

lunch menu

Monday - Friday
11:30 AM - 2:00 PM

\$ 4

edamame

green soybeans in their pods
spiced or with sea salt

stir-fried chinese long beans
topped with crispy garlic

\$ 6

sweet potato croquettes
stuffed with smoked ham and scallions

wakame salad
seaweed salad
dressed with roasted sesame

grilled shiitake
robata grilled with sea salt and ponzu

braised zebra tomato salad
finished with micro arugula
and goat cheese

vegetable tempura
battered market-fresh vegetables

stir-fried broccolini
with ginger

anise and soy-braised eggplant
slow-braised with ginger, garlic,
cloves and anise

hearts of palm salad
cucumbers, carrots julienne
and cilantro vinaigrette

\$ 8

sake clams
fresh manila clams
steamed in sake and ginger

kushisashi
robata-grilled sirloin steak
with japanese mustard

shrimp tempura
tempura-battered shrimp (4pcs)

\$ 10

curried mussels
mussels in a light coconut curry sauce

miso cod
miso-marinated black cod with ginger sprout

calamari
grilled baby calamari in a rich and spicy
ginger tomato sauce with cashews

ahi tuna poke
minute-marinated raw tuna with crisp apples

fried sardines
served simply with a lemon

lemongrass chicken skewers
served on a live grill

\$ 12

ceviche
citrus and soy-marinated
gifts from the sea

mahi mahi taco (2 pc)
with sriracha sour cream, spiced guacamole
and pico de gallo

chinese chicken salad
tossed in a sesame vinaigrette

\$ 14

lobster "cobb" salad
crisp romaine lettuce, tomato, larp cheung
sausage, fresh avocado and chevre

hamachi kama
broiled yellowtail collar
with natural sea salt and lemon

chirashi salad
chefs selection of sashimi
over fresh garden greens
tossed in a pickled ginger vinaigrette

LUNCH MENU



SAI SAI

SIGNATURE BENTO BOXES

teriyaki salmon

grilled salmon basted with homemade teriyaki sauce
served with stir-fried chinese long beans and baby carrots

18

miso hot pot

udon noodles simmered with beef, chicken, shrimp
and market-fresh vegetables

or

vegetarian with fried tofu

15

filet and tempura

pan-seared filet mignon drizzled with katsu sauce
paired with assorted tempura

20

miso chicken

miso-marinated breast of chicken with ginger,
stir-fried soy and garlic broccolini
served with thai purple rice and mango slaw

16

chefs bento

daily selection of tapas items

18

