



SAKANAYA

APPETIZERS

HOT

Miso Soup GREEN ONION, TOFU, & WAKAME	2.5
Edamame GREEN SOY BEANS	5
Gyoza (pan seared / deep fried) CHICKEN & PORK DUMPLINGS 5PCS	7
Tofu Teriyaki	7
Agedashi Tofu FRIED TOFU WITH BONITO & TEMPURA SAUCE	7
Shrimp Tempura (Dinner only)	9
Shumai (Steamed / fried / half & half) STEAMED SHRIMP DUMPLINGS 6PCS	7
Squid Karaage BABY SQUID KARAAGE	6
Takoyaki 5 PCS "OCTOPUS BALL", DICED OCTOPUS, BONITO FLAKES, WASABI SAUCE, TERIYAKI SAUCE	7

COLD

House Salad CRAB, CUCUMBER & AVOCADO	6
Seaweed Salad	6
Sushi Sampler* EEL, SALMON, TUNA, WHITE TUNA, & YELLOWTAIL	15
Sashimi 8pc* CHEF'S CHOICE	16
Takosu OCTOPUS WITH VINEGAR SAUCE	9
Willis Tower (Shareable)* SPICY TUNA CRAB & AVOCADO, SPINACH CRUNCH & SUSHI RICE	14
Big Apple* SALMON, CRAB, APPLE & AVOCADO IN CUCUMBER (NO RICE)	11
Seared Salmon 2PCS SEARED SALMON NIGIRI WITH MIXED ONION	8
Aburi Sushi SEARED FATTY SALMON, SCALLOP, ALBACORE TUNA, OTORO	16

NIGIRI & SASHIMI

Albacore Tuna*	4	Scallop* HOTATE	5
Eel UNAGI	5	Sea Urchin* UNI	9
Egg TAMAGO	2.5	Shrimp EBI	4
Fatty Salmon* SALMON OTORO	5	Smoked Salmon*	4
Fly Fish Roe* TOBIKO	4	Squid* IKA	4
Octopus TAKO	4	Tuna* MAGURO	4
Otoro* FATTY TUNA	7	White Tuna* ESCOLAR	4
Salmon* SAKE	4	Yellowtail* HAMACHI	4
Salmon Roe* IKURA	5		

CLASSIC ROLLS

Avocado Roll	7	Salmon or Tuna* 6PCS	6
Alaskan* SALMON, AVOCADO & CUCUMBER	8	Spicy Salmon* WITH CUCUMBER	9
California CRAB MIX, AVOCADO & CUCUMBER	8	Spicy Tuna* WITH CUCUMBER	9
Cali Crunch CALIFORNIA ROLL WITH EEL SAUCE & CRUNCH FLAKES	8.5	Shrimp Tempura	8
Cucumber Roll	5.5	Una-Q EEL & CUCUMBER	9
Negi Otoro* FATTY TUNA, SCALLION	10	Vege Vege AVOCADO, CUCUMBER, ASPARAGUS, OSHINKO	7.5
Philadelphia SMOKED SALMON, AVOCADO & CREAM CHEESE	9		

SUSHI COMBO PLATES

I Love Salmon* 4PC SUSHI, 4PC SASHIMI, SALMON ROLL & SPICY SALMON ROLL	28	Sushi & Sashimi Combo* 5 PC SUSHI, 9 PC SASHIMI, CHOICE OF CLASSIC ROLL	35
I Love Sushi* 10 PC SUSHI, NEGI HAMACHI ROLL	30	Sakanaya Supreme* 10PC SUSHI, 15PC SASHIMI, CHOICE OF CLASSIC ROLL, CHOICE OF SIGNATURE ROLL	70
I Love Sashimi* 15 PC SASHIMI, CHEF'S CHOICE ROLL	35		

18% gratuity will be added for parties of six or more guests.

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

SAKANAYA SIGNATURE ROLLS

Crunch Munch SHRIMP, SPICY CRAB, CRUNCH FLAKES	14	Playgirl* TUNA, SHRIMP TEMPURA, AVOCADO, MASAGO, SCALLION, CRUNCH FLAKES	16
Champaign-Urbana DEEP FRIED, SALMON, AVOCADO, CREAM CHEESE	14	Sakanaya* SALMON, CRAB, SEARED SCALLOP, AVOCADO, BONITO	17
Dragon EEL, SHRIMP TEMPURA, AVOCADO, GREEN CRUNCH	17	Spider SOFT SHELL CRAB, SHRIMP TEMPURA, SPRING MIX, AVOCADO, MASAGO (5PCS)	13
Dynamite* SPICY SALMON, CUCUMBER, SEARED SPICY TUNA, SCALLION, CRUNCH FLAKES	16	Sunset* TUNA, CILANTRO, JALAPENO, CUCUMBER, CRUNCH FLAKE	14
Fuji Mountain* SALMON, TUNA, CRAB, AVOCADO, FLYING FISH ROE, SOY PAPER	16	VIP SEARED SALMON, LOBSTER TEMPURA, ASPARAGUS, ONION	20
Gold Rush 1848* EEL, SPICY CRAB, SEARED WHITE TUNA, AVOCADO, GOLD FLAKE	19	Volcano* DEEP FRIED TUNA, AVOCADO & CRAB TOPPED WITH TUNA, SALMON, WHITE TUNA	19
Green St. (Vegetarian) AVOCADO, GOBO, CUCUMBER, ASPARAGUS, SHIITAKE MUSHROOM, SPRING MIX, VEGGIE CRUNCH (5PCS)	10	Washington Roll* ALBACORE TUNA, SPICY TUNA, CRAB, CUCUMBER, JALAPENO, GARLIC CHIP	16
Kamikaze* SALMON, SPICY TUNA, CUCUMBER, SCALLION	14	White Emperor* WHITE TUNA, CRAB, ASPARAGUS, AVOCADO, TOBIKO	14
OMG SHRIMP, SHRIMP TEMPURA, AVOCADO (FLAMED WITH BACARDI)	15	Windy City* SPICY CRAB, AVOCADO, CUCUMBER, SALMON, TUNA, WHITE TUNA, SHRIMP	16
Naya* EEL, AVOCADO, SEARED SCALLOP, TOBIKO, CRUNCH FLAKES	19	YaYa DEEP FRIED, CRAB, CUCUMBER, CREAM CHEESE, TAMAGO, SHIITAKE MUSHROOM (6PCS)	11
Playboy* YELLOWTAIL, SPICY TUNA, CUCUMBER, JALAPENO, SCALLION	16	Yami (Vegetarian) SWEET POTATO, AVOCADO, CREAM CHEESE, SUN-DRIED TOMATO, SOY PAPER, CRUNCH FLAKES	12

ENTREES

SUSHI BAR ENTREES

Served with miso soup & steamed rice

Sake Don* FRESH RAW SALMON, GOBO, SEAWEED SALAD & WAKAME OVER RICE	22
Una Don COOKED EEL & VEGETABLES OVER SUSHI RICE	25
Hwe Dup Bob* 🍣 ASSORTED FRESH FISH, VEGETABLES & FISH ROE OVER RICE WITH CHEF'S SPECIAL SAUCE AND FUJI APPLE	19
Chirashi* ASSORTED SASHIMI OVER SUSHI RICE	26
Tuna Poke Bowl* ADD SPICY SAUCE \$1 TUNA, AVOCADO, CUCUMBER, EDAMAME, RADISH, SEAWEED SALAD, WAKAME, SHIITAKE MUSHROOM WITH YUZU TERIYAKI SAUCE	15
Salmon Poke Bowl* ADD WASABI SAUCE \$1 SALMON, AVOCADO, CUCUMBER, EDAMAME, RADISH, SEAWEED SALAD, WAKAME, SHIITAKE MUSHROOM WITH SAKE-MISO SAUCE	15

KITCHEN ENTREES

Served with miso soup, salad & steamed rice

Chicken Teriyaki PAN SEARED CHICKEN WITH HOUSE TERIYAKI SAUCE	18
Salmon Teriyaki PAN SEARED SALMON WITH HOUSE TERIYAKI SAUCE	21
Seafood Garlic Teriyaki MUSSEL, CLAM, SHRIMP, GARLIC TERIYAKI SAUCE	19
Chicken Katsu ADD SIDE CURRY \$2.5 DEEP-FRIED CHICKEN & VEGETABLES WITH KATSU SAUCE	16
Don Katsu ADD SIDE CURRY \$2.5 DEEP-FRIED PORK & VEGETABLES WITH KATSU SAUCE	16
Curry Katsu Don POTATO CROQUETTE, SHRIMP TEMPURA AND BEEF CURRY SERVED OVER RICE	15
Salmon Katsu DEEP-FRIED SALMON & VEGETABLES WITH TERIYAKI SAUCE	21
Gyudon THINLY SLICED BEEF AND ONIONS COOKED IN A SWEET, SOY BASED SAUCE AND SERVED ON RICE WITH A FRIED EGG	17

NOODLES

Miso Ramen ADD SPICY \$1 MISO TARE, PORK BROTH, CHASHU, WAKAME, PICKLED GINGER, DRY SEAWEED & SHIITAKE MUSHROOM, WHITE ONION, SCALLION	15	Spicy Shrimp Tempura Udon PORK-BASED SPICY SOY BROTH, SHRIMP TEMPURA, DRY YUBU, DRY SEAWEED & WAKAME	15
Shoyu Ramen ADD SPICY \$1 PORK-BASED SOY BROTH, CHASHU, WAKAME, PICKLED GINGER, DRY SEAWEED, SCALLION	14	Yaki Udon (Beef or Chicken) ADD SPICY \$1 STIR-FRIED UDON NOODLES WITH CHOICE OF MEAT, VEGETABLES & SPECIAL HOUSE SAUCE	15
Tonkotsu Ramen ADD SPICY \$1 PORK BROTH, CHASHU, WAKAME, PICKLED GINGER, DRY SEAWEED & SHIITAKE MUSHROOM, WHITE ONION, SCALLION	14	Curry Katsu Udon POTATO CROQUETTE, SHRIMP TEMPURA & BEEF CURRY	14
		Vegetarian Ramen ADD SPICY \$1 MISO BASED, TOFU, INOKI MUSHROOM, SHIITAKE MUSHROOM PICKLED GINGER, DRY SEAWEED & WAKAME	13

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LUNCH SPECIALS

MONDAY - FRIDAY 11:30AM - 1:45PM

SIGNATURE ROLL

Sakanaya Special*	13
SEARED WHITE TUNA WITH SPICY TUNA, AVOCADO & BONITO	
It's Seoul Good*	13
TUNA, SHRIMP TEMPURA WITH AVOCADO & CRUNCH FLAKES	

COMBO SPECIALS

Sushi 5pcs* + Choice of 1 Roll*	15
Sashimi 8pcs* + Choice of 1 Roll*	19
Choose 2 Rolls*	13
ALASKAN* · CALI · CALI CRUNCH · UNA-Q · PHILLY · SALMON* TUNA* · SPICY SALMON* · SPICY TUNA* · SHRIMP TEMPURA VEGE VEGE	
UNA-Q CAN'T BE CHOSEN TWICE	

DRINK MENU

READY TO DRINK COCKTAIL BY 88 EAST

Whiskey Lemonade 8%	9
Moscow Mule 8%	9
Amaretto Sour 8%	9

SAKE

Hot Sake 15%	10
Lucky 13.5%	12
FUTU-SHU 180ML	
Sparkling Black Raspberry Sangria 6%	13
Yuki Nigori White Peach 7%	24
FRUITY NIGORI 375ML	
Kurosawa 8%	28
NIGORI 300ML	
Wakatake Onikoroshi 16.5%	32
JUNMAI DAIGINJO 300ML	

WINE BY THE GLASS

Red: Pinot Noir	6
White: Pinot Grigio · Chardonnay · Moscato	6

BEER

Asahi	5
LAGER 12 OZ	
Triptych Dank Meme	6
PALE ALE 16 OZ	

SODA & TEA

Pepsi · Diet Pepsi · Sierra Mist · Ginger Ale	2.5
Oi Ocha Green Tea COLD	4
Genmaicha Green Tea HOT	3
Sparkling Lime Water	3

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