

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</i> ^{GF} <i>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