

All Entrees are served with exclusive Sakura homemade sauces
We don't use MSG or Peanut oil
All Sakura sauces and Dressings are prepared with natural ingredients.

* A La Carte *

appetizer

- **Shrimp Flambe**
Served with Special Seafood Sauce
- **Sakura Chicken Livers**
Cooked in Traditional Teppan Style
- **Sakura Fried Rice**
Without an Entree
- **Sauteed Mushrooms**
Tender Mushrooms Sauteed with Herbs and Spices
- **Scallops**
Tender Scallops Cooked in Traditional Teppan Style
- **Extra Veggie**

* Entrees *

ALL ENTREES COMES WITH CHOICE OF APPETIZER

Chicken Liver . Sauteed Mushrooms . Teppanyaki Shrimp Flambe (2pcs)

Includes : Shoyu Onion Soup / Sakura Salad / Assorted Vegetables / Steamed Rice or Fried Rice

TEPPAN SEAFOOD ENTREES

- **Salmon Steak**
Fresh Salmon Cooked with Homemade Teriyaki Sauce
- **Shrimp Flambe**
Shrimp Cooked with Mushrooms and a Hint of Lemon Flamed to Seal in the Delicate Flavor
- **Shrimp & Scallops**
Seafood Cooked with Mushrooms, a Hint of Lemon And Japanese Herbs
- **Scallops & Lobster**
Lobster and Scallops Uniquely Seasoned with Special Herbs
- **Lobster, Shrimp & Scallops**
Imperial Seafood Combination cooked with Lemon, Herb, Garlic butter with Uniquely Seasoned Vegetables Best for seafood Lover!
- **Lobster**
The Prince of the Sea Cooked with Special Herbs and a Hint of Lemon

TEPPAN CHICKEN & STEAK ENTREES

- **Sesame Chicken**
Boneless Chicken Cooked with Sesame Seeds, Mushrooms, Lemon and a Hint of Japanese Herb
- **New York Steak**
Thick, Carefully selected Sirloin Strip Cooked with Care to Present the Natural Flavor
- **Hibachi Steak**
Top-Quality Sirloin Cooked with Care to Present the Natural Flavor

VEGETABLE ENTREES

- **Sakura Vegetable Dinner**
Assorted Vegetable Cooked with Special Japanese Seasoning

COMBINATIONS

- **Teppanyaki Steak & Chicken**
New York Steak and Chicken Prepared with Delicate Herbs, Sesame Seeds and Spices
- **Shrimp & Chicken**
Seasoned with Herbs and Spices in Japanese Style
- **Teppanyaki Steak & Chicken**
Sirloin Steak and Shrimp Cooked with Care to Present the Natural Flavor
- **Filet Mignon & Chicken**
Tender and Delicious Filet with a Chicken Combination
- **Filet Mignon & Shrimp**
Tender and Delicious Filet with a Shrimp Combination
- **Filet Mignon & Scallop**
Tender and Delicious Filet with a Scallop Combination
- **Filet Mignon, Shrimp & Chicken**
Filet Mignon, Shrimp and Chicken Seasoned with a Blend of Japanese Herbs and Spices Most Popular combination in the House
- **Filet Mignon, Shrimp & Scallops**
Tender and Delicious Filet with a Seafood Combination
- **Filet Mignon & Lobster**
Filet Mignon and Lobster, Traditional Partners Prepared with a Hint of Garlic Flavor
- **Filet Mignon, Lobster & Scallops**
Our exquisite dish of filet, Lobster & Scallop Prepared with hint of Garlic and Lemon Flavor
- **Filet Mignon, Lobster & Shrimp**
Our exquisite dish of filet, Lobster & Shrimp Prepared with hint of Garlic and Lemon Flavor

✿ Children's Menu ✿

(under 9)

Served with Sakura Salad and a choice of Shrimp Flambe or Sauteed Mushrooms and choice of Fried or Steamed Rice

○ Sesame Chicken

○ N.Y. Strip Steak

○ Filet Mignon

○ Scallops

○ Lobster

○ Shrimp

❁ Sushi Menu ❁

APPETIZER, SALAD & SOUP

- ◆ Miso Soup
- ◆ House Salad (With Ginger Sauce)
- ◆ Seaweed Salad
- ◆ Ika Sansai (Squid Salad)
- ◆ Avocado Salad
(Avocado & Cucumber, Miso Sauce)
- ◆ Seafood Sunomono
(Shrimp, Kani, Tako, Cucumber, Vinegar Sauce)
- ◆ Asparagus Salad
- ◆ Sushi Appetizer (4pcs Nigiri Sushi)
- ◆ Sashimi Appetizer (6pcs Sashimi)
- ◆ Edamame (Green Soybean)

NIGIRI SUSHI & SASHIMI

1 order(2pcs)

- ◆ Maguro (Tuna) ◆ Hamachi (Yellowtail)
- ◆ White Fish ◆ Sake (Salmon)
- ◆ Ika (Squid) ◆ Hokkigai (Surf Clam)
- ◆ Saba (Mackerel)
- ◆ Ama Ebi (Sweet Shrimp)
- ◆ Inari (Fried Bean Curd)
- ◆ Hotategai (Scallop)
- ◆ Tamago (Egg) ◆ Ebi (Shrimp)
- ◆ Kani (Immitation Crab)
- ◆ Tako (Octopus) ◆ Smoked Salmon
- ◆ Unagi (Fresh Water Eel)
- ◆ Tobiko (Flying Fish Egg)
- ◆ Ikura (Salmon Roe)
- ◆ Uni (Sea Urchin)

SPICY MAKI SUSHI

1 order(6pcs) & Hand Roll (1pc) is Available

- ◆ Spicy Tuna Roll
- ◆ Spicy Yellowtail Roll
- ◆ Spicy California Roll
- ◆ Spicy Scallop Roll

VEGETABLE ROLLS

1 order(6pcs) & Hand Roll (1pc) is Available

- ◆ Avocado Roll
- ◆ Kappa Roll (Cucumber)
- ◆ Oshinko Roll (Pickled Radish)
- ◆ Kobo Maki (Mountain Carrot)
- ◆ Kampyo Maki (Squash)
- ◆ Asparagus Roll

ROLL SUSHI

1 order(6pcs) & Hand Roll (1pc) is Available

- ◆ California Roll
(Kani, Avocado, Mayo Sauce)
- ◆ Tuna & Avocado
- ◆ Smoked Salmon & Asparagus
- ◆ Salmon Skin
- ◆ Eel with Cucumber
- ◆ Eel with Avocado
- ◆ Boston Roll
(Ebi, Cucumber, Tobiko & Mayo Sauce)

- ◆ Futo Maki (5pcs)
- ◆ Tekka Roll (Tuna)
- ◆ Sake Roll (Salmon)
- ◆ Hamachi Roll (Yellowtail)
- ◆ Bamboo Roll
(Eel, Cucumber Roll with Avocado On the Top)
- ◆ Rainbow Roll
- ◆ Batman Roll (Mackerel, Scallion, Squash)
- ◆ San Francisco Roll
(California Roll with Ebi On the Top)

- ◆ Dragon Roll
(California Roll, Whole Eel On the Top)
- ◆ Philadelphia Roll
(Salmon, Avocado, Cream Cheese)
- ◆ Dynamite Roll
(California Roll, Baked Spicy Scallops, Cream Cheese)
- ◆ Spider Roll - 5pcs
(Soft Shell Crab, Cucumber, Avocado, Kani, Mayo Sauce)
- ◆ Spider Roll - 10pcs
(Soft Shell Crab, Cucumber, Avocado, Kani, Mayo Sauce)
- ◆ Shrimp Tempura Roll
(Fried Shrimp, Avocado & Cucumber, Kani, Mayo Sauce)

SUSHI & SASHIMI ENTREES

- ◆ Sushi Regular (6pcs Sushi & Tuna Roll)
- ◆ Sushi Deluxe (8pcs Sushi & California Roll)
- ◆ Sashimi Regular (12 pcs Sashimi)
- ◆ Sashimi Deluxe (18pcs Sashimi)
- ◆ Sakura Deluxe (5pcs Sushi & 16 pcs Sashimi)
- ◆ Chef's Special Sushi & Sashimi for Two
- ◆ Unagi Donburi
- ◆ Tekka Donburi
- ◆ Chirashi Sushi

"Our sushi menu varies from location to location, and some items are seasonal."

Sushi is not available at Hunt Valley Sakura

LUNCH MENU

Served with Sakura Salad Bowl and Sakura Fried Rice

* A La Carte *

appetizer

o Shrimp Flambe

Served with Special Seafood Sauce

o Sakura Chicken Livers

Cooked in Traditional Teppan Style

o Sauteed Mushrooms

Tender Mushrooms Sauteed with Herbs and Spices

TOP - QUALITY TENDER, AGED BEEF

The care we take, in hand selecting the finest beef and properly aging it following precise specifications, is why you'll find SAKURA'S beef so extraordinarily delicious. Only the "Kobe Beef" in Japan is comparable.

* Entrees *

o Sakura Sesame Chicken

Boneless Chicken Cooked with Sesame Seeds, Mushrooms, Lemon and a Hint of Japanese Herb

o Teppanyaki Sirloin Strip Steak

Top-Quality Sirloin Cooked with Care to Present the Natural Flavor

o Teppanyaki Filet Mignon

Tender and Delicious
The Most Popular Cut

o Shrimp Flambe

Shrimp Cooked with Mushrooms and a Hint of Lemon Flamed to Seal in the Delicate Flavor

o Sakura Scallops

Cooked with Mushrooms, a Hint of Lemon and Japanese Herb

COMBINATIONS

o TeppanShrimp & Chicken

Seasoned with Herbs and Spices in Japanese Style

o Teppanyaki Strip Steak & Sesame Chicken

New York Steak and Chicken Prepared with Delicate Herbs, Sesame Seeds and Spices

o Teppanyaki Strip Steak & Shrimp

Sirloin Steak and Shrimp Cooked with Care to Present the Natural Flavor

o Teppanyaki Filet Mignon & Shrimp

Tender and Delicious Filet with Shrimp, seasoned with Herbs and Spices

o Teppanyaki Filet Mignon & Scallop

Tender and Delicious Filet with Scallop, seasoned with Herbs and Spices

**Lunch is not available in every location.*

🌸 Beverages 🌸

All Popular Drinks and Liquors are Available

HOUSE SPECIAL

- **Sakura**
A Delightful Cream Drink made with Vodka, Rum, Cream de Almond and Cream de Cacao
- **Green Dragon**
Midori Melon Liqueur, Pineapple and Orange Juice with Vodka
- **Black Belt**
A Black Russian with Sake
- **Fujiyama**
A Blend of Rum, Cream de Banana, Coconut and Kahlua
- **Saketini**
If you like Martinis, This Sake Version is a Must Try!

SPECIALTY DRINKS *Comes with Special mug.*

- **Ho Tei Dream**
A mug full of luck and oriental splendor. A mixture of Rum, Brandy and fruit juice
- **Maneki Neko**
A zesty Sensation Blending Rum, Plum wine and Vodka with a Hint of Lemon
- **Dancing Girl**
A mysterious Blend of Passion Fruit Juices and White Wines. Our Own Wine Cooler
- **The Geisha**
A Unique Blend of Spirits and exotics to Entice Your Delicate Palate. Curacao, Pineapple, Lemon and Rum
- **Karate Punch**
The Japanese Fruit Punch
A Potpourri of Fruit Juice, with Rum,
- **Tanuki**
The Japanese Pina Colada Made with Vodka, Rum, Coconut Cream and Pineapple

SAKE

- **Cold & Hot Sake**
Selection of bottled cold sake

JAPANESE BEER

- Kirin
- Asahi
- Sapporo

WINE & BEER

All Popular Drinks and Liquors are Available

Please ask our wait staff for our variety of selection of wine & beers!