

## *Appetizer* 一品料理

<b>10. HIYA-YAKO</b> <i>Cold tofu</i>	冷奴	\$4.00
<b>11. EDAMAME</b> <i>Young soybeans</i>	枝豆	\$4.00
<b>12. IKURA OROSHI</b> <i>Salmon roe on grated Japanese radish</i>	イクラおろし	\$5.00
<b>13. MAGURO SUMISO AE</b> <i>Tuna sashimi with sweet and sour miso sauce</i>	まぐろ酢味噌和え	\$5.00
<b>14. YAMAIMO TANZAKU</b> <i>Sliced Japanese yam</i>	やまいも短冊	\$5.00
<b>15. MAGURO NATTO</b> <i>Tuna sashimi with fermented soybeans</i>	まぐろ納豆	\$6.00
<b>16. IKA NATTO</b> <i>Cuttlefish sashimi with fermented soybeans</i>	イカ納豆	\$6.00
<b>17. KYURI KINZANJI MISO</b> <i>Cucumber with special miso paste</i>	胡瓜と金山寺味噌	\$6.00
<b>18. HIYASHI TOMATO</b> <i>Cold tomato SAGANO style</i>	冷しトマト	\$7.00
<b>19. GYUNIKU TATAKI</b> <i>Beef sashimi with special vinegar sauce</i>	牛肉たたき	\$8.00

## *Salad & Vinegar Dish* サラダ / 酢の物

<b>20. TOFU MIZUNA SALAD</b> <i>Beancurd and vegetable salad</i>	豆腐と水菜のサラダ	\$7.00
<b>21. MUSHI DORI SALAD</b> <i>Steamed chicken with spice sauce salad</i>	蒸し鶏のサラダ	\$8.00
<b>22. FRUIT SALAD</b> <i>Orange and avocado with yogurt sauce salad</i>	フルーツサラダ	\$8.00
<b>23. SEAFOOD SALAD</b> <i>Blue mussel and seafood salad</i>	ムール貝のシーフードサラダ	\$10.00
<b>24. MOZUKU-SU</b> <i>Seaweed mozuku with flavored vinegar</i>	もずく酢	\$4.00
<b>25. TAKO-SU</b> <i>Octopus, cucumber and seaweed with flavored vinegar</i>	蛸酢	\$7.00
<b>26. UZAKU</b> <i>Eel and cucumber with flavored vinegar</i>	鰻ざく	\$8.00
<b>27. TON-SHABU GOMASU</b> <i>Cold sliced pork meat and vegetables with sesame sauce</i>	豚しゃぶ胡麻酢	\$8.00

# SASHIMI

## お造り

<b>30. ASSORTED SASHIMI</b>	お造り盛り合わせ	
<b>A. MATSU</b>	(松)	<b>\$25.00</b>
<i>Large</i>		
<b>B. TAKE</b>	(竹)	<b>\$18.00</b>
<i>Small</i>		
<b>31. TAI</b>	鯛造り	<b>\$9.00</b>
<i>Sea bream</i>		
<b>32. KANPACHI</b>	かんぱち造り	<b>\$8.00</b>
<i>Yellow tail</i>		
<b>33. SALMON</b>	サーモン造り	<b>\$8.00</b>
<i>Salmon</i>		
<b>34. MAGURO</b>	まぐろ造り	<b>\$7.00</b>
<i>Tuna</i>		
<b>35. IKA</b>	イカ造り	<b>\$7.00</b>
<i>Squid</i>		

## Grilled Dish

### 焼物

<b>40. SIRLOIN STEAK</b>	和風ステーキ	<b>\$18.00</b>
<i>Sirloin steak with Japanese sauce</i>		
<b>41. UNAGI KABAYAKI</b>	うなぎ蒲焼	<b>\$15.00</b>
<i>Broiled eel</i>		
<b>42. TORI TERIYAKI</b>	鶏照り焼き	<b>\$10.00</b>
<i>Teriyaki chicken</i>		
<b>43. GINDARA TERIYAKI</b>	銀鱈照り焼き	<b>\$12.00</b>
<i>Teriyaki cod fish</i>		
<b>44. SALMON TERIYAKI</b>	サーモン照り焼き	<b>\$12.00</b>
<i>Teriyaki salmon</i>		
<b>45. SABA SHIOYAKI</b>	ト口鯖塩焼き	<b>\$10.00</b>
<i>Grilled salt-cured mackerel</i>		
<b>46. SANMA SHIOYAKI</b>	さんま塩焼き	<b>\$10.00</b>
<i>Grilled salt-cured saury pike</i>		
<b>47. TOFU GRATIN</b>	和風豆腐グラタン	<b>\$7.00</b>
<i>SAGANO's special tofu gratin</i>		

## *Steamed Dish*

### 煮物

<b>50. TAI KABUTO-NI</b> <i>Sea bream head in ginger-flavored soy sauce</i>	鯛かぶと煮	<b>\$15.00</b>
<b>51. KANPACHI KABUTO-NI</b> <i>Yellow tail head in ginger-flavored soy sauce</i>	かんぱちかぶと煮	<b>\$14.00</b>
<b>52. AGEMOCHI AN-KAKE</b> <i>Deep fried rice cake with grated Japanese radish soup</i>	揚げ餅の羹あんかけ	<b>\$8.00</b>
<b>53. SABA AGE-NI</b> <i>Deep fried mackerel with grated Japanese radish sauce</i>	鯖揚げ煮	<b>\$8.00</b>
<b>54. TOFU SHIOKARA-NI</b> <i>Cooked beancurd with salted squid soup</i>	豆腐の塩辛煮	<b>\$7.00</b>

## *Deep Fried Dish*

### 揚げ物

<b>60. ASSORTED TEMPURA</b>	天ぷら盛り合わせ	<b>\$18.00</b>
<b>61. SHRIMP TEMPURA</b>	海老天ぷら	<b>\$15.00</b>
<b>62. EBI FRY</b> <i>Deep fried breaded prawns</i>	海老フライ	<b>\$15.00</b>
<b>63. CHICKEN KATSU NANBAN</b> <i>Deep fried breaded chicken SAGANO style</i>	チキンかつ南蛮	<b>\$10.00</b>
<b>64. TONKATSU</b> <i>Deep fried breaded pork</i>	とんかつ	<b>\$10.00</b>
<b>65. TORI KARAAGE</b> <i>Fried chicken with spicy sauce</i>	鶏から揚げ	<b>\$10.00</b>
<b>66. ASSORTED VEGETABLE TEMPURA</b>	野菜天ぷら	<b>\$8.00</b>
<b>67. AGEDASHI TOFU</b> <i>Deep fried tofu with amber sauce</i>	揚げだし豆腐	<b>\$6.00</b>

# HOT POT

## 鍋物

Hot Pot meal (minimum 2 persons)

ご注文は、2名様以上より承ります。

Served with appetizer, sashimi, rice, miso soup, pickles and ice cream.

小鉢 お造り ご飯 味噌汁 香の物 アイスクリーム付

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|--|---------------|---|
| <b>70. SUKIYAKI</b>  | <b>すき焼き</b>   | <b>\$40.00 per person</b><br><b>(お一人様 40ドル)</b> |
| <i>Sliced beef and assorted vegetables (self cooking) prepared with SAGANO's special sukiyaki sauce at your table.</i> |               |   |
| <b>71. SHABU-SHABU</b>   | <b>しゃぶしゃぶ</b> | <b>\$40.00 per person</b><br><b>(お一人様 40ドル)</b> |
| <i>Sliced beef and vegetables (self cooking) complemented with ponzu sauce and sesame sauce</i>                        |               |   |
| <i>Additional order</i>  | <b>追加メニュー</b> |   |
| a. <i>Beef</i>   | 肉             | \$15.00   |
| b. <i>Vegetables</i>   | 野菜            | \$10.00   |
| c. <i>Udon noodles</i>   | うどん           | \$5.00  |

## A LA CARTE

### 重物 / 麺類 (小鉢、サラダ付)

- |   |               |                |
|---|---------------|----------------|
| <b>80. KAISEN-DON</b>   | <b>海鮮丼</b>    | <b>\$20.00</b> |
| <i>Sushi rice topped with sliced raw tuna and seafood served with appetizer, salad, miso soup and pickles</i>     |               |                |
| <b>81. UNA-ZYU</b>  | <b>鰻重</b>     | <b>\$17.00</b> |
| <i>Rice topped with grilled eel served with appetizer, salad, miso soup and pickles</i>                           |               |                |
| <b>82. TEN-ZYU</b>  | <b>天重</b>     | <b>\$16.00</b> |
| <i>Rice topped with deep fried prawns and vegetables served with appetizer, salad, miso soup and pickles</i>      |               |                |
| <b>83. STEAK-ZYU</b>  | <b>ステーキ重</b>  | <b>\$17.00</b> |
| <i>Rice topped with sautéed beef with ginger sauce served with appetizer, salad, miso soup and pickles</i>        |               |                |
| <b>84. TEMPURA UDON</b>   | <b>天ぷらうどん</b> | <b>\$15.00</b> |
| <i>Wheat noodles soup with tempura served with appetizer, salad and side dish</i>                                 |               |                |
| <b>85. TEMPURA SOBA</b>   | <b>天ぷらそば</b>  | <b>\$15.00</b> |
| <i>Buckwheat noodles soup with tempura served with appetizer, salad and side dish</i>                             |               |                |
| <b>86. TEN-ZARU UDON</b>  | <b>天ざるうどん</b> | <b>\$15.00</b> |
| <i>Cold wheat noodles with tempura and soba sauce served with appetizer, salad and side dish</i>                  |               |                |
| <b>87. TEN-ZARU SOBA</b>  | <b>天ざるそば</b>  | <b>\$15.00</b> |
| <i>Cold buckwheat noodles with tempura and soba sauce served with appetizer, salad and side dish</i>              |               |                |
| <b>88. UME-OROSHI UDON</b>  | <b>梅卸しうどん</b> | <b>\$15.00</b> |
| <i>Cold wheat noodles soup with Japanese apricot and grated radish served with appetizer, salad and side dish</i> |               |                |

上記麺類メニュー (80番~88番) にはご飯物が付きます。

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|--|---------------|----------------|
| <b>89. NABEYAKI UDON</b>   | <b>鍋焼きうどん</b> | <b>\$18.00</b> |
| <i>Wheat noodles in soup pot with prawn tempura, chicken, and vegetables</i> |               |                |
| <b>90. RICE SET</b>  | <b>ご飯セット</b>  | <b>\$5.00</b>  |
| <i>Steamed rice, miso soup and Japanese pickles</i>                          |               |                |