pc., marinated tuna, cucumber, wakame, onions, tobiko, garlic aioli, nori		breaded pork cutlet sandwich with potato salad, red onion, cabbage, tomato, katsu sauce, spicy mustard, garlic aioli, furikake fries with sweet & spicy aioli	
Sake Poke Tostada	\$17.00		
3pc., marinated salmon, cucumber, wakame, onions, tobiko, garlic aioli, nori			

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

\*All prices are subject to change without notice. Thank you for your understanding

\*\$25 minimum order per person excluding children

\*Limit to 2 split checks per table

\*20% gratuity of party of 5