

前菜

Appetizer

Cold Appetizers

あん肝 \$13.00
Monk Fish Liver

タコワサ \$6.00
Takowasa (Octopus & Wasabi)

自家製イカの塩辛 \$8.00
Salt Preserved Squid (Shiokara)

肉味噌きゅうり \$7.00
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

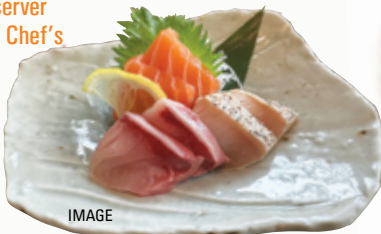
おつまみ3種 \$13.00
3 Types of Sake Snack Set*

*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 \$24.00
Sashimi Sampler*

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



IMAGE

Salad

豆腐サラダ \$13.00
Tofu Salad

Tofu, spring mix, tomato, sprout, avocado,
sesame seeds w/ house-made sweet
sesame dressing

サーモンスキンサラダ \$13.00
Salmon Skin Salad

Salmon skin, spring mix, yama gobo,
sprout, bonito flake, sesame seeds
w/ house-made spicy ponzu dressing

鶏唐揚げサラダ \$16.00
Sesame Chicken Salad

Sesame chicken, spring mix, tomato,
sprout, sesame seeds w/ house-made
spicy creamy mayo dressing

刺身サラダ \$19.50
Sashimi Salad*

6 pcs sashimi, spring mix, sprout,
avocado, daikon radish, sesame seeds
w/ house-made spicy ponzu dressing

*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.. \$14.00
Skewered Miso Pork Katsu

山芋フライ \$10.00
Mountain Yam Fries

揚げ出し豆腐 \$7.50
Agedashi Tofu

鶏唐揚げ \$9.50
Sesame Chicken
(Karaage Chicken)

名古屋手羽地鶏 \$11.50
Nagoya Style Jidori Chicken Wings
Fried chicken wings tossed in special
sauce, sesame seeds & black pepper.

銀ダコ たこ焼き \$7.50
Gindaco Takoyaki

鶏南蛮 \$11.50
Tori Namban

Japanese style sweet & sour chicken
topped w/ house-made tartar sauce

カキフライ \$13.50
Fried Oyster

エビ天ぷら \$12.00
Shrimp Tempura

野菜天ぷら \$9.50
Veggie Tempura

Sweet Potato, Pumpkin, Green Beans,
Lotus Root, Burdock Root

天ぷら盛り合わせ \$13.00
Mix Tempura

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

Sea urchin cream pasta,
come with salad

精米仕立て!
北海道米
JUST Milled
Hokkaido Rice

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)



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.*

赤酢
精米仕立て!
北海道米
JUST Milled
Hokkaido Rice
w/Red Vinegar

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
**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

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

Premium Nigiri..... \$59.00

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

月 TSUKI...並握り 10カ \$42.00

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



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

IMAGE

味噌汁付き

Come with Miso Soup

上漁師丼

Fisherman's Bowl..... \$34.00

Assorted sashimi, marinated in house "Zuke"
soy sauce, served on sushi rice

北海道ちりし

Hokkai Chirashi \$47.00

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

上ちりし

Premium Chirashi \$37.00

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..... \$39.00

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



北海道ちりし
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

精米仕立て!
北海道米
JUST Milled
Hokkaido Rice



ひつまぶし
Hitsumabushi

特上ひつまぶし
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.
貳 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揃めてください。 Enjoy the last 1/4 of the grilled unagi w/ your favorite way of eating Hitsumabushi.

ひつまぶし Hitsumabushi\$30.50

特上ひつまぶし 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 Style

Jidori Chicken Wings

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

自家製

味噌カツ串揚げ.....\$14.00

Misokatsu Kushiage

Fried pork-loin topped w/ thick sweet red miso

自家製味噌カツ定食.....\$20.50

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.....\$16.00

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 ..\$18.50

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



名古屋手羽地鶏
Nagoya Style
Jidori Chicken Wings



味噌カツ定食
Misokatsu Teishoku



味噌煮込みうどん
Misonikomi Udon