



# SANRAKU SUTTER



= *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**

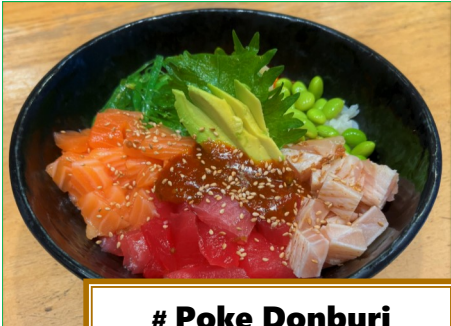


**# Volcano Roll**

= *Donburi & Appetizer* =



**# Una Ten Donburi**



**# Poke Donburi**



**# Ika Yaki**



**# Sashimi Salad**



*Scan the QR code to view the entire menu*



Appetizer

- Sushi Tasting**     \$32  
*Chef's choice of the best Nigiri sushi 5pcs*
- Sashimi Appetizer**     \$25  
*Tuna, salmon, yellowtail, 2pcs each*
- Sashimi Salad**     \$25  
*Assorted sashimi, tobiko, mixed greens, house dressing*
- Hamachi Carpaccio**     \$25  
*Yellowtail sashimi, jalapeño, tobiko, sliced onion, garlic ponzu*
- Dashimaki Tamago**     \$12  
*Japanese style layered egg omelet*
- Spicy Sesame Chicken**     \$13  
*Deep fried chicken breast with Teriyaki-Sriracha & jalapeño*
- Geso Karaage**     \$12  
*Deep fried squid legs*
- Kaki Furai**     \$16  
*Deep fried breaded oysters, 5pcs*
- Tempura Appetizer**     \$15  
*Shrimp tempura 3pcs, vegetables*
- Softshell Crab Tempura**     \$17  
*Softshell crab tempura, vegetables*
- Saba Shioyaki**     \$13  
*Grilled mackerel*
- Saikyo Yaki**     \$20  
*Broiled miso marinated black cod*
- Ika Yaki**     \$21  
*BBQ squid, teriyaki, shichimi mayo*
- Kamayaki** *Grilled fish collar*
- Hamachi** \$22 / **Kanpachi** \$20 / **Salmon** \$20  
*Yellowtail / Amberjack / Salmon*

Entrée

served with steamed rice & miso soup

- Sesame Chicken**     \$21  
*Battered and fried chicken breast, teriyaki sauce, sesame seeds*
- Chicken Teriyaki**     \$21  
*Grilled chicken thigh, teriyaki sauce*
- Salmon Teriyaki**     \$26  
*Grilled salmon, teriyaki sauce*
- Tonkatsu**     \$21  
*Pork loin cutlets*
- Shrimp Tempura**     \$21  
*Shrimp tempura 4pcs and assorted vegetables*
- Vegetable Tofu**     \$20  
*Stir fried tofu and vegetables, chili garlic, teriyaki sauce*

Weekdays Only  
Mon-Fri  
11:30am-4pm

Lunch Box

served with steamed rice, miso soup, edamame, hiyashi-wakame     \$19.5

First choice

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



Second choice

**California Roll** 3pcs  
**Avo Q Roll** 3pcs  
*(Avocado & Cucumber)*



Main choice

**Chicken Teriyaki**  
**Sesame Chicken**  
**Tonkatsu**  
**Salmon Teriyaki**  
**Shrimp Tempura**

Create your own Lunch box!

Two items Combination

served with steamed rice & miso soup

Please choose one item each below

[First choice]

**Sushi** *Chef's choice of 4pcs*  
**Sashimi** *Chef's choice of 5pcs*  
**California Roll**  
**Shrimp Tempura**

[Second choice]

**Sesame Chicken**     \$28  
**Chicken Teriyaki**     \$28  
**Tonkatsu**     \$28  
**Salmon Teriyaki**     \$31

Donburi & Noodle

served with miso soup \*Donburi only

- Katsu Donburi**     \$19  
*Pork cutlet, egg, onion, green onion, over rice*
- Beef Teriyaki Donburi**     \$24  
*Stir fried thinly cut beef rib-eye and vegs, teriyaki sauce, over rice*
- Una Ten Donburi**     \$32  
*BBQ eel, shrimp tempura, soft boiled egg over rice*
- Tempura Udon**     \$19  
*Japanese thick noodle with soup broth*  
*Shrimp & vegetable tempura, green onion*
- Nabeyaki Udon**     \$21  
*Japanese thick noodle with soup broth*  
*Shrimp tempura, chicken, poached egg, fish cake, green onion*
- Ten Zaru Soba -cold-**     \$20  
*Buckwheat noodle, dipping sauce, shrimp & vegetable tempura*

\*Soba Substitution  
\$1 Additional

Side

- Agedashi Tofu**     \$8  
*Deep fried tofu with savory dashi broth*
- Gyoza**     \$8.5  
*Pan fried pork pot stickers*     \*Vegetarian gyoza available
- Ohitashi**     \$6.5  
*Boiled spinach topped with bonito flakes*
- Edamame** \$5 / **Hiyashi Wakame** \$6
- House Salad** \$3 / **Rice** \$3 / **Miso soup** \$3

Dessert

- Homemade Pudding**     \$9
- Mochi Ice Cream** (2pcs)     \$6

Special served with miso soup

\*Approx. 20min to make and be served due to preparation\*

- Kaisen Chirashi** Sea urchin, blue fin tuna, crab, salmon roe, wasabi pickles, pickled radish, over sushi rice with appetizers \$60
- Hokkaido Chirashi Gozen** Sea urchin, crab, sweet shrimp, scallop, salmon roe, over sushi rice with appetizers \$55
- Saikyoyaki Bento Box** Broiled miso marinated black cod, assorted seasoned vegetables with steamed rice \$34

Sushi & Sashimi served with miso soup

\* Chef's Choice - 'No Substitution' \*

**Sushi Tokujo** Chef's choice of 'OMAKASE' 7pcs Nigiri & 6pcs Blue fin tuna roll \$58

**Sushi Platter** Chef's choice of 6 pcs Nigiri & 6pcs California Roll \$32

**Sashimi Platter** Chef's choice of 12 pcs sliced raw fish, side steamed rice \$42

**Chirashi** Assorted sliced of raw fish, garnish, over sushi rice \$40

**Sushi & Sashimi Platter** Chef's choice of 6 pcs Nigiri, 7pcs Sashimi & 6pcs California Roll \$46

**Sake Donburi** Salmon, ikura, tobiko, edamame, seaweed salad over sushi rice \$30

**Poke Donburi** Tuna, salmon, albacore, tobiko, avocado, edamame, garlic ponzu, spicy miso over sushi rice \$29

Signature Roll

8pcs cut

**Dynamite Roll** Seared spicy tuna, shrimp tempura, cucumber, spicy mayo, eel sauce \$20

**Hamachi Jalapeño Roll** Yellowtail, jalapeño, avocado, cucumber, tobiko \$20

**Rainbow Roll** California Roll, topped with chef's choice of assorted fish \$21

**Spicy Trio Roll** Soy marinated tuna, tobiko, jalapeño, wasabi pickles, avocado, cucumber, shiso leaf \$21

**49ers Roll** Salmon, avocado, tobiko, cucumber, lemon \$19

**Volcano Roll** Shrimp, spicy tuna, avocado, tobiko, spicy chili sauce, Deep fried, 5pcs cut \$18

**704 Roll** Shrimp tempura, salmon, avocado, cucumber, jalapeño \$20

**Dragon Roll** Eel, shrimp tempura, avocado, cucumber \$21

**Spider Roll** Soft shell crab, cucumber, tobiko, shiso leaf, 5pcs cut \$17

Nigiri -a la carte-

2pcs per order

**Maguro** Tuna \$9.5

**Sake** Salmon \$9.5

**Hamachi** Yellowtail \$9.5

**Shiro Maguro** White tuna \$9.5

**Ebi** Shrimp \$8.5

**Saba** Mackerel \$9.5

**Ikura** Salmon roe \$10

**Kanpachi** Amber jack \$10

**Unagi** Fresh water eel \$10

**Sake Toro** Seared salmon belly \$11

**Kinmedai** Golden eye snapper \$13

**Hotate** Scallop \$13

**Kani** Snow crab \$13

**Anago** Sea eel \$14

**Amaebi** Sweet shrimp \$15

**Toro** Blue fin tuna belly \$20

**Uni** Sea urchin \*Market Price

Classic Roll

6pcs cut

**California Roll** Crab stick, avocado \$10

**Spicy Tuna Roll** Spicy tuna, cucumber \$10

**Rock'n Roll** Eel, avocado \$11

**San Francisco Roll** Tuna, avocado \$10

**Eskimo Roll** Salmon, avocado \$10

**Philly Roll** Salmon, cream cheese, cucumber \$10

**Tempura Roll** Shrimp tempura, cucumber \$11

**Tekka Maki** Tuna \$9

**Sake Maki** Salmon \$9

**Negitoro Maki** Chopped fatty tuna, scallion \$16

**Vegetable Tempura Roll**

Sweet potato tempura, avocado, cucumber \$13

= Additional =

Avocado \$1, Cucumber \$1, Cream cheese \$1  
Quail egg(1pc) \$1.5, Tobiko \$2, Soy paper \$2, Deep fried \$2  
\*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.

\*A 5% surcharge will be added for all purchases for the S.F Employer Mandated Ordinance.

# SAKE List

## **Bottle (300ml)**

### **DASSAI**

A leading premium sake around the world  
Fragrant layers of strawberry & white rose

Dassai 39 \$25  
Dassai 23 \$45



### **KUBOTA**

A magnificent representation of 'Nigata' style  
Dry, Crisp with satisfying finish

Senju \$20  
Junmai Daiginjo \$25  
Manju \$45



### **HAKUSHIKA**

Medium body, Moderate dryness  
Mild, Captivating aromas

\$16



### **KIKUSUI**

A subtle fruity aroma of orange  
Crisp, Delight finish

\$19



### **HAKUTSURU DRAFT**

Light, Balanced acidity  
Freshly bottled with lively aromas

\$19



## **Sweet & Sparkling**

### **SAYURI** (300ml)

Unfiltered 'Nigori' sake  
Creamy, Sweet flavor

\$17



### **YUKI NIGORI** (375ml)

Flavored Unfiltered sake  
A sweet essence of lychee

\$17



### **CHOYA** (187ml)

Sparkling plum wine  
Dazzling, low alcohol (5%)

\$12



### **MIO - Crisp** (180ml)

Sparkling sake  
Refreshing, Pleasant bubbles

\$9



## **Bottle (720ml)**

### **BLUE DRAGON**

-Tokubetsu Junmai-  
Rich, A gentle aroma of rice, Expansive 'Umami'  
A big sensation with meat  
\$65



### **GREEN DRAGON**

-Junmai Ginjo-  
Dry, Fresh aromas of banana, pears  
Recommend for Chardonnay fans  
\$70



### **BLACK DRAGON**

-Junmai Daiginjo-  
Smooth, Harmonized, Hints of peach, cantaloupe  
Beautifully long finish  
\$90



### **OTOKOYAMA**

-Tokubetsu Junmai-  
Ex-Dry, Rich and Full-body,  
Refreshing with vivid acidity  
\$55



### **HARUSHIKA EX-DRY**

-Junmai-  
Very-Dry, Light, Showcasing 'Umami'  
A slight faint of mint or herbs  
\$65



### **TEDORIGAWA**

-Yamahai Daiginjo-  
Dry, Delicate aromas of honey, papaya  
Pairs well with seafood  
\$95



### **KIKUSUI JUNMAI DAIGINJO**

-Junmai Daiginjo-  
Mellow aromas of pure rice, vanilla  
Well-balanced with all essential components  
\$95



### **KANSANSUI**

-Junmai Daiginjo-  
Floral aromas, Layers of tropical fruits, luscious  
Vibrant & Luxury finish  
\$110



### -House Hot Sake-

#### **Hakushika Kuromatsu**

(Small-180ml) \$6 (Large-360ml) \$10

### -Japanese Shochu-

(Glass) \$14 (Bottle-720ml) \$65

### -Beer-

**Sapporo** (12oz) \$5 (20oz) \$9 / **Sapporo Light** (12oz) \$5 / **Kirin Ichiban** (12oz) \$5

**Asahi** (12oz) \$5 (20oz) \$9 / **Asahi Zero** ALCOHOL-FREE (12oz) \$5

### -Wine -

**Chardonnay / Sauvignon Blanc** (Glass) \$12 (Bottle) \$42

**Cabernet Sauvignon** (Glass) \$12 (Bottle) \$42 / **Pinot Noir** (Glass) \$14 (Bottle) \$49

### -Soft Drink-

**Coke** \$3 / **Diet Coke** \$3 / **Sprite** \$3 / **Iced tea** \$3 / **Ramune** \$4

**S.Pellegrino** \$4 / **Bottled Water** \$3 / **Bottled Green tea 'Oi-ocha'** \$4