

Sasa

In the Raw

- Citrus Hamachi***^{GF} pink peppercorns / shiso / citrus dressing 17
Scallop Ceviche* 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 Salad* assortment of sashimi / mixed greens / seasonal vegetables / yuzu-wasabi vinaigrette 27
Sashimi Omakase* chef's freshest selection of six varieties 29

Sashimi*	3pc	5pc	7pc		3pc	5pc	7pc
Per selection	\$16	\$24	\$29	Per selection	\$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 Amaebi MP | Cured Scottish Salmon Sake ^{GF} 9 |
| Squid Bano Ika ^{GF} 6 | Albacore Tuna Shiro Maguro ^{GF} 9 |
| Pacific Blue Prawn Ebi ^{GF} 7 | Garlic Albacore Tuna Niniku Shiro Maguro 10 |
| Japanese Yellowtail Hamachi ^{GF} 9 | Red Snapper Tai 10 Octopus Tako 9 |
| Hokkaido Scallop Hotate ^{GF} 9 | Organic Sweet Omelet Tamago ^{GF} 6 |
| Alaskan Salmon Roe Ikura 9 | Cured Flying Fish Roe Tobiko ^{GF} 7 |
| Tofu Inari 5 | Blue Fin Belly Toro ^{GF} MP |
| Yellow Fin Tuna Maguro ^{GF} 10 | Grilled Fresh Water Eel Unagi 9 |
| Spicy Scallops Piri-Kara Hotate 10 | Sea Urchin Uni ^{GF} MP |
| Mackerel Saba ^{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 / sweet onion / negi 12

Robotayaki (Skewers 2) 9

- Chicken Meatballs** teriyaki / sesame
Beef sesame-garlic soy / zukemono
Chicken Negi (salt^{GF} or teriyaki)

- Pork Belly** togarashi
Scottish Salmon wasabi butter
Combo (chef's choice) 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
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

Lunch Sets

(Includes miso soup, salad, and rice)

- Set A** *chicken teriyaki / tempura prawn lettuce wraps / california hand roll* 17
Set B* *beef skewers / tempura prawn lettuce wraps / spicy tuna hand roll* 24
Set C* *salmon / wasabi butter / sake (3) & maguro (2) sashimi / hamachi nigiri / negihama handroll* 29
Oyako Don *chicken / egg / rice / soy dashi / pickled red ginger / sweet onions / negi* 16
Unaju Don *unagi / rice / tsukemono* 23
Chirashi Bowl* *assortment of fresh sashimi / sushi rice / furikake* 28

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* *eel / avocado / tobiko* 11
Salmon Melt* *crab / avocado / negi / parmesan aioli* 20
Sasa* *seasoned tuna / tempura shrimp / avocado / negi* 20
Spicy Tuna* *yellow fin / greens / garlic chili* 13
Spider *soft shell crab / avocado / greens* 13
Tempura Shrimp *avocado / greens* 10

^{GF} Gluten Free *Specified dish contains raw or undercooked meats, seafood, or eggs.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
20% service charge applies to tables of eight or more.