

## MAIN COURSES

<b>Gyoza</b> <i>Homemade dumplings, filled with minced veal and vegetables (8 pieces).</i>	129:-
<b>Wegi Wok</b> <i>Vegetables, sesam, chili, tofu and thai basil. Served with rice or noodles.</i>	139:-
<b>Coco Tofu</b> <i>Vegetables, coconut milk, tofu, thai basil and red curry. Served with rice or noodles.</i>	139:-
<b>Tori No Curry</b> <i>Chicken, vegetables, coconut milk, lime leaf and red curry. Served with rice or noodles.</i>	149:-
<b>Shake No Teriyaki</b> <i>Salmon, vegetables and teriyaki sauce. Served with rice or noodles.</i>	169:-
<b>Shake No Curry</b> <i>Salmon, vegetables, coconut milk, coriander and green curry. Served with rice or noodles.</i>	169:-
<b>Yakiniku</b> <i>Entrecôte, vegetables, pickles, sesame and yakiniku sauce. Served with rice or noodles.</i>	169:-
<b>Yakisoba</b> <i>Fried udon with pork belly, vegetables and yakisobasauce.</i>	169:-
<b>Tempura Ebi</b> <i>Tempura fried shrimps with chili mayonnaise (only with rice)</i>	199:-
<b>Beef Chow Mein No Noddles</b> <i>Fried noodles with entrecôte.</i>	169:-
<b>Shake Fried Rice</b> <i>Fried salmon with rice and vegetables.</i>	169:-
<b>Tempura Ebi</b> <i>Tempura fried shrimp with chili mayonnaise.</i>	199:-
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<b>Bento Box</b> <i>Sashimi, yakiniku, tempura ebi, pickles, rice and rayus sauce.</i>	239:-
<b>Unagi Bento Box</b> <i>Sashimi, yakiniku, grilled eel, pickles, rice and chili mayonnaise sauce.</i>	269:-

## DESERT

<b>Matcha green tea ice cream</b> <i>Ice cream with taste of finely-ground and processed green tea.</i>	89:-
<b>Bubbies Mochi ice cream</b> <i>Creamy ice cream wrapped in a layer of sweet rice flour. (varied flavors).</i>	89:-

## DIPS

<b>Kimchicréme</b> <i>Spicy kimchi, cream cheese.</i>	25:-
<b>Rayusauce</b> <i>Spicy mayonnaise.</i>	
<b>Japanese mayonnaise</b> <i>Sour mayonnaise.</i>	
<b>Philadelphiacréme</b> <i>Soft creme cheese.</i>	
<b>Sweet soy glaze</b> <i>Sweet soy sauce.</i>	

## EXTRA

<b>Shari</b> <i>Sushi rice.</i>	30:-
<b>Gohan</b> <i>Japanese rice.</i>	25:-
<b>Wasabi</b> <i>Japanese horseradish.</i>	10:-
<b>Gari</b> <i>Marinated ginger.</i>	10:-

# SAKURA SUSHI



# MENY



| Sakura Sushi  
| Västra varvsgatan 16D  
| 21115 Malmö  
| Tel: 040-6086030  
| [Sakura-sushi.se](http://Sakura-sushi.se)  
| Sakura Sushi

| Opening hours  
| Mon-fri 11:00 - 15:00 & 17:00 - 21:00  
| Saturday 12:00 - 21:00  
| Sunday closed

## APPETIZER

<b>Goma Wakame</b> <i>Green sesame algae.</i>	40:-
<b>Misoshiro</b> <i>Onion, tofu and wakame (small / large).</i>	40:-
<b>Kimchisallad</b> <i>Cabbage and kimchi.</i>	49:-
<b>Kimchi Soup</b> <i>Kimchi, tofu, spring onions with fish of the day.</i>	59:-
<b>Edamame</b> <i>Steamed soybeans with sea salt and lemon.</i>	65:-
<b>Gyoza</b> <i>Homemade dumplings, filled with minced veal and vegetables (4 pieces).</i>	69:-
<b>Harumaki</b> <i>Japanese fried spring rolls stuffed with minced meat, shrimp and vegetables with sweet and sour dip (2 pieces).</i>	79:-
<b>Shake Poke Nachos</b> <i>Salmon, avocado, tomato, chili mayonnaise and fried tortilla.</i>	89:-
<b>Tempura Scallop</b> <i>Panko fried scallops with tartar sauce.</i>	99:-
<b>Tuna Abokado Tartar</b> <i>Tuna, today's fruit, avocado, salmon roe och ponzu sauce.</i>	109:-
<b>Japanese sea soup</b> <i>Japanese soup with mussels, prawns and tofu.</i>	125:-
<b>Ocean</b> <i>Fried scallops, giant prawns, hand-peeled prawns with fruit, green salad and sesame dressing.</i>	125:-

## NIGIRI

*Rice balls (2 pieces).*

<b>Shake</b> <i>Salmon.</i>	40:-
<b>Shake Ninniku</b> <i>Salmon with garlic.</i>	40:-
<b>Shake Yaki</b> <i>Flambered salmon.</i>	40:-
<b>Tilapia</b> <i>Tilapia.</i>	40:-
<b>Ebi</b> <i>Shrimp.</i>	40:-
<b>Maguro</b> <i>Tuna.</i>	50:-
<b>Unagi</b> <i>Eel.</i>	50:-

<b>Scallop Tataki</b> <i>Grilled scallops with mayonnaise.</i>	60:-
<b>Inari</b> <i>Tofu.</i>	35:-
<b>Abokado</b> <i>Avocado.</i>	40:-
<b>Tomago</b> <i>Homemade omelette.</i>	40:-

## SUSHI MORIAWASE

*Sushi plates.*

<b>Ronin</b> <i>8 pieces (5 nigiri, 3 maki).</i>	115:-
<b>Daimyo</b> <i>11 pieces (7 nigiri, 4 maki).</i>	139:-
<b>Shogun</b> <i>14 pieces (9 nigiri, 5 maki).</i>	165:-
<b>Go-Yo</b> <i>25 pieces (15 nigiri, 10 maki).</i>	285:-

## FUTOMAKI

*Large sushi rolls.*

<b>Shake Roll</b> <i>Salmon, chives, cucumber and philadelphiacrème.</i>	69:-/125:-
<b>Tilapia Roll</b> <i>Tilapia, coriander, spring onion, lemon, cucumber and japanese mayonnaise.</i>	69:-/125:-
<b>Yakiniku Roll</b> <i>Beef, avocado, cucumber and yakiniku sauce.</i>	69:-/125:-
<b>Vege Roll</b> <i>Vegetables of the day.</i>	69:-/125:-

## HOSOMAKI

*Small sushi rolls with one of the following: Salmon, shrimp, avocado or cucumber.*

## URAMAKI

*Big in and out rolls.*

<b>California Roll</b> <i>Shrimp, avocado, cucumber and japanese mayonnaise.</i>	69:-/125:-
<b>Spicy Shake Roll</b> <i>Salmon, avocado, ruccola and kimchicrème.</i>	69:-/125:-
<b>Spicy Tuna Roll</b> <i>Tuna, cucumber, ruccola and kimchicrème.</i>	79:-/135:-
<b>Unagi Roll</b> <i>Eel, avocado, cucumber and sweet soy sauce.</i>	79:-/135:-

<b>Ebi Tempura Roll</b> <i>Tempura fried shrimps with chili mayonnaise (8 pieces).</i>	119:-
<b>Tempura shake Roll</b> <i>Tempura fried salmon with chili mayonnaise (8 pieces).</i>	119:-
<b>Sushi Tempura Roll ( Fried Futomaki )</b> <i>Tempura deep-fried sushi roll with salmon, avocado and philadelphia cream. Topped with chili mayonnaise, sweet soy and sunflower shoots sprouted (8 pieces).</i>	149:-

## SAKURA SPECIAL

*8 pieces.*

<b>Umami Roll</b> <i>Avocado, shiitake, enoki, kimchicrème and topped with flambered salmon.</i>	139:-
<b>Crab Roll</b> <i>Crab, avocado, mayonnaise and topped with tobiko and chives.</i>	159:-
<b>Crispy Duck</b> <i>Panko fried duck and topped with avocado, mayonnaise, tobiko and teriyakisauce.</i>	169:-
<b>Ebi Cheese Yaki</b> <i>Giant prawns, avocado, philadelphia cream and mayonnaise. Topped with cheese, bacon and chili sauce.</i>	189:-

<b>Ebi Tempura Deluxe</b> <i>Tempura fried shrimps with chili mayonnaise topped with grilled eel, sesam and unagi sauce.</i>	199:-
<b>Spicy Tuna Deluxe</b> <i>Tuna, salmon, avocado, itamae sauce and topped with tuna, salmon roe and philadelphia cream.</i>	209:-

<b>Unagi Tempura Deluxe</b> <i>Tempura fried eel, avocado and philadelphia cream. Topped with grilled eel with unagi sauce.</i>	225:-
<b>Tempura Scallop Deluxe</b> <i>Scallops with chives and itame sauce. Topped with fired scallops, mayonnaise and salmon roe.</i>	225:-

## SAKURA SASHIMI

*Salmon, tuna, tilapia and gome wakame in Sakura's way.*

*8 pieces 139:- / 11 pieces 175:- / 14 pieces 209:-*

## POKÉ BOWL

*Fish of the day, shrimp or vegetarian with vegetables and fruits.*



*All plates can be served on request, adapting to vegan, breastfeeding / pregnant. If you have allergies or questions about our ingredients, please ask our staff.*