



# SAKURA BANA

Japanese Restaurant

## DINNER MENU



Sakura Bana, formerly known as  
Sushi Ichiban, opened in 1986 and was  
the first sushi bar in Omaha.

# DINNER APPETIZERS

## SEAFOOD APPETIZERS

**Calamari Rings** ..... 8.95  
Deep-fried calamari served with spicy sauce.

**Tuna Sesame** ..... 14.95  
Seared tuna coated with sesame atop cucumber and served with special sesame sauce.

**Geso Karaage** ..... 7.95  
Deep-fried calamari leg seasoned with spices.

**Sashimi** ..... 11.95  
Fresh slices of raw fish.  
(2 p. tuna, 2 p. white fish, 1 p. crabstick)

**Sushi** ..... 10.95  
Sliced raw fish on seasoned rice.  
(1 p. tuna, 1 p. white fish, 1 p. saba, 1 p. salmon)

**Sunomono** ..... 9.75  
Seafood & vegetables in vinegar sauce.

**Mini Octopus** ..... 8.95  
Bite-sized octopus cooked in special sauce.

**Ika Sansai** ..... 6.95  
Seasoned squid and mountain vegetables tossed in chili sesame oil.

**Tempura** ..... 9.50  
Shrimp & vegetables dipped in batter & lightly fried.

**Seafood Tempura** ..... 10.95  
Shrimp, scallop, fish cake & vegetables dipped in batter and lightly fried.

**Hamachi Kama** ..... 11.95  
Broiled jaw area of yellowtail with salt.

**Ika Ten** ..... 8.95  
Squid dipped in batter and lightly fried.

**Seafood Kushiyaki** ..... 10.95  
Scallops, shrimp and vegetables on skewers cooked with garlic butter sauce.

**Ika Sugata-yaki** ..... 14.95  
Broiled whole squid with ginger flavored sauce.

**Kaki Fry** ..... 9.95  
Deep-fried breaded oyster.

**Soft Shell Crab** ..... 12.95  
Deep-fried soft shell crab.

**Alaskan Spring Roll** ..... 7.95  
Seafood eggroll made of minced fish, shrimp & vegetables.

**Tuna Tataki** ..... 12.95  
Seared tuna served with vegetables in special sauce.

**Garlic Butter Mussels** ..... 9.95  
Mussels cooked in garlic butter with scallions, jalapeno, and onions.

**Ceviche** ..... 17.95  
**A. Spicy Lime Sauce.**  
*Choice of thinly sliced Salmon, Tuna, Whitefish, Yellowtail or Mix)*

**B. Spicy Ponzu Sauce.**  
*Choice of thinly sliced Salmon, Tuna, Whitefish, Yellowtail or Mix)*

**Takoyaki** ..... 7.50  
Octopus dumplings.



Calamari Rings



Tuna Sesame



Sashimi



Sushi



Sunamono



Mini Octopus



Seafood Tempura



Seafood Kushiyaki



Ika Sugata-Yaki



Soft Shell Crab



Tuna Tataki



Mussels



Ceviche

# DINNER APPETIZERS

## TOFU APPETIZERS

**Hiyayakko**..... 6.50  
Cold bean curd.

**Agedashi Tofu** ..... 6.95  
Deep-fried bean curd in tempura sauce.

**Yudofu**..... 6.95  
Bean curd & vegetables cooked in clear broth.

**Tofu Steak**..... 6.95  
Tofu cooked with garlic butter topped with mushrooms.



*Tuna Tataki*



*Mussels*



*Ceviche*

## VEGETABLE APPETIZERS

**Avocado Spring Roll** ..... 7.50  
Avocado and salsa eggroll.

**Seaweed Salad** ..... 5.95  
Assorted seaweeds in a sesame sauce.

**Mushroom Teriyaki** ..... 7.50  
Mushrooms cooked with teriyaki sauce.

**Oshinko** ..... 5.95  
Japanese pickled vegetables.

**Goma-ae** ..... 5.95  
Boiled spinach with sesame flavored sauce.

**Vegetable Tempura**..... 8.50  
Vegetables dipped in batter & lightly fried.

**Ohitashi** ..... 5.95  
Boiled spinach with light soy sauce.

**Edamame** ..... 5.50  
Boiled soybeans seasoned with salt.



*Agedashi Tofu*



*Tofu Steak*

## MEAT APPETIZERS

**Age Gyoza**..... 6.50  
Deep-fried dumplings with ground pork & vegetable filling.

**Gyoza**..... 6.50  
Crescent-shaped dumpling with a lightly-spiced ground pork and vegetable filling.

**Tatsuta-age** ..... 7.50  
Deep-fried boneless pieces of chicken seasoned with spices.

**Negimayaki** ..... 9.95  
Cooked thin slices of beef wrapped around scallions with teriyaki sauce.

**Yakitori** ..... 7.50  
Cooked chicken and scallion on skewers with teriyaki sauce.

**Shumai** ..... 6.50  
Small round Japanese style steamed dumpling (pork, shrimp or crab.)



*Avocado Spring Rolls*



*Oshinko*



*Ohitashi*



*Goma-ae*

# FROM THE KITCHEN



## Dinner Box of the Day (Ask your server!)

California roll and three main dish items,  
served with soup, salad, rice and fruit.  
**19.95**

## SPECIAL DINNER COMBINATION

Served with soup, salad, rice and fruit.

### Special Box A ..... 18.95

Chicken Teriyaki, Tempura,  
3 p. inside-out California roll,  
1 p. Tuna, 1 p. white fish.

### Special Box B ..... 18.95

Fish Teriyaki, Tempura,  
3 p. inside-out California roll,  
1 p. Tuna, 1 p. white fish.

### Special Box C ..... 20.95

Salmon Teriyaki, Tempura,  
3 p. inside-out California roll,  
1 p. Tuna, 1 p. white fish.

### Special Box AA ..... 17.95

Chicken Teriyaki, Tempura,  
6 p. inside-out California roll.

### Special Box BB ..... 17.95

Fish Teriyaki, Tempura,  
6 p. inside-out California roll.

### Special Box CC ..... 19.95

Salmon Teriyaki, Tempura,  
6 p. inside-out California roll.



Special Box A



Special Box AA

## TEMPURA

Served with soup, salad and rice.

### Shrimp ..... 18.95

Shrimp and vegetables  
dipped in batter and  
lightly fried.

### Seafood ..... 19.95

Shrimp, scallops, whitefish,  
fish cake and vegetables dipped  
in batter and lightly fried.

### Vegetable ..... 15.95

Vegetables dipped in batter  
and lightly fried.



Shrimp Tempura



Seafood Tempura

## TERIYAKI

Served with soup, salad and rice.

### Chicken ..... 15.95

Boneless chicken cooked  
with teriyaki sauce.

### White Fish ..... 15.95

White fish cooked with  
teriyaki sauce.

### Salmon ..... 19.95

Salmon cooked with  
teriyaki sauce.

### Beef ..... 21.95

8 oz. New York strip cooked  
with teriyaki sauce.

### Negimayaki ..... 19.95

Thin slices of beef wrapped  
around scallions cooked  
with teriyaki sauce.

### Shrimp & Scallops ..... 21.95

Shrimp, scallops and  
mushrooms cooked with  
teriyaki sauce.

### Pork ..... 15.95

Sliced pork loin cooked  
with teriyaki sauce.



Chicken Teriyaki



Beef Teriyaki



Negimayaki



Salmon Teriyaki



Shrimp & Scallop  
Teriyaki



# FROM THE KITCHEN

## DINNERS I

Served with soup, salad and rice.

**Sakura Bana Strip Steak... 21.95**  
8 oz. New York strip cooked with special seasoning.

**White Fish Saute ..... 15.95**  
White fish sauteed in butter, salt, and spices.

**Pork Ginger ..... 15.95**  
Sliced pork loin cooked in ginger-flavored sauce.

**Yakiniku ..... 15.95**  
Sliced beef sauteed with scallions and yellow onion in special sauce.

**Chicken Cutlet ..... 15.95**  
Deep-fried, boneless chicken in a crispy breading.

**Pork Cutlet ..... 15.95**  
Deep-fried, boneless pork in a crispy breading.

**Salmon Shioyaki ..... 19.95**  
Broiled salmon seasoned with salt.



*Sakura Bana Strip Steak*



*Yakiniku*



*Chicken Cutlet*

## DINNERS II

Served with soup and salad.

**Ten Don ..... 13.95**  
Rice bowl topped with deep-fried shrimp & vegetables with sauce.

**Una Don ..... 20.95**  
Rice bowl topped with marinated eel cooked in a special sauce.

**Katsu Don ..... 13.95**  
Rice bowl topped with breaded pork cutlets, vegetables and egg with sauce.

**Oyako Don ..... 13.95**  
Rice bowl topped with chunks of chicken, vegetables and egg with our special sauce.

**Gyu Don ..... 13.95**  
Rice bowl topped with sliced beef and vegetables with special sauce.

**Vegetable Yakisoba ..... 12.95**  
Japanese style pan-fried noodles with vegetables.

**Beef Yakisoba ..... 13.95**  
Japanese style pan-fried noodles with vegetables and beef.

**Seafood Yakisoba ..... 15.95**  
Japanese style pan-fried noodles with vegetables, shrimp, scallops and squid.

**Pork Yakisoba ..... 13.95**  
Japanese style pan-fried noodles with vegetables and pork.

**Vegetarian Special ..... 17.95**  
Yasaimaki, vegetable tempura, seaweed salad, boiled spinach and fruit, served with rice.



# FROM THE KITCHEN

## NABE

Served with salad and rice.

### Sukiyaki

Thinly-sliced beef or chicken and vegetables cooked with special sukiyaki sauce, served on a portable stove.

for one  
**21.95**

with Udon  
**24.95**

for two  
**40.95**

with Udon  
**46.95**

**Shabu-Shabu** ..... for one **22.95**  
Sliced prime beef and vegetable for two **43.95**  
prepared with special sauce, served on a portable stove.

**Seafood Yosenabe**..... **19.95**  
A mixture of seafood (shrimp, scallops, fish, mussels) & vegetables prepared with a clear broth, served on a portable stove.



*Beef Sukiyaki*



*Shabu-Shabu*



*Seafood Yosenabe*

## NOODLES

Served with salad.

**Nabeyaki Udon** ..... **13.95**  
Japanese white noodles, chicken and vegetables served in a bowl of soup and topped with shrimp tempura.

**Tempura Soba or Udon**... **12.95**  
Japanese buckwheat or white noodles served in a bowl of soup and topped with shrimp.

**Sansai Soba or Udon**..... **12.95**  
Japanese buckwheat or white noodles served in a bowl of soup topped with mountain vegetables.

**Gomoku Soba or Udon** ... **12.95**  
Japanese buckwheat or white noodles served in a bowl of soup and topped with shrimp tempura, sansai, hard boiled egg and fish cake.

**Champon** ..... **15.95**  
Nagasaki (Southern) style noodles served in a bowl of soup with shrimp, scallops, squid, pork and vegetables.

**Zaru Soba** ..... **8.95**  
**with Shrimp Tempura**... **13.95**  
Japanese buckwheat noodles served with dipping sauce.



*Nabeyaki Udon*



*Tempura Udon*



*Gomoku Soba*



*Gomoku Udon*

## SALADS

**Chef's Salad** ..... **8.95**  
Mixed green salad, tofu, carrots, avocado, kaiware, bean sprouts, cilantro.

**Tossed Salad** ..... **1.95**

**Ahi Poke Salad** ..... **14.95**  
Mixed green salad with tuna (marinated in spicy ponzu sauce) with seaweed salad, onion, and cucumber, topped with kaiware and avocado.



*Chef's Salad*



*Ahi Poke Salad*

# FROM THE SUSHI BAR

Please Note : All sushi is handmade and prepared to order. Your patience is appreciated.

\*If you prefer ordering individual sushi pieces, please fill out the sushi order form.

\*There will be charges for most substitutions.

## SUSHI COMBINATIONS I

Sliced fresh raw fish on seasoned rice. Served with soup or salad.

### Sushi Regular . . . . . 18.95

Shrimp, saba, super white tuna, white fish, salmon, 2 tuna, 1 kappa maki.

### Sushi Special . . . . . 20.95



Shrimp, saba, hamachi, white fish, salmon, masago, 2 tuna, 1 tekka-maki.

### Sushi Deluxe . . . . . 25.95



Shrimp, saba, hamachi, white fish, salmon, masago, ikura, 2 tuna, 1 tekka-maki, 1 california-maki.

### Sushi for Two . . . . . 41.95

Our special assorted sushi for two: 2 p. tuna, 2 p. hamachi, 2 p. salmon, 2 p. white fish, 2 p. shrimp, 2 p. saba, 2 p. masago and 2 california-maki, 1 tekka-maki, 1 kappa-maki.



### Chirashi Sushi . . . . . 23.95



Assorted fresh fish, oshinko and egg on a bed of seasoned rice.

### Salmon Don . . . . . 25.95

Salmon sashimi on a bed of sushi rice.

### Tuna (Tekka) Don . . . . . 25.95

Tuna sashimi on a bed of sushi rice.

### Combinations

#### A. . . . . 13.95

One roll each of tekka-maki, kappa-maki and california-maki.

#### B. . . . . 15.95

One roll each of tekka-maki, california-maki & hamachi-maki.

#### C. . . . . 16.50

One roll each of tekka-maki, california-maki & eel-maki.

### Hand Roll Combinations . . 21.95

Your choice of four kinds of hand rolls from our hand roll menu.

## SUSHI COMBINATIONS II

Served with soup or salad and rice.

### Ichiban Sushi . . . . . 18.95

1 p. tuna sushi, 1 p. salmon sushi, 1 p. white fish sushi, 1 p. super white tuna sushi, 1 p. saba sushi, 1 p. shrimp sushi, 1 p. crab salad sushi, 2 p. spicy tuna roll, 1 p. california roll.

### Chef Sushi Dinner . . . . . 27.95

Aji, Salmon, Unagi, Hamachi, Ikura, Hotategai, Gunkan Negitoro. Choice of 1 roll: Spicy Tuna (cut) Spicy Hamachi (cut), Spicy Salmon (cut) All rolls include avocado, cucumber, masago.

### Chef Special A . . . . . 19.95

Toro (medium fatty tuna), Hotategai (fresh scallop), Baby Squid, White Tuna, Sake (salmon), Gunkan Negitoro (diced fatty tuna)

### Chef Special B . . . . . 19.95

Toro (medium fatty tuna), Hamachi (yellowtail), Sake (salmon), White Tuna, Unagi (cooked eel), Gunkan Negitoro (diced fatty tuna)

### Chef Special Challenge . . 19.95

Tako (octopus), Ika (squid), Baby Squid, Unagi (cooked eel), Kohada (shad), Hokki-gai (surf clam), Aji (horse mackerel)

## SASHIMI

Fresh slices of raw fish served with soup or salad and rice.



### Sashimi Regular . . . . . 24.95

3 p. tuna, 3 p. salmon, 3 p. saba, 2 p. white fish, 1 p. masago, 1 p. crab stick.



### Sashimi Deluxe . . . . . 31.95

3 p. tuna, 3 p. salmon, 3 p. saba, 2 p. white fish, 1 p. masago, 1 p. crab stick, 2 p. hamachi, 2 p. surf clam, 2 p. octopus.

## SUSHI & SASHIMI

Served with soup or salad and rice.



### Combination . . . . . 31.95

**Sashimi:** 3 p. tuna, 2 p. octopus, 2 p. saba, 2 p. whitefish, 1 p. masago, 1 p. crab stick, 2 p. hamachi.  
**Sushi:** 1/2 tekka-maki, 1/2 California-maki tuna, white fish, salmon, shrimp and hamachi.

## CHILDREN'S MENU

For our guests 12 years old and under. Includes soup or salad and rice.

**Chicken Teriyaki** ..... 9.50  
Chicken cooked with teriyaki sauce.

**Chicken Cutlet**..... 9.50  
Deep-fried, boneless chicken in crispy breading.

**Shrimp Tempura** ..... 9.50  
Shrimp and vegetables dipped in batter and lightly fried.

**Pork Cutlet** ..... 9.50  
Deep-fried, boneless pork in crispy breading.



Chicken Teriyaki



Chicken Cutlet

## SIDES

### SOUPS

**Miso Soup** (soy bean) ..... 1.95  
**Osumashi** (clear broth)..... 1.95

**Rice** ..... 1.50  
**Sushi Rice**..... 1.75

### RICE

## DESSERTS

**Tempura Ice Cream** (deep-fried)  
**Vanilla**..... 4.95  
**Green Tea** ..... 6.95

**Green Tea Ice Cream**..... 3.95  
**Ogura Ice Cream** (red bean ice cream). ..... 3.95

**Vanilla Ice Cream** ..... 2.95

**Sasadango** ..... 3.95  
Japanese rice cake with red beans wrapped in bamboo leaf.

**Mochi Ice Cream** ..... 3.95  
Green tea, strawberry, mango.



Green Tea Ice Cream



Ogura Ice Cream



Sasadango