

DOUBLETREE
BY HILTON
FLAGSTAFF

SAKURA

For inquiries,
call 928-773-8880

APPS

Classic Edamame steamed & salted	7.00	Sunomono shrimp & crab	11.00
Garlic Edamame steamed & salted	7.50	Sunomono octopus	12.00
Spicy Edamame	7.50	*Spicy Tuna Salad	15.00
Vegetable Eggrolls	7.00	*Spicy Salmon Salad	14.50
Pork Gyoza	8.00	Cucumber Salad	8.50
Teriyaki Chicken Wings	9.00	Seasoned Squid Salad	9.00
Famous Mongolian Ribs	12.00	Seasoned Seaweed Salad	8.50
Shrimp Tempura	13.00	Baked Green Mussels	12.00
Vegetable Tempura	12.00		

ROLLS

*Tekka (tuna)	8.00	*Spider (soft shell crab)	16.00
*Negihama (yellowtail)	9.00	soft shell crab, crab, avocado, masago, topped with eel sauce	
*Salmon	9.50	*Rainbow	16.00
Eel & Avocado	11.50	crab, avocado, masago, topped with salmon, albacore, tuna and shrimp	
*Spicy Yellowtail	10.00	*Caterpillar	16.50
*Spicy Albacore	10.00	crab, eel, masago, topped with avocado and eel sauce	
*Spicy Salmon & Asparagus	10.00	*Boston	13.00
California	10.00	crab, spicy tuna, cucumber, avocado	
crab & avocado		*Snake	15.00
*Special California	10.50	spicy crab, avocado, masago, topped with eel, avocado, and eel sauce	
crab, avocado, topped with masago and tobiko		Arizona	13.50
*Alaska	9.50	eel, cream cheese, cucumber, avocado, topped with eel sauce	
crab, salmon, avocado		Salmon Skin	10.00
*Philadelphia	9.50	crispy salmon skin, cucumber, yamagobo, sprouts, bonito flakes	
smoked salmon, cream cheese, avocado		*Dragon	15.00
*Spicy Tuna	10.00	crab, tempura shrimp, masago, topped with avocado and eel sauce	
spicy tuna, avocado, cucumber, sprouts			
Shrimp Tempura	10.50		
crab, tempura shrimp, avocado, sweet mayo			

HAND ROLLS

*Crunchy Spicy Tuna	8.50
*Spicy Salmon	8.00
Spicy Crab & Shrimp	8.50
*Spicy Scallop	9.00
Eel	8.50
Salmon Skin	8.00
Baked Salmon	8.50

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NIGIRI

*Maguro (tuna)	8.00
*Hamachi (yellowtail)	7.50
*Sake (fresh salmon)	7.00
*Smoked Salmon	7.50
*Spicy Scallops	9.00
*Saba (mackerel)	5.50
Ebi (boiled shrimp)	6.50
*Shiromaguro (albacore tuna)	7.00
Kani (snow crab)	10.00
*Ikura (salmon roe)	9.00
*Masago (smelt roe)	6.50
Ika (squid)	6.50
Unagi (fresh water eel)	8.50
Tobiko (flying fish roe)	7.50
*Hotate (scallop)	9.00
Tako (boiled octopus)	9.50
*Walu (escolar)	8.00
Inari (marinated tofu)	4.50
*Ama Ebi (sweet shrimp)	14.50
 *Small Nigiri Combo	 21.00
(6pcs nigiri) tuna, salmon, albacore, hamachi, shrimp, halibut	
*Large Nigiri Combo	32.00
(11pcs nigiri) tuna, salmon, albacore, hamachi, shrimp, tako, walu, eel, masago, halibut, spicy scallop	

SASHIMI

*Maguro (tuna)	16.00
*Hamachi (yellowtail)	16.00
*Sake (fresh Salmon)	14.00
*Hirame (halibut)	16.50
Tako (boiled octopus)	15.00
*Albacore Tuna	15.00
*Saba (mackerel)	12.00
*Walu (escolar)	14.00
*Hotate (scallop)	16.00
 *Hamachi Carpaccio	 17.50
yellowtail, ponzu sauce, pico de gallo	
*Yellowtail Jalapeno	17.50
yellowtail, ponzu sauce, jalapeno, cilantro	
*Salmon with Capers & Onions	16.00
fresh salmon, red onion, capers, yuzu ponzu sauce	
*Tuna Tataki	17.00
*Cajun Seared Ahi Tuna	17.00
 *Small Sashimi Combo	 24.00
salmon, yellowtail, tuna, walu	
*Large Sashimi Combo	34.00
15pcs chef's choice	

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CHEFS FAVORITES	*Sakura Roll 18.00 crab, tempura shrimp, eel, tuna, masago, cucumber, wrapped in soy paper and topped with eel sauce
	*Spicy Tuna Poppers 12.00 spicy tuna, jalapeno, cream cheese, tempura battered and fried
	*Flagstaff Roll 17.00 crab, tempura shrimp, cucumber, topped with fresh salmon and wasabi citrus sauce
	Firecracker Roll 17.00 crab, tempura shrimp, cucumber, topped with spicy crab, eel sauce and crunchies
	*Sunset Roll 17.50 soft shell crab, crab, topped with avocado, masago, eel sauce, ponzu and sriracha
	*Lumberjack Roll 17.50 crab, tempura shrimp, cucumber, topped with spicy tuna, eel sauce and crunchies
	*Katana Roll 18.00 spicy tuna, crab, tempura shrimp, jalapeno, 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 ROLLS	*Kappa (cucumber) 6.00
	Avocado 7.00
	Cucumber & Avocado 8.50
	Asparagus 7.00
	Kanpyo (marinated gourd root) 5.00
	Vegetarian 10.00 avocado, cucumber, sprouts, yamagobo
	Garden 13.00 cucumber, sprouts, yamagobo, inari, kanpyo, daikon, topped with avocado
TEMPURA & BAKED	*Beast Roll 15.00 spicy tuna, tempura shrimp, masago, cream cheese, avocado, cucumber, tempura battered and fried, finished with eel sauce
	*Vegas Roll 16.00 eel, crab, cream cheese, cucumber, tempura battered and fried, finished with eel sauce
	*Wise Surprise Roll 15.00 crab, spicy tuna, cream cheese, cucumber, tempura battered and fried, finished with eel sauce
	Golden California Roll 11.00 crab, avocado, fried and finished with eel sauce
	*Volcano Roll 17.00 crab, cucumber, topped with spicy crab and spicy scallops, baked, finished with crunchies, masago, and eel sauce
	*Puma Roll 16.00 crab, cucumber, avocado, topped with salmon and spicy mayo, baked and finished with eel sauce
	Lambo Roll 17.50 spicy tuna, cucumber, topped with fried langostino shrimp, baked and finished with spicy mayo and eel sauce

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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
10 oz 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	

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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 & 5 oz 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

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
Stella Artois 9
Four Peaks, Kilt Lifter 9
Michelob Ultra 8
Tower Station IPA 9
Limited Visibility Hazy IPA 9
Four Peaks, Wow Wheat 9
Dos Equis 8
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
fleur de mer, Rosé, côtes de 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, kabinett, 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

KIDS MENU

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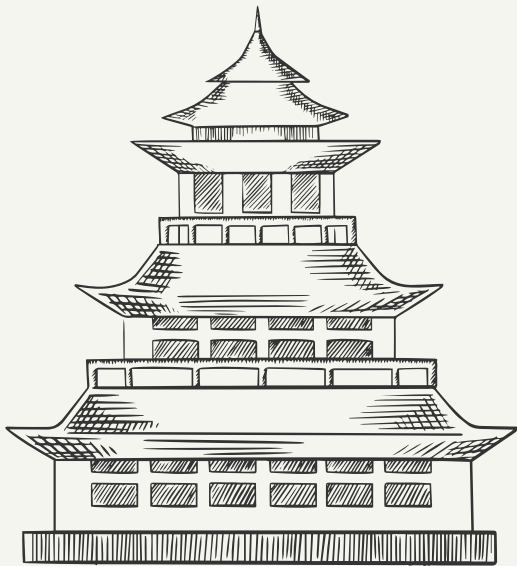
SAKURA

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Children 12 years or under

KIDS

Vegetable Yakisoba	7
Teriyaki Chicken	8
Hibachi NY Steak	11
Hibachi 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).

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