

225 South 400 East  
435.259.4455

Moab's premier sushi bar!  
**Sabaku Sushi**

www.SabakuSushi.com  
Open Seven Days

Dine-in, Take-out

**Nigiri and Sashimi**

	2pc	6pc
Ebi – (Shrimp)	4	13
Hamachi – (Yellowtail)	6	15
Ikura – (Salmon Roe)	4	na
Inari – (Fried Tofu)	4	na
Hotate – gai – (Scallop)	5	14
Kani – (Crab leg)	5	14
Maguro – (Tuna)	6	15
Saba – (Mackerel)	4	12
Sake – (Salmon)	5	14
Smoked Sake	5	14
Shiro Maguro – (Albacore)	5	14
Tamago – (Egg)	4	12
Tobiko – (Flying Fish Roe)	4	na
Unagi – (Fresh Water Eel)	5	14
Uzura – (Quail Egg)	2	na



Lunch Specials  
Lunch and Dinner  
Beer, Wine, Sake  
Daily Specials  
Fresh, Seasonal, Local Ingredients

**Sushi Combinations**

Assorted Nigiri	14
Small Sashimi	16
Large Sashimi	25
Chirashi	20

**Maki Sushi**

California Roll (real crab)	7
Philly	6
Negihama	5
Tekka Maki	5
Salmon Skin	5
Spicy Tuna	6
Spicy Hamachi	6
Spicy Scallop	6
Spider	9
Tempura Shrimp	8
Unagi Maki	6

**Specialty Rolls**

La Sal – Steamed asparagus, cucumber and avocado, topped with salmon, lime and Real Salt	10
Castleton – Salmon, avocado, crab and lemon rolled in citrus tobiko	10
Colorado – Spicy albacore, cilantro, mango and Thai chilies	8
White Rim – Tempura shrimp, cucumber and avocado topped with tuna and eel	12
Rainbow Bridge – California roll topped with sashimi	12
Red Rock'n'Roll – California roll topped with spicy tuna and tobiko	12
Delicate Arch – Tuna, salmon, crab salad and avocado, wrapped in cucumber	15

**Soups & Starters**

Miso	3
Ginger Carrot Soup (cold)	5
Edamame	3
Steamed Rice	2
Seaweed Salad	6
Chucka Ika Salad	6
Sunomono Salad	4
Green Salad with a ginger sesame dressing	3
Grilled Yakitori	7

**Desserts**

Rotating Special Dessert Roll	6
Green Tea or Vanilla Ice Cream	4
Orange with Plum Wine	3

**Cold Plates**

Poke Salad – Chopped tuna, cucumber and avocado tossed in an Asian dressing	8
Ceviche – Assorted chopped fish, marinated in a citrus dressing	10
Tartar – Seasoned tuna topped with a quail egg, served with wonton chips	12
Tombo Truffle – Albacore sashimi topped with ginger, ponzu and truffle oil	14

**Vegetarian Rolls**

Avocado	4
Kappa Maki – Cucumber	4
Kampyo – Pickled gourd	4
Veggie Roll	5
Dream Roll – Grilled asparagus, avocado and inari, rolled in macadamia nuts	9
Mango Roll – Mango, avocado, cilantro, cucumber, sriracha	6

**Beverages**

Soft Drinks	2
Iced Tea	2
Green Tea	2
Coffee	2

**Beer, Wine and Sake**

Draught – PBR, Lager, Pilsner, Pale Ale, Porter  
Bottles – Bud, Bud Light, Heinekin, Amstel Light, Sapporo, Kirin, Asahi  
Selected Wines and Sake – Rotating list

Menu subject to change throughout the season.