



# SANRAKU OAKRIDGE



## = Our Best Recommendation =



**# Sushi Tokujo**  
Chef's Best selection of 7pcs nigiri  
with Blue fin tuna Roll



**# Sushi and Sashimi Platter**  
Chef's selection of 6pcs nigiri, 7pcs Sashimi  
with California Roll

## = Nigiri =



**# Chu Toro**



**# Sake**



**# Hotate**



**# Sake Toro**



**# Kanpachi**



**# Hon Maguro**



**# Anago**



**# Uni**

## = Signature Rolls =



**# Dynamite Roll**



**# Rainbow Roll**



**# Volcano Roll**

## = Donburi & Appetizer =



**# Una Ten Donburi**



**# Aigamo Duck**



**# Ika Yaki**



**# Sashimi Salad**



Scan the QR code  
to view the entire menu



Sushi & Sashimi

- \*Sushi Tokujo** Chef's best selection of 7pcs Nigiri & 6pcs Torotaku Maki \$56
- \*Sushi Platter** Chef's choice of 7 pcs Nigiri & 6pcs California Roll \$34
- \*Sashimi Moriawase** Chef's choice of 12 pcs sliced raw fish, side steamed rice \$40
- \*Sushi & Sashimi Platter** Chef's choice of 6 pcs Nigiri, 7pcs Sashimi & 6pcs California Roll \$44
- \*Chirashi** Assorted sliced of raw fish, garnish, over sushi rice \$40
- \*Salmon Oyako** Salmon, ikura, shrimp, cucumber, avocado, tobiko, over sushi rice \$32

Signature Roll

8pcs cut

- \*Dynamite Roll** Seared spicy tuna, Shrimp tempura, Cucumber, Spicy mayo, Eel sauce \$19
- \*Rainbow Roll** California Roll, Topped with chef's choice of assorted fish \$20
- Volcano Roll** Shrimp, Spicy tuna, Avocado, Tobiko, Spicy chili sauce, Deep fried, 6pcs cut \$19
- \*Crunch Roll** Spicy salmon, Tobiko, Cucumber, Avocado, Tempura flakes \$18
- \*Spicy Trio Roll** Soy marinated tuna, Tobiko, Jalapeño, Wasabi pickles, Avocado, Cucumber, Shiso leaf \$20
- \*Oakridge Roll** Shrimp tempura, Salmon, Avocado, Cucumber, Jalapeño \$19
- \*49ers Roll** Salmon, Avocado, Tobiko, Cucumber, Lemon \$18
- Dragon Roll** Eel, Shrimp tempura, Avocado, Cucumber \$20
- \*Spider Roll** Soft shell crab, Cucumber, Tobiko, Shiso leaf, 5pcs cut \$18

Nigiri -a la carte-

2pcs per order

- \*Maguro** Tuna \$9
- \*Sake** Salmon \$9
- \*Hamachi** Yellowtail \$9
- \*Shiro Maguro** White tuna \$9
- Tako** Octopus \$9
- Ebi** Shrimp \$9
- \*Saba** Mackerel \$9
- Tamago** Egg omelet \$8
- Inari** Bean curd \$8
- Nasu** Teriyaki eggplant \$8
- \*Kanpachi** Amber jack \$10
- \*Ikura** Salmon roe \$10
- Unagi** Fresh water eel \$10
- \*Sake Toro** Seared salmon belly \$12
- \*Hamachi Toro** Yellowtail belly \$13
- \*Hon Maguro** Lean Bluefin tuna \$13
- \*Gindara** Seared black cod \$14
- \*Amaebi** Sweet shrimp \$16
- Anago** Sea eel \$18
- \*Toro** Fatty Bluefin tuna \$22
- \*Uni** Sea urchin \*Market Price

Classic Roll

6pcs cut

- California Roll** Crab stick, Avocado \$10
- \*Spicy Roll** Choice of Tuna or Yellowtail, Cucumber \$10
- \*San Francisco Roll** Tuna, Avocado \$10
- \*Eskimo Roll** Salmon, Avocado \$10
- \*Philly Roll** Salmon, Cream cheese, Cucumber \$10
- Rock'n Roll** Eel, Avocado \$11
- Tempura Roll** Shrimp tempura, Cucumber \$11
- \*Tekka Maki** Tuna \$9 / **\*Sake Maki** Salmon \$9
- \*Torotaku Maki**  
Minced blue fin tuna belly, Pickled radish, Shiso leaf \$14

Vegetable Roll

**Vegetable Tempura Roll**

Sweet potato tempura, Avocado, Cucumber \$11

**Kappa Maki** Cucumber \$7

**Avocado Maki** Avocado \$7

**Oshinko Maki** Pickled radish \$7

**Nasu Maki** Teriyaki eggplant, scallion \$8

= Additional =  
 Avocado \$1, Cucumber \$1, Cream cheese \$1  
 Tobiko \$2, Soy paper \$2, Deep fried \$2  
 Fresh wasabi \$3, Wasabi pickles \$3, Pickled jalapeno \$3  
Additional charge may be applied for special request

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Appetizer

**\*Sushi Tasting** \$34  
Chef's choice of the best Nigiri sushi 5pcs

**\*Sashimi Appetizer** \$22  
Pick two kinds of fish (3pcs each)  
-Tuna, Salmon, Yellowtail, White tuna-

**\*Sashimi Salad** \$21  
Assorted sashimi topped on mixed greens, house dressing

**Garlic Octopus** \$17  
Octopus, cucumber, garlic chips, onion, yuzu pepper dressing

**Aigamo Duck** \$21  
Soy braised duck breast, sliced onion, garlic chips, mustard

**Chicken Karaage** \$11  
Japanese style deep fried chicken thigh

**Geso Karaage** \$11  
Deep fried squid legs

**Kaki Furai** \$15  
Deep fried breaded oysters

**Tempura Appetizer** \$17  
Shrimp and assorted vegetables tempura

**Softshell Crab Tempura** \$19  
Softshell crab & vegetables, tsuyu dipping sauce

**Chawanmushi** \$12  
Chicken, shrimp, mushroom, spinach, in savory egg custard

**Sake & Butter Clam** \$19  
Sake & butter steamed clams, mushroom, green onion

**Saba Shioyaki** \$16  
Grilled mackerel filet

**Black Cod** \$19  
Broiled miso marinated black cod

**Ika Yaki** \$23  
Grilled squid with teriyaki & shichimi mayo

**Kamayaki** Grilled fish collar

**Hamachi** \$23 / **Sake** \$12 / **Kanpachi** \$14  
Yellowtail / Salmon / Amberjack

## Entrée served with steamed rice

**Sesame Chicken** \$21  
Battered and fried chicken breast, teriyaki sauce, sesame seeds

**Tonkatsu** \$21  
Pork loin cutlets

**Assorted Tempura** \$23  
Shrimp & vegetables, tsuyu dipping sauce

**Salmon Teriyaki** \$27  
Grilled salmon, teriyaki sauce

**Beef Teriyaki** \$32  
Grilled beef rib-eye, teriyaki sauce

## Dinner Sets served with steamed rice

Please choose one item each below

[First choice]

**\*Sushi** 4pcs

**\*Sashimi** 5pcs

**California Roll**  
**Shrimp Tempura**

[Second choice]

**Sesame Chicken** \$27

**Chicken Teriyaki** \$27

**Tonkatsu** \$27

**Salmon Teriyaki** \$32

## Donburi & Noodle

**\*Una Ten Donburi** \$31  
BBQ eel, shrimp tempura, soft boiled egg, over rice

**Spicy Beef Donburi** \$19  
House ground beef, spicy miso sauce, green onion, over rice

**Katsu Donburi** \$18  
Pork cutlet, egg, onion, green onion, over rice

**Tempura Udon** \$18  
Shrimp & vegetable tempura, green onion, bonito flakes

**Chicken Udon** \$17  
Chicken, green onion, bonito flakes

**Spicy Beef Udon** \$19  
House ground beef, spicy miso sauce, green onion

**\*Nabeyaki Udon** \$20  
Shrimp tempura, chicken, poached egg, bean curd, green onion

**Ten Zaru Soba -cold-** \$19  
Buckwheat noodle, dipping sauce, shrimp & vegetable tempura

## Side

**Agedashi Tofu** \$9  
Deep fried tofu with savory dashi broth

**Gyoza** \$9  
Pan fried pork pot stickers 6pcs

**Garlic Green Beans** \$10  
Tempura string beans, garlic olive oil, salt & pepper

**Edamame** \$6 / **Hiyashi Wakame** \$6  
Blanched soy beans / Seasoned seaweed salad

**House Salad** \$3 / **Miso soup** \$3 / **Rice** \$3

## Kids Menu Age 12 and under

Served with edamame, chicken karaage & sweet potato tempura

**Kids Udon** Mini plain soup noodles \$11

**Kids Beef Bowl** Mini teriyaki ground beef over rice \$12

(11am-3pm Only) Lunch Box Served with steamed rice, edamame, hiyashi-wakame \$20

First choice

**Gyoza**  
**Shumai**  
**Agedashi Tofu**

+

Second choice

**California Roll** 3pcs  
**Avo-Q Roll** 3pcs  
**Futomaki** 2pcs  
(Shrimp, egg omelet & vgs)

+

Main choice

**Chicken Teriyaki**  
**Sesame Chicken**  
**Tonkatsu** (Pork cutlet)  
**Shrimp Tempura**  
**Salmon Teriyaki** Add \$1

Create your own Lunch box!

# Premium SAKÉ List

Half Bottle (300ml)

-DRY-

-Fruity-

**Kurosawa Junmai Dry**, Rich in flavor, Balanced acidity \$22

**Dewazakura Daiginjo** Fruity aromas of green apple, Crisp \$33

**Kikusui Junmai Ginjo** Med-Dry, Subtle aromas of orange \$24

**Dassai Blue 35** Brewed in NY, Floral aromas, Ex-Smooth \$38 (375ml)

**Otokoyama Junmai** Ex-Dry, Full-body, An expansive flavor \$26

**Mio Sparkling Sake** Refreshing bubbles, Lively sweet \$18

By the Glass (180ml) or Bottle (720ml)

- 'DAIGINJO' Brewed with their locally grown rice -



Glass \$20  
Bottle \$100

## KAGAMIYAMA

-Daiginjo-  
[Saitama]

Dry, Clean, A vibrant intensity  
Reminiscent of banana, mints



Glass \$22  
Bottle \$110

## CHIYOMUSUBI

- Junmai Daiginjo-  
[Tottori]

Captivating aromas of tropical fruits  
A exquisite flavor, Bright finish



Glass \$18  
Bottle \$90

## OHSHU DRAGON

-Junmai Daiginjo-  
[Iwate]

Smooth, Harmonized acidities  
Delicate aromas of cantaloupe

*\*Gorgeous, The topnotch*

### DAIGINJO FLIGHT

3 kinds of tasting set with  
Kagamiyama  
Chiyomusubi  
Ohshu Dragon  
\$35

- 'DRY' Enhancing the dining experience -



Glass \$13  
Bottle \$60

## NABESHIMA

-Tokubetsu Junmai-  
[Saga]

Light-Dry, Appetizing fizziness  
Pairs well 'Soup, Tempura'



Glass \$14  
Bottle \$65

## HITAKAMI

-Junmai-  
[Miyagi]

Ex-Dry, Rich, Umami forward  
Pairs well 'Sushi, Sashimi'



Glass \$18  
Bottle \$90

## TEDORIGAWA

-Yamahai Daiginjo-  
[Ishikawa]

Savory, Complex aromas of citrus  
Pairs well 'Unagi, Teriyaki'

*\*An ideal for 'Food-pairing'*

### DRY FLIGHT

3 kinds of tasting set with  
Nabeshima  
Hitakami  
Tedorigawa  
\$30

- 'Fukushima' SAKÉ Adventure -



Glass \$14  
Bottle \$65

## IBUKI

-Junmai Genshu-  
[Fukushima]

Dry, Satisfying & Clean finish  
A genuine 'Junmai' at its best



Glass \$14  
Bottle \$65

## SASANOKAWA

-Junmai-  
[Fukushima]

Robust & Flavorful, 'Old school'  
Aromas of harvested grains



Glass \$16  
Bottle \$70

## DAITENGU 'USAKE'

-Junmai Ginjo-  
[Fukushima]

Seasonal 'Nama' unpasteurized  
Fresh, Showcasing sweetness

*\*Good for Sake beginner*

### FUKUSHIMA FLIGHT

3 kinds of tasting set with  
Ibuki  
Sasanokawa  
Daitengu 'Usake'  
\$25

- 'SWEET', Well-crafted attractive palates -



Glass \$17  
Bottle \$75

## PRINCE NAGAYA

-Junmai-  
[Nara]

Rich aromas, Golden-Sweet sake  
Hints of honey, caramel



Glass \$14  
Bottle \$65

## KEIGETSU NIGORI

- Unfiltered Junmai Daiginjo-  
[Kochi]

Refreshing, Cloudy-Sweet sake  
Silky, Layers of fruits scents



Glass \$14  
Bottle \$50  
(500ml)

## MIWAKU 'PEACH'

-Flavored Junmai -  
[Aichi]

Infused with fresh peach juice  
Juicy-Sweet, Very succulent

*\*Charming & Delicious*

### SWEET FLIGHT

3 kinds of tasting set with  
Prince Nagaya  
Keigetsu Nigori  
Miwaku 'Peach'  
\$25

### - Beer -

**Asahi Draft** Small(12oz) \$7 / Large(18oz) \$10 / Pitcher \$28 / **Asahi 0.0** ALCOHOL-FREE(11oz) \$6

**Sapporo** (12oz) \$7 / (22oz) \$10

**Kawaba Twilight Ale** Japanese Pale Ale / **Snow Weizen** Weizenbock / **Pearl Pilsner** Rice Pilsner (ALL-11oz) \$11

### - Wine -

**Sauvignon Blanc / Chardonnay** Glass \$10 Bottle \$40 **Pinot Noir** Glass \$11 Bottle \$45

### - Soft Drink -

**Coke / Diet Coke / Sprite / Lemonade / Apple Juice** \$4 **Ramune** Japanese marble soda \$5  
**Sparkling Water / Iced Green Tea** \$5