

DINNER ENTREES

SERVED WITH MISO SOUP, DINNER SALAD, SAUTÉED VEGETABLES AND RICE

NABEMONO

STARTERS

SESAME CHICKEN
OUR FAMOUS TEMPURA CHICKEN BREAST SERVED WITH OUR HOUSE-MADE TERIYAKI SAUCE ON THE SIDE FOR DIPPING, 16.5

WALNUT PRAWNS
LIGHTLY BATTERED JUMBO PRAWNS TOSSED IN A TANGY JAPANESE MAYONNAISE SAUCE, TOPPED WITH GLAZED WALNUTS, 17.25

MISO SOUP
SAVORY VEGETABLE BROTH WITH TORO SQUARES, SEAWED, BEAN SPROUTS, AND GREEN ONION, 2.25

HARUMA-KI
CRISPY HOUSE-MADE PORK OR VEGETARIAN RICE NOODLES, CELERY, MUSHROOM, CARROTS AND BAMBOO SHOOTS, SPRING-ROLLS, SERVED WITH QUINAO VINAIGRETTE, 8.75

STEAK MITSU-GI
10OZ. OF PREMIUM RIB-EYE STEAK, TOPPED WITH SAUTÉED SWEET ONIONS, ROASTED GARLIC, MUSHROOMS AND TERIYAKI GLAZE, 21.75

SALMON TERIYAKI
FRESHLY FILLETED AND GEAR GRILLED ATLANTIC SALMON, TOPPED WITH OUR HOUSE MADE TERIYAKI SAUCE AND GREEN ONION, 17.25

TEMPURA SIDE
THREE LIGHTLY BATTERED JUMBO PRAWNS AND ASSORTED SEASONAL VEGETABLES, 13

SEAFOOD TEMPURA APPETIZER
PRAWNS, SCALLOPS AND CALAMARI 15

SEAFOOD TEMPURA
LIGHTLY FRIED JUMBO PRAWNS, SCALLOPS, CALAMARI AND SHAPPER, SERVED WITH WARM TEMPURA DIPPING SAUCE, 18

PAN-FRIED SNAPPER
FLAKY WHITE FISH, SERVED ON A BED OF STRING CUCUMBER, TOPPED WITH A BUTTER-CHEESE SAUCE AND TEMPURA ONIONS, 17.25

AGEDASHI TORO
LIGHTLY FRIED TORO SQUARES, WRAPPED IN SEAWED AND TOPPED WITH BONITO FISH FLAKES, 7.5

LAMB MEDALLIONS
GRILLED JALAPENO MISO GLAZED LAMB CHOPS 13

TEMPURA DINNER
JUMBO PRAWNS AND ASSORTED SEASONAL VEGETABLES, SERVED WITH WARM TEMPURA DIPPING SAUCE, 17

BEEF TERIYAKI
TRADITIONAL THIN SLICED RIB-EYE STEAK, GEAR GRILLED AND TOPPED WITH OUR HOUSE MADE TERIYAKI SAUCE, 18

FRESH OYSTERS*
SIX OYSTERS ON A HALF SHELL SERVED ON A BED OF ICE, 12

FRIED IKA AND OYSTER
OUR VERSION OF FRIED CALAMARI AND OYSTERS, SERVED WITH TARTAR SAUCE, 12

CHICKEN TERIYAKI
HOUSE MARINATED GEAR GRILLED CHICKEN BREAST, TOPPED WITH OUR FAMOUS HOUSE-MADE TERIYAKI SAUCE, 15.5

KATSU CURRY
CRISPY PANKO FRIED CUTLETS OF PORK OR CHICKEN, SLICED AND TOPPED WITH CARROTS, CELERY, ONION AND OUR JAPANESE CURRY SAUCE, 16.5

SHRIMP TEMPURA
THREE BATTERED JUMBO PRAWNS SERVED WITH WARM DIPPING SAUCE, 8

OSHIKINKO
ASSORTED SEASONAL JAPANESE PICKLED VEGETABLES, 5

KARA-AGE CHICKEN
PANKO FRIED CHICKEN BREAST, SERVED WITH HOUSE-MADE TERIYAKI SAUCE AND KARA-AGE ADOL, 16

TONKATSU
PANKO FRIED CENTER-CUT PORK LOIN, SERVED WITH A TANGY TONKATSU SAUCE AND PICKLED GINGER ON THE SIDE, 16.5

POKE SALAD
AHI TUNA, SEAWED SALAD, CUCUMBER TOSSED IN A SPICY SESAME DRESSING, 13

BEVERAGES
COCA-COLA, SPRITE, DIET COKE, ROY ROGERS, SHIRLEY TEMPLE, LEMONADE, ICED TEA AND GINGER ALE, 2.5

BEEF-WRAPPED ASPARAGUS
THINLY SLICED RIB-EYE WRAPPED AROUND GRILLED ASPARAGUS, TOPPED WITH SAUTÉED ONIONS, MUSHROOMS AND GLAZED WITH TERIYAKI SAUCE, 16.75

YAKISOBA
STIR-FRIED JAPANESE SOBA NOODLES & SAUTÉED VEGETABLES, SERVED WITH YOUR CHOICE OF CHICKEN, BEEF, OR SEAFOOD, 15.75

WAKAME SALAD
SESAME DRESSED SEAWED SALAD, 5

JUICES
CRABAPPLE, GRAPEFRUIT, ORANGE, TOMATO AND PINEAPPLE, 2.75

LAMB CHOP DINNER
CITRON MARINATED GRILLED LAMB CHOPS TOPPED WITH GARLIC MINT SAUCE, 22

YAKI NIKU-DON
STRIPS OF STEAK, AND FRESH SAUTÉED VEGETABLES, 12.75

STRAWBERRY CUCUMBER SALAD
FRESH SLICES OF STRAWBERRY, CUCUMBERS, RED ONIONS, SEAWED, AND CARROTS, 11

NON ALCOHOLIC
HAALE BECK'S, 5

COMBINATION DINNERS
ALL COMBO DINNERS SERVED WITH DINNER SALAD, MISO SOUP, RICE, CUCUMBER SALAD, GYOZA AND A CHOICE OF ANY TWO ITEMS BELOW, 17.75

UNAGI-DON
CHAR GRILLED AND SWEET GLAZED FRESH WATER BEEF, 17.75

HOUSE-MADE SHU-MAI
STEAMED PORK AND SHRIMP DUMPLINGS WITH PUM SAUCE, 8.5

MINERAL WATER
SAN PELLEGRINO MINERAL WATER, 2.5

CHICKEN TERIYAKI
SESAME CHICKEN
KARA-AGE CHICKEN

TONKATSU
BEEF TERIYAKI
SALMON TERIYAKI

TEMPURA
NIGIRI SUSHI
LAMB CHOPS

SASHIMI
CALIFORNIA ROLL
SPICY TUNA ROLL

MIYAGI

BAR & SUSHI

TAKEOUT MENU | 916.485.2299 | 2580 FAIR OAKS BLVD, STE 26 SACRAMENTO, CA 95825

SUSHI ROLLS

- MIYAGI**
SOFT SHELL GRAB, SPROUTS, CUCUMBER, FRESH WATER EEL, SEARED AHI, GARLIC AIOLI, TERIYAKI, AND SPICY AIOLI, 16
- TEKE**
FRIED SHRIMP, SPICY TUNA, CREAM CHEESE, SHISO, TUNA, LIGHTLY FRIED, WITH HOT, GARLIC AND TERIYAKI SAUCES, 16.25
- ALASKAN**
SNOW GRAB, AVOCADO, FRESH SALMON AND LEMON, 13.5
- TNL**
FRIED SHRIMP, SNOW GRAB, CUCUMBER, AVOCADO, WITH TUNA AND TERIYAKI, 14
- VEGAN**
ASSORTED SEASONAL VEGETABLES & OSHINKO, SOY WRAPPED, 12
- TONY'S**
SPICY TUNA, AVOCADO, WITH SEARED AHI, GREEN ONION, SPICY AIOLI AND TERIYAKI, 13.5
- SPIDER**
SOFT SHELL GRAB, SNOW GRAB, CUCUMBER SPROUTS, AND MASAGO, 13.5
- M3**
FRIED SHRIMP, AVOCADO, WITH SPICY TUNA, MASAGO AND SPICY AIOLI, 13.5
- JESSIE'S**
FRIED SHRIMP, SNOW GRAB, CUCUMBER, WITH AVOCADO AND SPICY AIOLI, 13
- RAINBOW**
SNOW GRAB, AVOCADO, CUCUMBER, WITH TUNA, FRESH SALMON, YELLOW-TAIL AND SNAPPER, 13.5
- MAMA-SAN**
FRIED SHRIMP, SNOW GRAB, AVOCADO WITH CHOPPED SOFT SHELL GRAB, WASABI MASAGO, SPICY AND GARLIC AIOLI, 15
- OSAKA, MAKI**
FRIED SHRIMP, WITH AVOCADO MASAGO, SPICY AIOLI AND TERIYAKI, 12
- SCOTT-SAN**
SPICY TUNA, KANI KAMA, CUCUMBER, WITH FRESH SALMON AND TUNA, SNOW GRAB, MASAGO, CAVIAR, SPICY AIOLI AND TERIYAKI, 15.25
- Y2K**
FRIED SHRIMP, WITH EEL, YELLOW-TAIL, KANI KAMA, SPICY TUNA, GREEN ONION, MASAGO, SPICY AIOLI AND TERIYAKI, 16.75
- SAMEO**
ASPARAGUS, SNOW GRAB, SPICY TUNA, JALAPENO, TOPPED WITH SEARED SCALLOPS AND HABANERO MASAGO, 16
- TONI NOI**
SNOW GRAB, TUNA, FRESH SALMON, YELLOW-TAIL, TAMAGO, CUCUMBER, SPICY AIOLI AND POUZZI, RIGGETS, 17
- TIGER**
FRIED SHRIMP, WITH FRESH WATER EEL, COOKED SHRIMP AND TERIYAKI SAUCE, 13.5
- GINO**
FRIED SHRIMP, SPICY TUNA WITH AHI TUNA, SNOW GRAB, CAVIAR, SPICY AIOLI AND TERIYAKI, 15.75
- LEXIS**
FRIED SHRIMP, CREAM CHEESE, CUCUMBER, SNOW GRAB, WITH EEL, GARLIC AIOLI AND TERIYAKI, 14.75
- KAMIKAZE**
SOFT SHELL GRAB, SNOW GRAB, WITH MASAGO, WASABI MASAGO AND GARILU HOT SAUCE, 14.5
- KELSEY**
FRIED SHRIMP, SPICY TUNA, ASPARAGUS, WITH UMAI, AVOCADO, SNOW GRAB, CAVIAR, GARLIC AIOLI AND TERIYAKI SAUCE, 18
- NICK-SANI**
FRIED OYSTERS, AVOCADO WITH EEL, SEARED AHI, CHOPPED SOFT SHELL GRAB AND GARLIC AIOLI AND TERIYAKI, 16.25
- NIMO**
FRIED SHRIMP, SNOW GRAB, WITH TUNA, FRESH SALMON, SPICY TUNA, GREEN ONION, MASAGO AND SPICY AIOLI, 15
- PAPA-SANI**
FRIED SHRIMP, SNOW GRAB, AVOCADO WITH CHOPPED SOFT SHELL GRAB, WAKAME GARLIC AND SPICY AIOLI, 15.25
- SATO'S**
FRIED SHRIMP, TUNA, YELLOW-TAIL, SNOW GRAB, CUCUMBER, MASAGO, SOY WRAPPED, TOPPED WITH GARLIC AIOLI AND TERIYAKI SAUCE, 17.25
- JODI**
FRIED SHRIMP, WITH TUNA, KANI KAMA SPICY TUNA, GREEN ONION, MASAGO, SPICY AIOLI AND TERIYAKI SAUCE, 16.5
- SLK**
SPICY TUNA, AVOCADO, SPROUTS, TOPPED WITH TUNA, ALABORGE, MASAGO, SPICY AIOLI AND GREEN ONION, 13.25
- COMBOY**
GRILLED RIB-FIRED STEAK, CREAM CHEESE ASPARAGUS, SOY WRAP, GARLIC AIOLI, TERIYAKI SAUCE, 16.25

SUSHI AND SASHIMI

ALL COMBINATIONS SERVED WITH MISO SOUP

- NIGIRI SUSHI & CALIFORNIA ROLL**
6 PIECES OF ASSORTED NIGIRI SUSHI
8 PIECES OF CALIFORNIA ROLL, 18.5
- SASHIMI COMBINATION**
SMALL (12) LARGE (16) KIBAN (25) SUMO (40)
\$19 24 40 60
- MAKI COMBO**
8 PIECES OF OSAKA MAKI, 8 PIECES OF CALIFORNIA ROLL
6 PIECES OF CUCUMBER ROLL, 17.5
- SUSHI-SASHIMI COMBO**
CHEF'S CHOICE NIGIRI SUSHI AND SASHIMI, 19.25
- CHIRASHI**
A LARGE ASSORTMENT OF SASHIMI OVER A BED OF SUSHI RICE, 23.5
- MIYAGI SASHIMI PLATTER**
2 SOFT SHELL GRAB APPETIZERS, SPICY RED SNAPPER SASHIMI, 4 PIECES OF HAMACHI, 4 PIECES OF MAGURO AND 4 PIECES OF SAKE, 29.25
- SUSHI FOR TWO**
6 PIECES OF TUNA ROLL, 6 PIECES OF CUCUMBER ROLL
8 PIECES OF CALIFORNIA ROLL AND 12 PIECES OF NIGIRI SUSHI, 38
- TONY SATO SPECIAL**
OUR HEAD SUSHI CHEF'S SPECIAL PLATTER. SERVES 4 PEOPLE, 75
- HAND ROLL SAMPLER**
CALIFORNIA, SPICY TUNA, SPIDER, AND SPICY SCALLOP, 20.5

NIGIRI SUSHI ALA CARTE

- EBI SHRIMP**
TAI RED SNAPPER
TAMAGO SWEET EGG
TAKO OCTOPUS
WAKAME SEAWED SALAD
SHIRO MAGURO ALABORGE
SABA MACKEREL
INARI SWEET TOFU WRAP
MASAGO SMELT FISH ROE
4.75
- KANI SNOW GRAB**
IKA SQUID
SAKE FRESH SALMON
SMOKED SAKE SMOKED SALMON
UNAGI FRESH WATER EEL
HOTATE SEA SCALLOP
MAGURO TUNA
HAMACHI YELLOW TAIL
SEA STEAK SEARED AHI TUNA
TOBIKO FLYING FISH ROE
SAKU WHITE TUNA
\$5.25
- IKURA SALMON ROE** 6
AMAEBI SWEET SHRIMP 6
SEARED SCALLOPS 6
UNI SEA URCHIN 6
TORO TUNA BELLY 11.25

LUNCH

BENTO BOXES
ALL LUNCH ENTRES SERVED WITH GREEN SALAD, MISO SOUP, RICE AND GYOZA

- CHICKEN TERIYAKI, 9.75**
CHAR GRILLED CHICKEN BREASTS, TOPPED WITH OUR HOUSE-MADE TERIYAKI SAUCE
- BEEF TERIYAKI, 11.75**
CHAR GRILLED RIB-EYE STEAK, TOPPED WITH OUR HOUSE-MADE TERIYAKI SAUCE
- SESAME CHICKEN, 11**
OUR FAMOUS TEMPURA CHICKEN BREAST STRIPS, TOPPED WITH TERIYAKI SAUCE
- SALMON TERIYAKI, 12**
CHAR GRILLED ATLANTIC FILET, TOPPED WITH TERIYAKI SAUCE AND LEMON
- YAKI NIKU, 11**
STIR-FRIED STRIPS OF STEAK, AND SEASONAL VEGETABLES
- KATSU CURRY, 10.75**
PANKO FRIED CUTLETS OF PORK LOIN, TOPPED WITH JAPANESE CURRY
- KARA-AGE CHICKEN, 11**
PANKO FRIEND CHICKEN BREAST, TOPPED WITH OUR HOUSE-MADE TERIYAKI SAUCE
- SEAFOOD TEMPURA, 12.5**
PRAWNS, CALAMARI, SCALLOPS AND SNAPPER, SERVED WITH WARM DIPPING SAUCE
- TONKATSU, 10.75**
PANKO FRIED CUTLETS OF PORK LOIN, TOPPED WITH TONKATSU SAUCE
- SASHIMI, 12.25**
CHEF'S CHOICE FRESH CUTS OF FISH, SERVED WITH WASABI, AND PICKLED GINGER
- TEMPURA COMBO, 10.75**
TWO JUNBO PRAWNS, AND SEASONAL VEGETABLES, WARM DIPPING SAUCE
- NIGIRI SUSHI, 13**