Sushi

O-nigiri - Hand-shaped Riceballs with	
your choice of filling.gr	
Plain - As it is!	\$3.50 <i>GF</i>
Tuna Mayo - Tuna with Mayonnaise	\$4.00 <i>GF</i>
Spicy Tuna - Tuna & Spicy Mayo	\$4.00 _{GF}
Salmon - Japanese Flaked Salmon	\$4.00 <i>GF</i>
Mentaiko - Pollock Roe	\$4.00 <i>GF</i>
Tempura Ebi - Prawn Tempura	\$4.00
Beef Teriyaki - Braised Beef in Teriyaki	\$4.00
Kara'age - Fried Chicken	\$4.00
Goma Kombu - Sesame & Seaweed	\$4.00 <i>GF</i>
Ume Shiso - Pickled Plum & Shiso leaf	\$4.00 <i>GF</i>
Natto Negi - Fermented Soybeans & Scallion	\$4.00 <i>GF</i>
Takana-zuke - Pickled Mustard Leaves	\$4.00 <i>GF</i>
Garlic Sesame - Garlic and Toasted sesame	\$4.00
K.F.G Sliced Garlic fried in 11 herbs & spices	\$4.00
Inari - Marinated Tofu pouches Stuffed	
with Sushi Rice & sesame, 2 pieces	\$4.00
Hosomaki - "Thin Rolls", Nori on the Outsi	de
Kapamaki - Cucumber	\$4.00 GF
Nattomaki - Fermented Soybeans	\$5.00
Tuna Roll - Albacore Tuna	\$5.85 GF
Salmon Roll - Salmon	\$5.85 GF
Negitoro - Chopped Tuna and Scallion	\$6.20
Umeshiso - Pickled Plum & Shiso Leaf	\$4.85 GF
Avo-Kyu - Avocado & Cucumber	\$5.20 GF
Yam-Tem - Tempura Yam. Brown rice	\$5.25
Shiitakemaki - Japanese Mushroom	\$4.85
Uramaki - "Inside-out Rolls", Rice on the C	utside
California Roll - Kani kama (imitation Crab),	
Avocado, Cucumber, Mayonnaise	\$6.99
Spicy Tuna - Tuna, Lettuce, Cucumber,	
Spicy Mayo, and Masago on top.	\$10.29 _{GF}
Tuna-Avo - Tuna and Avocado	\$10.29 _{GF}
Spicy Tuna Crunch - Tuna, Lettuce, Tempura,	
Spicy Mayo, and Masago on top.	\$10.29
Spicy Salmon - Salmon, Lettuce, Cucumber,	
Spicy Mayo, and Masago on top.	\$10.29 _{GF}
Salmon-Avo - Salmon and Avocado	\$10.29 _{GF}
Spicy Salmon Crunch - Salmon, Lettuce, Ten Spicy Mayo, and Masago on top.	npura,
	\$10.29

Uramaki - (continued)

Spicy Scallop Roll - Scallops, Cucumber, Ja	apanese		
Mayo & Chili Oil	\$10.59 <i>G</i>		
Dynamite Roll - Tempura Prawn, Cucumber, Avocado,			
Spicy Dynamite Mayo, with Tobiko	\$10.59		
Shrimp Salad Roll - Shrimp, Avocado, Scallions,			
Mayo, Lettuce, and Masago	\$9.35 GF		
Natto Crunch - Natto, Avocado, Tempura Crunch,			
and Japanese Karashi Mustard	\$8.75		
Uramaki - Brown Rice Vegetarian			
Veggie - Avocado, Cucumber, Carrots, with			
Sesame Seeds.	\$8.30 <i>GF</i>		
Avocado Sesame - Lots of Avocado!	\$8.30 GE		

Special Sushi - A Treat For All the Senses!

Yam-Tem-Avo - Yam Tempura and Avocado.

	Dragon Roll - Tempura Prawn, Cucumber: To	pped
	with Avocado Slices and Tobiko	\$15.15
Rainbow Roll - California Roll, draped with Assorted		
	Sashimi and Avocado	\$15.15
B-52 Roll - Kani kama, Avocado, Cream Cheese,		
	topped with Barbecued Eel	\$15.15
	Beef Teriyaki Roll - Thin-sliced AAA Beef,	
	Cucumber, and Scallions in our own Teriyaki	\$15.15
	B.C. Roll (5 Lg pce)- Barbecued Salmon, Ka	ani kama,

Avocado, Lettuce & Cucumber \$11.30

Victoria Roll - Cream Cheese, Lettuce & Cucumber,

Topped with Smoked Salmon Slices \$10.85 GF Futomaki (5 Lg pce)- Kani kama, Egg, Cucumber,

Prepared Shiitake, Carrot \$9.55

Poke - Hawaiian Influenced Bowl with Cubed Tuna,
Salmon, Scallops, Avocado, and Pineapple,
drizzled in a special Ponzu sauce \$18.45

Chirashi - A large Bowl of Flavoured Sushi Rice,

Topped with assorted Sashimi \$20.00

--- All our rolls are 8 piece unless noted!

--- Brown Rice available on request.

--- "GF" denotes Gluten Free

Nigiri "hand-pressed sushi" Individual pieces.

Tamago - Sweet Japanese style cooked Egg	\$2.65
Ebi - Cooked Prawn	\$2.65
Tobiko - Flying fish Roe	\$3.10
Sake - Salmon	\$3.15
Sockeye - Wild Salmon	\$3.50
Maguro - Tuna	\$2.95
Toro - Fatty Tuna	\$3.50
Tai - Snapper	\$2.75
Hotate - Scallop (with Mayo)	\$3.50
Negitoro - Tuna Belly & Scallion	\$3.50
lka - Squid	\$2.75
Unagi - Barbecue Eel	\$3.65
Saba - Pickled Mackerel	\$3.10



Find us on:

the Web: http://www.sakurasushivictoria.com/ Facebook: https://www.facebook.com/SakuraSushiVictoria/

Delivery Available thru

Skip the Dishes - https://www.skipthedishes.com/ Fantuan - https://fantuan.ca/en/ Uber Eats - https://www.ubereats.com/ca/

^{***} All Prices do not include GST, and are subject to change. ***