SAKURA™

For more than twenty years, Sakura has been renowned as the pioneers of Japanese cuisine in Kuwait, offering the very best of the art of sushi, sashimi, teppanyaki and more. Japanese cuisine is rich in culture with emphasis on fresh ingredients and the visual artistic flair of the dish. A Japanese proverb about food says, 'Let little seem like much, as long as it is fresh, natural, and beautiful'. Sakura's aim is to incorporate these principles with new and inventive ways to make a dish look imaginative and mouth-watering, as well as bringing out the flavor of the food in the best way possible.

Soups

Miso 1.950
Traditional Japanese soybean broth
with seaweed, tofu and spring onion

Black Shiitake 2.450
Creamy shiitake mushroom soup
with charcoal oil

Kani Tama 2.250
Crab meat and egg drop soup

Edamame Soup 2.450
Edamame and bonito cream soup

Salads

Salmon Crab and Avocado 4.250
Salmon, crabstick, avocado, cucumber, iceberg and spicy mayonnaise

Crispy Volcano Salad 4.450
Shrimp tempura, crispy crabstick, edamame, pear, iceberg
and spicy mayonnaise, topped with tobiko

Chasoba Sarada 2.950
Green tea noodles served with crunchy vegetables and crispy seaweed

Wakame Salad 2.450
Seaweed with homemade apple dressing

Goma Wakame 3.250
Fresh mixed seaweed salad with sesame dressing

Green Salad 2.450
Assorted green vegetables and iceberg with apple dressing

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Appetizers

Kani Panko Age 4.450
Deep fried soft shell crab
served with Japanese curry ponzu

Edamame 2.250
Choice of salted, spicy
or garlic and ginger

Shake Toro 2.450
Lightly roasted salmon belly

Usuzukuri Platter 4.750
Your choice of salmon, octopus or
tuna – carpaccio style – served with
special ponzu sauce

Rock Shrimps 3.950
Deep fried rock shrimps
with spicy mayonnaise

Chicken Yakitori 2.750
Grilled chicken skewer with
spring onion and teriyaki sauce

Bansai Prawns (4 pcs.) 4.250
Deep fried prawns
with plum teriyaki sauce

Negimayaki 3.750
Grilled thinly sliced beef rolled
with spring onions, served with
teriyaki sauce

Pistachio Prawns (3 pcs.) 3.950
Jumbo prawns coated with
pistachio nuts and served
with creamy sesame sauce

Ebi Filo (4 pcs.) 4.450
Kunafa coated deep fried prawns,
served with tempura sauce

Seafood Gyoza 2.950
Steam-fried dumplings
with ponzu dipping sauce

Seared Hamachi 4.750
Seared yellowtail on rocca leaves
with apple mustard dressing

Shiitake Foiru Yaki 3.450
Baked shiitake mushrooms
with soya-lemon butter

Ichiban Chicken 2.950
Marinated deep fried chicken
with plum teriyaki sauce

Tacos Tartare 3.950
Taco shells filled with salmon and
tuna tartare, iceberg, spring onion
and tobiko

Yasai Spring Rolls (3 pcs.) 2.750
Golden fried vegetable spring rolls,
served with sweet chili sauce

花より団子

Hana yori dango

Literally: Dumplings rather than flowers

Meaning: To prefer substance over style, as to prefer to be given useful items (such as dumplings) instead of merely decorative items (such as flowers)

Tempura

Batter fried and served with tempura dipping sauce

Ebi Tempura (5 pcs.) 4.950
Batter fried shrimps

Tempura Moriawase 5.450
Shrimps, cuttlefish, hammour and vegetables

Yasai Kakiage 2.450
Assorted vegetable strips

Tataki

Seared and thinly cut

Salmon Tataki 3.450
With a sweet wasabi dill dressing

Tuna Tataki 4.450
Served in our special chimichuri and ponzu salsa

Yellowtail Tataki 5.250
Served in a homemade yuzu truffle dressing

Beef Tataki – Tenderloin 4.950
Served in ponzu tongarashi dressing with homemade charcoal oil

Teppanyaki

Grilled on an iron griddle
– all meat and seafood dishes are
served with teppanyaki vegetables

U.S. Beef Tenderloin	7.450
Wagyu Beef Tenderloin	18.950
Chicken	4.450
Salmon	5.750
Hammour	5.250
Scallops (6 pcs.)	6.450
Prawns (7 pcs.)	6.250
Lobster Tails (3 half tails)	9.950
Lamb Chops	6.250
Special Vegetable Teppan Potatoes, onion, eggplant, mango, shiitake and avocado	3.950
Surf and Turf Beef, shrimps and chicken	8.250
Meat Lovers Beef, lamb and chicken	8.250
Seafood Lovers Shrimps, salmon and scallops	8.250

Wagyu (和牛 Wagyū, literally "Japanese cow") refers to several breeds of cattle, the most desired of which is genetically predisposed to intense marbling and to producing a high percentage of oleaginous unsaturated fat. The meat from such Wagyu cattle is known for its quality.

Teriyaki

Glazed in our special
teriyaki sauce and served
with steamed rice

U.S. Beef Tenderloin	7.450
Wagyu Beef Tenderloin	18.950
Chicken	4.950
Salmon	5.950
Prawn	6.250
BBQ Eel	6.750
Duck with orange teriyaki	7.250

SAKURA SPECIALTIES

Miso Black Cod 9.950
Miso glazed grilled black cod served with steamed rice
Love at first bite

Ponzu Beef Ribs (4 pcs.) 6.950
Succulent slow cooked beef ribs in a ponzu plum sauce

Marinated Beef Yaki 5.250
Pan fried beef, marinated with mirin, black pepper and garlic

Katsu Curry 5.450
Breaded chicken and shrimps in Japanese curry sauce, served with rice

Sanma Shioyaki 4.250
Omega 3 rich grilled Saury fish served with grated radish, Japanese pickles and steamed rice (served as a whole fish)

Kaisen Nabe 5.450
Salmon, shrimps, octopus, vegetables, glass noodles and salmon roe in a sweet miso broth

Cook it at your table

Nabemono

The hot pot – "Do it yourself", Japanese style fondue cooked at your table in a pot of hot broth

Shabu Shabu 12.950
Thin slices of raw beef, raw vegetables and udon noodles with dashi stock, served with sesame and ponzu sauce with steamed rice

Sukiyaki 10.950
Thinly sliced raw beef, raw vegetables and glass noodles – cooked in sukiyaki broth

Yosenabe 13.950
Seafood broth with lobster, shrimps, salmon, hammour, scallops, oysters, chicken, vegetables and udon noodles

Hot Stone

Enjoy cooking thinly sliced beef or fish on a hot stone, flavored with our special homemade charcoal oil

U.S. Beef Tenderloin	7.950
Wagyu Beef Tenderloin	12.950
Salmon	6.950
Tuna	6.250
Yellowtail	7.450
A Bit of Each	7.750

Salmon, tuna, yellowtail, U.S. beef

Smoke it up 7.450

Smoke it to your liking with your favorite wood chips
(Two pieces of Salmon Nigiri, Tuna Nigiri, Salmon Sashimi, Tuna Sashimi and Yellowtail Sashimi)

'To share or not to share: that is the question'

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Rice

Fried Rice 1.950
Your choice of shrimps, vegetables, mixed or garlic fried rice

Kinoko Gohan 2.250
Assorted mushroom fried rice

Steamed Rice 0.950

Udon = thick wheat noodles, soft and chewy
Ramen = wheat noodles, thinner and longer than udon, soft and chewy
Soba = buckwheat noodles, nutty flavor

Ramen & Noodles

Nabeyaki Udon 4.750
Broth pot of thick udon noodles with tempura prawns, chicken, vegetables, soft boiled egg and soya sauce

Gyu Curry Ramen 5.950
Beef, vegetables, soft boiled egg and ramen noodles in a Japanese curry soup

Shrimp Miso Ramen 5.250
Miso flavored ramen noodle soup with grilled shrimps, vegetables and garlic oil

Tempura Soba (or Udon) 4.450
Dashi seafood broth with prawn tempura, seaweed and spring onion with soba or udon noodles

Yaki Udon (or Soba) 4.750
Pan fried prawns, chicken and vegetables with udon or soba noodles

Gyu Stir Fry Udon 4.950
Udon noodles, prime U.S. beef, vegetables, tofu and shiitake mushrooms with teriyaki and oyster sauce

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The Classics the pureness of a single ingredient with or without rice

Sashimi, Nigiri Sushi & Torched Temari

	Sashimi 8 pcs.	Nigiri Sushi 2 pcs.	Temari 2 pcs.
Shake – Salmon	4.450	1.950	1.950
Maguro – Tuna	4.750	2.250	2.250
Hon Maguro – Bluefin Tuna	8.450	3.950	3.950
Hamachi – Yellowtail	4.950	2.450	2.450
Hata – Hammour	2.950	1.450	1.450
Ebi – Prawn	3.750	1.750	1.750
Hotate – Scallop	4.750	2.450	2.450
Tako – Octopus	3.250	1.750	1.750
Ika – Cuttlefish	3.250	1.450	1.450
Unagi Kabayaki – BBQ Eel	5.750	3.450	3.450
Chu Toro – Premium Tuna Belly		market price	

Hosomaki 6 pcs.

Shake – Salmon	2.450
Spicy Salmon	2.450
Maguro – Tuna	2.950
Spicy Tuna	2.950
Kappa – Cucumber	1.950

Gunkan Maki 2 pcs.

Ikura –Salmon Fish Roe	3.250
Tobiko – Flying Fish Roe	1.950
Goma Wakame – Fresh Seaweed	1.750

Sashimi = Sliced Raw Fish

Nigiri Sushi = Rice with topping

Temari = Glazed and flash torched rice balls, topped with raw fish

Hosomaki = Traditional style thin sushi rolls wrapped in rice and seaweed

Gunkan Maki = Also know as battleship maki Rice wrapped in seaweed with topping

House Rolls 6 pcs. unless stated otherwise

Philadelphia 3.950
Smoked salmon, cucumber and cream cheese

California 4.250
Crabstick, avocado, cucumber and tobiko

Fried California 4.750
Batter fried California rolls topped with sesame seeds

Hajeri Maki (8 pcs.) 4.450
California rolls topped with salmon and spicy mayonnaise

Crazy Maki 4.950
California rolls with salmon, shrimp tempura and spicy sauce

Taqi Maki (8 pcs.) 5.450
BBQ eel, crabstick, cucumber, omelette, kanpyo and mayonnaise rolls topped with salmon and avocado

Haitham Maki 5.950
Shrimp tempura, salmon, ginger and avocado with a trio of sauces

Crispy Maki 5.950
Crazy Maki rolls in a white soya sheet topped with spicy plum sauce and tempura crisps

Cappuccino Maki 5.950
Shrimp tempura and avocado rolls topped with poached shrimps and cappuccino sauce

Caramel Maki 5.450
Shrimp tempura and crabstick rolls topped with caramelized crispy crabstick

Volcano Maki 5.950
Shrimp tempura, spicy mayonnaise, avocado, tempura crisps, crabstick and cucumber

Caterpillar Maki 5.950
Shrimp tempura, red lettuce, carrot, avocado, cucumber, fried crabstick crisps, tobiko and Japanese sauce

Discovery Maki 5.950
Shrimp tempura, salmon, crabstick, tobiko, topped with fried vermicelli and spicy sauce

Raed Maki (8 pcs.) 5.450
Crab tempura, cucumber, mango and spicy sauce coated in tobiko

Omar Maki 5.450
Shrimp, BBQ eel, avocado, ginger and special sauce

Manayer Maki 5.450
Shrimp, spring onion and spicy sauce rolls coated in tempura crisps

Zahra Maki (8 pcs.) 5.450
Shrimp tempura, crabstick, cucumber, teriyaki sauce and sesame seeds

Spider 4.250
Soft shell crab and avocado

Sakura Maki 5.950
Shrimp tempura, crispy crab, lettuce, cucumber and salmon rolls topped with mango and avocado citrus sauce

Fawaz Maki 5.450
Shrimp tempura, crabstick, avocado, cucumber, tobiko, hot sauce and tempura crisps

Nagasaki Maki NO RICE 4.950
Salmon, crabstick, shrimps, avocado, cucumber, lettuce, spring onion and pickled ginger in a white soya sheet topped with tempura crisps and spicy sauce

Khalid Maki (8 pcs.) 5.950
Shrimp tempura rolls topped with salmon and avocado with special sauce and sesame seeds

Temaki

Cone shaped hand roll
1 pc.

Tensabi Shrimp Temaki 2.250
Shrimp tempura, red lettuce,
wasabi rice and mayonnaise

Nagasaki Temaki NO RICE 2.750
Salmon, crabstick, shrimps, avocado, cucumber,
lettuce, spring onion and pickled ginger with
sweet chili sauce

California Temaki 2.250
Crabstick, avocado, cucumber and tobiko

Crazy Temaki 2.750
Crabstick, avocado, cucumber, salmon,
shrimp tempura, tobiko and spicy sauce

Spicy Tuna Temaki 2.450
Tuna, spring onion and spicy sauce

Spicy Salmon Temaki 2.250
Salmon and spicy sauce



Known as 'temakizushi' (literally: hand rolls), this is a large cone-shaped piece of nori (seaweed) filled with sushi rice and filling. To avoid the nori losing its crispness and becoming difficult to bite into, it's best to eat the hand roll quickly after being made.

十人十色

ūnin toiro

Literally: ten persons, ten colors

Meaning: To each his own

'Different strokes for different folks'

見ぬが花。

Minu ga hana.

Literally: Not seeing is a flower

Meaning: Reality can't compete with imagination

猿も木から落ちる

Saru mo ki kara ochiru

Literally: Even monkeys fall from trees

Meaning: Anyone can make a mistake.

Ice cream 2 scoops

Fried Ice Cream 2.950
Deep fried cornflake coated vanilla ice cream with ginger and cinnamon sauce

Homemade Ice Cream 2.250
Green tea, wasabi or sweet miso

Classic Ice Cream 1.950
Vanilla, strawberry or chocolate

Mochi Ice Cream (3 pcs.) 2.750
Mini ice cream wrapped in sweet sticky rice dough. Choose from vanilla, chocolate, strawberry or green tea

Desserts

Apple Cinnamon Tempura 2.450
With vanilla ice cream

Banana Harumaki 2.450
Deep fried banana spring rolls with vanilla ice cream

Banana Tempura 2.450
Batter fried fresh banana with vanilla ice cream

Fresh Fruit Platter 3.250

Teppanyaki Set Menus

Samurai Special – for meat lovers 10.950 per person

- Miso Soup or Crab Soup
- Green Salad
- Negimayaki
- U.S. Beef Tenderloin and Chicken Teppanyaki
- Vegetable Teppan
- Steamed Rice or Mixed Fried Rice
- Fresh Fruit Cuts or Wasabi Ice Cream
- Japanese Green Tea

Kaisen Yaki – for seafood lovers 11.950 per person

- Miso Soup or Crab Soup
- Green Salad
- Shrimp and Vegetable Tempura
- King Prawns, Hammour, Salmon and Scallop Teppanyaki
- Vegetable Teppan
- Steamed Rice or Mixed Fried Rice
- Fresh Fruit Cuts or Sweet Miso Ice Cream
- Japanese Green Tea

Shogun Special – a bit of both 14.950 per person

- Miso Soup or Crab Soup
- Green Salad
- Prawn and Vegetable Tempura or Assorted Sashimi
- Beef Tenderloin Teppanyaki with your choice of Salmon, Lobster Tail or Scallops
- Vegetable Teppan
- Steamed Rice or Mixed Fried Rice
- Fresh Fruit Cuts or Mochi Ice Cream
- Japanese Green Tea

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Beverages

Freshly Squeezed Juices

2.250

- Orange
- Kiwi
- Carrot
- Pineapple
- Apple
- Mango
- Strawberry
- Lemon with Mint

Mineral Water

- **ABC (small)** 0.950
- **ABC (large)** 1.250
- **Evian (large)** 2.450
- **Perrier** 1.750

Soft Drinks

- **Soft Drinks** 1.350
- **Red Bull** 1.750

Coffee

- **Espresso** 1.450
- **Double Espresso** 1.750
- **French Coffee** 1.750
- **Caffè Latte** 1.950
- **Cappuccino** 1.950
- **Turkish Coffee** 1.450

Tea

- **Earl Grey** 1.750
- **Camomile** 1.750
- **Mint** 1.750

Mocktails

Kentucky Derby 2.250
Mojito syrup, lemon juice, mint leaves, fresh lime and ginger ale

Bora Bora 2.250
Fresh passion fruit, pineapple, lemon juice and grenadine

Magico 2.250
Fresh passion fruit, pineapple, orange juice, vanilla syrup and almond syrup

Bull on the Beach 2.250
Red Bull, pineapple, sweet and sour blue curaçao

Pina Colada 2.250
Pineapple, strawberry or peach