

SAKURA

LUNCH MENU

SAKURA

Plant Based (PB) *Vegetarian* (VG)
Gluten Conscious (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, 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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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 *

Jalapeño 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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