



*looking at the mountain sakura in mist  
i miss a person who looks at the sakura.*

*kino furayuki*



CHERRY BLOSSOM (IN JAPANESE 桜 SAKURA) HAS FOR CENTURIES BEEN ONE OF THE MOST IMPORTANT SYMBOLS OF THE JAPANESE AND CHINESE CULTURE AND IT EPITOMIZES AWAKENING, TRUE BEAUTY AND TRANSIENCE. SAKURA WILL EVOKE SUCH SENTIMENTS.

HERE IN BELGRADE AS OUR AIM WAS TO MAKE THIS SPOT A TRUE SOURCE OF YOUR ENJOYMENT. SURRENDER TO ALL YOUR SENSES AND SIT BENEATH THE TREE WHERE HAPPINESS BLOSSOMS.

**THE MAGIC WILL COME ON ITS OWN.  
WELCOME**

## BITES FOR THE GOOD START

---



<b>EDAMAME</b> EDAMAME WITH ROCK SALT OR SPICED	390,00
<b>VEGETABLE SPRING ROLLS (B)</b> CRISPY SPRING ROLLS WITH CINNAMON AND STAR ANISE INFUSED CURRY, ASIAN VEGETABLES AND GLASS NOODLES SERVED WITH SWEET CHILLI SAUCE	450,00
<b>GYOZA (B,G)</b> PAN FRIED AND BRAISED PORK DUMPLINGS WITH SPICY PONZU SAUCE AND SPRING ONIONS	550,00
<b>CHICKEN SATAY (B,G)</b> GRILLED SKEWERED CHICKEN BREAST WITH SWEET AND SPICY PEANUT SAUCE	750,00
<b>EDAMAME</b> WITH TRUFFLE SALT	550,00
<b>SESAME PRAWN TOAST WITH LYCHEE</b> TOAST BREAD WITH PRAWN PATE AND LYCHEE	1400,00

## STARTERS

---

<b>VIETNAMESE VEGETABLES SALAD (A,B)</b> MIXED LETTUCE, ASPARAGUS, CARROTS, CHERRY TOMATOES WITH FRUITS AND VEGETABLES, SESAME DRESSING	690,00
<b>SEAWEED SALAD (A)</b> KAISO SEAWEED, SILKY TOFU, CHERRY TOMATOES, SHICHIMI POWDER ON MIXED LETTUCE WITH CHEF'S SALAD DRESSING	1.150,00
<b>SEABASS USUZUKURI (A)</b> THINLY SLICED FRESH SEABASS WITH SPRING ONION, SESAME SEED, IKURA WITH OLIVE OIL AND PONZU SAUCE	1.200,00
<b>CRISPY PRAWNS (A,D)</b> ROLLED IN SPRING ROLL WRAPPER, CARROTS, SPRING ONION SERVED WITH CHILI MAYONNAISE	1.490,00
<b>BEEF TATAKI</b> SEARED BEEF TENDERLOIN WITH MIXED LEAFS, BLACK TRUFFLE, SPRING ONIONS AND TRUFFLE SOY DRESSING GARLIC AND CHERRY TOMATO	1.400,00
<b>MISO EGGPLANT (A,B)</b> DEEP FRIED EGGPLANT WITH SWEET MISO SAUCE	450,00
<b>HAMACHI TIRADITO</b> HAMACHI TIRADITO WITH PARSLEY AND JALAPENHO PEPPERS SAUCE	1.900,00

<b>BEEF TARTAR (A)</b> FRESHLY PREPARED BEEF TARTAR, BLACK TRUFFLES, QUAIL EGG WITH SOY TRUFFLE DRESSING	1.490,00
<b>TUNA TATAKI (A)</b> SEARED TUNA, KAISO SEAWEED, SPRING ONION, SESAME SEED, GARLIC CHIPS, IKURA WITH PONZU SAUCE	1.450,00
<b>SALMON TATAKI (A)</b> SEARED SALMON WITH TERIYAKI SAUCE, ORANGE SEGMENTS, BLACK TRUFFLES, IKURA AND PONZO SAUCE	1.350,00
<b>KOREAN KIMCHI TUNA (A)</b> SWEET AND SPICY TUNA WITH KOREAN CHILI PASTE, KIMCHI AND ASSORTED VEGETABLES	1.490,00
<b>CHINESE CRISPY DUCK SALAD (A,G)</b> MIXED SALADS, CARROTS, ONION, LEEK, KUMQUAT, HOISIN DRESSING	950,00

## SOUPS

---

<b>MISO (A)</b> SAKURA MISO SOUP WITH TOFU, SEAWEED AND SPRING ONION	490,00
<b>TOM YUM</b> SPICY AND SOUR THAI SOUP WITH BLACK TIGER PRAWNS, CHERRY TOMATO, STRAW MUSHROOM, CILANTRO AND SPRING ONION	750,00
<b>WON TON SOUP (D)</b> CHICKEN STOCK WITH WON TON NOODLES FILLED WITH PORK AND PRAWNS	490,00

## TEMPURA

---

<b>BABY SQUID (A,D)</b> WITH TOGARASHI, LIME AND CHILI MAYONNAISE	1.200,00
<b>SHRIMPS (A)</b> FRIED BLACK TIGER PRAWNS WITH GRATED WHITE RADISH AND BONITO SOY BROTH	1.450,00
<b>KING PRAWN (A,D)</b> JUMBO TIGER PRAWN, ICEBERG LETTUCE, AND CHILLI MAYONNAISE	2.200,00



**CRISPY FRIED SOFT SHELL CRAB (A,B)**  
WITH SPROUTS, FRESH COCONUT, GRAPEFRUIT SEGMENTS AND LIME

2.200,00

**OCTOPUS (A,D)**  
CRISPY OCTOPUS SERVED WITH WASABI MAYONNAISE

2.750,00

**TEMPURA VEGETABLES**  
DEEP FRIED BATTERED SEASONAL VEGETABLES

650,00

## SUSHI NIGIRI 2 pieces (A)

## SASHIMI 6 pieces

**TUNA SAKURA** 600,00  
BLUFIN TUNA

**TUNA SAKURA** 1.950,00  
BLUFIN TUNA

**HAMACHI** 850,00  
YELLOWTAIL

**HAMACHI** 2.200,00  
YELLOWTAIL

**TENNEN SAN SA-MON** 490,00  
ORGANIC SALMON

**TENNEN SAN SA-MON** 1.350,00  
ORGANIC SALMON

**SUZUKI** 490,00  
SEABASS

**SUZUKI** 1.200,00  
SEABASS

**EBI EBI** 590,00  
FRESH SWEET SHRIMPS

**EBI EBI** 1.300,00  
FRESH SWEET SHRIMPS

**HOTATE** 950,00  
SCALLOP

**HOTATE** 2.650,00  
SCALLOP

**SHIME SABA** 550,00  
VINEGARED MACKEREL

**SHIME SABA** 850,00  
VINEGARED MACKEREL

**TAKO** 690,00  
OCTOPUS

**TAKO** 1.450,00  
OCTOPUS

**IKURA** 1.200,00  
SALMON ROE

**IKURA** 2.100,00  
SALMON ROE

**TAMAGO DASHI (D)** 250,00  
JAPANESE EGG OMELETTE

**TAMAGO DASHI (D)** 500,00  
JAPANESE EGG OMELETTE

**TORO** 1.500,00  
BLUFIN TUNA  
SUSHI CAN BE PREPARED ABURI STYLE

**TORO** 3.000,00  
BLUFIN TUNA

## MAKI (A)

---

<b>CALIFORNIA ROLL /8 pcs. (D)</b> CUCUMBER, CRAB MEAT, AVOCADO, TOBIKO	890,00
<b>SOFT SHELL CRAB ROLL /8 pcs. (D)</b> CRISPY SOFT SHELL CRAB, AVOCADO, MANGO, SESAME SEEDS, CHILLI MAYONAISE	1.490,00
<b>SPICY TUNA ROLL /8 pcs. (D)</b> SPICY TUNA, TENKATSU, SPRING ONIONS, CHILLI SAUCE	1.250,00
<b>SALMON /8 pcs. (D,M)</b> SALMON AND CRAB STICK,AVOCADO,CUCUMBER,TENKATSU AND APPLE SAUCE	890,00
<b>SALMON SKIN /6 pcs. (F)</b> SALMON SKIN,CREAM CHEESE,TOGARASHI POWDER,TERIYAKI SAUCE	790,00
<b>TUNA AND CRAB /8 pcs. (A,D)</b> TUNA & CRAB ROLL WITH SESAME SEEDS AND CUCUMBER	1.250,00
<b>DRAGON /8 pcs.</b> SHRIMP TEMPURA, SALMON AND AVOCADO WITH TERIYAKI SAUCE	1.250,00
<b>TEMPURA /6 pcs.</b> SHRIMPS, CUCUMBER AND TERIYAKI SAUCE	890,00
<b>RAINBOW /8 pcs. (D)</b> SALMON, CUCUMBER, TUNA, SEABASS, AVOCADO AND WASABI CREAM	1.250,00
<b>MANGO ROLL /8 pcs.</b> AVOCADO, SEABASS UNAGI, MANGO, MANGO PUREE, SAKURA SAUCE	980,00
<b>SAKURA ROLL /8 pcs. (F)</b> YELLOWTAIL, CREAM CHEESE, CUCUMBER	980,00
<b>CROWN ROLL / 8 pcs. (D)</b> SALMON, AVOCADO, SPICY JAPANESE MAYONNAISE, SEA WEED	950,00
<b>SAKANA ROLL / 8 pcs. (F)</b> SALMON, TUNA, CREAM CHEESE, ORANGE TOBICO, TERIYAKI	1.400,00
<b>SWEET SALMON ROLL / 8 pcs.</b> SALMON, TUNA, ASPARAGUS, MANGOS SAUCE, IKURA	1.490,00
<b>SUSHI PARTY PLATER/SUSHI FOR FRIENDS</b>	
<b>SELECTION</b> 1/12 pcs.	1.600,00
<b>SELECTION</b> 2/16 pcs.	2.800,00
<b>SELECTION</b> 3/20 pcs.	3.300,00
<b>SELECTION</b> 4/36 pcs.	5.200,00



## RICE AND NOODLES/WOK (A,B)

---

<b>WOK FRIED ASSORTED VEGETABLE</b> SEASONAL ASIAN VEGETABLES, SOYA SAUCE	590,00
<b>WOK BEAN SPROUT AND BROCCOLINI</b> BEAN SPROUT AND BROCCOLINI WITH OYSTER SAUCE	590,00
<b>MEE GORENG (D)</b> SINGAPOREAN EGG NOODLES WITH VEGETABLES, CHILLI SAMBAL AND EGG	850,00
<b>INDONESIAN NASI GORENG</b> CHICKEN BREAST, MIX VEGETABLES, PRAWNS, EGG AND HOMEMADE SHRIMP PASTA	690,00
<b>YAKI UDON</b> JAPANESE STIR FRIED WHEAT NOODLES WITH BABY SQUID AND VEGETABLES IN SAKURA TENKATSU SAUCE	1.450,00
<b>RICE NOODLES WITH CHICKEN</b> RICE NOODLES, CHICKEN BREAST, SOY SPROUTS, ASPARAGUS, SPRING ONION, SWEET SOY AND SESAME OIL	1.150,00
<b>ZARU SOBA</b> COLD JAPANESE BUCK WHEAT NOODLES SERVED WITH SOY DIPPING WITH GINGER AND SPRING ONION	600,00
<b>PAD THAI (A,G)</b> TRADITIONALLY PREPARED THAI RICE NOODLES WITH SHRIMPS AND CASHEW NUTS	1.290,00
<b>VEGETABLE FRIED RICE (D)</b> FRIED RICE WITH CAROTS, PEPPERS, ZUCCHINI AND EGGS	290,00
<b>GARLIC FRIED RICE (B)</b> FRIED JAPANESE RICE WITH DEEP FRIED GARLIC CHIPS	250,00
<b>STEAMED RICE</b> STEAMED JASMINE RICE	200,00

## FISH AND SEAFOOD

---

<b>PRAWN RED CURRY</b> SPICY RED CURRY WITH BLACK TIGER PRAWNS, COCONUT MILK, LYCHEE AND RED GRAPES	2.100,00
<b>SINGAPORE CHILLI PRAWNS (B)</b> BLACK TIGER PRAWNS, ONION, BOK CHOY WITH CHILI SAMBAL SAUCE	1.900,00
<b>PAN ROASTED SCALLOP</b> SCALLOP, ASPARAGUS, SHIITAKE MUSHROOMS, ZUCCHINI WITH SAKURA SWEET SAUCE	2.900,00
<b>HOISIN SALMON (M)</b> SALMON FILLET WITH GROUNDED BLACK PEPPER AND ROSE PEPPER, BOK CHOI AND HOISIN SAUCE	1.400,00
<b>MISO SEABASS (A)</b> WITH ASPARAGUS, LEEK, BASIL SAUCE	1.790,00

## MEAT

---

<b>HOISIN CHICKEN (B)</b> CHICKEN BREAST, MIX PEPPERS, SHIITAKE MUSHROOMS, HOISIN SAUCE	850,00
<b>SWEET AND SOUR PORK (B)</b> PORK WITH PEPPER, PINEAPPLE, CORIANDER, HOMEMADE SWEET AND SOUR SAUCE	950,00
<b>GRILLED TENDERLOIN OF BEEF</b> BEEF TENDERLOIN WITH GRILLED SHIITAKE MUSHROOM, ASPARAGUS AND TERIYAKI SAUCE	1.700,00
<b>BEEF BULGOGI (B)</b> BEEF TENDERLOIN IN KOREAN BULGOGI SAUCE, SHIITAKE MUSHROOMS SERVED WITH LOLLO ROSSO	1.750,00

**BEEF TOBANYAKI**

BEEF FILLET WITH SHITAKE MUSHROOMS, BLACK TRUFFLES IN TERIYAKI SAUCE AND WHITE TRUFFLE OIL

1.700,00

**STIR FRY DUCK BREAST WITH DRIED CHILLI AND SZECHUAN PEPPERCORN (D,G,B)**

SERVED WITH GINGER AND LEEK

1.600,00

SAKURA

**SPECIALTIES**

---

**GRILLED BLACK COD**

TERIYAKI BLACK COD WITH LOTUS ROOT AND KUMQUAT

4.600,00

**TUNA SHIMEJI**

MARINATED TUNA WITH SHIMEJI MUSHROOMS AND EDAMAME

2.190,00

**GRILLED KING PRAWN**

WITH MANGO AND CUCUMBER SALSA, MARINATED IN SAMBAL SAUCE

3.200,00

**TRUFFLE BLACK COD**

BLACK COD MARINATED IN TRUFFLE DRESSING SERVED WITH SEASONAL TRUFFLES

5.200,00

**BLACK COD ROLL (A,G)**

WITH ASPARAGUS, AVOCADO, TERIYAKI SAUCE, MISO SAUCE, ROCKET AND SESAME

2.950,00

**TORO TUNA**

GRILLED TORO TUNA WITH STURGEON CAVIAR AND SHITAKE MUSHROOMS SAUCE

4.800,00

**DESSERTS**

---

**STICKY RICE (A)**

WITH MANGO AND COCONUT MILK

320,00

**CHEESE CAKE (A,D,G)**

PASSION FRUIT CHEESE CAKE WITH SESAME CHIPS

430,00

**EXOTIC SLICED FRUIT**

EXOTIC SLICED FRUITS AND STRAWBERRY SORBET

850,00

**CHOCOLATE TART (A,D)**

CHOCOLATE TART WITH VANILLA ICE CREAM

350,00



## DESSERTS

---

### **CHEF'S SPECIAL DESSERT PLATTER (A,D,F,G)**

850,00

SPECIALY ARRANGED CHEF'S DESSERT PLATTER (2 PERSONS)

### **SAKURA PREMIUM (A,D,F,G)**

2.850,00

SPECIAL SELECTION OF DESSERTS (6 PERSONS)

### **SAKURA "HOMEMADE" ICE CREAM (D,F)**

- VANILA

300,00

- PISTACHIO

480,00

- POPPY

300,00

- SEASONAL SORBET

380,00

### **GREEN TEA ICE CREAM (A,G)**

300,00

JAPANESE TRADITIONAL OKURA SENCHA ICE CREAM WITH RED BEAN PASTE

### **ABSOLUT COCONUT (A,D,F)**

450,00

COCONUT CAKE WITH GREEN TEA AND COCONUT ICE CREAM

---

### **COVER CHARGE**

120,00

DISHES MARKED WITH ( ) CONTAIN:

A - GRAIN

B - GARLIC

D - EGGS

F - LACTOSE

G - NUTS

M - HONEY

ALL PRICES ARE IN RSD AND INCLUDE VAT

