



## SARA-Plates

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|--|---------|---|---------|
| Izakaya SET  | \$32.00 | Sumiyaki Maguro Tataki  | \$17.00 |
| garlic edamame, tori Karapon, blistered peppers,<br>2 yaki onigiri (no modifications)  |         | seared bluefin tuna, sesame miso sauce, peppers,<br>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 &<br>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,<br>leeks, miso emulsion   |         |
| Ohitashi   | \$4.00  | Ebi Shinjyo-Age   | \$6.00  |
| quick braised seasonal greens soaked in light dashi<br>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<br>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, persimmon, fennel,<br>red onion, radish, mixed lettuces, apple onion<br>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<br>daikon mix, sesame seeds, mixed lettuces, yuzu miso<br>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,<br>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 &<br>scallions   |         |
| Tako Wasabi  | \$8.00  | Arabiki Corn Dogs   | \$7.00  |
| raw octopus in wasabi sauce, tortilla chips  |         | japanese sausages (2pc.) cornmeal batter, spicy<br>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,<br>crème fraiche, cheese, scallions<br>fried egg +\$2.00   |         |
| Poke Tostada   | \$17.00 | Katsu Sando   | \$13.00 |
| 3pc., marinated tuna, cucumber, wakame, onions,<br>tobiko, garlic aioli, nori  |         | breaded pork cutlet sandwich with potato salad, red<br>onion, cabbage, tomato, katsu sauce, spicy mustard,<br>garlic aioli, furikake fries with sweet & spicy aioli |         |
| Sake Poke Tostada  | \$17.00 |   |         |
| 3pc., marinated salmon, cucumber, wakame, onions,<br>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

\*Automatic 20% gratuity for all bills \$100+