

前菜

Appetizer

Cold Appetizers

- あん肝 \$12.50
Monk Fish Liver
- タコワサ \$6.00
Takowasa (Octopus & Wasabi)
- 自家製イカの塩辛 \$6.00
Salt Preserved Squid (Shiokara)
- 肉味噌きゅうり \$6.50
Cucumber stick w/ Miso
- 漬物盛り合わせ \$9.50
Assorted Japanese Pickles
- 枝豆 Edamame \$4.50
- ピリ辛ガーリック枝豆 \$5.50
Spicy Garlic Edamame
- おっさんセット \$13.00
3 Types of Sake Snack Set*

*Please ask your server for more details.

- 花ワサビ漬物 \$7.50
Hanawasabi Tsukemono
(Pickled Wasabi Stem)

- 刺身サンプラー \$23.00
Sashimi Sampler*

*Please ask your server for Today's Sushi Chef's selections of 3 kinds sashimi.



IMAGE

Salad

- 豆腐サラダ \$12.00
Tofu Salad
Tofu, spring mix, tomato, sprout, avocado w/ house-made sweet sesame dressing
- サーモンスキンサラダ \$12.00
Salmon Skin Salad
Salmon skin, spring mix, yama gobo, sprout, bonito flake w/ house-made spicy ponzu dressing
- 鶏唐揚げサラダ \$15.00
Sesame Chicken Salad
Sesame chicken, spring mix, tomato, sprout w/ house-made spicy creamy mayo dressing
- 刺身サラダ \$19.00
Sashimi Salad*

*Please ask your server for Today's Sushi Chef's selections for sashimi.



IMAGE

Hot Appetizers

- 自家製味噌串カツ 3pcs .. \$13.00
Skewered Miso Pork Katsu
- 山芋フライ \$10.00
Mountain Yam Fries
- 揚げ出し豆腐 \$7.00
Agedashi Tofu
- 鶏唐揚げ \$9.50
Sesame Chicken
(Karaage Chicken)
- 名古屋手羽地鶏 \$11.50
Nagoya Teba Jidori
Fried chicken wings tossed in special sauce, sesame seeds & black pepper.
- 鶏南蛮 \$11.00
Tori Namban
Japanese style sweet & sour chicken topped w/ house-made tartar sauce
- カキフライ \$13.00
Fried Oyster
- エビ天ぷら \$11.00
Shrimp Tempura
- 野菜天ぷら \$9.50
Veggie Tempura
- 天ぷら盛り合わせ \$12.00
Mix Tempura

- ウニクリームパスタ.. \$30.00
Sea Urchin Cream Pasta

Sea urchin cream pasta, come with salad



- 神戸牛肉まぶし Niku Mabushi \$35.00

- 特上神戸牛肉まぶし *Premium Niku Mabushi .. \$55.00

10pcs KOBE roast beef on top of rice, come with poached egg & dashi(fish broth)

*Premium Niku Mabushi...Uni(sea urchin) & Ikura(salmon roe)

北海道米
Hokkaido
Rice



神戸牛肉まぶし Niku Mabushi

特上神戸牛肉まぶし
*Premium Niku Mabushi

特選

Premium

Sagami's Sushi Dinner

Please No Substitution

* In our commitment to serve the freshest catch of the day,
Sashimi & Nigiri Selections are subject to change.
Please ask your server for details.

北海道米
Hokkaido
Rice

おまかせ

Sushi Chef's Selection

サラダ、味噌汁付き

Come with Salad & Miso Soup

花 HANA...刺身3種 おつまみ3種 特上握り 8カン
Combo of Sashimi, Appetizer, & Deluxe
Premium Nigiri Starting from **\$100.00**

Sushi Chef's selections of 3 kinds of sashimi, 3 kinds of
appetizer, and 8 pcs of deluxe premium nigiri sushi

鳥 TORI...特上握り 12カン

Deluxe Premium Nigiri.... Starting from **\$80.00**

Sushi Chef's selections of 12 pcs of
deluxe premium nigiri sushi

風 KAZE...上握り 10カン

Premium Nigiri **\$57.00**

Sushi Chef's selections of 10 pcs of premium nigiri sushi

目 TSUKI...並握り 10カン **\$38.00**

Nigiri Sushi Chef's selections of 10 pcs of nigiri sushi

味噌汁付き

Come with Miso Soup

上漁師丼

Fisherman's Bowl **\$33.00**

Catch of the day sashimi, marinated in house "Zuke"
soy sauce, served on sushi rice

北海ちりし

Hokkai Chirashi **\$45.00**

Salmon, crab, salmon roe & sea urchin sashimi on sushi rice

上ちりし

Premium Chirashi **\$36.00**

Premium & seasonal variety of sashimi (9 pcs) on sushi rice

特上ちりし

Deluxe Premium Chirashi **\$50.00**

Deluxe premium & seasonal variety of sashimi (14 pcs)
on sushi rice

トロ、ウニ、イクラ丼

Toro, Uni, Ikura Bowl **\$58.00**

Toro, sea urchin & salmon roe, sashimi on sushi rice

サーモンパラダイス サラダ、味噌汁付き **\$38.00**

Salmon Paradise w/ Salad & Miso Soup

4 pcs nigiri, 4 pcs sashimi, 8 pcs salmon cucumber roll,
salmon poke

特上ちりし
Deluxe Premium Chirashi



鳥 TORI...特上握り
Sushi Chef's
Deluxe Premium Nigiri

IMAGE



北海ちりし
Hokkai Chirashi

名古屋飯

Nagoya Dishes

A Taste of Nagoya

Nagoya has a distinct regional cuisine, known for its hearty flavor & comfort food style.

Please No Substitution

北海道米
Hokkaido
Rice



ひつまぶし
Hitsumabushi

*精上ひつまぶし
Premium Hitsumabushi

ひつまぶしの美味しい食べ方 Four Steps to enjoy Hitsumabushi	
壱 Step 1	そのままのうなぎの味をお楽しみください。 Enjoy eating 1/4 of the delicious grilled unagi itself.
弐 Step 2	薬味(ネギ、わさび)をかけてお召し上がりください。 Enjoy eating another 1/4 of the grilled unagi w/ green onions & wasabi.
参 Step 3	薬味を入れてお出汁をかけてお召し上がりください。 Enjoy eating another 1/4 of the grilled unagi as an Ochazuke, by adding wasabi & broth.
肆 Step 4	三種類の中で一番気に入った食べ方で締めてください。 Enjoy the last 1/4 of the grilled unagi w/ your favorite way of eating Hitsumabushi.

ひつまぶし Hitsumabushi\$29.50

精上ひつまぶし Premium Hitsumabushi ..\$49.50

Grilled eel (slightly charred) served in a traditional rice box, w/ dashi soup to enjoy as chazuke on the side (as shown on photo)*

*Premium Hitsumabushi - Double Portion Eel うなぎの焼き目は少し焦がしめです。

名古屋手羽地鶏\$11.50

Nagoya Teba Jidori

Fried chicken wings tossed in special sauce, sesame seeds & black pepper.



名古屋手羽
Nagoya Teba

自家製

味噌カツ串揚げ.....\$13.00

Misokatsu Kushiage

Fried pork-loin topped w/ thick sweet red miso



味噌カツ定食
Misokatsu Teishoku

自家製味噌カツ定食.....\$19.95

Misokatsu Teishoku

Fried pork-loin topped w/ thick sweet red miso sauce served with aka-miso soup, rice & side salad

きしめん Kishimen.....\$15.00

Broad flat wheat noodles served in hot soup w/ kitsune, lots of bonito flakes, spinach, & fish cake

Please allow extra time for kishimen noodles.

味噌煮込みうどん Misonikomi Udon ..\$18.00

Udon noodles served in a hearty red miso based thick soup w/ poached egg, chicken, fried tofu, fish cake, green onions, & shiitake mushrooms. Served in individual earthen hot pot



味噌煮込みうどん
Misonikomi Udon