

SANRAKU METREON

Special

Uni Toro Don \$45

-Chu Toro, sea urchin, marinated blue fin tuna, chopped fatty tuna, shiso leaf, and sesame seeds over sushi rice-

Hokkaido Chirashi Gozen \$38

-Sea urchin, fresh crab, sweet shrimp, scallop and salmon roe over sushi rice with more side appetizers-

Saikyo Yaki Bento Box \$24

-Broiled miso marinated black cod, assorted seasoned vegetables with steamed rice-

Poke Donburi \$18

-Poke bowl with tuna, salmon, albacore, tobiko, avocado, edamame, seaweed salad, garlic ponzu & spicy miso sauce over sushi rice -

Ocean Cobb Salad \$15

-Grilled salmon, crab stick, soy marinated boiled egg with chopped organic greens, ginger vinegar dressing-

'Homemade' Dashimaki Tamago \$9

-Japanese style layered egg omelet-

Sushi / Sashimi

Omakase Nigiri -Chef's best selection of 10pcs Nigiri sushi from today's special- \$55

Sushi Platter -Tuna, Yellowtail, Salmon, Shrimp, White Tuna, Eel & 6pcs California Roll- \$25

Sashimi Platter -Chef's choice of 12 pcs sliced raw fish with side steamed rice- \$30

Sushi & Sashimi Platter -Chef's choice of 6 pcs Nigiri, 7pcs Sashimi, & 6pcs California Roll- \$38

Sashimi Salad -Assorted sashimi topped on mixed greens, house dressing- \$18

Chirashi Sushi -Assorted sliced of raw fish, garnish, over sushi rice- \$30

Donburi & Noodle

Una Ten Donburi -BBQ eel, shrimp tempura, soft boiled egg, over rice- \$25

Beef Donburi -Stir fried thinly sliced beef rib-eye and vegs with teriyaki sauce, over rice- \$19

Ten Zaru Soba -Cold- -Japanese buckwheat noodle with dipping sauce, aside of shrimp & vegetable tempura-\$15

Tempura Udon -Japanese noodle in broth, with shrimp & vegetable tempura- \$13

Bento Box

* Pick One Item Each from Main & Side, Served with steamed rice & more side appetizers \$15

Main

Sesame Chicken or Chicken Teriyaki or Tonkatsu or Mixed Tempura or
Saba Sioyaki or Salmon Teriyaki (Add \$2)

Side

Gyoza or Shumai or Agedashi Tofu or Chicken Karaage

Maki -Signature Roll-

Spicy Lover's Roll -Tuna, Spicy tuna, Jalapeño, Wasabi pickles, Cream cheese, Cucumber, Tempura flakes- \$18

Dynamite Roll -Seared spicy tuna, Shrimp tempura, Cucumber, Spicy mayo, Eel sauce- \$16

Hamachi Jalapeño Roll -Yellowtail, Jalapeño, Avocado, Cucumber, Yuzu tobiko, Shiso ponzu- \$16

Golden Gate Roll -Seared salmon, Scallion, Tobiko, Crab stick, Avocado, Miso sauce- \$16

Rainbow Roll -Tuna, Salmon, Albacore, Shrimp with California Roll- \$16

49ers Roll -Salmon, Avocado, Tobiko, Cucumber, Lemon- \$16

Dragon Roll -Eel, Shrimp tempura, Avocado, Cucumber- \$17

Sunset Roll -Shrimp tempura, Salmon, Avocado, Cucumber, Jalapeno- \$16

Volcano Roll -Shrimp, Spicy tuna, Avocado, Tobiko, Spicy chili sauce, Deep fried - \$16

Spider Roll -Soft shell crab, Cucumber, Tobiko Shiso leaf 5pcs cut- \$14

Maki -Classic Roll-

California Roll -Crab stick, Avocado- \$8.5 / **Spicy Tuna Roll** -Spicy tuna, Cucumber- \$8.5

Rock'n Roll -Eel, Avocado- \$9.5 / **San Francisco Roll** -Tuna, Avocado- \$8.5

Eskimo Roll -Salmon, Avocado- \$8.5 / **Tempura Roll** -Shrimp tempura, Cucumber- \$9.5

Tekka Maki -Tuna- \$7.5 / **Sake Maki** -Sake- \$7.5 / **Negitoro Maki** -Chopped fatty tuna, Scallion- \$12

Vegetable Tempura Roll -Sweet potato tempura, Avocado, Cucumber - \$9.5

Nigiri -2pcs per order-

Maguro -Tuna- \$7.5 / **Sake** -Salmon- \$7.5 / **Hamachi** -Yellowtail- \$7.5 / **Ebi** -Shrimp- \$7.5

Shiro Maguro -White tuna- \$7.5 / **Unagi** -Fresh water eel- \$8.5 / **Kanpachi** -Amber jack- \$8.5

Anago -Sea eel- \$12 / **Hotate** -Scallop- \$12 / **Ikura** -Salmon roe- \$8.5

Sake Toro -Seared salmon belly- \$9 / **Zuke Maguro** -Jalapeño soy marinated blue fin tuna- \$10

Amaebi -Sweet shrimp- \$12.5 / **Uni** -Sea urchin- \$18 / **Toro** -Blue fin tuna belly- \$18

Side

Spicy Sesame Chicken -Battered & fried chicken breast with Teriyaki-Sriracha & tossed jalapeno- \$10

Chicken Karaage -Japanese style deep fried chicken thigh- \$10 / **Geso Karaage** -Deep fried squid legs- \$9

Gyoza -Pan fried pork pot stickers 6pcs- \$8 / **Agedashi Tofu** -Deep fried tofu with savory dashi broth- \$7

Edamame -Boiled soy beans- \$5 / **Hiyashi Wakame** -Seasoned seaweed- \$5

Miso Soup \$2.5 / **Steamed Rice** \$2.5 / **House Salad** \$2.5