

# 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 (PB)

*Maldon salt*

Singapore chicken salad  
miso-mustard vinaigrette

*Lemongrass-poached chicken, carrots, white cabbage,  
baby spinach, bean sprouts, Thai basil, curried cashews  
(Available in vegetarian version)*

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*

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*Please ask your host*

*(Available in vegetarian version)*

*\*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

### TO SHARE

**Sakura Sushi Master**  
**Tasting plate recommendation \***

*2 pieces of*

*Yellowtail sashimi / Bluefin tuna tataki*

*Sake aburi nigiri / Ebi nigiri*

*Spicy tuna hosomaki / Salmon & avocado uramaki*

*California uramaki*

### SASHIMI

**Sashimi Moriawase \*** (GC) (O3)

*9 pieces assortment*

**Sashimi \*** (GC) (O3)

*3 pieces*

### 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, teriyaki*

**Akami \*** (GC) (O3)

*Bluefin tuna, wasabi soy sauce*

**Hamachi \***

*Yellowtail, sweet Thai fish sauce*

**Ebi**

*Shrimps, spicy mayonnaise*

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## LUNCH MENU

### 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** \*

*Jalapeno mayonnaise, tobiko*

**Salmon** \* (GC) (O3)

*Fresh basil*

### URAMAKI

*4 pieces*

**Salmon & avocado** \* (GC) (O3)

*Fresh basil*

**Spicy tuna** \* (GC) (O3)

*Asparagus, Sriracha mayonnaise*

**California**

*Crab, avocado, tobiko*

**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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