

**SANRAKU DINNER TAKE OUT MENU 4:00 p.m.- 10:00 p.m.**

**Appetizer**

|  |    |
|--|----|
| <b>Sushi Tasting</b> Chef's choice of the best nigiri sushi 5pcs. ....                           | 23 |
| <b>Sashimi Appetizer</b> Pick two kinds (3pcs) of fish from tuna, salmon, white tune, yellowtail | 18 |
| <b>Aji Tataki</b> Spanish mackerel sashimi with special ginger miso .....                        | 15 |
| <b>Usuzukuri</b> Thin sliced white fish sashimi with ponzu sauce .....                           | 16 |
| <b>Ankimo</b> Sake steamed monk fish liver with ponzu jelly .....                                | 9  |
| <b>Sunomono</b> Shrimp, saba, octopus, seaweed topped with cucumber & vinaigrette .....          | 8  |
| <b>Tempura</b> Prawns & assorted vegetables deep fried with tempura batter .....                 | 12 |
| <b>Agedashidofu</b> Deep fried organic tofu with special sauce .....                             | 6  |
| <b>Gyoza</b> Steamed & pan fried pork & vegetable pot sticker 6pcs .....                         | 7  |
| <b>Saba Shioyaki</b> Grilled mackerel with grated radish .....                                   | 9  |
| <b>Kaki Furai</b> Deep fried oyster with tonkatsu sauce & tartar sauce .....                     | 11 |
| <b>Poppo Yaki</b> Grilled squid with special soy sauce .....                                     | 11 |
| <b>Asari Sakamushi</b> Steamed manila clams cooked with sake .....                               | 11 |
| <b>Saikyo Yaki</b> Broiled marinated black cod with aroma miso .....                             | 13 |
| <b>Soft Shell crab</b> Deep fried soft shell crab with tempura sauce .....                       | 13 |
| <b>Hamachi Kama Yaki</b> Grilled yellow tail collar with ponzu sauce (15 to 20 minutes) .....    | 18 |
| <b>Goma-ae</b> Spinach dressed with toasted sesame seeds & special miso sauce .....              | 5  |
| <b>Oshinko</b> Assorted pickles .....  | 5  |
| <b>Edamame</b> Boiled soy beans .....  | 5  |
| <b>Hiyashi Wakame</b> Seasoned seaweed .....   | 5  |

**Soups & Salads**

|   |    |
|---|----|
| <b>Sashimi Salad</b> Assorted sashimi & organic greens with spicy dressing .....          | 17 |
| <b>Sanraku Salad</b> Three different kinds of seaweed with organic greens & lettuce ..... | 11 |
| <b>Green Salad</b> Tossed organic greens & lettuce with ginger & vinaigrette .....        | 7  |
| <b>Clam Miso-Soup</b> Manila clams & green onion .....                                    | 7  |
| <b>Akadashi -red miso soup-</b> Tofu & nameko mushroom .....                              | 5  |

**Dinner Combinations**

Served with steamed rice & house salad

Pick the first item & second item from each list

| First Item                                     | Second Item                                |    |
|--|--|----|
| ☆ Sushi 4pcs. chef's choice                    | ☆ Chicken Teriyaki chicken breast          | 21 |
| ☆ Sashimi 5pcs. chef's choice                  | ☆ Salmon Teriyaki Atlantic salmon          | 24 |
| ☆ California roll 6pcs.                        | ☆ Beef Teriyaki beef rib-eye               | 26 |
| ☆ Tempura Shrimp & vegetable or only vegetable | ☆ Sesame Chicken deep fried chicken breast | 21 |

**Vegetable Sushi & Vegetable Tempura**

|  |    |
|--|----|
| Eggplant, shiitake mushroom, seaweed, inari sushi & assorted vegetable tempura ..... | 20 |
|--|----|

**Entree**

Served with steamed rice & house salad

|  |    |
|--|----|
| <b>Chicken Teriyaki</b> Grilled chicken breast with steamed vegetables .....                 | 16 |
| <b>Beef Teriyaki</b> Grilled beef rib-eye with steamed vegetables .....                      | 21 |
| <b>Salmon Teriyaki</b> Grilled Atlantic salmon with steamed vegetables .....                 | 20 |
| <b>Sesame Chicken</b> Deep fried chicken breast dipped in teriyaki sauce .....               | 16 |
| <b>Tonkatsu</b> Deep fried breaded pork tenderloin cutlet with steamed vegetables .....      | 16 |
| <b>Shrimp Tempura</b> 4pcs. shrimps & assorted vegetables deep fried in tempura batter ..... | 17 |
| <b>Vegetarian Tofu</b> Deep fried tofu & vegetables sautéed in teriyaki sauce .....          | 14 |
| <b>Wafu Steak</b> Beef rib-eye with special ponzu sauce .....                                | 21 |
| with Genmai (brown rice) 1.5 extra   |    |

**Sushi & Sashimi**

|   |    |
|---|----|
| <b>Sushi Lover's Platter</b> Chef's choice of 6 pcs. of nigiri sushi & 6pcs. California roll .....    | 23 |
| <b>Sushi Deluxe</b> Chef's choice of 10 pcs. nigiri sushi & 6 pcs. California roll .....              | 30 |
| <b>Sushi &amp; Sashimi Platter</b> 7 pcs. sashimi, 6 pcs. nigiri sushi & 6 pcs. California roll ..... | 35 |
| <b>-SAKURA-</b> Chef's best selection:8pcs.nigiri sushi, 6 pcs. blue fin tuna roll .....              | 48 |
| <b>Sashimi Deluxe</b> Chef's choice of 15 pcs. of sliced raw fish with steamed rice .....             | 33 |
| <b>Chirashi Deluxe</b> Assorted sliced raw fish over sushi rice .....                                 | 30 |
| <b>Vegetable Sushi Platter</b> 5 pcs. vegetable nigiri sushi & 8 pcs. vegetable tempura roll .....    | 21 |

**Noodles**

|  |    |
|--|----|
| <b>Chicken Udon</b> Japanese noodle in hot broth with chicken & vegetables .....           | 14 |
| <b>Nabeyaki Udon</b> Japanese noodle in hot broth with chicken, egg & shrimp tempura ..... | 15 |
| <b>Tempura Udon</b> Japanese noodle in hot broth with shrimp & Vegetable tempura .....     | 15 |
| <b>Healthy Udon</b> Japanese noodle in hot broth with tofu, seaweed & green onion .....    | 13 |
| <b>Beef Udon</b> Japanese noodle in hot broth with sliced beef & vegetables .....          | 16 |
| with Soba 1.00 extra   |    |

**Donburi Rice Bowl**

Served with house salad

|   |    |
|---|----|
| <b>Chicken Donburi</b> Grilled chicken breast, vegetables in teriyaki sauce .....   | 14 |
| <b>Katsu Donburi</b> Pork cutlet, onions & egg with special sauce .....             | 14 |
| <b>Tempura Donburi</b> Prawns & vegetables tempura with special tempura sauce ..... | 15 |
| <b>Unagi Donburi</b> B.B.Q. eel with teriyaki sauce, cucumber, egg crepe .....      | 22 |
| with Genmai (brown rice) 2.00 extra   |    |

**Side Dish**

|                           |   |
|---------------------------|---|
| <b>Steamed Rice</b> ..... | 2 |
|---------------------------|---|

**SANRAKU**

Japanese Restaurant

704 Sutter Street, San Francisco, CA 94109

415-771-0803 / 415-771-0893 Fax

[www.sanraku.com](http://www.sanraku.com)



**LUNCH TO GO MENU Mon. - Fri. 11:00am - 4:00pm**

**LUNCH ENTREES**

Served with steamed rice and house salad

|   |      |
|---|------|
| <b>Lunch Box</b> choose one from each items .....   | 12.5 |
| <i>First / gyoza, shumai, agedashi tofu or salmon cream croquette</i>   |      |
| <i>Second / California roll (3pcs.), avocado &amp; cucumber roll (3pcs.) or edamame (with wasabi soy sauce)</i> |      |
| <i>Main / sesame chicken, chicken teriyaki, salmon teriyaki, tonkatsu, fried oyster or shrimp tempura</i>       |      |
| <b>Daily Lunch Special</b> change daily .....   | 12.5 |
| <b>Sesame Chicken</b> Deep fried chicken with sesame seeds in teriyaki sauce .....                              | 11   |
| <b>Sanraku Chicken</b> Deep fried chicken breast & vegetables sautéed in teriyaki sauce .....                   | 11   |
| <b>Chicken Teriyaki</b> Grilled chicken breast with teriyaki sauce .....  | 12   |
| <b>Beef Teriyaki</b> Grilled rib-eye with teriyaki sauce .....  | 16   |
| <b>Salmon Teriyaki</b> Grilled Atlantic salmon with teriyaki sauce .....  | 15   |
| <b>Shrimp Tempura</b> Prawns & vegetables deep fried in tempura batter .....                                    | 12   |
| <b>Vegetarian Tofu</b> Deep fried organic tofu & vegetables sautéed in teriyaki sauce .....                     | 11   |
| <b>Gyoza</b> Steamed & pan fried pork sticker, 6pcs. ....   | 10   |
| <b>Saba Shioyaki</b> Grilled mackerel .....   | 11   |
| with Genmai (brown rice) 1.50 extra   |      |

**SUSHI/SASHIMI**

|  |    |
|--|----|
| <b>Sushi Special</b> Chef's choice of 6pcs. sushi & 6pcs. California roll .....                    | 18 |
| <b>Sushi Deluxe Platter</b> Chef's choice of 8pcs. sushi & 6pcs. California roll .....             | 21 |
| <b>Sushi &amp; Sashimi Platter</b> 6pcs. nigiri sushi, 6pcs. California roll & 5pcs. sashimi ..... | 26 |
| <b>Sashimi Lunch</b> Chef's choice of 15pcs sliced raw fish with steamed rice .....                | 26 |
| <b>Chirashi Sushi</b> Assorted sliced raw fish & egg crepe over sushi rice .....                   | 22 |
| <b>Vegetable Sushi Lunch</b> 4pcs. vegetable sushi & 6pcs. avocado & cucumber roll .....           | 15 |

**DONBURI Rice Bowl**

Served with house salad

|  |    |
|--|----|
| <b>Chicken Teriyaki Donburi</b> Grilled chicken breast & veggies sautéed in teriyaki sauce ..... | 11 |
| <b>Katsu Donburi</b> Pork cutlet, egg & onion with special tempura sauce .....                   | 11 |
| <b>Tempura Donburi</b> Shrimp & vegetables tempura with special tempura sauce .....              | 11 |
| <b>Beef Donburi</b> Sliced beef, onion & egg with special tempura sauce .....                    | 13 |
| <b>Unagi Donburi</b> B.B.Q. eel with teriyaki sauce .....  | 18 |
| with Genmai (brown rice) 2.00 extra  |    |

**NOODLE**

|   |    |
|---|----|
| <b>Chicken Udon</b> Japanese noodle in broth with tender chicken & vegetables .....   | 11 |
| <b>Tempura Udon</b> Japanese noodle in broth with prawns & vegetables tempura .....   | 12 |
| <b>Nabeyaki Udon</b> Japanese noodle in broth with chicken, egg & prawn tempura ..... | 12 |
| <b>Healthy Udon</b> Japanese noodle in broth with tofu, seaweed & green onion .....   | 11 |
| <b>Beef Udon</b> Japanese noodle in broth with sliced beef & vegetables .....         | 13 |
| with soba 1.00 extra  |    |

**COMBINATION LUNCH**

Served with steamed rice and house salad

|   |    |
|---|----|
| <b>Sushi, Sashimi, California Roll or Shrimp Tempura</b>    |    |
| with <b>Chicken Teriyaki</b> or <b>Sesame Chicken</b> ..... | 17 |
| with <b>Beef Teriyaki</b> or <b>Salmon Teriyaki</b> .....   | 19 |

**SUSHI MENU 11: 00am - 10:00pm**

**MAKI SUSHI**

6 pcs. or 1 hand-roll per order.

|   |    |
|---|----|
| <b>California Roll</b> .....  | 8  |
| <b>Spicy Roll</b> tuna or yellow tail, or salmon cucumber .....                     | 8  |
| <b>Avo-Q</b> avocado, cucumber .....  | 7  |
| <b>Tekka Maki</b> tuna .....  | 7  |
| <b>Sake Maki</b> salmon .....   | 7  |
| <b>Negihama</b> yellow tail, green onion .....                                      | 8  |
| <b>Rock'n Roll</b> eel, avocado .....   | 8  |
| <b>San Francisco Roll</b> tuna, avocado .....                                       | 8  |
| <b>Philadelphia Roll</b> salmon, cream cheese, cucumber .....                       | 8  |
| <b>Eskimo Roll</b> salmon, avocado .....  | 8  |
| <b>Shiro Maguro Poke Roll</b> white tuna, cucumber, green onion, garlic ponzu ..... | 8  |
| <b>Futomaki</b> egg omelet, shrimp, vegetable .....                                 | 8  |
| <b>Vegetable Tempura Roll</b> avocado, cucumber, yam tempura .....                  | 9  |
| <b>Tempura Roll</b> shrimp tempura, cucumber .....                                  | 9  |
| <b>Spider Roll</b> soft-shell crab, tobiko, cucumber, shiso leaf. ....              | 13 |
| <b>Rainbow Roll</b> 7 different things .....  | 15 |
| <b>Crunch Roll</b> spicy salmon, tobiko, avocado, cucumber, tempura flake.....      | 15 |
| <b>Tiger Roll</b> shrimp tempura, eel, cucumber, egg omelet .....                   | 15 |
| <b>49ers Roll</b> salmon, avocado, tobiko, cucumber, lemon, .....                   | 15 |
| <b>Dragon Roll</b> California roll, eel, shiso leaf .....                           | 15 |
| <b>704 Roll</b> shrimp tempura, salmon, avocado, cucumber, jalapeño .....           | 15 |
| <b>Sanraku Special Roll</b> shrimpi, eel, avocado, cucumber .....                   | 15 |
| with Genmai (brown rice), Soy Paper 1.00 extra      with Tobiko 2.00 extra          |    |

**NIGIRI SUSHI A LA CARTE 2 pcs.**

|   |             |
|---|-------------|
| <b>Maguro</b> tuna .....                      | 7           |
| <b>Sake</b> salmon .....                      | 7           |
| <b>Hamachi</b> yellow tail .....              | 7           |
| <b>Saba</b> mackerel .....                    | 6           |
| <b>Ebi</b> shrimp .....                       | 6           |
| <b>Tako</b> octopus .....                     | 7           |
| <b>Nasu</b> eggplant .....                    | 5           |
| <b>Inari</b> bean curd .....                  | 5           |
| <b>Tamago</b> egg omelet .....                | 5           |
| <b>Shiro Maguro</b> white tuna .....          | 7           |
| <b>Unagi</b> freshwater eel .....             | 7           |
| <b>Hirame</b> halibut .....                   | 7           |
| <b>Kanpachi</b> amber jack .....              | 8           |
| <b>Sake Toro</b> salmon belly .....           | 8           |
| <b>Ikura</b> salmon roe .....                 | 8           |
| <b>Toro</b> blue fin tuna belly .....         | M.P         |
| <b>Negitoro</b> fatty tuna, green onion ..... | 10          |
| <b>Amaebi</b> sweet shrimp .....              | 12          |
| with QUIAL EGG .....                          | 1.00 (each) |
| with Genmai (brown rice) 0.50 extra           |             |

Additional charges may be applied upon special request.