



SABAKU SUSHI

(Sa-bah-koo)=Desert

90 E Center Street

Moab, Utah

(435)259-4455

www.sabakusushi.com

Soups & Starters

Spicy Raw Kelp Noodle Salad 10

Crisp raw kelp noodles tossed in a spicy miso ginger dressing, topped with macadamia nuts. Garnished with sea veggies and daikon

Sea Vegetable Salad 8

All-natural sea vegetables tossed in a zesty house marinade and served with shaved daikon radish

Wonton Appetizer 8

Two crispy wonton chips topped with seaweed salad, spicy tuna, avocado ginger-serrano sauce and sesame seeds

Spicy Mussel Shooters 7

New Zealand Green-Lipped Mussels in citrus garlic chile sauce topped with avocado and sesame seeds

***Add Quail Eggs for \$2**

Seaweed Salad 6

Seaweed in a sesame dressing

Chuka Ika Salad 6

Smoked squid in a sesame dressing

Half & Half Salad 6

Seaweed salad and smoked squid salad

House Salad 5

Fresh greens, seasonal veggies in a spicy ginger vinaigrette

Agedashi Tofu 6

Fried tofu in a savory sake vegan broth

Sunomono Salad 4

Cucumber marinated in rice vinaigrette, topped with sesame seeds

Southwest Edamame 4

Spicy togarashi, squeeze of lime and salt

Edamame 3

Udon Soup 7

Udon noodles in a traditional dashi with shitake mushrooms and green onions

Miso Soup 3

Seafood Nigiri Sashimi

Most nigiri is made with a touch of wasabi

2 pieces over rice 6 slices no rice

Ebi	Shrimp	5	14
Hamachi	Yellowtail	6	16
Hotate-Gai	Scallops	6	16
Ikura	Salmon Roe	7	na
Inari	Fried Tofu	4	9
Maguro	Red Tuna	7	18
Sake	Salmon	6	16
Shiro Maguro	Albacore	6	16
Tako	Octopus	7	18
Tamago	Sweet Egg Omelette	4	9
Tobiko	Flying Fish Roe	6	na
Tuna Tataki	Seared Tuna	7	18
Anago	Salt Water Eel	7	18

***Add Uzura (quail eggs) for \$2**

Chefs Choice

Assorted 6pc. Nigiri 16

Small 8 pc. Sashimi 18

Large 12 pc. Sashimi 26

Chirashi 22

10 pc. sashimi over rice

Try our fresh ground hon wasabi \$2

Almost every menu item is GLUTEN FREE including our sauces and tempura! Ask your server about the few restrictions.

Small Plates

Tombo Truffle 16

Hawaiian albacore tuna sashimi topped with truffle oil, ponzu and a toasted garlic chip

Poke Salad 15

Assorted seafood and avocado tossed in onion ponzu, topped with sesame seeds, served with shaved daikon and sea vegetables

Ceviche 14

Assorted seafood, avocado and cilantro tossed in citrus chile sauce, served over sushi rice with a wonton chip garnish

Elk Tataki 15

Thinly sliced seared elk, topped with a sauce of grated wasabi, ginger, ponzu and green onion. Served with a green salad

Shrimp Tempura Plate 6

Three fried shrimp served with steamed rice and a side of eel sauce

Veggie Tempura Plate 8

Tempura seasonal vegetables (local when available) with agedashi sauce, a savory sake broth

House Specialty Rolls

White Rim 15

Tempura shrimp, cucumber and avocado, topped with tuna, eel, eel sauce and sesame seeds

The Maze 15

Crab and a tempura green onion, topped with albacore, ginger-serrano sauce and orange tobiko

Castleton 12

Crab, salmon, avocado, and lemon, topped with black tobiko

La Sal 13

Asparagus, cucumber and avocado, topped with salmon, lime, black sea salt

Delicate Arch 15

This riceless roll is crab, tuna, salmon and avocado rolled in cucumber, topped with onion ponzu

The Sunshine Roll 15

Spicy tuna, avocado, mango and cilantro, topped with tuna tataki, ginger-serrano sauce, scallions

Surf & Turf Roll 15

Your chef will create a freestyle roll using fresh fish and seared elk or local tri tip.

Ask your server for today's selection.

Feel free to give the chefs some inspiration!

Fiery Furnace 12

Spicy tuna, avocado, and cucumber, rolled in crunchies, topped with sriracha, eel sauce

Devil's Garden 15

Tempura shrimp, avocado and mango, topped with albacore, pineapple habanero salsa and cilantro

Colorado 12

Spicy albacore, cilantro, mango, cucumber and serrano chilies

Sandstone Crunch 12

Our spiciest roll starts with a tempura serrano chili, salmon and avocado, rolled in crunchies and topped with eel sauce

Substitute mamenori (soy paper) \$1

Substitute fresh ground wasabi \$2

Traditional Maki Sushi

Tekka Maki 6

Tuna, touch of wasabi, sesame seeds

Sake Maki 6

Negihama 6

Yellowtail and scallions

Spicy Hamachi 7

Spicy Scallop 7

Spicy scallops, sprouts, cucumber, sesame seed

California Roll 7

Real crab, avocado, cucumber, sesame seeds

Rainbow Bridge 13

California roll topped with assorted sashimi

Salmon Skin 6

Crispy salmon skin, sprouts, cucumber, avocado, spicy mayo, eel sauce, sesame seeds

Spicy Tuna 7

Make It A Handroll add \$1

Tempura Shrimp 8

Tempura shrimp, sprouts, cucumber, avocado, spicy mayo, eel sauce, sesame seeds

Spider 9

Fried soft shell crab, cucumber, avocado, spicy mayo, sprouts, eel sauce, sesame seeds

Anago Maki 8

Eel, cucumber, avocado, eel sauce, sesame seeds

Philly Roll 8

Salmon, avocado, cream cheese, red onion, sesame seeds

Vegetarian Rolls

Avocado Roll 5

Avocado and sesame seeds

Dream Roll 9

Asparagus, avocado, inari, macadamia nuts and sweet sauce

Garden Veggie Roll 6

Inari, avocado, asparagus, cucumber, greens, tomato and ginger dressing

Hidden Valley Roll 8

Fried apples, mango, avocado, macadamia nuts and sweet sauce

Kappa Maki 5

Cucumber, wasabi and sesame seeds

Mango Roll 6

Mango, avocado, cilantro, cucumber, sesame seeds and sriracha

Entrees

Chicken Katsu 14

Panko-breaded chicken served with Japanese BBQ sauce, steamed rice and seasonal vegetables

Seared Salmon 17

Topped with a honey chili glaze and fresh grapefruit. Served with steamed rice and seasonal vegetables

Tender Pork Short Ribs 14

Marinated in a sweet and savory sauce and served with steamed rice and seasonal vegetables

Traditional Udon Soup 14

Udon noodles served in a traditional dashi, garnished with green onion.
Served with your choice of chicken, steak or tofu

Spicy Yaki Udon 14

Stir fry noodles tossed with seasonal vegetables in a spicy miso teriyaki sauce.
Served with your choice of chicken, steak or tofu

Desserts

The Dessert Roll 9

Fresh berries, bananas and rice, wrapped in mamenori, tempura fried and drizzled with dark chocolate.
Served with vanilla ice cream

Tempura Bananas 7

Tempura bananas with a scoop of vanilla ice cream and a drizzle of dark chocolate

Orange With Plum Wine 6

Fresh orange soaked in plum wine

Mochi Ice Cream 6

One flavor of ice cream wrapped in sweet rice dough
Ask your server for today's selection of flavors

Mochi Mix Assortment of 3 flavors 8

Ginger Beer or Root Beer Float 5

Vanilla Ice Cream 4

Single Scoop Vanilla Ice Cream 2

Top with chocolate or macadamia nuts for \$1

Non Alcoholic Beverages

San Pellegrino Limonata 3

San Pellegrino Aranciata 3

Ginger Beer 3

Soft Drinks 2.5

Ask Server for our selection

Iced Green Tea 2.5

O'doul's Non Alcoholic Beer 4

Coconut Water 3

Organic Limeade 3

Apple or Pineapple Juice

Small 1.5 Large 3

Coffee or Decaf 3

Individual French press of locally roasted coffee. Cream and sugar by request

Fresh Hot Ginger Tea 4

Hot Tea 3

Individual pot of tea.
Green, Jasmine Green, Black or Peppermint

See our drink menu for sake, beer, wine and cocktails

Sabaku Sushi is fresh, local and sustainable
We hope to see you again soon!

Beer

- Asahi 22 oz. 8
Sapporo Silver 22 oz. 8
Kirin Ichiban 22 oz. 8
Tsingtao 12 oz. 5
Moab Brewery IPA 16 oz. 7
Moab Brewery Pale Ale 16 oz. 7
- Pabst Blue Ribbon 12 oz. 3
Lev Black Lion 17 oz. 7
Omission Pale *Gluten Free* 12 oz. 5
- Ask your server about our
seasonal beer special

Cocktails

- Moscow Mule** 8
Tito's Vodka, ginger beer, lime
Served in a copper mug
- Sundance** 8
Tito's Vodka, Aranciata, muddled orange
- Cactus Rose** 8
Beefeater Gin, Limonata,
muddled cucumber and lemon
- Hoodoo** 8
Makers Mark, ginger beer, lime,
orange bitters
- Saketini** 8
Asian Pear Sake, Tito's Vodka, lemon twist
Silver Sake, Tito's Vodka, cucumber
- Classic Martini** 8
Tito's Vodka or Beefeater Gin, olives, vermouth
- Plumskey** 8
Makers Mark, plum wine, Sprite
- Dark & Stormy** 8
Goslings Black Rum, ginger beer, lime

Liquors (1.5 oz) \$5

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| Goslings Black Rum | Makers Mark Bourbon |
| Tito's Vodka | Beefeater Gin |

Seasonal Cocktails

- Strawberry Sake Mojito** 8
Momokawa Pearl sake, muddled strawberry,
locally-grown mint, lime and agave syrup
- The Fentiman** 8
Tito's Vodka or Beefeater Gin, botanically
brewed rose lemonade, lemon,
splash of soda water
- Sabaku Sake-rita** 8
Cold house sake, triple sec, lime, organic lime-
ade. Served with salt rim glass.
Add serrano peppers to make it spicy.
- Sake Colada** 8
Moonstone Coconut Lemongrass Sake, shaken
with pineapple juice

House Sake

All sake is gluten free, sulfite free, and tannin free

Momokawa Pearl

Nigori (unfiltered), sweet, creamy texture

Moonstone Asian Pear

Flavored Junmai Ginjo, fruity, bright, crisp

Momokawa Silver

Junmai Ginjo, aromatic, dry, crisp

Moonstone Coconut-

Lemongrass

Flavored nigori, sweet, creamy texture

5 oz. 8 8 oz. 11 Bottle 30

Warm House Sake

5oz. 5 8oz. 8

Purple Haze Warm Sake

House warm sake with crème de cassis

5oz. 7 8oz. 10

Zipang Sparkling Sake

250ml bottle 14

House Sake Flight 10

1 oz. sampler of all 5 House Sakes

Premium Sake

Tozai Blossom of Peace

Plum sake, fruity, aromas of cherry, sweet rice, marzipan. Medium bodied, sweet smooth finish

5 oz. 11 8 oz. 18 Bottle 42

Ty Ku Black

Junmai Ginjo, dry, floral, notes of lite rice grain, melon and jasmine tea

5 oz. 15 8 oz. 24 Bottle 57

Rihaku Dreamy Clouds

Multi-layered nigori, flavors of nuts, banana, toffee, earth tones. Semi dry and balanced

5 oz. 20 8 oz. 30 Bottle 70

Ama No To Heavens Door

Tokubetsu Junmai, subtly sweet, smooth, earthy, sweet rice aromas with floral and herb spiciness. Slightly dry, medium bodied

5 oz. 20 8 oz. 30 Bottle 70

Konteki Tears of Dawn

Diaginjo, clean flavor with notes of marigold, tropical fruits, anise, raw sugar. Complex profile with smooth finish, full bodied

5 oz. 24 8 oz. 38 Bottle 90

Premium Sake Flight 25

1 oz. sampler of all 5 Premium Sakes

Wine

WHITE

Kunde Sauvignon Blanc Sonoma

Kung Fu Girl Riesling Columbia Valley

Avant Chardonnay Sonoma

Glass 8 Bottle 30

RED

Castle Rock Pinot Noir Mendocino

Menage a Trois Red Napa Valley

Glass 8 Bottle 30

Plum Wine Glass 7 Bottle 28

Roederer Estate Sparkling Wine Organic, biodynamic. Bottle only 60