



### KITCHEN ENTREES

Served with soup or salad

Chilean Sea Bass <i>w. garlic sauce</i>	25	Rack of Lamb <i>w. garlic &amp; pepper</i>	26
Black Cod Miso <i>Sweet miso marinate</i>	28	Salmon Dream <i>Salmon w. tomato &amp; ginger-garlic sauce</i>	18

### TERIYAKI

Vegetable	10	Shrimp	20
Tofu	12	Salmon	17
Chicken	15	Teriyaki Duo <i>Choice of chicken, steak, shrimp or salmon</i>	22
Steak	20		

### TEMPURA

Vegetable	11	Lobster	22
Chicken	13	Chicken or Pork Katsu	14
Shrimp	16		

### YAKI UDON

Pan fried noodles with veggies in sesame soy sauce

Chicken	11	Seafood	15
Garlic Noodles <i>Mixed seafood, mushroom, garlic butter sauce</i>	16	King Crab Noodle M.P. <i>Garlic sauce</i>	

### NOODLE IN SOUPS

Tempura <i>Shrimp &amp; veggie tempura</i>	10	Yoshi Nabe <i>Seafood &amp; veggies</i>	14
Nabe Udon <i>Crab, clam, chicken, egg, shrimp tempura</i>	12	Sukiyaki <i>Beef, tofu veggie &amp; clear noodle</i>	15

### HIBACHI DINNER

Include soup, salad, shrimp appetizer, veggies & white rice

Soba	14	Rack of Lamb	26
Chicken	16	Salmon	20
Shrimp	20	Chilean Sea Bass	26
Scallop	20	Twin Lobster Tail	40
Steak	22	Vegetarian <i>No shrimp appetizer</i>	14
Filet Mignon	26		

### HIBACHI COMBINATION

Chicken & Shrimp	26	Filet Mignon & Shrimp	32
Chicken & Steak	26	Filet Mignon & Lobster	38
Steak & Shrimp	28		
Shrimp & Scallop	28		

### HIBACHI SIDE ORDERS

Fried Rice	4	Shrimp	8
Noodle	5	Scallop	8

### CHILDREN'S HIBACHI

Chicken	13	Steak	15
Shrimp	15		

### SIDE ORDER

Ponzu sauce, Spicy Mayo, Teriyaki Sauce, Ginger Dressing

4 oz.	1.5	12 oz.	4
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\* Extra charge for substitution

### LUNCH MENU

Monday to Friday: 11:30 am – 3:00 pm.

### SPECIAL LUNCH BOXES \$10

All served with soup or salad & shumai, yakitori, California roll & rice

Chicken Teriyaki	Shrimp Teriyaki
Beef Teriyaki	Salmon Teriyaki

### TEMPURA

Includes miso soup and rice

Vegetable Tempura	7
Shrimp Tempura	9
Chicken Tempura	9

### UDON

Tempura Udon (Soup)	8	Yaki Udon (Stir Fried)	8
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### FROM THE SUSHI BAR

Sushi (1) <i>8 pieces of sushi</i>	8.95	Sashimi <i>9 pieces of sashimi</i>	9.95
Sushi (2) <i>4 pieces of sushi, tuna roll and California roll</i>	9.95	Sushi & Sashimi Combo <i>3 pieces of sushi, 6 pieces of sashimi and 1 tuna roll</i>	10.95

### BENTO BOX

Bento Regular <i>Includes soup or salad &amp; rice</i> <i>California roll, chicken teriyaki, shumai, shrimp &amp; veggie tempura</i>	16	Bento Deluxe <i>Includes soup or salad &amp; rice</i> <i>Spicy tuna roll, salmon teriyaki, shumai, yakitori, shrimp &amp; veggie tempura</i>	20
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Children's Bento <i>For age 12 &amp; under</i> <i>Chicken nuggets, French fries, chicken teriyaki, shumai &amp; rice</i>	13
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# Sakaya

Japanese Restaurant

Tel: (516) 621-1887  
(516) 621-2468

1162 Willis Avenue.  
Albertson, NY 11507

Exit 37 on I.E. Exit 28S on Northern State Pkwy



### BUSINESS HOURS:

Mon. – Thurs.: 11:30 am – 3:00 pm | 5:00 pm – 10:00 pm  
Friday: 11:30 am – 3:00 pm | 5:00 pm – 11:00 pm  
Saturday: 1:00 pm – 11:00 pm  
Sunday: 1:00 pm – 10:00 pm

www.SakayaLongIsland.com





### HOT APPETIZERS

<b>Age Tofu</b> 5 <i>Fried tofu topped w. fish flakes and scallion</i>	<b>Potato Shrimp</b> 8 <i>Mango salsa</i>
<b>Edamame</b> 5 <i>Steamed soybean, sea salt</i>	<b>Shrimp Tempura</b> 8 <i>Lightly batter-fried shrimps, veggies</i>
<b>Shumai</b> 5 <i>Steamed Shrimp, wasabi pork Dumpling</i>	<b>Kaki Fry</b> 8 <i>Fried oysters served w. katsu sauce</i>
<b>Gyoza</b> 5 <i>Shrimp dumplings, vegetable</i>	<b>Beef Negimaki</b> 10 <i>Beef rolled scallion in teriyaki sauce</i>
<b>Harumaki</b> 5 <i>Japanese spring rolls w. ground meat and veggie</i>	<b>Chicken Cheese Maki</b> 10 <i>Fried breaded chicken rolled w. crabmeat, carrot, scallion, basil &amp; cheese</i>
<b>Yakitori</b> 5 <i>Grilled chicken &amp; onion on skewers w. teriyaki sauce</i>	<b>Dynamite</b> 12 <i>Baked scallop, crabmeat, mushroom with mayo &amp; caviar</i>
<b>Tastuta Age</b> 5 <i>Breaded fried chicken chunks served w. katsu sauce</i>	<b>Volcano</b> 12 <i>Baked shrimp tempura &amp; asparagus with spicy mayo &amp; caviar</i>
<b>Garlic Edamame</b> 6 <i>Soybean w. light garlic</i>	<b>Spicy Tuna Pizza</b> 14 <i>Spicy tuna over crisp rice with scallion &amp; crunch</i>
<b>Garlic Broccoli</b> 6 <i>Steamed broccoli topped w. garlic sauce</i>	<b>Hamichikama</b> 15 <i>Grilled yellowtail jaw seasoned in salt &amp; garlic</i>
<b>Miso Eggplant</b> 6 <i>Broiled eggplant w. miso soup</i>	
<b>Garlic Shrimp</b> 8 <i>Garden shrimp w. garlic-butter sauce</i>	

### COLD APPETIZERS

<b>Cold Noodles</b> 6 <i>Served w. sesame sauce</i>	<b>Kamikaze</b> 13 <i>Spicy tuna wrapped in seared tuna</i>
<b>Avocado Sashimi</b> 6 <i>Sliced avocado topped caviar</i>	<b>Yellowtail Jalapeno</b> 13 <i>Garlic puree, cilantro, yuzu soy on the side</i>
<b>Tuna Tataki</b> 12 <i>Seared tuna with ponzu sauce</i>	<b>Fluke Carpaccio</b> 14 <i>Apple salsa, citrus vinegar</i>
<b>Spicy Tuna Bowl</b> 13 <i>Spicy tuna sashimi w. crunch</i>	



### SOUPS

<b>Miso Soup</b> 2.5 <i>Soybean soup w. tofu, seaweed and scallion</i>	<b>Udon Soup</b> 6 <i>Noodle in fish broth</i>
<b>Clear Soup</b> 2.5 <i>Fish broth w. mushrooms, spinach and scallion</i>	<b>Seafood Soup</b> 8 <i>Shrimp, crab and scallop</i>
<b>Hibachi Soup</b> 2.5 <i>Chicken broth w. mushrooms, onion &amp; scallion</i>	

### SALADS

<b>House Salad</b> 4 <i>Iceberg lettuce w. ginger dressing</i>	<b>Lobster Kani Salad</b> 13 <i>Lobster, shrimp, crabmeat &amp; cucumber mixed w. mayo &amp; caviar</i>
<b>Mixed Green</b> 5.5 <i>w. ginger dressing</i>	<b>Sear Tuna Salad</b> 12 <i>Mixed salad green w. seared tuna &amp; onion dressing</i>
<b>Avocado Salad</b> 6 <i>Sliced avocado over lettuce w. ginger dressing</i>	
<b>Seaweed Salad</b> 6 <i>A savory blend of pickled seaweeds</i>	
<b>Kani Salad</b> 7 <i>Crabmeat, julienne cucumber, mayonnaise and smelt roe</i>	
<b>Salmon Skin Salad</b> 9 <i>Toasted salad skin w. pickled seaweed &amp; cucumber</i>	



### SUSHI ENTREES

*Served with soup or salad*

<b>Sushi for One</b> 18 <i>Chef's choice assorted sushi and roll</i>	
<b>Sashimi for One</b> 22 <i>Chef's choice assorted sashimi</i>	
<b>Sushi &amp; Sashimi</b> for One 22 for Two 50 <i>Chef's choice assorted sushi, sashimi and rolls</i>	
<b>Tricolor Sushi</b> 20 <i>Tuna, salmon, yellowtail and one roll</i>	
<b>Tricolor Sashimi</b> 22 <i>Tuna, salmon and yellowtail</i>	
<b>Unagi Don</b> 20 <i>Eel over rice</i>	
<b>Roll Comb</b> 12 <i>Tuna, salmon and California roll</i>	
<b>Spicy Roll Trilogy</b> 16 <i>Spicy tuna, spicy salmon &amp; spicy yellowtail roll</i>	

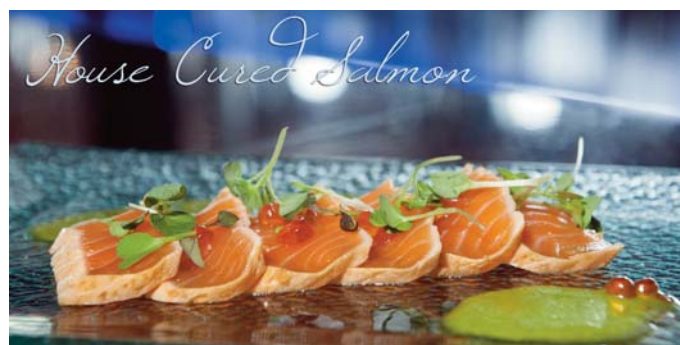


### CLASSIC ROLL & HAND ROLL

<b>Cucumber</b> 3	<b>Rock &amp; Roll</b> 7 <i>Eel, salmon skin, avocado, cucumber</i>
<b>Avocado Roll</b> 3	<b>County Roll</b> 8 <i>Spicy yellowtail, cucumber, avocado, crunchy &amp; caviar</i>
<b>Shiitake Mushroom</b> 4	<b>Naruto Roll</b> 9 <i>Tuna, salmon &amp; avocado rolled in cucumber</i>
<b>California</b> 4	<b>Dragon Roll</b> 9 <i>Toasted eel &amp; cucumber topped w. avocado</i>
<b>Sweet Potato</b> 4	<b>Irv's Roll</b> 9 <i>Tuna, salmon, shrimp, avocado &amp; caviar</i>
<b>Philly</b> 5.5	<b>Oshi Roll</b> 9 <i>Crabmeat, cucumber, crunchy top with shrimp</i>
<b>Tuna Roll</b> 5	<b>Futomaki</b> 10 <i>Crabmeat, avocado, cucumber, omelet, squash, burdock, oshinko</i>
<b>Salmon Roll</b> 5	<b>Rainbow Roll</b> 11 <i>Cucumber &amp; caviar topped w. tuna, salmon, white fish &amp; avocado</i>
<b>Shrimp Roll</b> 5	
<b>Yellowtail Scallion Roll</b> 5	
<b>Eel Cucumber Roll</b> 6	
<b>Shrimp Tempura Roll</b> 6	
<b>Crunchy Spicy Tuna Roll</b> 6 <i>Spicy tuna cucumber, avocado &amp; crunchy</i>	
<b>L I E Roll</b> 8 <i>Spicy salmon, avocado, cucumber, crunch &amp; caviar</i>	

### A LA CARTE SUSHI & SASHIMI

<b>\$2</b> Bass	Squid	Shrimp	Mackerel
Omelet	Surf Clam	Crabmeat	
<b>\$3.25</b> Tuna	Salmon	Fluke	Yellowtail
Octopus	Smoked Salmon	White Tuna*	
Eel*	Salmon Roe*	Flying Fish Roe*	
<b>\$4</b> Yellowtail Belly	Salmon Belly		
<b>\$5</b> Sea Urchin*	with Quail Egg add \$1		



### HOUSE SPECIAL ROLL

<b>Tropical Roll</b> 10 <i>Shrimp tempura, avocado topped w. papaya</i>
<b>Montauk Roll</b> 12 <i>Spicy salmon, cucumber &amp; crunchy topped w. spicy tuna</i>
<b>Thunder Roll</b> 11 <i>Tuna, cucumber &amp; crunchy topped w. tuna</i>
<b>Green Dragon Roll</b> 12 <i>Shrimp tempura &amp; cucumber topped w. eel &amp; avocado</i>
<b>Roslyn Roll</b> 12 <i>Tuna, avocado, crunchy &amp; caviar topped w. yellowtail</i>
<b>Matsuri Roll</b> 11 <i>Rice tempura roll topped w. spicy tuna</i>
<b>Spider Roll</b> 11 <i>Soft shell crab, avocado, cucumber mayo &amp; caviar</i>
<b>Marilyn Mon Roll</b> 12 <i>Lobster, cucumber, tempura flakes, mayo &amp; caviar</i>
<b>IU Willets Roll</b> 12 <i>Spicy lobster, shrimp, cucumber &amp; caviar</i>
<b>Rising Sun Roll</b> 12 <i>Shrimp tempura &amp; avocado topped w. crabmeat, mayo &amp; caviar</i>
<b>Tsunami Roll</b> 12 <i>Lobster tempura, avocado &amp; caviar</i>
<b>Chewy Love Roll</b> 12 <i>Spicy tuna, cucumber &amp; crunchy topped w. salmon &amp; yellowtail</i>
<b>Jojo Roll</b> 12 <i>Eel &amp; avocado topped w. spicy tuna</i>
<b>Bay City Roll</b> 15 <i>Tuna, salmon, yellowtail, crabmeat, avocado &amp; caviar wrapped in kelp</i>
<b>Babylon Roll</b> 11 <i>White tuna, spicy tuna, avocado, crunch rolled in sesame soy wrap</i>
<b>White Bonnet Roll</b> 12 <i>Spicy tuna, crunch topped with tuna and white tuna</i>
<b>Bay Shore Roll</b> 12 <i>Salmon cucumber crunch topped with spicy salmon</i>
<b>Yezo Roll</b> 12 <i>Spicy yellowtail, cucumber topped with white tuna &amp; avocado</i>