

# Sagano Kaiseki Dinners 嵯峨野懐石

## Ranzan (5 courses)

# 嵐山

68

Ranzan – sake pairing (three) \$12.00+

### assorted sashimi 五魚三醬

assorted five kind market fresh sashimi served with three kind sauces

### grilled black cod 焼き物

saikyo-miso marinated grilled alaskan black cod filet

### tempura 天麩羅

shrimp and mixed seasonal vegetable tempura

### 5 pcs sushi and miso soup 寿司五カンと味噌椀

five kinds of market fresh nigiri sushi accompanied by maki rolls served with miso soup

### mizumono 甘味

dessert – noir sesame ice cream with gold flake

## Tenryu (5 courses)

# 天龍

68

Tenryu- sake pairing (three) \$12.00+

### nameko Miso Soup なめこ味噌椀

shinshu miso soup with nameko mushrooms

### shrimp & avocado salad 海老とアボガドのサラダ

shrimp and avocado with creamy sesame dressing

### baked lobster tail emperor 伊勢海老みかど焼き

rock lobster tail baked emperor style

### filet of beef teriyaki 牛フィレ照焼き

selected premium AAA fillet mignon(4oz) grilled with teriyaki sauce

### mizumono 甘味

dessert –noir sesame ice cream with gold flake

## STARTERS 前菜

<b>Nigiri sampler Sushi</b> 五カン握り	14
<i>five kinds of market fresh nigiri sushi accompanied by maki rolls</i>	
<b>Appetizer Sashimi</b> 五魚三醬	19
<i>five kinds of market fresh sashimi served with three kinds of dipping sauce</i>	
<b>Beef Tataki</b> 牛たたき	16
<i>thinly sliced AAA sirloin beef flash seared outside, blue inside, served with ponzu vinegar</i>	
<b>Soft Shell Crab</b> ソフトシェルクラブ	17
<i>boston soft-shell crab, deep fried</i>	
<b>Seared Scallop</b> 帆立バター焼き	16
<i>sake glazed pan-seared deep sea scallops and shitake mushroom</i>	
<b>Saikyo Gindara</b> ぎんだら西京焼き	18
<i>grilled alaskan black cod filet Kyoto miso marinated</i>	
<b>Aburi shime-Saba</b> 炙り鯖	16
<i>marinated blue mackerel seared at your table</i>	
<b>Hamachi kama</b> はまらかま塩焼き	18
<i>grilled yellowtail collar served with ponzu dipping sauce</i>	
<b>Seafood baked gratin emperor style</b> 海老と帆立貝みかど焼き	17
<i>shrimps, scallops and shitake mushrooms in a creamy emperor style sauce, baked to perfection and lightly seared at your table</i>	
<b>Appetizer Tempura</b> 天麩羅	16
<i>shrimp &amp; assorted seasonal vegetable tempura</i>	
<b>Agedashi Tofu</b> 揚げだし豆腐	9
<i>deep fried tofu and kaki-age in dashi broth soup</i>	
<b>Yakitori</b> 焼きとりと牛串焼き	11
<i>grilled chicken skewer and grilled beef skewer teriyaki sauce glazed</i>	
<b>Nasu Dengaku Aburi</b> なす田楽	9
<i>grilled asian eggplant with sweet miso sauce seared at your table</i>	
<b>Edamame</b> えだまめ	6

## SOUPS & SALADS 椀物とサラダ

- Shrimp & Avocado Salad** 海老とアボガドのサラダ 13  
*shrimp and avocado with creamy sesame dressing*
- Sagano Salad** 嵯峨野サラダ 8  
*fresh assorted greens with mandarin oranges and sliced almond sagano house dressing*
- Nameko Miso Soup** なめこ味噌椀 7  
*shinshu miso soup with nameko mushrooms*

## From the SUSHI BAR 寿司・刺身

- California Roll** カリフォルニア巻 9  
*the world's most famous maki roll*
- Spicy Tuna Roll** スパイシーツナロール 10  
*chopped blue fin tuna rolled and served with spicy chili sauce*
- Spicy Spider Roll** ソフトシェルロール 14  
*rolled Boston soft-shell crab, deep fried with spicy chili sauce  
(preparation takes approximately 20 min.)*
- Shibuya Pop Sushi Pizza** トロント発祥の鮭ピザ 17  
*sagano's interpretation of this pop-culture favorite  
(preparation takes approximately 20 min.)*
- Dynamite Shrimp Tempura Roll** 海老天ロール 13  
*crispy tempura shrimp rolled in golden masago, served with spicy hot sauce  
(preparation takes approximately 20 min.)*
- Medley of Sushi** にぎりと巻物の盛り合わせ 26  
*an "introductory" sushi platter featuring california rolls with tuna and salmon nigiri sushi ★*
- Nigiri Sushi** 江戸前にぎり寿司 37  
*a special selection of market fresh assorted nigiri sushi ★*
- Chirashi Sushi** ちらし寿司 35  
*a special selection of market fresh assorted nigiri sushi*
- Assorted Sashimi** 刺身盛り合わせ 42  
*a special selection of market fresh assorted sashimi*

★ ABURI (炙り) option : available lightly seared nigiri sushi at your table

## MAIN COURSES    メインコース

- Shokado Bento** 松花堂弁当 52  
*Prepare by bento- traditional lacquer box. AAA fillet mignon(3oz) teriyaki, yakitori chicken, assorted tempura, and sushi. Includes nameko miso soup*
- Lobster & Filet of Beef Teriyaki** ロブスターと牛フィレ照焼き 45  
*rock lobster tail baked emperor style and selected premium AAA fillet mignon(4oz) grilled with teriyaki sauce*
- Sagano Special Moriwase** サーロインと天ぷら盛り合わせ 32  
*grilled selected AAA sirloin beef (5 oz.) and assorted tempura*
- Sirloin Beef Teriyaki** サーロイン照り焼き 33  
*grilled selected AAA sirloin beef (7 oz.)*
- Salmon Teriyaki** サーモン照り焼き 31  
*atlantic salmon oven-baked and shrimp skewer with teriyaki sauce*
- Gindara Saikyo** ぎんだら西京焼き 36  
*grilled alaskan black cod filet saikyo-miso marinated*
- Chicken Teriyaki** 若鶏照焼き 26  
*grilled suprême of chicken breast served with rice croquette and seasonal vegetable*
- Assorted Tempura** 天麩羅盛り合わせ 25  
*shrimp (7 pcs) shitake mushroom and seasonal vegetable tempura*
- Vegetalian Bento** 精進弁当 22  
*Nasu-dengaku eggplant, vegetable tempura, agedashi tofu and vegetarian sushi roll*
- Sukiyaki (prepared at your table, for two)** すき焼き 70  
*a selection of thinly sliced AAA beef rib-eye cooked in sweet rice wine and soy sauce, accompanied by hakusai cabbage, scallions, shitake and enoki mushrooms, onion, and tofu*
- Shabu-Shabu (prepared at your table, for two)** しゃぶしゃぶ 70  
*a selection of thinly sliced AAA beef rib-eye cooked in a clear seaweed broth, accompanied by hakusai cabbage, scallions, shitake and enoki mushrooms, tofu, and shirataki noodles. Served with two kinds of dipping sauce – ponzu sauce and Sagano's own creamy sesame sauce*