

SAKANA ENTREES

Served w. white rice

Substitute *Brown Rice* \$1 / *Fried Rice* \$5

Alantic Salmon	25
Grilled salmon w. butter, cajun sauce. served w. yuzu chili avocado salsa.	
Black Pepper Garlic	
Sauteed broccoli, onion, bell pepper in butter pepper garlic soy	
Chicken 17/ Shrimp 20/ Tenderloin 21	
Broccoli with	
Chicken 17/ Shrimp 20/ Tenderloin 21	
Cashew With	
Sauteed choice of meat w. mixed vegetable and roasted cashews stir fried in chef's special sweet chili sauce.	
Chicken 17/ Shrimp 20/ Tenderloin 21	
Spicy Kung Pao	
Sauteed choice of meat tossed w. asparagus, bell pepper, onion and peanuts in a house spicy kung pao sauce.	
Chicken 17/ Shrimp 20/ Tenderloin 21	
Kobe Style	
Stir-fried choice of meat tossed w. asparagus, onion, carrot, pea pod, bell pepper and zucchini in Japanese spicy miso sauce.	
Chicken 17/ Shrimp 20/ Tenderloin 21	
Spicy Mapo Tofu	14
Szechuan bean pasted w. onion bell pepper and zucchini.	
Add Chicken 3/ Shrimp 5	
Shrimp Tempura Dinner	18
5 pieces of tempura battered shrimp, fried to perfection w. vegetable medley.	

NOODLE & RICE

Fried Rice (GF)	
Egg & Vegetable 12/ Chicken 14/ Shrimp 16/ Combo 17	
Pineapple Fried Rice (GF)	
Vegetable 13/ Chicken 15/ Shrimp 16/ Seafood 18	
Lo Mein (stir fried egg noodle)	
Mix Vegetables 12/ Chicken 14/ Shrimp 16/ Tenderloin 17	
Yaki Soba or Udon	
Mix Vegetables 12/ Chicken 14/ Shrimp 15/ Tenderloin 17	

Spicy Mango (GF)	
A combination of fresh mango, basil, Asian vegetable & tossed in a sweet chili sauce.	
Chicken 17/ Shrimp 20/ Tenderloin 21	
Curry (GF)	
Sauteed w. onion, bell pepper, broccoli, carrot, and snow peas.	
Tofu 16/ Chicken 17/ Shrimp 20/ Tenderloin 22	
Thai Peanut (GF)	
Sauteed choice vegetable of meat w. onion, zucchini, pepper, asparagus.	
Chicken 17/ Shrimp 19/ Tenderloin 21	
Teriyaki (GF)	
served with a side of homemade teriyaki sauce and steamed vegeta- bles.	
Chicken 17/ Shrimp 20/ Salmon 22	
Triple Green (GF)	
Broccoli, asparagus and snow pea w. all white meat chicken in Chinese ginger brown sauce.	
Chicken 17/ Shrimp 19/ Tenderloin 21	
Sweet & Sour Chicken	15
Tangy sweet and sour sauce w. flash fried pieces of crispy chicken w. a side of pineapple.	
Sesame Chicken or Tofu	16
Flash fried pieces of all white meat chicken tossed in a sweet sesame sauce served w. a side of steamed broccoli.	
Bamboo Steamer (GF)	13
A combination of vegetables steamed in a lightly sea salt water, served w. brown sauce on the side.	
add Tofu 3/ Chicken 5/ Shrimp 8	

TEMPURA ICE CREAM	8
--------------------------	----------

DESSERTS

MOCHI ICE CREAM	6
Green Tea, Strawberry, Vanilla & Chocolate.	



TEL: 952.476.7000
683 Lake Street E.
Wayzata, MN 55391
www.sakanamn.com

WINE LIST

WHITES

WHITEHAVEN SAUVIGNON BLANC	11	40
<i>Marlborough, New Zealand</i>		
Crisp fruit flavors of grapefruit and green apple.		
BELPOSTO PINOT GRIGIO	9	32
<i>Veneto, Italy</i>		
Great character and versatility. Pleasant golden apple finish, that is wonderfully fresh and well-balanced.		
CAMPANILE PINOT GRIGIO	10	36
<i>Tuscany, Italy</i>		
Floral aromas with ripe flavors of citrus, apple and tropical fruit.		
KENDALL-JACKSON VINTNER'S		
RESERVE CHARDONNAY	10	36
<i>California</i>		
Pineapple, mango and citrus notes with vanilla, toasted oak & butter.		
FREI BROTHERS CHARDONNAY	13	46
<i>Russian River, California</i>		
Concentrated apple and citrus flavors with a subtle overlay of oak.		
ROBERT MONDAVI PRIVATE SELECTION		
RIESLING	8	28
<i>California</i>		
Perfect balance between crisp acidity, minerality & a touch of sweetness.		
CHOYA PLUM WINE	9	32
<i>Japan</i>		
Japanese plum wine with a subtle nose & a lingering finish.		
PROPHECY ROSÉ	9	32
<i>France</i>		
Layers of fresh strawberries, raspberries and a hint of white peach with a crisp & refreshing finish.		

REDS

LA CREMA PINOT NOIR	11	40
<i>Monterey, California</i>		
Black plum, cherry and raspberry with a smooth, rich finish.		
MACMURRAY RANCH PINOT NOIR	13	46
<i>Sonoma County, California</i>		
Rich cherry and red currant, with hints of mushroom & oak.		
THE VELVET DEVIL MERLOT	9	32
<i>Columbia Valley, Washington</i>		
Pure velvet, deep and delicious black fruit, cedar, tobacco and cassis.		
TRIVENTO MALBEC	11	40
<i>Mendoza, Argentina</i>		
Rich and velvety Malbec with currant, blackberry and floral notes.		
JOSH CELLARS CABERNET SAUVIGNON	9	32
<i>California</i>		
Round and juicy, with flavors of blackberry, toasted hazelnut & cinnamon, complemented by hints of vanilla & toasted oak.		
LOUIS MARTINI CABERNET SAUVIGNON	13	46
<i>Sonoma County, California</i>		
Aromas of red cherries with a soft mouthfeel & a velvety finish.		
CONUNDRUM RED	12	44
<i>Zinfandel, Petite Sirah, Merlot, California</i>		
Ripe berries, plum, chocolate-covered cherry & a touch of smoke.		

SPARKLING

LA MARCA PROSECCO SPLIT	10
<i>Italy</i>	
Fresh and clean with ripe lemon, green apple & grapefruit.	

SAKE

KARIHO EXTREMELY DRY JUNMAI	11	22
Crisp, clean, refreshing, very dry.		
DEMON SLAYER JUNMAI DAIGINJO	14	28
Melon and floral notes, subtle richness.		
BLUE HUE HONZOJO	10	20
Fresh, clean and dry, delicate mochi flavors.		
MIDNIGHT MOON DAIGINJO	20	40
Smooth balance of graininess and fresh fruit.		
OTOKOYAMA MAN'S MT. JUNMAI DAIGINJO	11	22
Fresh fruit and floral aromas, mild & dry.		
KUROSAWA NIGORI	10	20
Creamy richness, hints of coconut and anise.		
HOT SAKE		
KI-IPPON 'ATSUKAN'	7	13
All natural, smooth, perfect anytime.		

COCKTAILS

SAKANA MULE	10
Absolut Lime, fresh lime, Barritts Ginger Beer.	
SAKANA PUNCH	10
Malibu, peach schnapps, orange juice, cranberry juice & grenadine.	
CUCUMBER LEMONADE	11
Absolut citron, muddled cucumber and lime, Bols Elderflower Liqueur, lime juice & lemonade.	
TOKYO OLD FASHIONED	12
Muddled orange and cherry, Mars Iwai Japanese Whiskey & orange bitters.	
RISING SUN LEMONDROP MARTINI	12
Absolut Citron, triple sec, fresh lemon juice, Yuzu, Pama Liqueur & sugar rim.	
LYCHEE MARTINI	12
Tito's Handmade Vodka, Soho Lychee, pineapple juice & Pama Liqueur.	
SAKANATINI	12
Wakatake Onikoroshi and Tito's Handmade Vodka.	

BEER

COORS LIGHT	5	12 OZ. BOTTLES
SURLY FURIOUS	5	
LUCKY BUDDHA	6	
ASAHI	6	
KIRIN ICHIBAN	6	
SAPPORO	6	
		22 OZ. BOTTLES
ASAHI	10	
KIRINI ICHIBAN	10	
SAPPORO	10	

SOUP

Lemon Grass Soup (Tom Yum)(GF)	
Vegetable/Chicken/Shrimp/Seafood	5/6/7/8
Miso Soup (GF)	3
Tofu, seaweed & scallion.	
Wonton Soup	4
Freshly made pork dumpling and snow peas in a chicken broth.	
Coconut Curry Soup (GF)	
Spicy & creamy, in a coconut curry broth.	
Vegetable/Chicken/Shrimp/Seafood	5/6/7/8

SUSHI STARTERS

Seaweed Salad	6
Mixed seaweed, in a Japanese sweet, sesame vinaigrette.	
Kani Salad	8
Crab, cucumber and tobiko mixed w. mayo.	
Sakana Tuna Salad	15
Bite size of pieces of big eye red tuna, Mixed w. cashews fresh mango & cucumber served on a bed of organic spring mixed tossed in Yuzu (Japanese, Vinegar Dressing).	
Miso Salmon Salad	14
Bite size of piece of salmon mixed w. organic spring mixed tossed in orange miso dressing	
Rainbow Trio	19
2 pieces each (6 total) of Tuna, Salmon & Yellowtail wrapped around cucumber, kaiware, kani, Jalapeno & avocado finished w. a chef's glaze.	
Salmon Lily	16
Salmon belly dusted in Japanese seasonings & lightly seared, sliced sashimi style on a bed of Japanese style guacamole.	
Yellowtail Jalapeño	15
Sashimi style yellowtail topped with slices of jalapeño and ponzu sauce	
Dragon Ball	14
Spicy, crunchy tuna and spicy crab wrap in avocado served tobiko cucumber chef's special sauce.	
Tuna Poke	16
Diced big eye Tuna, avocado, asparagus and organic spring mixed tossed in the chef's special sauce.	
Blackened Tuna	14
Sashimi style seared pepper tuna topped w. tobiko, scallion & chef's special sauce.	

SUSHI ENTRÉE

Sakana Sushi	26
Chef choice of 9 pcs of assorted raw fish nigiri w. a spicy tuna roll.	
Sakana Sashimi	26
Chef choice of 16 pcs assorted raw fish.	
Sushi & Sashimi Combo	28
Chef choice of 9 pcs sashimi & 5 pcs nigiri and a california roll.	
Tuna or Salmon Love	28
8pcs tuna or salmon sushi, w. 1 spicy tuna or spicy salmon roll.	
Unagi Don	25
BBQ eel over sushi rice.	
Chirashi Sushi	28
Assortment of fresh fish served over bed of seasoned sushi rice.	

KITCHEN STARTERS

Asian Felt Green Salad	5		
Organic spring mix with pickled cucumber and mango; served with a side of ginger dressing.			
Add Avocado 2			
Avocado Fries	10		
Panko-batter cajun salt and mango salsa.			
Brussels Sprouts Tataki	10		
Tossed in Japanese spice and ponzu sauce.			
Edamame	6		
Steamed Japanese soy bean pods; lightly salted.			
Szechuan Spicy Edamame	8		
Rock Shrimp Tempura	13		
bite size pieces of rock shrimp, lightly flash fried, tossed in a spicy aioli.			
Spring Rolls	7		
4 vegetarian egg rolls,wrapped in rice paper and lightly flash fried.			
Soft Shell Crab	9		
Batter fried soft shell crab w. tempura sauce.			
Chicken Satay (GF)	10		
4 marinated chicken skewers, lightly flash fried and served with a side of thai peanut dipping sauce.			
Crispy Calamari	12		
Tossed in a seven spice batter, flash fried, served w. a side of our home made mango salsa.			
Pork Dumplings	7		
A.K.A. Gyoza. Lightly pan seared to golden perfection, served w. a basil soy vinegar sauce.			
Szechuan Dumplings	9		
Lightly steamed dumplings filled w. a pork and shrimp combination. Topped w. Chinese chili oil and crushed peanuts.			
Thai Lettuce Wraps (GFR)	12		
Wok seared diced chicken, Thai basil & vegetables in hoisin Sauce.			
Shrimp Tempura App	10		
Batter fried shrimp and vegetables w. tempura dipping sauce.			
Crispy Spicy Salmon Wonton	12		
Hand folded wontons filled w. spicy salmon & cream cheese; lightly flash fried.			
Agedashi Tofu	8		
Lightly battered and flash fried tofu served w. tempura sauce.			
Grilled Calamari (GF)	11		
Served w. butter spicy garlic sauce.			
Summer Rolls (GF)	10		
Rice noodles, cucumber, avocado, baby greens and shrimp, wrapped in clear rice paper.			
SUSHI OR SASHIMI A LA CARTE			
Sushi & Sashimi 2pc per order, Substitute brown rice \$0.50 for sushi			
Tuna Maguro	7	Scallop Hotate	7
Eel Unagi	7	Crab Kani	5
Mackerel Saba	5	Spicy Tuna	7
Flying Fish Roe Tobiko	6	Sweet Shrimp Amaebi	9
King Crab	10	Yellowtail Hamachi	7
Squid Ika	6	White Tuna	6
Egg Tamago	4	Albacore Tuna	6
Salmon Sake	6	Salmon Roe Ikura	7
Sea Bass Suzuki	6	Sea Urchin Uni	MP
Shrimp Ebi	6	Surf Clam Hokkigai	6
Smoked Salmon	7	Octopus Tako	7
Fatty Tuna Toro	MP	Spicy Scallop	8

Under the Sea Roll	26
Lobster Tempura, mango, cucumber avocado and tobiko wrap in soy paper top w. spicy snow crab.	
# 9 Roll	16
Shrimp tempura and cucumber inside. salmon & avocado on top w. spicy mayo.	
Sakana Roll	21
Tuna, salmon, yellowtail, avocado wrapped in soy paper topped w. whole eel tempura	
Sweet Heart Roll	19
Shrimp tempura, avocado, spicy tuna, and cucumber, wrapped in pink soy paper.	
Dynamite Roll	16
Spicy tuna,spicy salmon, & cucumber topped w. spicy crab.	
Naruto Roll (GF)	16
Tuna, salmon, yellowtail, crab, avocado and asparagus, wrapped in cucumber.	
White Tiger Roll (GF)	19
Salmon, tuna, yellowtail, avocado & tobiko wrapped in white seaweed.	
Pink Panther Roll (GFR)	16
Spicy tuna, peanut, avocado and cucumber wrapped in pink soy paper w. mango salsa.	
Dancing Tuna Roll (GFR)	18
Spicy tuna, asparagus, cucumber, and radish sprout top w. seared tuna, avocado, tobiko, scallion, wasabi and mayo sauce.	
Volcano Roll	16
Deep fried shrimp tempura roll topped w. spicy tuna, tobiko and toasted.	
Yum Yum Roll	19
Shrimp tempura, cream cheese, and cucumber inside; topped w. eel and avocado.	
Godzilla Roll	20
Tuna, salmon, yellowtail, avocado inside, topped w. a whole eel and tobiko.	
Sakura Roll	17
Shrimp tempura, cucumber inside, topped w. spicy crab.	
Mango Tuna Roll (GFR)	18
Spicy white tuna, asparagus, avocado inside, topped w. tuna mango sauce.	
COOKED ROLL	
California Roll	5
Crab meat, avocado and cucumber	
Boston Roll	6
Shrimp, cucumber & mayo	
Philadelphia Roll	7
Smoked salmon, avocado and cream cheese	
Spicy Crab Roll	7
Eel & Cucumber or Avocado	7
Chicken Tempura Roll	8
Salmon Skin Roll	6
Shrimp Tempura Roll	9
Lobster Salad Roll	9
King Crab Avocado Roll	11
Dragon Roll	11
Eel and cucumber inside, topped w. avocado	
Spider Roll	10

SPECIALTY ROLL

Black Dragon Roll	18
Lobster, asparagus & cucumber inside, topped w. eel, avocado and tobiko on top.	
BMW Roll	16
Deep fried spicy tuna, avocado maki, topped w. eel sauce, and spicy mayo.	
Wayzata Roll (GFR)	19
Seared tuna, asparagus, tobiko+scallion and radish sprout inside, topped w. tuna, salmon, yellowtail, eel, avocado, caviar, scallion & eel sauce.	
Crunchy Roll	17
Shrimp avocado cucumber & radish sprout inside rolled in crunchy, flakes tobiko & seaweed power finished w. eel sauce.	
Spicy Girl (GFR)	17
Inside spicy tuna, avocado and cucumber, topped w. spicy salmon jalapeño & wasabi mayo.	
Marchmadness Roll (GFR)	25
Tuna, salmon, yellowtail, kani, cilantro, cucumber wrapped in soy paper topped w. spicy scallop, avocado and wasabi tobiko.	
White Unicorn Roll (GFR)	22
Tuna, salmon, yellowtail, tobiko and avocado wrapped in white seaweed topped w. spicy scallop.	
Twins	23
Inside shrimp tempura, spicy snow crab & cucumber, Outside tuna, salmon, yellowtail & avocado.	
007 (GFR)	18
Inside spicy tuna, spicy salmon & avocado. Outside salmon & tobiko then lightly torched w. Japanese mayo.	
Chipotle (GFR)	19
Inside salmon, spicy tuna, cucumber, avocado, cilantro & lime juice wrapped in soy paper. Outside spicy mayo & sweet soy glaze.	
Tropical	23
Inside shrimp tempura, spicy tuna, pineapple, basil leaf, cucumber & avocado, wrapped in soy paper. Outside tuna, yellowtail, jalapeño, spicy mayo, mango salsa & eel sauce.	
Kiss of Fire (GFR)	24
Inside spicy tuna & avocado. Outside tuna & yellowtail, layered w. scallop, seaweed scallop mixture, jalapeño, green tobiko & sriracha.	

VEGETABLE ROLL

Avocado Roll	5
Cucumber Roll	5
Asparagus Roll	5
Sweet Potato Tempura Roll	7
Vegetable Tempura Roll	8
Mushroom & Avocado Roll	6
Oshinko Roll	5
A.A.C Roll	6
Avocado, asparagus and cucumber	
Futo Maki	9

FRESH FISH ROLL

Tuna Roll	6	Spicy Salmon Roll	7
Salmon Roll	5	Spicy Yellowtail Roll	8
Yellowtail Roll	6	Spicy White Tuna Roll	7
Alaskan Roll	6	Rainbow Roll	14
Spicy Tuna Roll	8		