

寿司さと

SUSHI SATO

Restaurant Week - August 2026
\$40/Person

1st COURSE (choose one)

SALMON TARTARE (GF)

TAKO TACO

SHISHITO PEPPERS (V, GF)
saikyo miso

2nd COURSE (choose one)

CHEF'S CHOICE NIGIRI 5PCS (V, GF avail) + 6PCS ROLL
SP TUNA (GF), SP SALMON (GF), SP SHRIMP,
AVOCADO (V, GF), SWEET POTATO (V), MUSHROOM (V)

CHEF'S CHOICE CHIRASHI BOWL (GF avail)

Creamy Wasabi Udon w/ Shrimp Tempura
(Enoki Tempura for Vegetarian)

3rd COURSE (choose one)

Gelato (GF, V, Dairy Free)

Passionfruit Cheesecake (V)

****No substitution – No splitting dishes – Entire table must participate****
"Consuming raw or undercooked meat, seafood, or eggs can increase your risk of food-borne illness,
especially if you have certain medical conditions"