

SAKURA

LUNCH MENU

SAKURA

Plant Based (PB) *Vegetarian* (VG)
Gluten Conscious (GC) *Omega 3 Oily Fish* (O3)

*In case of any dietary requirements or food allergy,
please inform our hosts before ordering.*

LUNCH MENU

ALWAYS AVAILABLE

Edamame bean (PB)

Maldon salt

Shiro miso soup (PB) (GC)

Homemade silken tofu, kombu, wakame

Wok of the day

Please ask your host / Available in vegetarian version

Black angus sirloin steak teriyaki *

Creamy wasabi, baby spinach

Roasted Atlantic salmon * (O3)

Wasabi glaze, sauteed broccolini, yakisoba sauce

BENTO BOX

Bento box of the day*

*Daily creation composed of salad,
nigiri (2 pieces), maki (2 pieces), bao bun,
exotic fruit salad and dessert*

Available in vegetarian version.

Please ask your host.

TO SHARE

Sakura Sushi Master

Tasting plate recommendation *

2 pieces of

Yellowtail sashimi (jalapeño, coriander cream)

Bluefin tuna tataki (green chili aioli)

Sake aburi nigiri (seared salmon, nori teriyaki)

Ebi nigiri (Shrimps, spicy mayonnaise)

Spicy tuna hosomaki

(Bluefin tuna tartar, sriracha mayonnaise)

Salmon & avocado uramaki (fresh basil)

California uramaki (crab, avocado, tobikko)

SASHIMI

Sashimi Moriawase * (GC) (O3)

9 pieces assortment

Sashimi * (GC) (O3)

3 pieces

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

LUNCH MENU

SIGNATURE SASHIMI

Seared salmon * (GC) (O3)

Teriyaki

Yellowtail *

Jalapeño, coriander cream

Bluefin tuna tataki *

Green chili aioli

NIGIRI SUSHI

2 pieces

Sake * (GC) (O3)

Salmon, shiso salsa

Sake aburi * (GC) (O3)

Seared salmon, nori teriyaki

Akami * (GC) (O3)

Bluefin tuna, wasabi soy

Hamachi *

Yellowtail, sweet Thai fish sauce

Ebi

Shrimps, spicy mayonnaise

HOSOMAKI

4 pieces

Green asparagus (PB) (GC)

Sesame dressing, sobacha

Avocado (PB) (GC)

Miso sauce, sesame

Spicy tuna * (GC) (O3)

Bluefin tuna tartar, sriracha mayonnaise

Yellowtail *

Jalapeño mayonnaise, tobikko

Salmon * (GC) (O3)

Fresh basil

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LUNCH MENU

URAMAKI

4 pieces

Salmon & avocado * (GC) (O3)

Fresh basil

Spicy tuna * (GC) (O3)

Asparagus, Sriracha mayonnaise

California

Crab, avocado, tobikko

Tempura shrimp

Cucumber, aromatic herbs furikake

Avocado & cucumber (PB) (GC)

Ponzu sauce, red onion pickles

REFRESHING

Roasted black sesame ice cream (GC)

Coconut sorbet (PB) (GC)

Chocolate sorbet (PB) (GC)

Mango lime sorbet (PB) (GC)

Togarashi spices

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