SAYO

JAPANESE RESTAURANT

SUSHI / SASHIMI

2 PIECES PER ORDER

A5 WAGYU*	MP	**KANPACHI/AMBERJACK***	12
AJI/JAPANESE JACK*	10	**KINMEDAI/GOLDEN EYE***	22
AMAEBI/SWEET SHRIMP*	18	**KOHADA/GIZZARD SHAD***	10
BLUEFIN TUNA*	12	**MADAI/SEA BREAM***	12
BLUEFIN CHUTORO*	MP	**MASAGO***	8
BLUEFIN OTORO*	MP	**ORA KING SALMON***	14
EBI/SHRIMP	10	**SAKE/SALMON***	10
FRESH WASABI	12	**SEASONAL JAPANESE FISH***	MP
HAMACHI/YELLOWTAIL*	12	**SHIMA AJI/STRIPED JACK***	18
HIRAME/FLUKE*	12	**SMOKED SALMON***	10
HOTATE/SCALLOP*	12	**TAKO/OCTOPUS***	8
IKA/SQUID*	8	**TAMAGO/EGG OMELETTE**	8
IKURA/SALMON EGG*	12	**UNAGI/EEL**	12
JAPANESE SABA/MACKEREL*	12	**UNI/SEA URCHIN***	MP

TRADITIONAL ROLLS

CALIFORNIA	8	**SOFT SHELL CRAB**	20
CALIFORNIA W/ SNOWCRAB	20	**SPICY SALMON***	12
EEL & CUCUMBER	12	**SPICY TUNA***	12
NEGITORO*	14	**SPICY YELLOWTAIL***	12
SALMON*	10	**TUNA ROLL***	10
SALMON SKIN	10	**YELLOW TAIL & SCALLION***	12
SHRIMP TEMPURA	10	**VEGETABLES ROLL**	12

SIGNATURE ROLLS

A5-STAR WAGYU*	*SHRIMP TEMPURA, AVOCADO W/ A5 WAGYU, GARLIC PONZU, SERRANO, YUZU TOBIKO*	28
BLACK GARLIC*	*SPICY CRAB, AVOCADO W/ ABURI CHUTORO, BLACK GARLIC AIOLI*	22
BLUEFIN RESERVE*	*SPICY TUNA, AVOCADO, SERRANO W/ BLUEFIN TUNA, YELLOW TAIL, WHITE TRUFFLE OIL*	26
CRISPY RICE*	*CRISPY SUSHI RICE, SPICY TUNA, SERRANO, EEL SAUCE*	18
EVERGREEN	*SWEET POTATO TEMPURA W/ AVOCADO, TRUFFLE OIL, ARARE*	16
GOLDEN HAMACHI*	*SPICY YELLOW TAIL, AVOCADO W/ YELLOW TAIL, CRISPY LEEK*	20
HOKKAIDO PEARL*	*SPICY CRAB, AVOCADO, CUCUMBER W/ SEARED HOKKAIDO SCALLOP, KIZAMI WASABI*	18
KABAYAKI	*SHRIMP TEMPURA, CUCUMBER W/ AVOCADO, EEL, EEL SAUCE, ARARE*	18
KING KOZO*	*SPICY SALMON, AVOCADO, CUCUMBER W/ SALMON, IKURA*	20
KOZO MAKI*	*SPICY YELLOW TAIL, AVOCADO, CUCUMBER W/ EEL, SALMON, TUNA, EEL SAUCE*	20
PEACHTREE*	*SPICY TUNA, CUCUMBER W/ SPICY CRAB SALAD, HOT SAUCE, SERRANO*	18
SAYO CRUNCH	*CRAB SALAD, MASAGO, TEMPURA FLAKES W/ SHRIMP, ARARE*	16
SAYO MAKI	*SHRIMP TEMPURA, AVOCADO W/ SPICY CRAB SALAD, ARARE, EEL SAUCE*	18
SPIDER*	*SOFT SHELL CRAB, AVOCADO, CUCUMBER W/ SPICY TUNA, SPICY MAYO, EEL SAUCE*	22
SUNRISE*	*SPICY TUNA, TEMPURA FLAKES W/ AVOCADO, SALMON, TUNA, SPICY MAYO, EEL SAUCE*	24
SUNSET*	*SALMON SKIN, CUCUMBER, BONITO W/ AVOCADO, EEL, SMOKED SALMON*	18
THE LOBSTER	*LOBSTER, AVOCADO, CUCUMBER, MASAGO, SCALLION, JAPANESE AIOLI*	26
UMAMI UNAGI	*EEL TEMPURA, CUCUMBER W/ AVOCADO, ARARE, EEL SAUCE*	18

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

FOR PARTIES OF FIVE (5) OR MORE, A 20% SERVICE CHARGE WILL BE AUTOMATICALLY APPLIED

SAYO

JAPANESE RESTAURANT

CHEF SIGNATURES

CHUTORO TARTARE BRIOCHE* 24
CAVIAR, CHIVES, FRESH WASABI, WHITE SOY

CHUTORO TATAKI* 30
SEARED CHUTORO, GARLIC PONZU, SCALLIONS

HIRAME USUZUKURI* 20
SCALLIONS, SPICY RADISH

KANPACHI SERRANO* 24
GARLIC PONZU, SERRANO PEPPER

KING SALMON ABURI* 28
SEARED KING SALMON, MICROGREENS, SOY TRUFFLE

KOZO HAMACHI* 18
MICROGREENS, PICKLE MUSTARD, PONZU GARLIC, YUZU KOSHO

SCALLOP MISO* 20
HOKKAIDO SCALLOP, WHITE MISO, YUZU

SHIMA AJI TRUFFLE* 28
CRISPY GINGER, TRUFFLE OIL

TUNA CARPACCIO* 20
SEA SALT, TRUFFLE OIL, WASABI AIOLI

APPETIZERS

AGEDASHI TOFU 10
BLACK COD MISO 18
CHICKEN KARAAGE 10
CHICKEN YAKITORI 12
EDAMAME/SPICY GARLIC 8/10
GREEN BEAN TEMPURA 8
GYOZA 10
HAMACHI KAMA 20
IKA GESO KARAAGE 10
JAPANESE SWEET POTATO FRIES 12
POPCORN OKRA 8
ROASTED SHISHITO PEPPER 6
SHRIMP TEMPURA 12
SOFT SHELL CRAB 14
TAKOYAKI 10

ENTREES

Served with miso soup and organic salad

CHIRASHI DON* 36
14 PIECES ASSORTED SASHIMI OVER SUSHI RICE

SAKE DON* 30
9 PIECES SALMON SASHIMI W/ IKURA OVER SUSHI RICE

SASHIMI DINNER* 38
15 PIECES CHEF'S CHOICE SASHIMI

SUSHI DINNER* 32
7 PIECES CHEF'S CHOICE NIGIRI W/ SPICY TUNA ROLL

SUSHI & SASHIMI DINNER* 48
6 PIECES CHEF'S CHOICE NIGIRI AND 8 PIECES OF CHEF'S CHOICE SASHIMI W/ SPICY TUNA ROLL

SHRIMP TEMPURA 26
W/ VEGETABLES TEMPURA AND WHITE RICE

BEEF TERIYAKI 32
W/ VEGETABLES AND WHITE RICE

CHICKEN TERIYAKI 24
W/ VEGETABLES AND WHITE RICE

SALMON TERIYAKI 30
W/ VEGETABLES AND WHITE RICE

SOUP AND SALADS

MISO SOUP 4
ORGANIC SALAD 6
AVOCADO SALAD 12
SEAWEED SALAD 8
SUNOMONO W/ KANI 10
SUNOMONO W/ OCTOPUS* 12

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

FOR PARTIES OF FIVE (5) OR MORE, A 20% SERVICE CHARGE WILL BE AUTOMATICALLY APPLIED

SAYO

JAPANESE RESTAURANT

APPETIZERS

AGEDASHI TOFU	10	**JAPANESE SWEET POTATO FRIES**	12
CHICKEN KARAAGE	10	**POPCORN OKRA**	8
EDAMAME/SPICY GARLIC	8/10	**SHRIMP TEMPURA**	12
GREEN BEAN TEMPURA	8	**SOFT SHELL CRAB**	14
GYOZA	10	**TAKOYAKI**	10
IKA GESO KARAAGE	10		

ランチ(LUNCH)

Served with miso soup and organic salad

CHIRASHI LUNCH*	*8 PIECES ASSORTED SASHIMI OVER SUSHI RICE*	24
SASHIMI LUNCH*	*10 PIECES CHEF'S CHOICE SASHIMI*	26
SUSHI LUNCH*	*6 PIECES CHEF'S CHOICE NIGIRI W/ SPICY TUNA ROLL*	20
SUSHI & SASHIMI LUNCH*	*5 PIECES NIGIRI, 5 PIECES SASHIMI W/ SPICY TUNA ROLL*	30
TEMAKI TRIO*	*EEL & CUCUMBER, SALMON & AVOCADO, SPICY TUNA*	16

SAYO MAKI A (PICK 2 DIFFERENT ROLLS) 15 **SAYO MAKI B (PICK 3 DIFFERENT ROLLS)** 19

Served with miso soup and organic salad

CALIFORNIA	*SALMON**	*SHRIMP TEMPURA*	*SPICY TUNA**	*TUNA**
EEL & CUCUMBER	*SALMON SKIN*	*SPICY SALMON**	*SPICY YELLOW TAIL**	*YELLOW TAIL & SCALLION**

BENTO BOX

Served with miso soup, organic salad, 6 pieces spicy tuna roll, tempura, and daily side dishes

BEEF	20	***SASHIMI****	24
CHICKEN	16	***SUSHI****	24
SALMON	20	***SUSHI & SASHIMI****	32

JAPANESE NOODLE

Served with organic salad

TEMPURA UDON	16	***TONKOTSU RAMEN***	18

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

FOR PARTIES OF FIVE (5) OR MORE, A 20% SERVICE CHARGE WILL BE AUTOMATICALLY APPLIED