

DOUBLETREE  
BY HILTON  
FLAGSTAFF

# SAKURA

For inquiries,  
call 928-773-8880

<b>APPS</b>	<p><b>Classic Edamame</b> 7.50 steamed &amp; salted</p> <p><b>Garlic Edamame</b> 8.00 steamed &amp; salted</p> <p><b>Spicy Edamame</b> 8.00</p> <p><b>Vegetable Eggrolls</b> 7.00</p> <p><b>Pork Gyoza</b> 8.00</p> <p><b>Teriyaki Chicken Wings</b> 9.00</p> <p><b>Famous Mongolian Ribs</b> 12.00</p> <p><b>Shrimp Tempura</b> 13.00</p> <p><b>Vegetable Tempura</b> 12.00</p>	<p><b>Sunomono</b> 16.00 shrimp &amp; crab</p> <p><b>Sunomono</b> 15.00 octopus</p> <p><b>*Spicy Tuna Salad</b> 18.00</p> <p><b>*Spicy Salmon Salad</b> 18.00</p> <p><b>Cucumber Salad</b> 8.50</p> <p><b>Seasoned Squid Salad</b> 9.00</p> <p><b>Seasoned Seaweed Salad</b> 8.50</p> <p><b>Baked Green Mussels</b> 14.00</p>
<b>ROLLS</b>	<p><b>*Tekka</b> (tuna) 8.50</p> <p><b>*Negihama</b> (yellowtail) 9.50</p> <p><b>*Salmon</b> 10.00</p> <p><b>Eel &amp; Avocado</b> 12.00</p> <p><b>*Spicy Yellowtail</b> 10.50</p> <p><b>*Spicy Albacore</b> 10.50</p> <p><b>*Spicy Salmon &amp; Asparagus</b> 11.00</p> <p><b>California</b> 10.00 crab &amp; avocado</p> <p><b>*Special California</b> 10.50 crab, avocado, topped with masago and tobiko</p> <p><b>*Alaska</b> 9.50 crab, salmon, avocado</p> <p><b>*Philadelphia</b> 9.50 smoked salmon, cream cheese, avocado</p> <p><b>*Spicy Tuna</b> 10.00 spicy tuna, avocado, cucumber, sprouts</p> <p><b>Shrimp Tempura</b> 11.00 crab, tempura shrimp, avocado, sweet mayo</p>	<p><b>*Spider</b> (soft shell crab) 18.00 soft shell crab, crab, avocado, masago, topped with eel sauce</p> <p><b>*Rainbow</b> 18.00 crab, avocado, masago, topped with salmon, albacore, tuna and shrimp</p> <p><b>*Caterpillar</b> 18.50 crab, eel, masago, topped with avocado and eel sauce</p> <p><b>*Boston</b> 13.00 crab, spicy tuna, cucumber, avocado</p> <p><b>*Snake</b> 16.50 spicy crab, avocado, masago, topped with eel, avocado, and eel sauce</p> <p><b>Arizona</b> 14.00 eel, cream cheese, cucumber, avocado, topped with eel sauce</p> <p><b>Salmon Skin</b> 10.50 crispy salmon skin, cucumber, yamagobo, sprouts, bonito flakes</p> <p><b>*Dragon</b> 16.50 crab, tempura shrimp, masago, topped with avocado and eel sauce</p>
<b>HAND ROLLS</b>	<p><b>*Crunchy Spicy Tuna</b> 8.50</p> <p><b>*Spicy Salmon</b> 8.00</p> <p><b>Spicy Crab &amp; Shrimp</b> 8.50</p> <p><b>*Spicy Scallop</b> 9.00</p> <p><b>Eel</b> 8.50</p> <p><b>Salmon Skin</b> 8.00</p> <p><b>Baked Salmon</b> 8.50</p>	

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions | Q32026

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## NIGIRI (2)

- \*Maguro (tuna) 10.00
- \*Hamachi (yellowtail) 10.50
- \*Sake (fresh salmon) 9.00
- \*Smoked Salmon 9.50
- \*Spicy Scallops 9.50
- \*Saba (mackerel) 5.50
- Ebi (boiled shrimp) 8.00
- \*Shiromaguro (albacore tuna) 8.50
- Kani (snow crab) 12.00
- \*Ikura (salmon roe) 10.00
- \*Masago (smelt roe) 7.50
- Ika (squid) 8.50
- Unagi (fresh water eel) 11.00
- Tobiko (flying fish roe) 9.50
- \*Hotate (scallop) 11.00
- Tako (boiled octopus) 10.00
- \*Walu (escolar) 9.00
- Inari (marinated tofu) 5.00
- \*Ama Ebi (sweet shrimp) 16.00
  
- \*Small Nigiri Combo 23.00  
(6pcs nigiri) tuna, salmon, albacore, hamachi, shrimp, halibut
- \*Large Nigiri Combo 34.00  
(11pcs nigiri) tuna, salmon, albacore, hamachi, shrimp, tako, walu, eel, masago, halibut, spicy scallop

## SASHIMI

- \*Maguro (tuna) 18.00
- \*Hamachi (yellowtail) 17.00
- \*Sake (fresh Salmon) 16.00
- \*Hirame (halibut) 17.00
- Tako (boiled octopus) 15.50
- \*Albacore Tuna 15.00
- \*Saba (mackerel) 12.00
- \*Walu (escolar) 16.00
- \*Hotate (scallop) 16.00
  
- \*Hamachi Carpaccio 20.00  
yellowtail, ponzu sauce, pico de gallo
- \*Yellowtail Jalapeño 19.50  
yellowtail, ponzu sauce, jalapeño, cilantro
- \*Salmon with Capers & Onions 18.50  
fresh salmon, red onion, capers, yuzu ponzu sauce
- \*Tuna Tataki 19.50
- \*Cajun Seared Ahi Tuna 19.50
  
- \*Small Sashimi Combo 26.00  
salmon, yellowtail, tuna, walu
- \*Large Sashimi Combo 38.00  
15pcs chef's choice

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# ISAKURA

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## CHEFS FAVORITES

- \*Sakura Roll 20.00**  
crab, tempura shrimp, eel, tuna, masago, cucumber,  
wrapped in soy paper and topped with eel sauce
- \*Spicy Tuna Poppers 13.00**  
spicy tuna, jalapeno, cream cheese, tempura battered and fried
- \*Flagstaff Roll 19.00**  
crab, tempura shrimp, cucumber,  
topped with fresh salmon and wasabi citrus sauce
- Firecracker Roll 19.00**  
crab, tempura shrimp, cucumber,  
topped with spicy crab, eel sauce and crunchies
- \*Sunset Roll 20.00**  
soft shell crab, crab, topped with avocado,  
masago, eel sauce, ponzu and sriracha
- \*Lumberjack Roll 19.00**  
crab, tempura shrimp, cucumber,  
topped with spicy tuna, eel sauce and crunchies
- \*Katana Roll 19.50**  
spicy tuna, crab, tempura shrimp, jalapeno, topped with blackened  
yellowtail, spicy yuzu sauce and green onions
- \*Red Dragon Roll 20.00**  
spicy tuna, tempura shrimp, cucumber,  
topped with tuna, eel, avocado and eel sauce

## VEGGIE ROLLS

- Kappa (cucumber) 6.00**
- Avocado 7.00**
- Cucumber & Avocado 9.00**
- Asparagus 7.00**
- Kanpyo (marinated gourd root) 5.00**
- Vegetarian 10.00**  
avocado, cucumber, sprouts, yamagobo
- Garden 14.00**  
cucumber, sprouts, yamagobo, inari, kanpyo,  
daikon, topped with avocado

## TEMPURA & BAKED

- \*Beast Roll 16.00**  
spicy tuna, tempura shrimp, masago, cream cheese, avocado,  
cucumber, tempura battered and fried, finished with eel sauce
- \*Vegas Roll 17.00**  
eel, crab, cream cheese, cucumber,  
tempura battered and fried, finished with eel sauce
- \*Wise Surprise Roll 16.00**  
crab, spicy tuna, cream cheese, cucumber,  
tempura battered and fried, finished with eel sauce
- Golden California Roll 12.00**  
crab, avocado, fried and finished with eel sauce
- \*Volcano Roll 19.00**  
crab, cucumber, topped with spicy crab and spicy scallops,  
baked, finished with crunchies, masago, and eel sauce
- \*Puma Roll 17.00**  
crab, cucumber, avocado, topped with salmon and spicy mayo,  
baked and finished with eel sauce
- \*Lambo Roll 20.00**  
spicy tuna, cucumber, topped with 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.

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## TEPPAN

### LAND

#### Hibachi Chicken 28.00

tender chicken breast, served with hibachi vegetables, steamed rice and choice of sauce

#### Sweet Fire Chicken 32.00

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

#### \*Hibachi New York Steak 33.00

10oz new york steak, served with hibachi vegetables, steamed rice and choice of sauce

#### \*Hibachi Filet Mignon 36.00

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

#### \*Hibachi Chateau 46.00

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

### SEA

#### Hibachi Shrimp 33.00

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

#### Honey Walnut Shrimp 35.00

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

#### Polynesian Shrimp 37.00

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

#### Hibachi Scallops 36.00

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

#### Hibachi Salmon 35.00

grilled 6oz salmon filet, served with hibachi vegetables, steamed rice and choice of sauce

#### \*Sesame Crusted Ahi Tuna 41.00

sesame seed crusted ahi tuna, charred green onion, miso honey glaze, wasabi aioli, served with hibachi vegetables and steamed rice

#### \*Spicy Blackened Ahi Tuna 39.00

togarashi crusted ahi tuna, served with hibachi vegetables and steamed rice

#### Miso Honey Mahi Mahi 35.00

mahi mahi grilled with a miso honey glaze, charred green onions, wasabi aioli, served with hibachi vegetables and steamed rice

#### \*Hibachi Filet Mignon & Lobster 51.00

5oz filet with a decadent lobster tail, seasoned with butter and garlic, 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.

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## TEPPAN

### VEGETARIAN

#### Marinated Tofu & Vegetables 21.00

grilled marinated tofu,  
served with hibachi vegetables and choice of sauce

#### Vegetable Yakisoba 21.00

yakisoba noodles, served with hibachi vegetables and choice of sauce  
chicken +7 - shrimp +11 - NY steak +13 - marinated tofu +6 - lobster +mp

### LAND COMBINATIONS

served with hibachi vegetables, steamed rice and choice of sauce

#### Hibachi Chicken & Shrimp 33.00

#### Hibachi Chicken & Scallops 37.00

#### \*Hibachi Chicken & 5oz Filet 38.00

#### Hibachi Chicken & Lobster 46.00

#### \*Hibachi New York Steak & Chicken 37.00

#### \*Hibachi New York Steak & Shrimp 38.00

#### \*Hibachi New York Steak & Scallops 40.00

#### \*Hibachi New York Steak & 5oz Filet 47.00

#### \*Hibachi New York Steak & Lobster 48.00

#### \*Hibachi Filet Mignon & Chicken 38.00

#### \*Hibachi Filet Mignon & Shrimp 39.00

#### \*Hibachi Filet Mignon & Scallops 43.00

#### \*Hibachi Filet Mignon & NY Steak 47.00

#### \*Hibachi Filet Mignon & Lobster 51.00

### SEA COMBINATIONS

served with hibachi vegetables, steamed rice and choice of sauce

#### Hibachi Shrimp & Scallops 40.00

#### Hibachi Shrimp & Lobster 48.00

#### Hibachi Scallops & Lobster 51.00

### SAUCES

Teriyaki - Spicy Tsunami - Soy Ginger - Garlic Butter

Spicy Mustard - Spicy Mango - Honey Miso

Black Pepper Beef

### SWEETS

#### Green Tea Ice Cream 6.00

#### Ube Ice Cream (asian purple yam) 6.00

#### Seasonal Japanese Mochi 7.00

#### Coconut Sorbet (served in a fresh coconut shell) 13.00

#### Japanese Strawberry Cake & Ube Ice Cream 13.00

KIDS MENU

# SAKURA

Children 12 years or under

## KIDS

Vegetable Yakisoba	7
Teriyaki Chicken	8
Hibachi NY Steak*	11
Hibachi Shrimp	10

Childrens entrées are served with a Sakura salad, miso or egg drop soup. All entrées 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).

# SAKURA

## BEER & BOMBERS

Sapporo 10  
Kirin 10  
Kirin Light 10  
Asahi 10  
Sapporo Bomber 12  
Kirin Bomber 12  
Kirin Light Bomber 12  
Asahi Bomber 12

Woodlands Hefeweizen 9 **DRAFT**  
Stella Artois 9 **DRAFT**  
Four Peaks, Kilt Lifter 9 **DRAFT**  
Michelob Ultra 8 **DRAFT**  
Tower Station IPA 9 **DRAFT**  
Limited Visibility Hazy IPA 9 **DRAFT**  
Four Peaks, Wow Wheat 9 **DRAFT**  
Dos Equis 8 **DRAFT**  
Heineken 0.0 8  
Corona Extra 8  
Heineken 8  
New Belgium, Fat Tire 8  
Sam Adams, Boston Lager 8  
Modelo Especial 8  
Angry Orchard 8  
Guinness 8  
High Noon 8  
Coors Light 7  
Miller Lite 7

## COCKTAILS

Grand Old Fashioned 15  
grand canyon bourbon, angostura bitters, luxardo cherry  
Woodlands Berry Lemonade 12  
absolut citron, lemon, fresh strawberries & blueberries  
Lychee Martini 16  
grey goose la poire, lemon, st-germain, lychee, simple syrup  
Sakura Mai Tai 15  
captain morgan spiced rum, grenadine, orange & pineapple  
Collins In The Woods 14  
hendrick's gin, lemon, soda, simple syrup  
Spicy Margarita 15  
casamigos blanco, lime, jalapeño simple syrup

## SAKE & WINE

Choya Plum Wine 10/38  
Gekkeikan 9  
Hakutsuru 17  
300ml, sayuri nigori  
Hakutsuru 17  
300ml, junmai ginjo  
Arizona Sake 42  
370ml, junmai ginjo  
Arizona Sake 42  
navajo tea, 370ml, junmai ginjo  
Arizona Sake 42  
prickly pear, 370ml, junmai ginjo

## WHITE

chateau ste. michelle, Riesling, columbia valley 40  
kim crawford, Sauvignon Blanc, marlborough 13/45  
robert mondavi, Pinot Grigio, california 12/40  
decoy, Chardonnay, sonoma county 13/45  
caves d'esclans "the beach", Rosé, provence 13/45  
franciscan, Chardonnay, california 11/35  
la crema, Chardonnay, monterey 11/40  
post & beam by far niente, Chardonnay, napa valley 75  
benvolio, Pinot Grigio, friuli 33  
heinz eifel, kabinet, Riesling, mosel valley 11/35  
matanzas creek, Sauvignon Blanc, sonoma county 48  
diatom by greg brewer, Chardonnay, santa barbara 55

## RED

j. lohr, Merlot, paso robles 13/45  
mondavi private select, Cabernet Sauvignon, california 12/40  
daou, Cabernet Sauvignon, paso robles 15/55  
cline, Red Zinfandel, sonoma county 13/45  
franciscan, Cabernet Sauvignon, california 11/35  
j. lohr, Pinot Noir, paso robles 11/38  
quilt by caymus, Red Blend, napa valley 15/55  
caymus, Cabernet Sauvignon, napa valley 140  
belle glos, clark & telephone, Pinot Noir, santa maria valley 20/75  
frank family, Cabernet Sauvignon, napa valley 125  
troublemaker by austin hope, Red Blend, central coast 12/40  
edmeades, Red Zinfandel, mendocino 45  
matanzas creek, Merlot, bennett valley 75  
brewer clifton, Pinot Noir, sta. rita hills 105

## SPARKLING

j. roget, Brut, california 11/36  
ruffino, Prosecco Rosé, italy 14/53  
l'ermitage by roederer estate, 2012, Brut, anderson valley 99  
dom perignon, 2004, Brut, champagne 325  
louis roederer "cristal", 2009, Brut, champagne 425