
Sakura

japanese restaurant



40 PLEASANT ST., PORTSMOUTH 431-2721

DINNER MENU



APPETIZERS

YAKITORI	Two skewers of chicken broiled with teriyaki sauce.....	3.50
SHUMAI	Steamed shrimp dumplings.....	4.25
GYOZA	Steamed pork dumplings	4.00
TEMPURA	Shrimp and vegetables dipped in batter and lightly fried.....	4.00
BEEF NEGIMA	Broiled beef and scallion roll	5.25
CHICKEN NEGIMA	Broiled chicken and scallion roll	4.50
BEEF ROLL KATSU	Breaded beef roll	5.25
	Fried squid rings.....	3.50
	Boiled spinach sprinkled with bonito flakes	4.00
AGE-TOFU	Fried tofu (bean curd) cooked in broth with bonito flakes	4.00
YAKINASU	Fried eggplant with soybean sauce.....	3.75
TATSUTA (Chicken)	Fried chicken marinated in sweet sauce	4.00
KAIBASHIRA	Scallops deep-fried in seasoned batter	4.50
OSHINKO	Assorted Japanese pickles	2.75
	Raw beef with dipping sauce	5.25
TUNA TERI	Sauteed tuna with teriyaki sauce	4.50
SUSHI	Freshly sliced raw fish served on bite-size seasoned rice	4.50
SASHIMI	Slices of fresh raw fish	5.50
TAKO-SU	Octopus marinated in vinegar	5.00
NUTA	Boiled octopus with green onion in soybean sauce	4.50
YAMAKAKE	Raw tuna with Japanese yam	6.00
WAKAME SALAD	Seaweed salad	3.75

FROM THE KITCHEN ENTREES

(Served with miso soup and rice)

TERIYAKI	Sauteed with teriyaki sauce	
	CHICKEN	9.00
	BEEF	12.50
	TUNA	11.00
	SEAFOOD	14.00
	SCALLOPS	13.50
	SHRIMP	13.50
	SALMON	16.00
	SWORDFISH	12.00
TEMPURA	Lightly fried with vegetables and dipping sauce	
	SHRIMP	13.50
	VEGETABLE	7.50
	KAKI AGE (Shredded vegetables and scallops)	9.50
KATSU	Breaded deep-fried cutlet	
	CHICKEN	8.75
	PORK	9.50
	SHRIMP	12.75
NEGIMA	Thinly sliced meat and scallion roll in teriyaki sauce	
	BEEF	12.00
	CHICKEN	10.00
SALMON	Salmon sauteed with butter and soy sauce	16.00
SWORDFISH	Served with soybean sauce	12.00
UNA JU	Broiled eel on rice	15.00

NABE

SUKI YAKI	Slices of prime beef & vegetables cooked in broth (with soup and rice)	13.75
SEAFOOD NABE	Shrimp, salmon, scallops cod & vegetables cooked in broth (with rice)	13.75
NABEYAKI UDON	Noodles with chicken, scallop, shrimp, vegetables and egg in broth	9.75
YAKIISOBA	Sauteed noodles with shrimp & vegetables tossed in a mildly seasoned sauce	12.50

DINNER BOX

Served with miso soup, rice and salad

Choice of Two

- | | |
|-------------------------------|-------------------|
| A. Shrimp & Vegetable Tempura | F. Sashimi |
| B. Beef Negima | G. Sushi |
| C. Pork Katsu | H. Chicken Negima |
| D. Chicken Tatsuta | I. Chicken Katsu |
| E. Chicken Teriyaki | |

COMPLETE DINNERS

NEW FUJI YAMA (for two)

- | | |
|--------------------------------------|----------------------------------|
| • Miso soup and tossed salad | • Chef's specialties |
| • Chicken tatsuta and shrimp tempura | • Beef negima and chicken negima |
| • Sushi and sashimi | • Ice Cream |

SIDE DISHES

TOSSED SALAD	2.50
MISO SOUP	1.50
RICE	1.00
SUSHI RICE (seasoned)	1.50

FROM THE BAR

ENTREES

SUSHI	Freshly sliced fish served on bite-size seasoned rice, served with soup (no substitutes)
REGULAR	Assortment of seven pieces and tuna roll.....12.00
DELUXE	Assortment of eight pieces with tuna roll & California roll.....16.00
HEAVEN	Twelve pieces of sushi and two rolls with ten pieces of sashimi30.00
CHI RA SHI	Assorted raw fish and vegetables served on a bed of seasoned rice.....15.00
SALADA MAKI	Kanikama, lettuce, burdock, smelt roe and mayonnaise with seasoned rice in seaweed9.50
FUTO MAKI	A large roll of vegetables with seasoned rice in seaweed11.00
SASHIMI	Slices of fresh fish served on shredded daikon, served with rice and soup (no substitutes)
REGULAR	Assortment of ten pieces.....13.50
DELUXE	Assortment of fifteen pieces.....17.50
MAGURO DINNER	Eight slices of tuna15.00



A LA CARTE SUSHI

ITEM	Sushi (2 pc.)	Sashimi	ITEM	Maki (Roll)	Te-Maki (Hand Roll)
	\$2.50	\$2.50		\$3.00	\$3.00
TAMAGO (Egg)			TAMAGO (Egg) i/o		
KANI KAMA (Imitation Crab)			SABA (Mackerel)		
			KANPYO (Gourd)		
	\$3.00	\$3.50	OSHINKO (Pickle)		
SABA (Mackerel)			KAPPA (Cucumber)		
INARI (Fried bean curd)			AVOCADO & CUCUMBER		
	\$3.50	\$4.00		\$3.50	\$3.50
SAKE FRESH (Salmon)			CALIFORNIA (Kani Kama w/A) i/o		
EBI (Shrimp)			UME (Plum Paste w/C)		
TAKO (Octopus)			NATTO (Fermented Soybean)		
IKA (Squid)			YASAI (Lettuce, w/A, w/C)		
MASAGO (Smelt Roe)			INARI (Fried Soybean)		
HOKKI GAI (Surf Clam)				\$4.00	\$4.00
IIDAKO			UNAGI (Fresh Eel w/C)		
	\$4.00	\$4.50	BOSTON (Cooked Salmon w/A) i/o		
MAGURO (Tuna)			ALASKA (Fresh Salmon w/C) i/o		
			EBI (Shrimp w/A)		
SM. SAKE (Smoked Salmon)				\$4.50	\$4.50
UNAGI (Fresh Water Eel)					
FLUKE			TEKKA (Tuna)		
STRIPE BASS					
	\$5.00	\$5.00	SM. SAKE (Smoked Salmon, no skin & C) i/o		
TOBIKO (Flying Fish Roe)			SM. SAKE SKIN	\$5.00	\$5.00
IKURA (Salmon Roe)			PHILLY (smoked salmon, cream cheese) i/o		
	\$5.50	\$5.50	SPICY ROLL (Special)	\$6.50	
UNI (Sea Urchin)			SPICY SPIDER (stuffed crab w/a w/c)		
			PLEASE NOTE		
			i/o - inside out • w/A - Avocado • w/C - Cucumber • w/S - Scallion		
• QUAIL EGG	\$2.00 per order		Maki w/masago add \$1.50 per order		
			Maki w/tobiko add \$2.50 per order		

SPECIAL ORDER (inside out, w/avocado, w/cucumber - per order add 50¢)

DESSERTS

ICE CREAM	Ginger, Vanilla.....	1.95
	Green Tea	2.50
	(sweet bean paste – 1.00 extra)	
BANANA TEMPURA	Lightly fried bananas over ice cream	3.25
YOKAN	Jellied bean cake	2.00

BEVERAGES

HOUSE WINES – Glass 1.95 Half Liter 7.00

Chablis or Burgundy

PREMIUM WINES – Glass 2.95

Sebastiani Country Chardonnay, White Zinfandel or Cabernet Sauvignon

	Glass	Bottle
Mirassou Chardonnay		20.00
Mirassou White Zinfandel		16.00
Sebastiani Cabernet Sauvignon.....	2.95	18.00
Gekkeikan Plum Wine	3.40	14.00
Sho Chiku Bai Sake	2.50	

ALCOHOLIC BEVERAGES

JAPANESE BEER

Kirin	3.00
Sapporo.....	5.25

DOMESTIC BEER

Bud, Coor's Lite	2.00
Perry's Majestic (organic).....	2.50
Samuel Adams	3.00

NON-ALCOHOLIC BEVERAGES

Perrier	1.50
Ginseng Up (Orig., Apple, Ginger, Lemon-Lime).	2.25
Soft Drinks	1.00
(Pepsi, Diet Pepsi, Orange, Lemon-Lime)	
Apple & Eve (Apple, Cranberry)	1.50
Clauthaler	2.00

HOURS

Lunch – Tues.-Sat., 11:30 a.m. to 2:30 p.m.

Dinner – Sun.-Thurs., 5 p.m. to 9:30 p.m.

Fri. & Sat., 5 p.m. to 10:30 p.m.

Monday - Closed

(Minimum Charge \$5.00 per person)

Catering services available for small and large parties.

WEDDINGS, BIRTHDAYS, ANNIVERSARIES

Any occasion is the right time for Sakura Gift Certificates. They can be purchased in any amount and make a memorable gift.

Ask cashier about Gift Certificates

15% gratuity may be added to parties of 6 or more

All Food Items Available for Take-Out

NH Meal Tax – 8%

Sorry, we cannot accept checks