



# SAKE CAFE

Japanese Steak  
Seafood & Sushi Bar



USA

## Appetizers Hot Dishes

### 1. Edamame

*broiled seasoned soybeans*

### 2. Japanese Egg Roll

*pork and vegetable*

### 3. Yaki Ebi or Tori

*two broiled skewered shrimp  
or three chicken skewers served  
with teriyaki glaze*

### 4. Spicy Sesame Chicken Wing

*ten wings served with seafood  
sauce*

### 5. Hamachi Kama

*char broiled yellowtail collars  
served with ponzu sauce*

### 11. Crispy Fried Calamari

*lightly breaded and flash fried calamari served with honey cream wasabi sauce*

### 12. Fresh Garlic Clam

*Stir fried fresh clam with garlic and black bean sauce*

### 6. Gyoza

*meat and vegetable filled dumplings  
steamed, deep fried, pan fried 6 pcs*

### 7. Agedashi Tofu

*crispy tofu served with special  
sauce*

### 8. Tempura

*lightly battered and deep fried  
Vegetable Chicken  
Shrimp*

### 9. Soft Shell Crab

*fried and served with special  
sauce*

### 10. Snow Crab Dip

*raw crab, spicy mayo and Eel sauce  
served with oriental style chips*



## Appetizer Cold Dishes

### 13. Sushi

*five pieces assorted*

### 14. Tuna or Salmon Sashimi

*seven pieces*

### 15. Tuna or Beef Tataki

*torched tuna or beef served with  
ponzu sauce*

### 16. Cold Noodles

### 17. Sashimi

*seven pieces assorted*

### 18. Fresh Scallop Sashimi

*seven pieces*

### 19. Black Pepper Tuna

*Seared and served with ponzu sauce*

### 20. Triple Sashimi

*fresh yellowtail, Tuna, and salmon*



### 21. Chicken Soup

### 22. Squid Salad

*marinated squid with vegetables*

### 23. Grilled Chicken Salad

*cucumbers and mixed greens  
with ginger dressing*

### 27 Seaweed Salad

*Marinated seaweed*

## Salads & Soups

### 24. Miso Soup

### 25. Sake Cafe Special Seaweed Salad

*a blend of our best salad and sauces*

### 26. Grilled Shrimp Salad

*five grilled shrimp, cucumbers and mixed greens  
with ginger dressing*

### 28. Sashimi Mango Salad

*sliced assorted fish, avocado cucumber mango bed with  
garden salad dressed with mango sauce and almonds*

## Side Orders

*Steamed Rice    Fried Rice    Brown Rice*

*Chicken Fried Rice                  Shrimp Fried Rice*

*Vegetables                  Chicken                  King Salmon*

*Scallops    Shrimp    Sirloin Steak*

*Filet Mignon                  Lobster Tail    market price*

## Desserts

*Green Tea Ice-Cream*

*Tempura Ice-Cream*

*Mochi Ice-Cream*

*Sweetie Apple Gyoza*



The unique preparation of steak, chicken, and seafood combined with our quality ingredients will make your visit an enjoyable experience.

All entrees include soup, salad, vegetables, shrimp appetizer and steamed or fried rice

### **Hibachi**

1. Vegetable

3. Shrimp

5. Scallops

7. Filet Mignon



2. Chicken

4. Steak

6. King Salmon

8. Fresh King Shrimp  
With Lobster cream sauce 5 pc

### **Combinations**

9. Shrimp & Chicken

10. Steak & Chicken

11. Steak & Shrimp

12. Steak King Salmon or Grouper

13. Shrimp & Scallops

14. Steak, Chicken & Shrimp

15. Filet Mignon & Lobster

16. Filet Mignon & Chicken

17. Filet Mignon & Shrimp  
or Scallops

18. Filet Mignon, Chicken & Shrimp

19. Filet Mignon, Shrimp  
& Lobster

20. Shrimp, Lobster & Scallops  
or Twin Lobster



### **Children Hibachi**

*under 10 years old only*

21. Chicken

23. Steak

24. Shrimp

We use **USDA** choice or higher beef, 100% vegetable oil and no MSG.

Warning: consuming raw or under cooked meats or fish may increase your risk of food borne illness especially if you have certain medical conditions. \$4.99 for hibachi meal share

## Dinner From the Kitchen

Served with soup, salad, and steamed or fried rice

### Tempura Dinner

1. *Vegetable* - fresh vegetable assortment
2. *Chicken* - fresh chicken breast
3. *Shrimp* - lightly breaded fried shrimp and vegetable
4. *Chicken and Shrimp* - fresh chicken and gulf shrimp with vegetables
5. *Chicken Katsu* - breaded chicken with ton-katsu sauce
6. *Pork Katsu* - breaded pork with ton-katsu sauce

### Teriyaki

7. *Vegetable and Tofu*
8. *Chicken*
9. *Shrimp*
10. *Salmon*
11. *Steak*
12. *Shrimp and Scallop Combination*
13. *House Special* - lobster; shrimp, and scallops



### Sake Cafe Special

14. *Unagi Don* - broiled eel over rice with eel sauce
15. *Pork Katsu Don* - breaded pork cutlet vegetables with egg over rice
16. *Chicken Katsu Don* - chicken and vegetable with egg over rice
17. *Sesame Shrimp* - deep fried and cooked with sesame sauce
18. *Eggplant Tofu* - with chicken and black mushrooms
19. *Karubi Beef Rib* - char broiled marinated beef short ribs
20. *Sake Cafe Crispy Filet* - lightly fried grouper fillet with spicy house sauce
21. *Curry Lamb* - slow cooked until tender with asian spice, yellow curry and coconut milk
22. *Karubi Noodle* - beef short ribs udon or soba style with soup noodle
23. *Miso Mussel* - stew New Zealand mussel with miso sauce, tofu and scallion



Steak

### Yaki Udon or Yaki Soba

Japanese style thick or thin flour noodles-stir fried  
Also served with tempura vegetable

#### Chicken



Shrimp

## White Wine

Clos Du Bois Chardonnay  
Robert Mondavi Napa Chardonnay  
Charles Krug Sauvignon Blanc  
Cavit Pinot Grigio (Italy)  
Chateau St. Michelle Riesling (Washington State)  
Beringer White Zinfandel

Glass

Bottle

## Red Wine

Clos Du Bois Pinot Noir  
Llali Pinot Noir  
Robert Mondavi Napa Merlot  
Red Rock Merlot  
Yellow Tail Shiraz (Australia)

## Plum Wine

Choya Plum Wine

Takara Plum Wine

Fu-Ki Plum Wine

## House Wine

Delicato Wine Served by the Glass  
Chardonnay, Merlot, Cabernet, White Zinfandel

*Happy Hour Drinks on Wed. & Sat. 3:00pm-Close  
Our House Wine & Domestic Beers buy one, get one free*

## Sake

Gekkeikan Sake (hot)

Ginjo Sake

Kurosawa

Ty- Ku

Yaegaki Sake

Shochikubai Ginjo Sake

Nigori Unfiltered

Nigori Unfiltered Sake

Plum/Coconut Lemongrass

Hakutsuru

## Mixed Drinks

Geisha - plum wine, sake, pineapple juice, and blue curacao

Maikosan - plum wine, grapefruit juice, and grenadine

Sake Martini - plum wine, sake, and vermouth

Sake Cream

Raspberry Sakeini

Banzai - sake and plum wine (on the rocks)

## Beer

American Premium Beers

Budweiser Bud Light Michelob Light Michelob Ultra Coors Light Miller Lite

Imported Beers

Sapporo-16oz & 22oz Asahi-16oz Kirin Ichiban-12oz Heineken Corona

## Drinks

Coffee or Ice Tea Soda  
Japanese Green Tea Japanese Soft Drink



## Lunch Special 11-3 pm

All entrees include soup, steamed or fried rice or (brown rice extra \$0.75) and vegetables (extra \$1.00 for white meat)

### Hibachi

1. Vegetable

4. Shrimp

2. Chicken

5. Steak

3. Scallops

6. Combination (any choose two)



### Katsu

7. Chicken Katsu

Breaded chicken with ton-katsu sauce

9. Pork Katsu

Breaded pork with ton-katsu sauce

8. Karubi Noodle

Beef short ribs with udon or soba noodle soup

10. Eggplant Tofu

Chicken and black mushroom



### Lunch Sushi Roll Combo

California Roll, Shrimp Tempura Roll,  
Crunchy Snow Crab Roll, Snow Crab Roll, Volcano Roll, Spicy Tuna Roll,  
Fish Tempura Roll (no substitution)

11. Sushi Roll Combo #1

Choose any two rolls above

12. Sushi Roll Combo #2

Choose any three rolls above

### Lunch Bento Box

Served with California roll, soup and appetizer steamed or fried rice or brown rice extra \$0.75  
(extra \$1.00 for white meat no substitution)

13. Chicken Teriyaki

16. Steak Teriyaki

14. Salmon Teriyaki

17. Chicken Tempura

15. Shrimp Tempura

18. Saba Yaki

19. Sushi

Five pcs of chef's choice nigiri  
Eight pieces of California roll

20. Sashimi

Nine pieces of thinly sliced fish  
With sushi rice



We will add 18% gratuity for party of six or more

Item	Price	
<b>NIGIRI-SUSHI (2PCS)</b>		
Bean Curd (Inari)		
Krab Stick (Kani)		
Eel (Unagi)		
Egg Omelette (Tamago )		
Flying Fish Roe (Tobiko)		
Flying Fish Roe w/Quail egg		
Fresh Salmon (Sake)		
Fresh Yellowtail (Hamachi)		
Mackerel (Saba)		
Octopus (Tako)		
Baby Octopus (Iidako)		
Red Snapper (Tai)		
Salmon Roe (Ikura)		
Salmon Roe w/Quail Egg		
Scallop Genka (chopped)		
Sea Urchin (Uni)		
Sea Urchin w/Quail Egg		
Shrimp (Ebi)		
Smelt Roe (Masago)		
Smelt Roe w/Quail Egg		
Smoke Salmon		
Squid (Ika)		
Surf Clam (Hokkigai)		
Sweet Shrimp (Ama Ebi)		
Tuna (Maguro)		
Wasabi Tobiko		
Escolar (White Tuna)		
Wasabi Tobiko w/Quail Egg		
<b>SUSHI &amp; SASHIMI PLATTERS</b>		
Sushi Regular 7 per night 1 CA Roll		
Sushi Deluxe 9 per night 1 Slip Tuna Roll		
Sashimi Regular 12 per Select Files of Sashimi		
Sashimi Deluxe 15 per Select Files of Sashimi		
Sushi & Sashimi Combo 9 per night, 9 per sashimi, CA Roll		
Chirashi-Sushi 12 per Chef choice of Fresh Fish over Sushi Rice		
Party Boat 3 Choice Big Roll, Selects Chef's Special Roll, 12 per night		

**SAKE CAFÉ  
SUSHI MENU  
(850) 494-9999**

Item	Price	
<b>ROLL(SPCS) OR HAND ROLL (2PCS)</b>		
Alaskan Roll Salmon, Avocado, Krab stick		
Boston Roll Salmon, Avocado, Mayo		
California Roll Crab Stick, Avocado, Cucumber, Mayo		
Crunchy Shrimp Roll Breaded Shrimp, Mayo, Cream Cheese, Tempura Flakes		
Crunch Snow Krab Roll Snow Krab, Avocado, Tempura Flakes		
Crawfish and Avocado Roll		
Dynamite Roll CA Roll w/spicy Tuna, Snow Krab, Tempura Flakes, Mayo & Sriracha Sauce		
Eel or Shrimp Avocado Roll		
Philly Roll Smoke Salmon, Avocado, Cream Cheese		
Salmon Skin Roll w/Cucumber		
Shrimp Tempura Roll w/Mayo/Sriracha		
Snow Krab Roll Snow Krab, Avocado, Asparagus		
Spicy Tuna Roll w/Cucumber		
Spicy Salmon Roll w/Cucumber		
Texas Cowboy Steak, Cream Cheese, Avocado		
Triple Sashimi Roll Tuna, Yellowtail, Salmon		
Tuna and Cream Cheese Roll		
Vegetarian Roll Avocado, Cucumber, Asparagus		
Tofu Vegetable Roll Tempura Tofu, Asparagus, Sweet Chili Sauce w/Eel Sauce		
Volcano Roll CA Roll topped w/ Spicy Krab		
<b>BIG ROLL (5PCS)</b>		
Futo Maki Shrimp, Egg Omelette, Krab, Pickled Radish, Avocado, Cucumber		
Rock and Roll Shrimp Tempura, Cream Cheese, Snow Krab, Avocado w/Soy Wrap		
Spider Roll Soft Shell Crab Lettuce w/Mayo, Mayo & Eel Sauce		
Sashimi Martini Assorted Sliced Fish served w/Ponzu Sauce		
Extra Wasabi, Ginger, Eel sauce, Spicy Sauce or Mayo		
Kimchi or Cucumber Salad		

Item	Price	
<b>CHEF'S SPECIAL ROLL (8PCS)</b>		
BBQ Eel Roll Salmon, Avocado Topped w/ eel		
Dragon Roll Shrimp Tempura, Mayo, Scallions, Topped w/Avocado		
Dragon Special Roll Shrimp Tempura, Cream Cheese Topped w/ Snow Krab and Avocado		
Rainbow Roll CA Roll Top w/ Tuna, Salmon, Yellowtail		
9 <sup>th</sup> Avenue Roll <b>DO NOT CUT!</b> Cucumber, topped w/ Fresh Tuna and Eel stick		
Sake Café Roll Snow Krab, Avocado, Asparagus topped w/ Eel, Tuna, Salmon, Mayo, crunchy Scallions		
Yellow Dragon Roll Fresh Salmon, Avocado, crunchy topped w/Fresh Salmon & Shred Lettuce		
Lobster Roll Tempura Lobster, Cucumber, Crunchy w/ Lobster sauce		
Bayou Roll spicy crawfish, avocado, cream cheese topped spicy tuna, snow krab, spicy mayo decorated w/ wasabi tobiko		
Special Shrimp Tempura shrimp tempura, snow krab, snow crab, top w/ special sauce		
Monster Roll Snow Krab, Cream Cheese, Avocado w/ spicy salmon, mayo, green onion		
Baked Green Mussel 1 per Spicy green mussel w/spicy mayo, mayo, krab stick, scallions and mushrooms		
Almond & Salmon Roll Avocado & Asparagus inside w/ Honey Walnut & Eel Sauce		
<b>DEEP FRIED ROLL</b>		
Crispy Jalapeno Pepper Cream Cheese, Spicy Tuna, Snow Krab inside Topped with Spicy Mayo, Eel Sauce, Sriracha & Green Onions		
Tuna Crunchy Roll tuna, avocado, scallions, eel sauce		
Tempura Fish Roll Tempura salmon cream cheese, eel sauce & spicy mayo		
Tempura Krab Stick Tempura Krab Stick Cream cheese, scallions eel sauce		
Cordova Roll spicy salmon, snow krab, avocado, eel sauce spicy mayo		
Crispy Cream snow krab, cream cheese, eel, snow krab stick wrapped w/red pepper, fresh tuna style topped w/special cream sauce		
<b>SMALL ROLL (6PCS)</b>		
Asparagus Roll		
Avocado Roll		
Cucumber Roll		
Fresh Yellowtail Roll		
Salmon Roll		
Tuna Roll		

# SAKE CAFÉ

HAPPY HOUR SPECIAL  
3 PM-6 PM DAILY  
(Dine In Only)



熱い前菜

HOT APPETIZERS \$3.99



- |                      |       |                    |       |
|----------------------|-------|--------------------|-------|
| 1. EDAMAME           | _____ | 6. GYOZA           | _____ |
| 2. YAKITORI          | _____ | 7. EGG ROLL        | _____ |
| 3. VEGETABLE TEMPURA | _____ | 8. CHICKEN WING    | _____ |
| 4. SHRIMP TEMPURA    | _____ | 9. SHRIMP KEBAB    | _____ |
| 5. SHRIMP SHUMAI     | _____ | 10. CUCUMBER SALAD | _____ |



刺身 NIGIRI \$1.75 PER PIECE

- |                          |       |                                |       |
|--------------------------|-------|--------------------------------|-------|
| 1. BEAN CURD (INARI)     | _____ | 8. SHRIMP (EBI)                | _____ |
| 2. KRABSTIK (KANIKAMA)   | _____ | 9. SMOKED SALMON               | _____ |
| 3. EGG OMELETTE (TAMAGO) | _____ | 10. SQUID (IKA)                | _____ |
| 4. FRESH SALMON (SAKE)   | _____ | 11. SURF CLAM (HOKKIGAI)       | _____ |
| 5. MACKEREL (SABA)       | _____ | 12. TUNA (MAGURO)              | _____ |
| 6. OCTOPUS (TAKO)        | _____ | 13. WHITE TUNA (KAGIKI MAGURO) | _____ |
| 7. SNAPPER               | _____ |                                |       |



寿司 ROLLS \$3.99 PER ROLL



- |                                |       |
|--------------------------------|-------|
| 1. SALMON OR SPICY SALMON ROLL | _____ |
| 2. ASPARAGUS ROLL              | _____ |
| 3. CALIFORNIA ROLL             | _____ |
| 4. CRUNCHY SNOW KRAB           | _____ |
| 5. SALMON SKIN ROLL            | _____ |
| 6. CHICKEN TEMPURA ROLL        | _____ |
| 7. SALMON AVOCADO ROLL         | _____ |
| 8. SHRIMP AVOCADOROLL          | _____ |
| 9. SHRIMP TEMPURA ROLL         | _____ |
| 10. SNOW KRAB ROLL             | _____ |
| 11. TUNA OR SPICY TUNA ROLL    | _____ |
| 12. VEGETABLE ROLL             | _____ |

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## CHOOSE YOUR DRINK

コーヒー	Coffee	アイステイー	Ice Tea
コーラ	Coca-Cola	緑茶	Green Tea
\$3.99			
日本酒	Hot Sake	シャルドネ	Chardonnay
メルロー	Merlot		