

Satomi



Appetizers

Edamame 4.95
steamed green soybeans

The Bomb 10.95
deep fried jalapeno, stuffed with spicy tuna, snow crab and cream cheese

Agedashi Tofu 6.95



deep fried tofu with tempura sauce and green onion

BBQ Ribs 16.95
korean style bbq ribs

Gyoza 7.95
crispy fried pot stickers served with sweet spicy vinaigrette

Monkey Brain 8.95
deep fried mushroom, stuffed with spicy tuna

Kaki Fried 10.95
5 pcs. fried oysters

San Francisco Fire 16.95



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

Hamachi Kama 15.95
grilled hamachi collar served with ponzu sauce (call to reserve-as this item is limited)

Chicken Kara Age 12.95
japanes style chicken nugget

Ankimo 13.95
monkfish liver with ponzu sauce

Fresh Oysters M.P.
4 half-shell fresh oysters with ponzu sauce

Maguro Tataki* 14.95
seared tuna with garlic sauce

Tempura

Assorted Tempura 9.95



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

Vegetables Tempura 8.95
7 pcs. of seasonal vegetables

Shrimp Tempura 9.95
4 pcs. of shrimps

Fried Calamari 12.95
crispy fried calamari

Soft Shell Crab 10.95



breaded soft shell crab

Pepper Fin* 13.95
thin slices of white tuna with jalapeno, ponzu souce

Sashimi Sampler* 16.95
8 pcs. chef's selection of fresh sashimi

Japanese Beef Tataki 14.95
seared washugyu beef with garlic sauce

BBQ Albarcore* 13.95
seared white tuna with special mayo sauce

Melting Albarcore* 13.95



albarcore tuna with snow crab served with special sauce

BBQ Mussel 9.95
bbq green mussel with house sauce

Seafood Salad (or spicy)* 18.95



assortment of sliced raw fish mixed with seaweed salad

Sunomono Salad 10.95

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

Seaweed Salad 6.95



Green Salad 4.95

Ika Sansai 6.95

steamed squid salad

Hawaiian Poki* 15.95

Cucumber Salad 5.95

cucumber in vinegar sauce



spicy seaweed salad with choice of tuna or salmon

Japanese Pickle 6.95

assorted pickled Japanese vegetable

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

Satomi Deluxe Sashimi* 60.00

chef's choice of special sashimi

Maguro Sashimi* 16.95

6pcs of fresh red tuna

Bluefin Tuna (6pcs) * Seasonal

Sake Sashimi* 16.95

6pcs of fresh salmon



Hamachi Sashimi* 16.95

6pcs of fresh yellowtail



Aji Sashimi* Seasonal

6pcs of spanish mackerel

Shiro Maguro Sashimi* 15.95

6pcs of albacore

Live Scallop Sashimi* Seasonal

with scallop salad

Hirame Sashimi* 17.95

6pcs of halibut

Ama Ebi Sashimi* Seasonal

5pcs. sweet shrimp with fried head

Suzuki Sashimi* 13.95

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 17.95

Beef Teriyaki 19.95



Salmon Teriyaki 19.95

BBQ Ribs 23.95
korean bbq style

Katsu Plate 19.95
breaded cutlet (choice of chicken or pork+\$1)

Saba Shiyoyaki 18.95



grilled mackerel

Unagi Kabayaki 23.95

barbequed fresh water eel platter - whole piece

Tempura Combination 15.95

Shrimp Tempura 15.95

Vegetable Tempura 14.95

Udon

Nabeyaki Udon 15.95

chicken, shrimp tempura, vegetables in broth

Tempura Udon 15.95



*vegetables in broth,
tempura served on the side*

Seafood Udon 17.95

shrimp, scallop, red snapper, salmon, calamari in broth

Bento

(served with salad and rice)



1. Chicken Teriyaki, Gyoza, CA Roll 17.95
2. Chicken Teriyaki, Tempura, CA Roll 17.95
3. Chicken Teriyaki, Tempura, Sashimi* 18.95
4. Beef Teriyaki, Gyoza, CA Roll 18.95
5. Beef Teriyaki, Tempura, CA Roll 18.95
6. Beef Teriyaki, Tempura, Sashimi* 19.95
7. Salmon Teriyaki, Gyoza, CA Roll 18.95
8. Salmon Teriyaki, Tempura, CA Roll 18.95
9. Salmon Teriyaki, Tempura, Sashimi* 19.95
10. BBQ Ribs, Gyoza, CA Roll 19.95
11. BBQ Ribs, Tempura, CA Roll 20.95
12. BBQ Ribs, Tempura, Sashimi* 20.95

Sushi bar

Nigiri - slice of fish over rice 2pcs

Anago	sea eel	Seasonal
Ama Ebi*	raw prawn	Seasonal
Bonito*	skipjack tuna	7.95
Ebi	cooked prawn	6.50
Hamachi*	yellowtail	7.95
Hirame*	halibut	Seasonal
Hotate*	scallop	8.95
Ika*	squid	5.95
Ikura*	salmon roe	7.95
Inari	fried tofu	4.95
Kani	real crab	8.95
Maguro*	red tuna	7.95
Nishin*	herrling	5.95
Shiro Maguro*	albacore	6.95
Saba*	mackerel	6.95
Sake*	salmon	7.50
Sake (smoked)*	smoked salmon	7.95
Suzuki*	striped bass	6.95
Tako	octopus	6.95
Tamago	egg	4.95
Tobiko*	flying fish roe	6.95
Unagi	fresh water eel	7.95
Uni*	sea urchin	Seasonal
California Roll	crab & avocado	7.50
New York Roll	shrimp & avocado	8.50
Spicy Tuna Roll*	with cucumber	8.50
Yellow Tail Roll*	with green onion	7.50
Spider Roll	deep fried soft shell crab, tobiko, avocado and cucumber	10.95
Unagi Roll	eel, avocado & cucumber	8.95
Spicy Scallop Roll*	with cucumber	9.95
Shrimp Tempura Roll	with cucumber	8.95
Alaska Roll*	salmon and avocado	8.50

Sushi Combination* 24.95



chef's choice of fresh sushi and california roll

Sushi and Sashimi* 27.95

chef's choice of fresh sushi & sashimi

Assorted Sashimi* 26.95



chef's selection of fresh sashimi

Roll Combination* 23.95

california roll, spicy tuna roll and unagi roll

Satomi Signature Set* (for 2~3) 80.00

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

Chirashi* 29.95



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

Tekka(Sake) Don* 29.95

slices of tuna(salmon), served over sushi rice

Unagi Don 29.95

bbq fresh water eel served over rice

Philadelphia Roll* 9.50

salmon, cream cheese and avocado

Salmon Skin Roll 8.50

cucumber, sprouts, burdock root

Tekka Maki* red tuna 6.50

Sake Maki* fresh salmon 6.50

Vegetable Tempura Roll 7.95

Avocado Roll 5.95

Kappa Maki cucumber 5.50

Oshinko Maki Japanese pickles 5.50

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

Satomi Rolls

Dragon

15.95



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

Giants*

13.95

deep fried shrimp, crab meat covered with white tuna

Two Timer*

16.95



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

Satomi Roll

10.95

deep fried california roll

Super California Roll

13.95

california roll covered with fresh water eel

Caterpillar

15.95

fresh water eel & cucumber covered with avocado

Rainbow*

15.95

california roll covered by a colorful array of raw fish

Power of Love

12.95

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

49'er*

15.95



salmon, avocado wrapped salmon and sliced lemon

Lion King

15.95



california roll covered with baked salmon

Crunch Roll

13.95

shrimp tempura, crab meat with sprinkled crunch powder

Raiders

14.95

deep fried shrimp, crab meat covered with avocado and shrimp

Crazy Roll*

11.95

tuna, salmon, yellowtail, avocado and tobiko

Bay Scallop

15.95

california roll with baked scallop on top

Delicious Roll*

16.95

soft shell crab, avocado wrapped with salmon and mango

Rock & Roll

19.95

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

Mango Paradise*

14.95

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

Unagi Lover

19.95

a unagi loin on california roll

California lover

13.95

california roll wrapped with shrimp and mango

Veggie Lover

15.95

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

M.T Fuji*

14.95

deep fried shrimp, crab meat with scallop on top

Finding Nemo

10.95

chicken teriyaki and cream cheese

Ultimate Spider

16.95



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

Gangsta*

16.95



yellowtail and cucumber covered with salmon and fresh water eel

Golden Gate*

13.95

california roll covered with salmon and yellowtail

Salmon Lover*

13.95

deep fried salmon roll covered with salmon

Tempura Roll

11.95

shrimp and vegetable tempura

Japanese Cowboy 17.95
spicy tuna, mango and jalapeno cover with seared washugyu beef with garlic ponzu

Lobster Crossing 18.95
california roll topped with baked langostino with special sauce

Cherry Blossom* 15.95



salmon and avocado covered with tuna

Orange Blossom* 15.95
tuna and avocado covered with fresh salmon

3655* 21.95
spicy soft shell crab, crab meat, cucumber and avocado covered with tuna

Andy's* 17.95
spicy tuna, jalapeno covered with seared salmon and crunch powder

Flaming Dragon* 19.95



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

Spicy Orange* 18.95
spicy crab meat, shrimp tempura covered with tuna, avocado with slice of orange

Spicy Rainbow* 17.95
spicy tuna and cucumber covered by a colorful array of raw fish

Victoria Secret* 16.95
spicy tuna, cucumber and deep fried sea bass with spicy scallop

Sex and the City* 13.95
spicy deep fried shrimp, cucumber covered with tuna

Inferno Scallop* 16.95



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

Fremont* 11.95
fresh salmon, cream cheese, jalapeno with spicy sauce (deep fried whole roll)

Crazy Spicy* 11.95
spicy tuna, salmon, yellowtail, tobiko and cucumber

Lucky 7* 19.95



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

Out of Control* 14.95
crab meat, shrimp tempura, spicy tuna and avocado covered with yellowtail, izumidai and tuna

Spicy Crunch* 13.95



spicy tuna, deep fried shrimp with crunch mix

911* 16.95
spicy tuna, jalapeno covered with white tuna with unagi and spicy sauce

Spicy Country* 14.95
spicy tuna, cucumber and tobiko with seaweed salad

Spicy Spider* 16.95
deep fried soft shell crab, avocado topped with spicy tuna

Volcano* 13.95



breaded deep fried spicy tuna with jalapeno

Dancing Spicy Tuna* 15.95
deep fried shrimp and cucumber covered with spicy tuna

Spicy Juno* 16.95
deep fried shrimp, spicy tuna, cucumber covered with tuna, salmon, crab meat and jalapeno with special sauce

Red Dragon* 16.95



fresh water eel with cucumber covered with spicy tuna

White Drangon* 15.95
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

Hot Sake	(S) 4.95	(L) 7.95
Nigori Sake <i>(unfiltered)</i>		13.00
Draft Sake <i>(fresh & smooth)</i>		9.95
Hakutsuru Junmai Ginjo		21.00
Kamotsuru Namakakoi		21.00
Hana Awaka <i>(sparkling sake)</i>		12.00
Karatanba <i>(dry)</i>		15.00
Kubota "SenJyu" <i>(720ml)</i>		42.00

Premium Sake

Tedorigawa Kinka <i>(720ml)</i>		65.00
Dewazakura Mini Daiginjo <i>(300ml)</i>		32.00
Masumi Nanago <i>(720ml)</i>		75.00

Wine

Plum Wine		(G) 8.95
White Wine	(G) 8.95	(B) 25.00
Red Wine	(G) 8.95	(B) 25.00

Beer

Asahi, Sapporo	(S) 4.95	(L) 7.95
Orion		(L) 8.95
Sapporo Reserve		6.95
Kirin	(S) 4.95	(L) 7.95
Sapporo Light		4.95

Soft Drinks

Soft Drinks <i>(refill \$0.85)</i>		2.95
<i>(coke, diet coke, sprite, orange, lemonade)</i>		
Iced tea		4.50
Marble Soda		3.95
Apple Juice		3.50
Sparkling Water		5.50

Kids Bear 7.95
an all chocolate gelato dome sweetly decorated with a cute bear face

Mango Panna Cotta 7.95



sweetened cooked cream topped with a refreshing mango sauce

Cherry Gelato 8.95
vanilla & amarena cherry gelato swirled together, topped with real amarena cherries

Chocolate Gelato 8.95
chocolate syrup, chocolate chip gelato topped with cocoa powder & hazelnuts

Hazelnut Tartufo 8.95
a core of dark chocolate embraced by our velvety hazelnut gelato covered with praline hazelnut & meringue

Flute Guava Mango 8.95
creamy tropical guava gelato swirled with sweet mango sauce

Coconut Ripieno 8.95



creamy coconut sorbetto served in the natural fruit shell

Coppa Mascarpone 9.95
chocolate cream layer followed by a smooth mascarpone cream, topped with amaretto cookie crumbs

Greentea Cheesecake 7.95
a delicious tradition made with the finest ingredients -greentea flover

Green Tea Ice Cream 5.50

Mochi Ice Cream 5.95



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