

Satomi



Appetizers

Edamame 3.95
steamed green soybeans

The Bomb 8.95
deep fried jalapeno, stuffed with spicy tuna, snow crab and cream cheese

Agedashi Tofu 5.95



deep fried tofu with tempura sauce and green onion

BBQ Ribs 12.95
korean style bbq ribs

Gyoza 6.95
crispy fried pot stickers served with sweet spicy vinaigrette

Monkey Brain 6.95
deep fried mushroom, stuffed with spicy tuna

Kaki Fried 9.95
5 pcs. fried oysters

San Francisco Fire 12.95



spicy tuna roll tempura, served with chili-cilantro sauce on a bed of green salad, topped with seaweed salad

Hamachi Kama 13.95
grilled hamachi collar served with ponzu sauce (call to reserve-as this item is limited)

Chicken Kara Age 8.95
japanes style chicken nugget

Ankimo 10.95
monkfish liver with ponzu sauce

Fresh Oysters N.A.
4 half-shell fresh oysters with ponzu sauce

Maguro Tataki* 9.95
seared tuna with garlic sauce

Tempura

Assorted Tempura 7.95



1 pcs. of shrimp and 6 pcs. of seasonal vegetables

Vegetables Tempura 6.95
7 pcs. of seasonal vegetables

Shrimp Tempura 7.95
4 pcs. of shrimps

Fried Calamari 9.95
crispy fried calamari

Soft Shell Crab 8.95



breaded soft shell crab

Pepper Fin* 10.95
thin slices of white tuna with jalapeno, ponzu souce

Sashimi Sampler* 13.95
8 pcs. chef's selection of fresh sashimi

Japanese Beef Tataki 10.95
seared washugyu beef with garlic sauce

BBQ Albarcore* 10.95
seared white tuna with special mayo sauce

Melting Albarcore* 10.95



albarcore tuna with snow crab served with special sauce

BBQ Mussel 7.95
bbq green mussel with house sauce

Seafood Salad (or spicy)* 13.95



assortment of sliced raw fish mixed with seaweed salad

Sunomono Salad 8.95

cucumber in vinegar sauce (choice of prawn, or octopus)

Seaweed Salad 6.95



Green Salad 3.95

Ika Sansai 6.95

steamed squid salad

Cucumber Salad 4.95

cucumber in vinegar sauce

Japanese Pickle 5.95

assorted pickled Japanese vegetable

Hawaiian Poki* 12.95



spicy seaweed salad with choice of tuna or salmon

Sashimi *Ingredients may change without notice. Due the seasonal veriances, some items may not be available.*

Satomi Deluxe Sashimi* 50.00

chef's choice of special sashimi

Maguro Sashimi* 13.95

6pcs of fresh red tuna

Bluefin Tuna (6pcs) * Seasonal



Sake Sashimi* 12.95

6pcs of fresh salmon

Aji Sashimi* Seasonal

6pcs of spanish mackerel

Hamachi Sashimi* 13.95



6pcs of fresh yellowtail

Live Scallop Sashimi* Seasonal

with scallop salad

Shiro Maguro Sashimi* 12.95

6pcs of albarcore

Ama Ebi Sashimi* Seasonal



5pcs. sweet shrimp with fried head

Hirame Sashimi* 13.95

6pcs of halibut

Suzuki Sashimi* 10.95

6pcs of striped bass

Uni Sashimi* Seasonal

sea urchin

Mirugai Sashimi* Seasonal

6pcs of long neck clam

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Kitchen

Chicken Teriyaki 13.95

Beef Teriyaki 15.95



Salmon Teriyaki 15.95

BBQ Ribs 18.95
korean bbq style

Katsu Plate 16.95
breaded cutlet (choice of chicken or pork+\$1)

Saba Shiyoyaki 14.95



grilled mackerel

Unagi Kabayaki 18.95
barbequed fresh water eel platter - whole piece

Tempura Combination 12.95

Shrimp Tempura 12.95

Vegetable Tempura 10.95

Udon

Nabeyaki Udon 13.95
chicken, shrimp tempura, vegetables in broth

Tempura Udon 12.95



*vegetables in broth,
tempura served on the side*

Seafood Udon 15.95
shrimp, scallop, red snapper, salmon, calamari in broth

Bento

(served with salad and rice)



1. Chicken Teriyaki, Gyoza, CA Roll 13.95
2. Chicken Teriyaki, Tempura, CA Roll 14.50
3. Chicken Teriyaki, Tempura, Sashimi* 14.95
4. Beef Teriyaki, Gyoza, CA Roll 14.95
5. Beef Teriyaki, Tempura, CA Roll 15.50
6. Beef Teriyaki, Tempura, Sashimi* 15.95
7. Salmon Teriyaki, Gyoza, CA Roll 14.95
8. Salmon Teriyaki, Tempura, CA Roll 15.50
9. Salmon Teriyaki, Tempura, Sashimi* 15.95
10. BBQ Ribs, Gyoza, CA Roll 15.95
11. BBQ Ribs, Tempura, CA Roll 16.50
12. BBQ Ribs, Tempura, Sashimi* 16.95

Sushi bar

Nigiri - slice of fish over rice 2pcs

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|---------------------|--|----------|
| Anago | sea eel | 6.95 |
| Ama Ebi* | raw prawn | Seasonal |
| Bonito* | skipjack tuna | 6.95 |
| Ebi | cooked prawn | 5.50 |
| Hamachi* | yellowtail | 7.95 |
| Hirame* | halibut | Seasonal |
| Hotate* | scallop | 7.95 |
| Ika* | squid | 5.95 |
| Ikura* | salmon roe | 7.95 |
| Inari | fried tofu | 4.95 |
| Kani | real crab | 7.95 |
| Maguro* | red tuna | 7.95 |
| Nishin* | herrling | 4.95 |
| Shiro Maguro* | albacore | 6.95 |
| Saba* | mackerel | 5.95 |
| Sake* | salmon | 6.50 |
| Sake (smoked)* | smoked salmon | 6.95 |
| Suzuki* | striped bass | 5.95 |
| Tako | octopus | 6.95 |
| Tamago | egg | 3.95 |
| Tobiko* | flying fish roe | 5.95 |
| Unagi | fresh water eel | 6.95 |
| Uni* | sea urchin | Seasonal |
| California Roll | crab & avocado | 5.95 |
| New York Roll | shrimp & avocado | 6.95 |
| Spicy Tuna Roll* | with cucumber | 6.95 |
| Yellow Tail Roll* | with green onion | 6.95 |
| Spider Roll | deep fried soft shell crab, tobiko, avocado and cucumber | 8.95 |
| Unagi Roll | eel, avocado & cucumber | 7.95 |
| Spicy Scallop Roll* | with cucumber | 8.95 |
| Shrimp Tempura Roll | with cucumber | 7.95 |
| Alaska Roll* | salmon and avocado | 6.95 |

Sushi Combination* 19.95



chef's choice of fresh sushi and california roll

Sushi and Sashimi* 23.95

chef's choice of fresh sushi & sashimi

Assorted Sashimi* 21.95



chef's selection of fresh sashimi

Roll Combination* 19.95

california roll, spicy tuna roll and unagi roll

Satomi Signature Set* (for 2~3) 69.95

chef's choice of fresh sushi, sashimi and special rolls

Chirashi* 24.95



chef's selection of fresh sashimi, served over sushi rice

Tekka(Sake) Don* 23.95

slices of tuna(salmon), served over sushi rice

Unagi Don 23.95

bbq fresh water eel served over rice

Philadelphia Roll* 7.95

salmon, cream cheese and avocado

Salmon Skin Roll 7.95

cucumber, sprouts, burdock root

Tekka Maki* red tuna 5.95

Sake Maki* fresh salmon 5.95

Vegetable Tempura Roll 6.95

Avocado Roll 4.95

Kappa Maki cucumber 4.50

Oshinko Maki Japanese pickles 4.50

Before placing your order, please inform your server if person in your party has a food allergy

Satomi Rolls

Dragon

13.95



deep fried shrimp, crab meat covered with fresh water eel and avocado

Satomi Roll

deep fried california roll

8.95

Super California Roll

california roll covered with fresh water eel

11.95

Rainbow*

california roll covered by a colorful array of raw fish

13.95

49'er*

12.95



salmon, avocado wrapped salmon and sliced lemon

Crunch Roll

shrimp tempura, crab meat with sprinkled crunch powder

10.95

Crazy Roll*

tuna, salmon, yellowtail, avocado and tobiko

10.95

Delicious Roll*

soft shell crab, avocado wrapped with salmon and mango

14.95

Mango Paradise*

deep fried shrimp, crab meat covered with tuna and mango with mango sauce

12.95

California lover

california roll wrapped with shrimp and mango

11.95

M.T Fuji*

deep fried shrimp, crab meat with scallop on top

11.95

Ultimate Spider

14.95



fresh water eel, cucumber, topped with deep fried soft shell crab

Golden Gate*

california roll covered with salmon and yellowtail

11.95

Tempura Roll

shrimp and vegetable tempura

9.95

Giants*

deep fried shrimp, crab meat covered with white tuna

11.95

Two Timer*

13.95



deep fried shrimp, crab meat cucumber covered with unagi, avocado, tuna and tai

Caterpillar

fresh water eel & cucumber covered with avocado

12.95

Power of Love

deep fried roll- fresh water eel, shrimp, mango, cream cheese with unagi and mango sauce

10.95

Lion King

12.95



california roll covered with baked salmon

Raiders

deep fried shrimp, crab meat covered with avocado and shrimp

11.95

Bay Scallop

california roll with baked scallop on top

12.95

Rock & Roll

deep fried soft shell crab, avocado, cucumber, crab meat with eel and shrimp

16.95

Unagi Lover

a unagi loin on california roll

16.95

Veggie Lover

cucumber, avocado, japanese pickle, fried tofu wrapped with soy paper

13.95

Finding Nemo

chicken teriyaki and cream cheese

9.95

Gangsta*

14.95



yellowtail and cucumber covered with salmon and fresh water eel

Salmon Lover*

deep fried salmon roll covered with salmon

11.95

Japanese Cowboy 14.95
spicy tuna, mango and jalapeno cover with seared washugyu beef with garlic ponzu

Lobster Crossing 14.95
california roll topped with baked langostino with special sauce

Cherry Blossom* 12.95



salmon and avocado covered with tuna

Orange Blossom* 12.95
tuna and avocado covered with fresh salmon

3655* 16.95
spicy soft shell crab, crab meat, cucumber and avocado covered with tuna

Andy's* 14.95
spicy tuna, jalapeno covered with seared salmon and crunch powder

Flaming Dragon* 15.95



deep fried shrimp, crab meat avocado and spicy tuna covered with salmon, yellowtail, tuna and tobiko with fire

Spicy Orange* 14.95
spicy crab meat, shrimp tempura covered with tuna, avocado with slice of orange

Spicy Rainbow* 13.95
spicy tuna and cucumber covered by a colorful array of raw fish

Victoria Secret* 13.95
spicy tuna, cucumber and deep fried sea bass with spicy scallop

Sex and the City* 11.95
spicy deep fried shrimp, cucumber covered with tuna

Inferno Scallop* 13.95



spicy tuna, cucumber and jalapeno covered with seared scallop on top

Fremont* 9.95
fresh salmon, cream cheese, jalapeno with spicy sauce (deep fried whole roll)

Crazy Spicy* 10.95
spicy tuna, salmon, yellowtail, tobiko and cucumber

Lucky 7* 15.95



crab meat, deep fried shrimp, avocado and spicy tuna with special seared mix tuna

Out of Control* 13.95
crab meat, shrimp tempura, spicy tuna and avocado covered with yellowtail, izumidai and tuna

Spicy Crunch* 11.95



spicy tuna, deep fried shrimp with crunch mix

911* 14.95
spicy tuna, jalapeno covered with white tuna with unagi and spicy sauce

Spicy Country* 11.95
spicy tuna, cucumber and tobiko with seaweed salad

Spicy Spider* 14.95
deep fried soft shell crab, avocado topped with spicy tuna

Volcano* 11.95



breaded deep fried spicy tuna with jalapeno

Dancing Spicy Tuna* 12.95
deep fried shrimp and cucumber covered with spicy tuna

Spicy Juno* 14.95
deep fried shrimp, spicy tuna, cucumber covered with tuna, salmon, crab meat and jalapeno with special sauce

Red Dragon* 13.95



fresh water eel with cucumber covered with spicy tuna

White Drangon* 13.95
white tuna and cucumber covered with unagi and avocado

Our crab meat is shredded imitation crab meat. We also serve real crab meat upon request with extra charge.

Beverage & Dessert

Sake

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| Hot Sake | (S) 3.95 | (L) 6.50 |
| Nigori Sake <i>(unfiltered)</i> | | 12.00 |
| Draft Sake <i>(fresh & smooth)</i> | | 7.95 |
| Hakutsuru Junmai Ginjo | | 18.00 |
| Kamotsuru Namakakoi | | 18.00 |
| Hana Awaka <i>(sparkling sake)</i> | | 10.95 |
| Karatanba <i>(dry)</i> | | 14.00 |
| Kubota "SenJyu" <i>(720ml)</i> | | 38.00 |

Premium Sake

| | | |
|---|--|-------|
| Tedorigawa Kinka <i>(720ml)</i> | | 50.00 |
| Dewazakura Mini Daiginjo <i>(300ml)</i> | | 28.00 |
| Masumi Nanago <i>(720ml)</i> | | 65.00 |

Wine

| | | |
|------------|----------|-----------|
| Plum Wine | | (G) 6.95 |
| White Wine | (G) 6.95 | (B) 21.00 |
| Red Wine | (G) 6.95 | (B) 21.00 |

Beer

| | | |
|-----------------|----------|----------|
| Asahi, Sapporo | (S) 3.95 | (L) 6.95 |
| Orion | | (L) 7.95 |
| Sapporo Reserve | | 5.95 |
| Kirin | (S) 3.95 | (L) 6.95 |
| Sapporo Light | | 3.95 |

Soft Drinks

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| Soft Drinks <i>(refill \$0.85)</i> | | 1.95 |
| <i>(coke, diet coke, sprite, orange, lemonade)</i> | | |
| Iced tea | | 2.95 |
| Marble Soda | | 2.95 |
| Apple Juice | | 2.95 |
| Sparkling Water | | 3.95 |

Kids Bear 5.95
an all chocolate gelato dome sweetly decorated with a cute bear face

Mango Panna Cotta 5.95



sweetened cooked cream topped with a refreshing mango sauce

Cherry Gelato 6.95
vanilla & amarena cherry gelato swirled together, topped with real amarena cherries

Chocolate Gelato 6.95
chocolate syrup, chocolate chip gelato topped with cocoa powder & hazelnuts

Hazelnut Tartufo 5.95
a core of dark chocolate embraced by our velvety hazelnut gelato covered with praline hazelnut & meringue

Flute Guava Mango 6.95
creamy tropical guava gelato swirled with sweet mango sauce

Coconut Ripieno 5.95



creamy coconut sorbetto served in the natural fruit shell

Coppa Mascarpone 6.95
chocolate cream layer followed by a smooth mascarpone cream, topped with amaretto cookie crumbs

Greentea Cheesecake 4.95
a delicious tradition made with the finest ingredients -greentea flover

Green Tea Ice Cream 3.50

Mochi Ice Cream 3.95



strawberry, mango, vanilla, greentea, chocolate and coffee flavor