

Specials from Japan & Around the World

--- Raw Bar ---

Maine Lobster ½ lb
(sashimi or saffron baked)
36
Kusshi Oysters ½ Dozen
18.95

--- Sashimi ---

Tuna Crudo
(shiitake vinaigrette, mozzarella, kalamata olives)
22 **New**
Ankimo Sashimi (Monkfish Foie Gras)
(miso dressing, homemade brioche, foie gras, quail egg,
and sturgeon caviar)
20 **New**
Yellowtail & Salmon New Style Sashimi
(seared with yuzu soy, herbs, and extra virgin olive/sesame
oil blend)
16
Hiramasa & Super White Tuna Jalapeño Sashimi
(yuzu soy, jalapeno, and cilantro)
24
Scottish Salmon Sashimi
(w/black konbu seaweed & green tea, wasabi,
yuzu tofu dressing)
16

---Please join us---

Facebook: Sushi Sasa Denver

Twitter: @Sushi_Sasa

---Sushi Bar Appetizers---

Foie Gras Oysters (6pc)
(sautéed and topped with foie, quail egg sunny side up,
and white truffle balsamic reduction)
36 **New**
Uni Risotto
(shiitake, uni, and shallot risotto topped with fresh uni
and miso pesto)
16.95 **New**
Sasa Trio
(spicy tuna, salmon tartare, and yellowtail poki served with
house-made sushi rice nori crackers)
18.95 **New**
Hawaiian Style Chopped Yellowtail
(poki style sauce, wrapped in avocado with granny smith
apples, pine nuts, and caviar)
16.95
Toro Tartare
(fresh wasabi and savory soy based dipping sauce)
18.95
Yellowtail Tartare
(fresh wasabi and savory soy based dipping sauce)
16.95

---From The Kitchen---

French Onion Style Black Cod Soup
(nori rice crouton and melted gruyere)
8.95 **New**
New Zealand Green Lipped Mussels
(baked in spicy aioli)
10
Atomic Shrimp Dynamite
(baked in a spicy aioli)
9.75

---Sasa Sauces---

Ponzu
.50
Spicy Ponzu or Spicy Japanese Aioli
.75