

IZAKAYA SAKURA BEVERAGE MENU

日本酒 Sake



熱かん

Hot Sake
(Koshu Masamune)
(Small) \$5 / (Large) \$8



菊水 ふなぐち 生原酒
Kikusui Funaguchi
Nama-Sake (Unpasteurized Sake)
(200ml) \$12

純米 Junmai



くろさわ 純米
Kurosawa Junmai
Kimoto
(300ml) \$20 / (720ml) \$45
/ (1.8L) \$90



男山 特別純米 (北海道)
Otokoyama Tokubetsu
Junmai (Hokkaido)
(300ml) \$26 / (720ml) \$55
/ (1.8L) \$100



水神 純米大辛口 (岩手)
Suijin Junmai
(Iwate Prefecture)
(720ml) \$60

吟醸・純米吟醸 Junmai Ginjo / Ginjo



八海山 純米吟醸
Hakkaisan Junmai Ginjo
(300ml) \$36 / (720ml) \$90
/ (1.8L) \$160



菊水 純米吟醸
Kikusui Junmai Ginjo
(300ml) \$26
(720ml) \$55

純米大吟醸 Junmai Daiginjo



獺祭
Dassai Junmai Daiginjo
(300ml) \$28 / (720ml) \$60
/ (1.8L) \$130



鬼ころし 純米大吟醸
Oni Koroshi Junmai
Daiginjo
(300ml) \$36 / (720ml) \$90
/ (1.8L) \$160



越州 純米大吟醸
Esshu Junmai Daiginjo
(1.8L) \$140



鳳麟 純米大吟醸
Horin Junmai Daiginjo
(300ml) \$27 / (720ml) \$90
/ (1.8L) \$180



久保田萬寿
Kubota Manju
(720ml) \$180 / (1.8L) \$280



天狗舞 純米大吟醸 50
Tengumai
Junmai Daiginjo 50
(720ml) \$60



にごり酒 Nigori Unfiltered Sake



ストロベリーにごり
Strawberry Nigori
(300ml) \$18



さゆり
Sayuri Nigori
(300ml) \$15



菊水パーフェクトスウ
Kikusui Perfect Snow
(200ml) \$12 / (300ml) \$24

ビール Beer

- アサヒ 生 Asahi Draft (glass) \$7 / (pitcher) \$21
サッポロ 生 Sapporo Draft (glass) \$7 / (pitcher) \$21
アサヒ Asahi (large) \$8
キリン一番搾り Kirin (large) \$8
キリンライト Kirin Light (small) \$5
サッポロブラック Sapporo Black \$8
軽井沢ビール Karuizawa beer \$9.5
オリオン Orion \$9.5
越後ビール Echigo Beer \$8.5
カワバサンライズエール Kawaba Sunrise Ale \$8.5
カワバスノーワイゼン Kawaba Snow Weizen \$8.5

焼酎 Shochu

(glass) \$7 / (bottle) \$65 each

- [麦] 黒霧島 Kurokirishima
[麦] 赤霧島 Akakirishima
[麦] 隠し蔵 Kakushigura
[麦] くろうま Kurouma
[芋] さつま白波 Satsuma Shiranami
[芋] 富乃宝山 Tominohouzan
[芋] 一刻者 Ikkomon

ノンアルコールビール Non-Alcohol Beer

- サントリー オールフリー
Suntory All Free (350ml Can) \$6.5

ソフトドリンク Soft Drink No Refills

- コーラ、ダイエットコーラ、Sprite、レモネード、アイスグリーンティー、ウーロン茶、
緑茶、麦茶 Coke, Diet Coke, Sprite, Lemonade, Iced Green Tea, Oolong Tea, Hot Green Tea,
Roasted Barely Tea (glass) \$2 each
カルピス、オレンジカルピス、オレンジジュース、クランベリージュース、ピンクグレープフルー
ツジュース、ペリエ Calpico, Orange Calpico, Orange Juice, Cranberry Juice, Pink Grapefruits Juice,
Perrier (Sparkling Water) (glass) \$3 each

チューハイ Chu-Hai \$6 each

- レモネードハイ Lemonade-hai
カルピスハイ Calpico-hai
オレンジカルピスハイ Orange Calpico-hai
クランベリーハイ Cranberry-hai
ピンクグレープフルーツハイ Pink Grapefruits-Hai
レモンハイ Lemon-hai
レモンサワー Lemon Sour
缶酎ハイ(グレープフルーツ)Canned Grapefruits-hai
ウーロンハイ Oolong-hai
緑茶ハイ Green Tea-hai

サワー Sour \$8 each

- 生絞りグレープフルーツサワー Fresh Grapefruits Sour
生絞りレモンサワー Fresh Lemon Sour

ワイン Wine

- 赤ワイン House Cabernet Sauvignon (glass) \$8
白ワイン House Chardonnay (glass) \$8
House Sauvignon Blanc (glass) \$8
梅酒 Plum Wine (glass) \$7.5

Izakaya Sakura

Dinner Menu

3904 Convoy St. #121
San Diego, CA 92111
858-569-6151

SUSHI / SASHIMI SPECIALS

NIGIRI SUSHI 2PCS \$Market Price / SASHIMI \$Market Price		
Horse Mackerel	アジ	Japan
Wild Trigger Fish	カワハギ	Japan
Gizzard Shad	コハダ	Japan
Needle Fish	サヨリ	Japan
Cuttlefish	スミイカ	Japan
Raw Octopus	生タコ	Japan
Scallop	ホタテ	Japan
Sea Bream	マダイ	Japan
Spear Squid	ヤリイカ	Japan
Abalone	アワビ	Mexico
Sea Urchin	ウニ	San Diego
Black Cod	タラ	Alaska

Before placing your order, please inform your server if anyone in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% Gratuity is added for parties of 6 or more.

Prices & menu items are subject to change without notice.

SUSHI MENU

NIGIRI SUSHI 2PCS	PRICE
TUNA	8.00
TUNA BELLY	14.00
YELLOW TAIL (HAMACHI)	7.00
AMBERJACK (KANPACHI)	8.00
SALMON	7.00
SALMON BELLY	8.00
SMOKE SALMON	7.00
HALIBUT (HIRAME)	7.00
SHRIMP (EBI)	8.00
SWEET SHRIMP (AMAEBI)	12.00
CRAB (KANI)	8.00
SQUID (MONGO IKA)	6.00
ALBACORE	7.00
MACKEREL (SABA)	6.00
SPANISH MACKEREL (AJI)	8.00
SCALLOP (HOTATE)	9.50
OCTOPUS (TAKO)	6.00
EEL (UNAGI)	9.00
SALMON ROE (IKURA)	8.50
SEA URCHIN (UNI)	M/P

SUSHI ROLL	PRICE
CALIFORNIA ROLL	8.00
TUNA ROLL	9.00
SPICY TUNA ROLL	12.00
ALASKA ROLL	18.00
CATAPILLAR ROLL	18.00
SHRIMP TEMPURA ROLL	14.00
SOFT SHELL CRAB ROLL	18.00
RAINBOW ROLL	18.00
SPICY CAJUN ROLL	18.00
PHILADELPHIA ROLL	12.00
FUTOMAKI	15.00
CUCUMBER ROLL	6.00
NATTO ROLL	6.00

HAND ROLL 1PC	PRICE
SALMON SKIN HAND ROLL	7.00
SPICY TUNA HAND ROLL	7.00
SPICY SCALLOP HAND ROLL	9.50

BENTO BOX

お弁当



Dinner



American Wagyu BBQ Bento \$28

with Miso Soup

アメリカ和牛焼肉弁当

味噌汁付き



Grilled Shio Koji Black Cod

Bento \$18 with Miso Soup

タラの塩麹焼き弁当

味噌汁付き



Teriyaki Salmon Bento

\$18

with Miso Soup

照り焼きサーモン弁当

味噌汁付き

American Wagyu BBQ/ Grilled Black Cod with Shio Koji (Salted Rice Malt) / Teriyaki Salmon Bento Box comes with Side Dishes (Shumai, Karaage, Potato Salad, etc), Rice, and Miso Soup.

Side Dishes may vary. No Substitutions.

上記3つのお弁当のおかずはシュウマイ、唐揚げ、ポテトサラダ等になります。

材料の入荷状況等により、おかずの内容が変わる場合がございます。

ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY. ACTUAL PRODUCT MAY VARY.

SPECIALS おすすめ



Special Omakase Sushi (For one person) \$68

15 pieces + 1 hand roll

特選おまかせ寿司 (一人前)

Spicy Cajun Roll \$18 スパイシーケイジャンロール

Albacore Festival

Thin Sliced Seared Albacore \$15 アルバコアマグロのたたき

Albacore, sliced onion, and green onion with ponzu sauce dressing

Seared Albacore Poke Don \$18 アルバコアマグロのポキ丼

Seared Albacore Nigiri Sushi 2pcs \$7 アルバコアマグロのにぎり

\New/



Jewelry Box

ばら寿司 \$38

\New/

Lemon Salmon Roll

\$18

CONTENTS MAY CHANGE DUE TO AVAILABILITY.

食材の仕入れ状況等により、実際の商品と異なる場合がありますのでご了承ください。

Kanpachi Collar and Head \$18 かんぱちカブト塩焼き
Grilled Kanpachi(Amberjack) collar and head with salt

Jumbo Scallop sautéed with Sea Urchin \$18
ジャンボホタテのウニソテー

Seared Skipjack \$15 カツオのたたき
Thin sliced seared skipjack, sliced onion, green onion, ginger, garlic, and ponzu sauce dressing

Pork Shabu Cold Ramen Noodle \$18
Chilled Ramen Noodle with toppings of Pork Shabu-Shabu(cooked thin pork slices) and vegetables with House Sesame Ponzu Sauce.

豚しゃぶ冷やし中華 自家製ゴマポン酢タレでお召し上がりください

Japanese Summer Dish

Cold Ramen Noodle \$15 冷やし中華

Chilled Ramen Noodle with toppings of ham, strips of egg omelet, and vegetables with House Sesame Ponzu Sauce or House Ponzu Sauce.
自家製ゴマポン酢タレか自家製ポン酢タレをお選びください。



Anago Tempura \$15 Saltwater Eel Tempura 穴子の天ぷら

Uni Zosui \$22 Japanese Style Sea Urchin Risotto うに雑炊

WAGYU BEEF FROM JAPAN

Wagyu (Beef from Kumamoto, Japan) **和牛** 熊本県産

- Nigiri Sushi 2pcs \$Market Price **和牛握り寿司** 時価
- Grilled on a Skewer \$Market Price **和牛串焼き** 時価



Sashimi / Sushi/ Sushi Roll

Assorted Sashimi	\$26
Assorted Sashimi Special	\$38~
Mix Sushi(8 pieces)	\$28
❖ Mix Sushi Special	\$38~
Salmon Sashimi 5 pieces	\$18
Tuna Sashimi 5 pieces	\$18
Yellowtail Sashimi 5 pieces	\$15
Seafood Mix with Natto	\$12
❖ Albacore Tataki	\$15

Vinegared Mackerel Sashimi 5 pieces	\$12
Chopped Tuna Belly (Negi Toro) Roll	\$14
Chopped Tuna Belly Hand Roll	\$12

We have more Sashimi, Sushi.

Please ask server about today's special.

Sushi Bowl

❖ Chirashi Bowl	\$28
❖ Uni & Ikura Bowl	M/P
Chopped Toro Bowl	\$28
Tuna Bowl (Tekka)	\$22
Salmon Bowl	\$22
Tuna & Natto Bowl	\$22
Seafood & Natto Bowl	\$22
❖ Poke Bowl	\$20
(Tuna or Salmon or Yellow tail)	
+ \$2 for Mix	



❖ chef's recommendation



Sushi Roll

California Roll	\$8
Spicy Tuna Roll	\$12
Alaska Roll	\$18
Caterpillar Roll	\$18
Shrimp Tempura Roll	\$14
Tuna Roll (Tekka Maki)	\$9
Big Roll (Eel & Egg)	\$15

Cold Appetizer

❖ Monk Fish Liver (Ankimo)	\$7.5
❖ Seabass Carpaccio	\$15
❖ Amberjack Carpaccio	\$18

Salad /Soup

Green Salad	\$6.5
Tofu Salad	\$8.5
❖ Pork Shabu Salad	\$12
Potato Salad	\$5
❖ Spicy Fish Salad	\$18
Miso Soup	\$2
Clam Miso Soup	\$6
❖ Miso Soup w/ Pork and Veggie	\$8.5
❖ Ox Tail Soup	\$15

Popular Appetizer

❖ Crab Cream Croquette	\$7.5
Chicken Karaage	\$6.5
❖ Gyoza	\$7.5
Fried Tofu	\$6.5
Grilled Pork Belly	\$7.5
Beef Tongue	\$12
Buffalo Wings	\$9.5
Tebashio (Salted Chicken Wings)	\$15
Arabiki Sausage	\$6.5
Rebanira (Liver sauteed with Vege)	\$8.5
Oroshi Yakiniiku (BBQ beef with grated daikon radish)	\$9.5
Goma Yakiniiku (BBQ beef with sesame sauce)	\$9.5
Buta Kimuchi (Pork and kimuchi stir-fry)	\$9
Pork Dumpling 5 pieces	\$6.5
Shrimp Dumpling 5pcs	\$7.5

Seaweed Salad
\$4.5



Tempura/Deep Fried

Mixed Tempura	\$12
❖ Smelt Fish Tempura or Karaage	\$7.5
❖ Yari Ika (Squid) Tempura	\$8.5
Shrimp Tempura	\$14
Shrimp with Vege Kakiage	\$8.5
Geso (Squid legs) Karaage	\$6
❖ Flounder Karaage	\$12
❖ Fried Burdock Root	\$6.5
Fried Shrimp	\$12
Croquette	\$5.5
Fried Rice Cake	\$5.5
Kari Kari Cheese (Fried wrapped cheese)	\$5.5
Menchi Katsu (Fried meatloaf)	\$9
Tonkatsu (Fried pork cutlet)	\$9
Chicken Katsu(Fried chicken cutlet)	\$9



Grilled Whole Squid

Fish Appetizer

Mackerel with Miso	\$6.5
Grilled Mackerel	\$6.5
❖ Salmon with Vineger Sauce	\$7.5
Salmon Collar	\$12
Salt or Karaage	\$12
Yellow tail Collar	\$24
Salt or Teriyaki	\$24
❖ Grilled Miso Marinated	\$15
Salmon	\$15
Black Cod	\$15
❖ Steamed Mussels	\$12
Steamed Asari Clams	\$12
❖ Grilled Whole Squid	\$15
Griled Small Squid	\$6.5
Griled Lightly Salted Squid	\$12
❖ Small Squid with Spinach	\$7.5
❖ Uni with Spinach Saute	\$9.5
Octopus w/ Cucumber (Sunomono Salad)	\$6.5
Takowasabi	\$4.5
Marinated Baby Squid	\$4.5
❖ Grilled Tender Octopus	\$18

Others

Okonomiyaki	\$12
Takoyaki	\$7.5
❖ Satsumaage (Fish Cake)	\$7.5
Oden	\$8.5
Steamer	\$8.5
Veggie Saute w/ Pork Belly	\$8.5
❖ Spinach & Mushroom Saute	\$6.5



Yakitori (Skewers)

Chicken	\$6
Salt or Teriyaki or Plum Sauce	
Chicken Liver	\$6
Chicken Ball	\$6
Chicken Skin (Torikawa)	\$6
Gyu-Harami (Beef Skirt)	\$14
Asparagas Becon	\$6
Tomato Becon	\$6
Kurobuta Sausage (Pork 5pieces)	\$6.5



Chef's Special

Kamo Roast (Duck)	\$12
❖ Lamb Chop 2 pices	\$22
❖ Diced Steak (Filet mignon)	\$18
❖ Tongue Stew	\$24
Egg Plant Gratin	\$14
Lobster Gratin	\$15



Noodles

Tempura Udon/ Soba	\$14
Nabeyaki Udon	\$18
Curry Udon/Soba	\$14
ZaruUdon/Soba	\$10
Tempura Zaru Udon/ Soba	\$14
❖ Sukiyaki Udon/ Soba	\$18
Pork Shabu Zaru Udon/ Soba	\$15
Yaki Udon (Pan Fried Udon)	\$15
Yaki Soba (Pan Friend Ramen)	\$15



Ramen Noodle

Sakuramen	\$14
Miso Sakuramen	\$16
Shina Soba (Shoyu Ramen)	\$14
❖ Champon	\$18
❖ Sara Udon (Crispy Noodle w /Vege &Seafood)	\$18
Cold Ramen Noodle	\$15
Curry Ramen	\$16
Okinawa Soba	\$15
Shrimp Yakisoba	\$18
Tofu Yakisoba	\$18



Entree

Pork Katsulet Bowl	\$16
Chicken Katsulet Bowl	\$16
Oyako bowl (Egg, Chicken, Onion, Mashroom)	\$14
Tempura Bowl	\$18
❖ Chicken Tempura Teriyaki Bowl	\$15
❖ Sukiyaki Bowl (Beef, Onion, Egg)	\$18
Eel Bowl	\$26



Curry Rice Entree

Curry Rice (Grond Beef Curry)	\$14
Pork Katsulet Curry	\$18
❖ Chicken Katsulet Curry	\$18
❖ Fried Meatloaf Curry	\$18
Fried Fish Curry	\$18
Fried Shrimp Curry	\$18
Egg Plant Curry	\$16
Curry Omelette Rice	\$16



Entree

❖ Meatloaf w/ Hashed Tomato Sauce	\$18
Meatloaf w/ Ponzu Sauce & Daikon Radish	\$18
Frien Rice w/ Sea Food	\$18
Shrimp Doria	\$18
Chicken Doria	\$18



Omelette Rice Entree

Curry Omlet Rice	\$16
Omelette w/Hashed Beef Sauce	\$18
Omelette w /Chicken Ketchup Rice	\$16
Omelette w/Chicken Ketchup Rice with Cream Sauce	\$18



Teriyaki Salmon, Rice,
Miso Soup, and Side
Dishes (Shumai,
Karaage, Potato Salad,
etc).
Side Dishes may vary.
No Substitutions.

Teriyaki Salmon Bento \$18

American Wagyu BBQ Bento \$28

Pork Miso Soup Set

2 Rice Balls (Salmon & Cod Roe)

+

Pork Miso Soup

\$12





Spaghetti Entree

- ❖ Uni, Ikura ,Spinach Spaghetti \$MP
- Salmon & Scallops Spaghetti \$18
- ❖ Clams & Mussels Spaghetti \$18
- Meat Sauce Spaghetti \$15
- ❖ Egg Plant & Meat Sauce Spaghetti \$18



Hot Pot

- ❖ Sukiyaki Hot Pot \$36
- Beef Shabu Shabu \$36
- Kurobuta (Pork) Shabu Shabu \$36
- Extra Beef or Pork \$28
- Extra Vegetable \$6.5



Hot Pot

- ❖ Pork Ball and Nappa Hot Pot \$15
- Niratama Uni To-fu \$15
- Chicken Ball Hot Pot \$15
- ❖ Kimchi Hot Pot \$15
- Motsu Nabe (Intestin Hot Pot) \$15
- Pink Grooper Hot Pot \$15
- ❖ Black Cod Hot Pot \$20



Dessert

- Ice Cream \$5
- Green Tea, Red Beans, Vanilla
- Chocolate, Lychee, Black Sesame
- Mochi Ice Cream \$5
- Green Tea Cheese Cake \$5
- Strawberry Cheese Cake \$5

