

saicAFE

MENUS

soup & salad

- Miso Soup** 2
Clear Soup yam noodles, spinach, mushroom 2
Seafood Soup* feeds two 18
Cucumber Salad rice vinegar 8
Lettuce Salad ginger dressing 9
Seaweed Salad 10
Sake Kawa* salmon skin salad 16
Extras
Dressing 2 **Ginger** 1.5 **Eel Sauce** 1.5
House Chopped Wasabi 3 **Spicy Mayo** 1.5

cold appetizers

- Gome-Ae** boiled spinach, sesame-flavored sauce 9
Edamame soybean 7
Kani-Su alaskan red king crab, cucumber vinegar sauce MP
Sunomono Moriwase* seafood, cucumber vinegar sauce 18
Tako Sansai* octopus & marinated veggies sesame oil, fish egg (mild or spicy) 18
Hamachi Jalapeño* yellowtail belly, thinly sliced jalapeño, light soy 20
Pacific Oyster Shooter* seattle oysters, scallion fish egg, secret house sauce 16
Seared Garlic White Tuna* light soy 18
Oshinko assorted pickled veggies 10
Ahi Poke* diced yellowfin tuna, shallot, scallion spicy sesame oil 18
Toro Tartar* fatty tuna, fresh wasabi, black tobiko MP
Sashimi* fresh raw fish & ocean delicacies
Tuna 30 **Yellowtail** 32 **Fresh Salmon** 28
White Tuna 30 **Combination** 30
Salmon Gone Wild* thinly sliced salmon belly salmon roe, flying fish egg, chopped wasabi 24

rice & noodles

- Ten-Don** shrimp & veggie tempura over rice teriyaki sauce 14
Japanese-Style Fried Rice
Vegetable 12 **Beef** 16 **Shrimp** 16
Chicken 14 **Combination** 16
Nabe Yaki Udon Noodles seafood & napa veggies in broth 22
Tempura Udon Noodles shrimp & veggie tempura in broth 16
Yaki Soba japanese-style pan fried noodles
Vegetable 12 **Beef** 16 **Shrimp** 16
Chicken 14 **Combination** 16

hot appetizers

- Yaki Tori** broiled chicken & veggie skewers 10
Gyo-Za homemade pan-fried dumplings 10
Pan Fried Scallops lemon flavored soy 22
Deep Fried Oysters house sauce 16
Agedashi Tofu deep-fried, spicy daikon scallion, tempura sauce 9
Tempura
Veggie 12 **Shrimp** 16 **Combination** 16
Tuna Masako tuna mixed with masako roe wrapped in seaweed, lightly battered deep fried 18
Dynamite baked scallops mixed with flying fish egg, avocado, mushrooms, mayo 18
Tora Nome (Tiger Eyes) baked salmon wrapped in squid 18
Soft Shell Crab deep fried, vinegar sauce 14
Grilled Black Cod miso dressing 18

entrees

- Sukiyaki** sliced beef, been curd mushroom napa, yam noodles, green onion, broth 22
Tempura
Veggie 20 **Shrimp** 28 **Combination** 26
Lobster Tail 9oz australian cold-water lobster tail fresh ginger, green onion, jalapeño MP
Chilean Sea Bass pan seared, shiitake mushroom green onion, jalapeño, sweet soy sauce MP
Sashimi* fresh raw fish & ocean delicacies
Tuna 42 **Yellowtail** 46 **Fresh Salmon** 40
White Tuna 42 **Combination** 42
Teriyaki served with teriyaki sauce
Chicken 24 **Beef** 30
Salmon 28 **Sea Bass** MP
Chirashi* assorted raw fish over sushi rice 36
Tekka-Don* tuna over sushi rice 30
Unagi-Don fresh water eel over rice eel sauce 32
Hamachi-Don* yellowtail over sushi rice 32
Nama Sake-Don* fresh salmon over sushi rice 28
Sushi Combination
8 pieces with california maki* 30
6 pieces with tekka maki* 26

Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order.

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

All items are subject to availability.

unique maki

- Halloween Maki*** fresh salmon topped with wasabi, black fish egg, wrapped around rice & green bean tempura 18
Dragon Maki fresh water eel & avocado wrapped around rice, eel, scallion, fish egg, cream cheese 20
Spicy Creamy Tako Maki* chopped octopus mixed with fish egg, scallion, spicy sesame mayo 16
Spicy White Tuna Crunch* white tuna mixed with flying fish egg, scallion, avocado, spicy sesame oil tempura crunch 12
Rainbow Maki* tuna, yellowtail, fresh salmon, avocado wrapped around rice and crab stick 18
Volcano Maki* creamy lobster mixed with wasabi tobiko topped with spicy tempura crunch 18
Tako Sansai Maki* marinated octopus & masako served with vinegar dressing (mild or spicy) 18
Salmon on Fire* seared salmon topped with fresh wasabi ikura, unagi sauce, wrapped in spicy salmon & avocado 22
Hamachi Special* yellowtail wrapped with cilantro & jalapeño, topped with avocado, fresh wasabi spicy + black tobiko 22
Escolar Special* wrapped with cilantro & jalapeño, topped with avocado, fresh wasabi, spicy & black tobiko 20
Creamy Scallop* with salmon maki (mild or spicy) 22
Sweet Potato with Creamy Tako or Scallop Maki* sweet potato tempura, topped with spicy creamy tako or spicy scallop 22
Creamy Scallop Maki* fresh scallop, mayo, avocado, fish egg, sesame oil (mild or spicy) 18
Soft Shell Crab Special Maki* chopped soft shell crab spicy sesame oil, mayo, avocado, fish egg (mild or spicy) 22

a la carte

- Maguro*** tuna 4
White Tuna* 4
Toro* fatty tuna MP
Hamachi* yellowtail 4.5
Escolar* 4
Nama Sake* fresh salmon 4
Sake smoked salmon 4
Sakai* salmon 4
Ikura* salmon roe 5
Hirame* white fish 4
Unagi fresh eel 4.5
Katsuo* bonito 4.5
Hokigai* surf clam 4
Ebi shrimp 3
Tobiko* flying fish egg 4
Wasabi* 4 **Rainbow*** 4
Black* 4 **Spicy*** 4
White Fish Tempura* 4
Hotategai* scallop 4.5
Spicy Scallop* 5
Saba* mackerel 4
Aji* spanish mackerel 4.5
Suzuki* sea bass 4
Ika Squid* 3
Lobster 5
Tai* red snapper 4
Kani king crab MP
Uni sea urchin MP
Tako octopus 4
Kani Uni* MP
Ama Ebi* sweet shrimp 5
Tamago 3
Uni Tempura MP

maki-mono

- Tekka Maki*** tuna 12
Kappa Maki cucumber 9
California Maki** avocado, crab stick flying fish egg, cucumber 10 **real king crab** MP
Futo Maki** spinach, gourd, crab stick cucumber, egg, sweet fish powder 14
Crazy Maki** tuna, yellowtail, avocado, crab stick, fish egg, cucumber 18
Ebi Tempura Maki** shrimp tempura, avocado mayo, fish egg, cucumber 12
Bagel Maki smoked salmon, cream cheese 10
Sake Kawa Maki smoked salmon skin cucumber 12
Unagi Maki fresh water eel, cucumber 12
Fashion Maki** tuna, shrimp, avocado mayo, fish egg, cucumber 16
Soft Shell Crab Maki** soft shell crab avocado, mayo, fish egg, cucumber 14
Nama Sake Quri Maki* fresh salmon cucumber 12
Nama Sake Avo Maki* fresh salmon, avocado 12
Ebiku Maki shrimp, cucumber, mayo 10
Negi Hamachi Maki* yellowtail, scallion 10
Vegetable Maki spinach, cucumber, gourd pickle, asparagus 10
Spicy Tuna Maki* tuna mixed with scallion fresh chili sauce 12
Handrolls available upon request
****4-Piece Roll** otherwise 6 pieces

vegetarian maki

- Kappa** 9
Avocado 9
Asparagus 9
Vegetable 10
Oshinko 9
Kampyo 9
Sweet Potato Tempura 8
Shitake Mushroom 9
Ume Shisho 10
Gobo 12
Natto 12
Green Bean Tempura 7

omakase

Chef's Choice a selection of each course specially chosen by our chefs 90

Sal CAFE

DRINK LIST

white wines

	glass	bottle
Jordan Chardonnay (Russian River Valley, CA) Burgundian-style chardonnay complimented with fresh, tropical fruits + a touch of creme brûlée		\$68
Markham Chardonnay (Napa Valley, CA) Packed with lots of bright tropical fruit aromas plus an interesting layer of toasty, spicy oak	\$14	\$52
Ferrari-Carano Chardonnay (Sonoma, CA) Intensely flavored, well-balanced, ripe fruit was the result of a very challenging growing season	\$11	\$40
Columbia Crest Grand Estates Chardonnay (Washington) Fresh flavors of citrus and stone fruit linger with rich viscosity	\$9	\$32
Rufino Pinot Grigio (Italy) Delicious notes of pears and citrus fruit that delivers a fragrant, fruity finish	\$10	\$38
La Scolca Gavi (Piedmont, Italy) A delicate, crisp and very dry style balanced with an evident note of acidity.	\$11	\$40
Ferrari-Carano Fumé Blanc (Sonoma, CA) Zesty flavors and aromas of tropical fruit, apricot and lemon with a light floral characteristic and a hint of grassare complimented by creamy vanilla notes	\$10	\$38
Brancott Sauvignon Blanc (Marlborough, NZ) Ripe bell pepper aromas dominate with hints of passion fruit. The palate has rich fruit intensity with a crisp finish	\$9	\$32
Kim Crawford Sauvignon Blanc (Marlborough, NZ) Expressive fruit and meadow flower aromas and flavors	\$12	\$44
Conundrum by Caymus White Blend (California) A beautiful, versatile blend with intriguing tropical notes and natural acidity	\$9	\$36
Bielee Rose "Cuvee Sabrina" (Provence, France) Fresh red berries, strawberry and tangerine with a nice mineral timed finish	\$10	\$38

red wines

	glass	bottle
Prisoner Red Blend (California) Persistent flavors of ripe raspberry, boysenberry pomegranate, and vanilla lingering harmoniously for a smooth and luscious finish		\$68
Freakshow Cabernet Sauvignon (Lodi, CA). Medium body showcasing flavors of bright red fruits toasted hazelnut, and clove with a fruit-forward, lingering finish	\$11	\$40
Alexander Valley Cabernet Sauvignon (Alexander Valley, CA) Fragrant bouquet is invigorating, loaded with blackberry and cassis laced with rose and cedar spice	\$12	\$44
Seven Falls Merlot (Wahluke Slopes, WA) Concentrated cherry and berry fruit aromas and flavors with licorice and clove spices. Roasted, toasty oak and vanilla finish	\$10	\$38
Lindemans Padthaway Pinot Noir (Australia) This medium-bodied wine has a palate that shows elegance, but with the persistence of flavor expected of Pinot Noir	\$9	\$32
Sea Sun Pinot Noir (Tri-Appellation, CA) A truly layered wine with intense lush fruit and grippy tannins	\$9	\$36
Brassfield Pinot Noir (High Valley, CA) Intense fruit concentration, excellent extraction and good acidity	\$12	\$44
Dreaming Tree "Crush" Red Blend (North Coast) A special blend of our favorite varieties to create a red wine that pulls you in with notes of smoky berry and a pop of raspberry jam	\$10	\$40
Ruta 22 Malbec (Mendoza, Argentina) Smooth and round in the mouth with firm but approachable tannins	\$10	\$38
Lutron Tempranillo Strong, strapping and tannic Tempranillo with roasted black fruit flavors and herbal shadings	\$10	\$38

sparkling wines

Mionetto Prosecco (Italy) 187ml This sparkling wine offers an elegant, balanced profile and distinct method champagnoise character		\$9
Mionetto Moscato (Italy) 187ml Gentle, fresh + crisp sparkling wine with floral bouquet and fruit finish		\$9
Rotari Sparkling Rose (Italy) 187ml Delicate notes of wild rose that result in beautifully-balanced sparkling wine		\$9
Chandon Brut (California) Full flavors that move seamlessly across the palate		\$35
Moët & Chandon Impérial NV (France) Easy-going style, with good length and a clean, refreshing finish		\$70

sake

Osakaya-Chobei (Kinki) Daigingo A full-bodied sake with a deep fragrance and refined taste	sm (300ml) \$22	lg (720ml) \$68
Kira (Fukushima) Honjyozo Simple aroma. Light and lively coolness with a smooth and refreshing taste		\$46
Shoin (Yamaguchi) Junmai Ginjyo Vivid aromas of citrus fruit. Simple and lively acidity with a dry, clean and refreshing taste		\$32
Oni No Shitaburui (Tottori) Honjyozo Reminiscent of pine leaves. Refreshing mineral flavor with a simple, dry and smooth taste		\$32
Karatamba (Hyogo) Honiyozo Very dry sake. Goes well with flavorful food		\$20
Hakutsuru (Sho-une) Junmai Dai Ginjo Sake with fruity scents, velvety smoothness	sm (300ml) \$22	lg (720ml) \$68
Ozeki Nigori Unfiltered Simple and compact with mellow taste Well-balanced medium dry		(375ml) \$18
House Cols Sake (Otokoyama) Junmai Simple and compact but mellow taste. Well-balanced medium dry		glass \$12
Ozeki Sake (Hot)	sm \$7	lg \$10

plum wine

Kisem Plum Wine	glass \$10
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beer

Sapporo	sm \$6	lg \$10
Kirin Ichiban	sm \$6	lg \$10
Kirin Ichiban Light	sm \$6	lg \$10

martinis

Frenchtini

Absolut Rasberri Vodka, Chambord, Pineapple Juice

Baby Doll

Beefeater Gin, Triple Sec, Pineapple Juice, Grapefruit Juice

Lemon Drop

Absolut Citron Vodka, Triple Sec, Lemon Juice, Lime

Butterfly

Absolut Mandrin, DeKuyper Peachtree, Apple Juice, Lime

Saketini

Kaishu Honjyozo Sake, Absolut Vodka, DeKuyper Triple Sec

Cosmopolitan

Absolut Citron, Grand Marnier, Splash of Cranberry, Lime

Orange Blossom

Tanqueray Gin, Triple Sec, Orange Juice, Lime

Green Appletini

Belvedere Vodka, DeKuyper Sour Apple Pucker, Midori, Apple Juice

Japanese Slipper

Jose Cuervo Especial, Midori, Triple Sec, Lemon

007 Vesper

Beefeater Gin, Ketel One Vodka, Dry Vermouth

Naughty and Nice

Kahlúa, Effen Black Cherry Vanilla

Lychee Martini

Vodka, Lychee

all \$14