

DOUBLETREE
BY HILTON
FLAGSTAFF

SAKURA

For inquiries,
call 928-773-8880

ZENSAI

- Edamame 7**
steamed and salted
- Garlic Edamame 7.50**
steamed and salted
- Sunomono 11**
shrimp and crab
- *Spicy Tuna Salad 14**
- *Spicy Salmon Salad 13.50**
- Cucumber Salad 8.50**
- Seasoned Squid Salad 9**
- Seasoned Seaweed Salad 8.50**
- Baked Green Mussels 10**
- Sakura Mussels Rockefeller 12**

MAKI

- *Tekka (Tuna) 8**
- *Negihama (Yellowtail) 9**
- *Salmon 9.50**
- Eel & Avocado 11.50**
- *Spicy Yellowtail 10**
- *Spicy Albacore 10**
- *Spicy Salmon w/ Asparagus 10**
- California 8**
crab, avocado
- *Special California 8.50**
crab and avocado topped masago
- *Alaska 9.50**
crab, salmon, and avocado
- *Philadelphia 9.50**
smoked salmon, cream cheese, and avocado
- *Spicy Tuna 10**
spicy tuna, avocado, cucumber, and sprouts
- Shrimp Tempura 10.50**
crab, tempura shrimp, avocado, and sweet mayo
- *Spider (Soft Shell Crab) 16**
soft shell crab, crab, avocado, masago, topped with eel
- *Rainbow 15.50**
crab, avocado, masago, topped with salmon, snapper, tuna and shrimp
- *Caterpillar 15.50**
crab, eel, masago, topped with avocado and eel sauce
- *Boston 13**
crab, spicy tuna, cucumber, and avocado
- *Snake 15**
spicy crab, avocado, masago, topped with eel, avocado, and eel sauce
- Arizona 13.50**
eel, cream cheese, cucumber, avocado, topped with eel sauce
- Salmon Skin 9.50**
crispy salmon skin, cucumber, yamagobo, sprouts, and bonito flakes
- *Dragon 15**
crab, tempura shrimp, masago, topped with avocado and eel sauce

TAMAKI

- *Crunchy Spicy Tuna 8.50**
- *Spicy Salmon 8**
- Spicy Crab & Shrimp 8.50**
- *Spicy Scallop 9**
- Eel 8.50**
- Salmon Skin 8**
- Baked Salmon 8.50**

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NIGIRI

- *Maguro (Tuna) 8
- *Hamachi (Yellowtail) 7.50
- *Sake (Fresh Salmon) 7
- *Smoked Salmon 7.50
- *Spicy Scallops 7.50
- *Shiromi (Red Snapper) 6.50
- Ebi (Boiled Shrimp) 6.50
- *Shiromaguro (Albacore Tuna) 7
- Kani (Snow Crab) 9
- *Ikura (Salmon Roe) 9
- *Masago (Smelt Roe) 6.50
- Ika (Squid) 6.50
- Unagi (Fresh Water Eel) 8.50
- Tobiko Flying Fish Roe 7.50
- *Hotate (Scallop) 8
- Tako (Boiled Octopus) 9.50
- *Walu (Escolar) 8.00
- Inari (Marinated Tofu) 4.50

*Small Nigiri Combo 19

(6pcs Nigiri) tuna, red snapper, salmon, albacore, hamachi, shrimp

*Large Nigiri Combo 29

(11pcs Nigiri) tuna, red snapper, salmon, albacore, hamachi, shrimp, tako, walu, tamago, eel, masago

SASHIMI

- *Maguro (Tuna) 15.50
- *Hamachi (Yellowtail) 15
- *Sake (Fresh Salmon) 13
- *Shiromi (Red Snapper) 12.50
- *Tuna Tataki 15
- Tako (Boiled Octopus) 13
- *Albacore 14.50
- Cajun Seared Ahi 15.50
- *Mackerel 12
- *Walu (Escolar) 13

- *Hamachi Carpaccio 17
yellowtail, ponzu sauce, pico de gallo
- *Yellowtail Jalapeno 17
yellowtail, ponzu sauce, jalapeno, cilantro
- *Salmon with Capers & Onions 16
fresh salmon, red onion, capers, yuzu ponzu sauce
- *Peppered Albacore 15

- *Small Sashimi Combo 24
salmon, yellowtail, tuna, walu
- *Large Sashimi Combo 29
15pcs chef's choice

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— SAKURA —

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CHEFS FAVORITES

*Sakura Roll 17.50

crab, shrimp tempura, eel, tuna, masago, cucumber, wrapped in soy paper and topped with eel sauce

*Spicy Tuna Poppers 12

spicy tuna, jalapeno, cream cheese, tempura battered and fried

*Flagstaff Roll 16

crab, tempura shrimp, and cucumber, topped with fresh salmon and wasabi citrus sauce

Firecracker Roll 16

crab, tempura shrimp and cucumber, topped with spicy crab, eel sauce and crunchies

*Sunset Roll 16.50

soft shell crab, crab, topped with avocado, masago, eel sauce, ponzu and sriracha

*Lumberjack Roll 17.50

crab, cucumber, tempura shrimp, topped with spicy tuna eel sauce and crunchies

*Katana Roll 17.50

spicy tuna, jalapeno, crab, tempura shrimp, and topped with blackened yellowtail, spicy yuzu sauce and green onions

Red Dragon Roll 17.50

spicy tuna, tempura shrimp, cucumber, topped with tuna, eel, avocado and eel sauce

VEGGIE MAKI

*Kappa (Cucumber) 6

Avocado 7

Cucumber & Avocado 8.50

Asparagus 7

Kanpyo (Marinated Gourd Root) 5

Vegetarian 9.50

avocado, cucumber, sprouts, and yamagobo

Garden 13

cucumber, sprouts, yamagobo, inari, kanpyo, daikon, and topped with avocado

TEMPURA & BAKED

*Beast Roll 15

spicy tuna, tempura shrimp, masago, cream cheese, avocado, cucumber, tempura battered and fried, finished with eel sauce

*Vegas Roll 15

eel, cream cheese, crab, cucumber, tempura battered and fried, finished with eel sauce

*Wise Surprise Roll 15

crab, spicy tuna, cream cheese, cucumber, tempura battered and fried, finished with eel sauce

Golden California Roll 15

crab, avocado, fried and finished with eel sauce

*Volcano Roll 10.50

crab, cucumber, topped with spicy crab and spicy scallops, baked and finished with crunchies and eel sauce

*Puma Roll 16

crab, cucumber, avocado, topped with salmon and spicy mayo, baked and finished with masago and eel sauce

Lambo Roll 17.50

spicy tuna, cucumber, topped with a fried langostino shrimp, baked and finished with spicy mayo and eel sauce

All entrees include soup (egg drop or miso), house salad with ginger dressing, and steamed rice. Substitute fried rice for \$4. Split plate charge of \$7.

SARKURA

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SPECIALTIES

Black Pepper Steak

6oz NY 34

5oz Filet 37

spicy black pepper sauce with grilled bell peppers and onions

Miso Honey Mahi Mahi 35

mahi mahi grilled with a miso honey glaze, charred green onions and wasabi aioli

*Sesame Crusted Ahi Tuna 41

ahi tuna with a sesame seed crust, miso honey glaze and wasabi aioli

Filet and Lobster 48

5oz filet with a decadent lobster tail, lightly seasoned with butter and garlic, served with hibachi veggies and steamed rice

Hibachi Chateau 46

10oz center cut tenderloin seasoned and grilled with garlic butter, served with hibachi veggies and steamed rice

Hibachi Chicken 28

tender chicken breast served with hibachi vegetable and steamed rice, choice of teriyaki or tsunami sauce

Sweet Fire Chicken 32

tender chicken breast, mixed bell peppers, onions, pineapple, spicy orange mango, sauce served with hibachi vegetables and steamed rice

New York Steak 33

10 oz New York steak lightly seasoned, served with hibachi vegetables, steamed rice and choice of sauce

Filet 36

5oz center cut served with hibachi vegetables, steamed rice and choice of sauce

TEPPAN

SEAFOOD

Hibachi Shrimp 33

grilled shrimp served with garlic butter, lemon, hibachi vegetables, steamed rice and choice of sauce

Honey Walnut Shrimp 35

grilled shrimp served with with honey walnut glaze, hibachi vegetables and steamed rice

Polynesian Shrimp 37

grilled shrimp served with a tangy mango sauce, pineapple, mixed bell peppers, onions, hibachi vegetables and steamed rice

Hibachi Scallops 36

succulent scallops served with hibachi vegetables, steamed rice and choice of sauce

Salmon 35

grilled salmon served with hibachi vegetables, steamed rice and choice of sauce

*Spicy Blackened Tuna 39

togarashi crusted tuna served with hibachi vegetables and steamed rice

All entrees include soup (egg drop or miso), house salad with ginger dressing, and steamed rice. Substitute fried rice for \$4. Split plate charge of \$7.

ISAKURA

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TEPPAN

VEGETARIAN

Tofu and Vegetables 21

grilled tofu served with Japanese vegetables and choice of sauce

Vegetable Yakisoba 21

yakisoba noodles with Japanese vegetables and choice of sauce
add chicken 7 - shrimp 11 - NY steak 13 - Lobster (market price)

COMBINATIONS

Chicken &

grilled chicken with your choice of shrimp, scallops or filet, served with hibachi vegetables, steamed rice and choice of sauce

Shrimp 33

Scallops 37

5 oz Filet 38

Filet and Lobster 48

5 oz center cut filet with a decadent lobster tail, lightly seasoned garlic butter, served with hibachi vegetables and steamed rice

NY Steak &

6 oz New York Steak with your choice of chicken, shrimp or scallops, lightly seasoned, served with hibachi vegetables and steamed rice

Chicken 37

Shrimp 38

Scallops 40

Filet &

5 oz center cut filet with your choice of chicken, shrimp or scallops, served with hibachi vegetables, steamed rice and choice of sauce

Chicken 38

Shrimp 39

Scallops 41

SAUCE CHOICES

Teriyaki - Tsunami (Spicy) - Ginger - Garlic Butter
Spicy Mustard - Mango (Spicy)

DESSERT

Green Tea Ice Cream 6

Seasonal Japanese Mochi 7

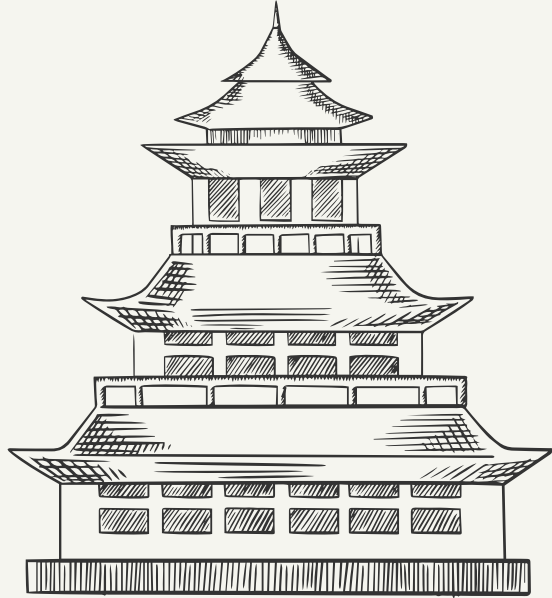
Kids Menu

— SAKURA —

Children 12 years or
under

KODOMO

Vegetable Yakisoba	7
Teriyaki Chicken	8
NY Steak	11
Shrimp	10



Childrens entrees are served with a Sakura salad, miso or egg drop soup. All entrees are served with steamed rice and hibachi vegetables. Childrens fried rice is an additional \$4.00.

Children split plate charge is \$4.00 (steamed rice, hibachi vegetables, soup or salad is included).