SAKE A GOGO
by Kevin Grangier

DIETARY RESTRICTION MENU

Please inform your server of any allergies or dietary restrictions before ordering. Cross-contamination may occur despite our best efforts.

GLUTEN-FREE (GF)

Salmon Sashimi
Fresh Ora King salmon, sliced and served with tamari.

Hamachi Sashimi
Yellowtail tuna, yuzu-tamari dressing

Nigiri
All Standard Nigiri Menu Items, But Using Tamari Soy Sauce

Chilled Colossal Prawns
Colossal Tiger Prawns, Iceberg, Celery Root, House Made Spicy Cocktail Sauce - 18

Wagyu Carpaccio
Seared Wagyu Tenderloin, Grated Ginger, First Press Olive Oil, Chives, Ponzu Gelee - 24

VEGETARIAN (VEG)

Veggie Tempura (VEG)
Assorted Seasonal Vegetable Tenpura, Served With Dipping Sauce (VEGAN Tempura Available)

DAIRY-FREE (DF)

All Sushi and Negiri

Shrimp & Vegetable Tempura

Grilled Miso Seabass

Garlic Harami

Beef Negima

Gyoza

NUT-FREE (NF)

All Sashimi And Nigiri

Beef Negima

SHELLFISH-FREE (SF)

Veggie Tempura

Spicy Tuna Roll

LEGEND

Gluten-Free (GF)
Made without gluten-containing ingredients. Tamari or gluten-free soy sauce used where applicable

Vegetarian (VEG)
No meat, poultry, or fish. Contains eggs/dairy unless marked vegan

Dairy-Free (DF)
Made without dairy ingredients

Nut-Free (NF)
No peanuts or tree nuts. Please advise server for severe allergies

Shellfish-Free (SF)
No shrimp, crab, lobster, or shellfish

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*