

APPETIZERS

EDAMAME

STEAMED SOYBEANS, LIGHTLY SALTED.

\$5.95

AGADASHI TOFU

FRIED TOFU SERVED WITH PONZU SAUCE.

\$5.95

GYOZA

PAN SEARED PORK DUMPLINGS SERVED WITH PONZU SAUCE.

\$6.95

YAKITORI

GRILLED WITH SCALLION ON A SKEWER AND DRIZZLED WITH HOMEMADE TERIYAKI SAUCE.

YOUR CHOICE OF: CHICKEN \$7.95 BEEF \$8.95 SHRIMP \$10.95

SHUMAI

STEAMED DUMPLINGS SERVED WITH JAPANESE HOT MUSTARD ON THE SIDE.

YOUR CHOICE OF: SHRIMP \$8.95 WASABI PORK \$7.95

TEMPURA

LIGHTLY BATTERED AND FRIED SERVED WITH TEMPURA SAUCE.

YOUR CHOICE OF: MIXED VEGETABLES \$9.95 SHRIMP \$10.95

NEGIMAKI

THINLY SLICED CUTS ROLLED WITH SCALLIONS AND GRILLED, THEN DRIZZLED WITH HOMEMADE TERIYAKI SAUCE.

YOUR CHOICE OF: CHICKEN \$8.95 BEEF \$9.95

SOUPS

MISO SOUP

SOY BEAN PASTE SOUP.

\$3.95

MANDU SOUP

BEEF BROTH WITH PORK DUMPLINGS.

\$8.95 WITH UDON NOODLES \$10.95

SEAWEED SOUP

MUSSELS WITH SEAWEED.

\$8.95

KIM CHEE SOUP

KOREAN SPICY CABBAGE WITH BEEF AND TOFU.

Md \$6.95 Lg \$8.95

SALADS

HOUSE SALAD

MIXTURE OF SPRING GREENS TOSSED WITH HOMEMADE JAPANESE GINGER DRESSING.

\$6.95

GRILLED CHICKEN SALAD

GRILLED CHICKEN ON TOP OF A MIXTURE OF SPRING GREENS TOSSED WITH HOMEMADE JAPANESE GINGER DRESSING.

\$12.95

FRIED CALAMARI SALAD

FRIED CALAMARI ON TOP OF A MIXTURE OF SPRING GREENS TOSSED WITH HOMEMADE JAPANESE GINGER DRESSING.

\$14.95

WE TAKE PRIDE IN KNOWING THAT ALL OF OUR ENTREES ARE COOKED TO ORDER:
THEREFORE, WE KINDLY ASK FOR YOUR PATIENCE WHEN ORDERING AN ENTRÉE.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food Bourne illnesses

Sake Bomb Sushi Special

SB1 Roll \$12.95

Tempura Shrimp Roll topped w/ BBQ Eel and Avocado.

SB2 Roll \$16.95

Tempura Soft Shell Crab topped w/ BBQ Eel and Avocado.

SB3 Roll \$12.95

BBQ Eel Roll topped w/ Scallop. (lightly seared)

Spicy Rolls Special

Hot Mama Roll \$7.95

Tuna, Salmon, Yellowtail, White Fish, Black pepper, Garlic, Special Hot Sauce

Yum Yum Roll \$6.95

Spicy Crab and Cucumber.

Hot Papa Roll \$9.95

Yum Yum Roll topped w/ Hot Mama.

Bachelor Roll \$11.95

Tempura Shrimp topped w/ Spicy Tuna.

Spicy Scallop Roll \$8.95

Spicy Scallop w/ Cucumber.

Samurai Roll \$15.95

Spicy crab roll topped with spicy mayo, steamed scallop & shrimp (lightly seared)

Cincinnati Bearcat Roll \$15.95

Yum Yum Roll, Spicy Crawfish topped w/ tempura flakes and BBQ Eel sauce.

SB Dragon Rolls

Dragon A \$10.95

Shrimp Roll topped w/ Avocado.

Dragon B \$ 13.95

Tempura Soft Shell Crab Roll topped w/ Avocado.

Dragon C \$17.95

Lobster Roll topped w/ Avocado.

Dragon D \$9.95

BBQ Eel Roll topped w/ Avocado.

Tropical Fantasy Fruit Special Rolls

Sweet Honey Roll \$10.95

Mango (inside), topped w/ Salmon, with Wasabi dressing and tempura flakes.

Mango Roll \$11.95

Salmon, Mango, Avocado, Radish, Soy bean paper.

Pretty Woman Roll \$11.95

Salmon, Cucumber and Cream Cheese, topped w/ Kiwi.

Oven Baked Rolls

Dynamite Roll \$8.95

Baked Spicy Tuna, Salmon, Yellowtail & White Fish.

Salmon Teriyaki Roll \$7.95

Baked Salmon and Asparagus w/ teriyaki sauce.

Volcano Roll \$10.95

California Roll with baked Spicy Scallops.

Baked Lobster Roll \$11.95

Lobster, Crab, and Asparagus baked w/ a special sauce.

Deep—Fried Special Roll

Sunday Morning Roll \$ 7.95

Salmon and Cream cheese tempura.

Oyster Roll \$7.95

Tempura Oyster, Cream Cheese and spicy sauce.

Calamari Roll \$7.95

Tempura Calamari, Cucumber and spicy sauce.

Big Bobby Roll \$ 10.95

Tuna, Salmon, Yellowtail, White Fish, Cream Cheese, Asparagus; whole tempura.

Xavier Musketeer Roll \$10.95

BBQ Eel, Cream cheese, Asparagus, Crab; whole tempura.

Reds Roll \$10.95

Spicy Tuna Tempura w/ Spicy Crab and Avocado.

Bengals Roll \$10.95

Tempura (Tuna, Salmon, Yellowtail, White fish) w/ sweet sauce.

Carson Roll \$12.95

Tempura shrimp & spicy crab topped with salmon (lightly seared)

Russian Lobster Roll \$18.95

Whole Lobster Tempura, topped w/ 3 varieties of Caviar.

Crunch Special Roll

Crunch Roll \$6.95

Spicy Mayonnaise and Crab w/ tempura flakes.

Juno Roll \$7.50

Spicy tuna roll topped w/ wasabi dressing and tempura flakes.

New England Roll \$8.95

Spicy Crawfish w/ tempura flakes.

Crunch Munch Roll \$10.95

Inside: Spicy Crab and Cucumber; Outside: Cooked Shrimp topped w/ tempura flakes and Wasabi dressing.

Snow Roll \$9.95

Inside: Crab and Cucumber; Outside: Salmon, topped w/tempura flakes and Wasabi Dressing.

Spicy Crunch Roll \$11.95

Spicy tuna with Escolar, topped with wasabi dressing and tempura flakes.

Sexy Single Woman Roll \$12.95

Tuna, Avocado and Asparagus w/ Escolar topped w/Wasabi dressing and tempura flakes.

Vegetarian Rolls

Avocado Roll \$3.50

Cucumber Roll \$3.50

Tempura Asparagus Roll \$4.50

Tempura Sweet Potato Roll \$4.50

A.A.C. Roll \$4.75

(Avocado, Asparagus, Cucumber)

Vegetable Roll \$4.95

C.A.C. Roll \$5.25

(Cream Cheese, Avocado, Cucumber)

S
A
K
E
B
O
M
B

TRADITIONAL ENTREES

PAD THAI

STIR-FRIED RICE NOODLES WITH EGGS, TAMARIND, JUICE AND RED CHILI PEPPERS

YOUR CHOICE OF: VEGETABLE \$14.95 CHICKEN \$16.95 BEEF \$17.95 SHRIMP \$18.95

TERIYAKI

GRILLED TO PERFECTION AND THEN DRIZZLED WITH HOMEMADE TERIYAKI SAUCE.

YOUR CHOICE OF: CHICKEN \$16.95 SALMON \$18.95 STEAK \$19.95 (12 oz)

KATSU

DIPPED IN A BREAD-CRUMB BATTER AND LIGHTLY FRIED, SERVED WITH KATSU SAUCE.

YOUR CHOICE OF: CHICKEN \$16.95 PORK \$16.95

TEMPURA

LIGHTLY BATTERED AND FRIED, SERVED WITH ASSORTED TEMPURA VEGETABLES AND TEMPURA SAUCE.

YOUR CHOICE OF: VEGETABLE \$13.95 CALAMARI \$14.95 SHRIMP \$18.95 LOBSTER \$24.95

THAI CURRY

Curry paste, coconut milk, meat, vegetables with fruit and herbs

YOUR CHOICE OF: CHICKEN \$16.95 BEEF \$17.95 SHRIMP \$18.95

UDON NOODLES

STIR FRIED UDON NOODLES.

YOUR CHOICE OF: VEGETABLE \$14.95 CHICKEN \$16.95 BEEF \$17.95

SPICY GINGER BEEF \$23.95

SERVED WITH WHITE RICE

IF THERE IS A TRADITIONAL JAPANESE ENTRÉE THAT YOU DON'T SEE, PLEASE
ASK YOUR SERVER AND WE MAY BE ABLE TO ACCOMMODATE YOUR REQUEST.

FROM THE GRILL

NEW YORK STRIP (12oz). PREPARED JUST THE WAY YOU LIKE IT.	\$24.95
RIB EYE (12oz.) THE BEST MARBLING. INTENSE FLAVOR.	\$20.95
TUNA FILLET (8oz.)	\$19.95
SALMON FILLET (14oz.)	\$23.95
CHICKEN BREAST (10oz.)	\$14.95

ALL TRADITIONAL JAPANESE ENTREES AND FROM THE GRILL DINNERS ARE ACCOMPANIED WITH RICE,
WASABI MASHED POTATOES, CHEF'S VEGETABLES AND YOUR CHOICE OF MISO SOUP OR A HOUSE SALAD.

FRIED RICE

YOUR CHOICE OF: VEGETABLE \$9.95 CHICKEN \$12.95 BEEF \$14.95 SHRIMP \$17.95

DESSERTS

MOCHI ICE CREAM

A TRADITIONAL JAPANESE DESSERT. ICE CREAM EMBEDDED INSIDE A THIN RICE CAKE.

YOUR CHOICE OF: GREEN TEA MANGO STRAWBERRY VANILLA CHOCOLATE COFFEE
\$5.95

FRIED ICE CREAM

GREEN TEA ICE CREAM DIPPED IN POUND CAKE BREADING AND LIGHTLY FRIED.

\$5.95

FRIED CHEESE CAKE

LIGHTLY BATTERED AND ACCOMPANIED BY VANILLA ICE CREAM THEN DRIZZLED WITH CHOCOLATE AND STRAWBERRY SAUCE.

\$7.95

CHOCOLATE DELIGHT

CHOCOLATE BROWNIES, TOPPED WITH VANILLA ICE CREAM AND DRIZZLED WITH CHOCOLATE SAUCE.

\$8.95

BANANA FRITTERS

BANANAS WRAPPED IN A SPRING ROLL AND TEMPURAED, TOPPED WITH VANILLA ICE CREAM

AND DRIZZLED WITH CARAMEL AND CHOCOLATE SAUCE.

\$7.95

ICE CREAM

YOUR CHOICE OF: GREEN TEA VANILLA

\$3.95

SAKE	SMALL	LARGE
HANA-AWAKA	\$21	
DREAMY CLOUDS	\$27	\$51
HAWK IN THE HEAVENS	\$51	
SOUTHERN BEAUTY	\$32	\$59
ROOT OF INNOCENCE	\$34	\$67
DIVINE DROPLETS	\$49	\$89

SPECIALTY MARTINIS

APPLE, CRANBERRY OR RASPBERRY	\$8
CHOCOLATE, WHITE CHOCOLATE (GODIVA)	\$9
COSMOPOLITAN	\$8

ASIAN BEERS

SAPPORO OR KIRIN	\$4.5	\$7
33' EXPORT OR Tsing-Tao	\$4.5	
MILLER LIGHT	\$3.5	

TRAPPIST

TRAPPIST BEERS ARE BREWED BY MONKS IN MONASTERIES IN EUROPE. THEIR BEERS ARE FAVORED BY CONNOISSEURS AND CASUAL DRINKERS FOR THEIR COMPLEXITY AND BALANCE. THERE ARE SEVEN TRAPPIST BREWERIES IN THE WORLD AND ONLY SIX ARE AVAILABLE COMMERCIALY. ALL TRAPPIST BREWERIES ARE RUN TO FUND THE MONASTERY, WITH REMAINING PROCEEDS DONATED TO CHARITY. SAKE BOMB IS PROUD TO SERVE BEERS FROM ALL SIX AVAILABLE TRAPPIST BREWERIES.

WESTMALLE TRIPEL \$8

THE WHITE WINE OF BEERS. THE ORIGINAL "TRIPLE" STYLE BOASTING REFINED FLAVORS OF DRY FRUITS, SPICES AND HERBS. HIGH CARBONATION AND LIGHT FLAVORS MAKE THIS EFFORTLESS TO DRINK.

ORVAL TRAPPIST ALE \$8

THE ONLY TRAPPIST PRODUCER THAT USES BRETTANOMYCES, WHICH GIVES FLAVORS OF INTENSE LEMONS AND WILD CITRUS. WITH ITS LIGHTNESS AND ACCESSIBILITY, IT IS THE MOST UNIQUE OF THE TRAPPIST ALES.

ROCHFORD 10 \$9

THIS IS CONSIDERED ONE OF THE BEST BEERS IN THE WORLD. IT'S SUBTLE SWEETNESS OF PRUNES AND DRIED FIGS IS MET WITH A HINT OF SMOKINESS. THE COMPLEXITY OF THIS BEER RIVALS MANY WINES AND IS WHY IT'S REVERED BY MANY BEER AFICIONADOS.

CHIMAY RED \$8

THE MOST WELL KNOWN OF THE TRAPPIST PRODUCERS AND FOR A GOOD REASON. THIS "DUBEL" FEATURES SWEET MALTS WITH FLAVORS OF CHERRIES, CARAMEL, AND LIGHT CHOCOLATE.

ACHEL TRAPPIST BRUNE \$8

THE ONLY BROWN TRAPPIST ALE THAT IS IMPORTED INTO THE UNITED STATES. IT IS THE MOST MODERN TRAPPIST PRODUCER AND FEATURES A RICH, ROUND MOUTH FEEL THAT IS SWEET AND FINISHES CLEAN.

KONINGSHOEVEN "LA TRAPPE" QUADRUPEL \$8

LOCATED IN THE NETHERLANDS, THIS IS THE ONLY TRAPPIST BREWERY LOCATED OUTSIDE OF BELGIUM. THIS QUAD HAS INTENSE DARK MALTS FEATURING PROFILES OF LICORICE THAT COATS THE MOUTH WITH FLAVORS OF DRIED FRUIT.

FRUIT BEERS

THESE AREN'T YOUR ORDINARY SUGARY SWEET PRODUCTION BEERS. THESE ARE SWEET BUT WELL CRAFTED BEERS FEATURING COMPLEX FLAVORS THAT ARE REFRESHINGLY FRUITY AND WELL RESPECTED.

UNIBROUE EPHEMERE (QUEBEC) \$5

A PERFECTLY SUBTLE FRUIT BEER TASTING OF GRANNY SMITH APPLES ON THE BACKEND WITHOUT BEING SUGARY OR OVERPOWERING. REFRESHING AND EASY DRINKING.

ITHACA APRICOT WHEAT (NY) \$4.5

A CRISP AND WELL CARBONATED FRUIT BEER THAT GIVES DELICIOUS APRICOT FLAVORS WITHOUT BEING OVERLY SWEET.

ORIGINAL SIN PEAR CIDER (NY) \$4.5

KNOWN FOR MAKING SOME OF THE BEST HARD CIDER AROUND, ORIGINAL SIN TOPS THEMSELVES WITH THIS DELICIOUS, JUICY PEAR CIDER. SWEET AND REFRESHING, FEW CAN RESIST THE TEMPTATION.

CRAFT & IMPORTED BEERS

STONE OAKED ARROGANT BASTARD (CA) \$5

ITS NAME SAYS IT ALL, ITS BIG. STRONG CARAMEL AND MOCHA FLAVORS FOLLOWED BY HOPS AND A DRY, SUBTLE OAK FINISH.

TWO BROTHERS CANE & EBEL (IL) \$5

A WELL BALANCED RYE BEER FEATURING SWEET MALTS AND BROWN SUGAR, PAIRED WITH PINE AND CITRUS HOPS.

TWO BROTHERS BITTER END PALE ALE (IL) \$5

A LIGHT, CRISP AMERICAN PALE ALE WITH FLOWERY, CITRUS HOPS. VERY CLEAN AND REFRESHING.

UNIBROUE LA FIN DU MONDE (QUEBEC) \$5

A BELGIAN STYLE TRIPEL THAT OPENS WITH SWEET FRUITS AND SPICES AND FINISHES WITH BANANA FLAVORS AND HOPS.

UNIBROUE DON DE DIEU (QUEBEC) \$5

THIS BELGIAN STRONG PALE ALE IS A SWEET AND SOFT BALANCE OF BANANAS AND WHITE GRAPES, WITH A SLIGHT SOUR HOP THAT MEETS THE FIZZ OF THE FINISH. DIVINE.

SAMUEL SMITH OATMEAL STOUT (ENGLAND) \$5

A BEER HEARTY ENOUGH FOR BREAKFAST. THIS DELICIOUS BLEND OF CHOCOLATE AND COFFEE NOTES IS SWEET AND RICH AND FINISHES WITH AN OATMEAL BITTERNESS.

TRAQUIR HOUSE ALE (SCOTLAND) \$8

THIS SCOTCH ALE BOASTS A RICH CHOCOLATE MALT TOPPED WITH CARAMEL AND RAISIN FLAVORS WITH A BACKBONE OF SUBTLE CORIANDER. BREWED IN THE OLDEST CONTINUOUSLY INHABITED HOUSE IN SCOTLAND, DATING BACK TO THE 12TH CENTURY.

ROGUE DEAD GUY ALE (OR) \$5

A GERMAN MAIBOCK STYLE ALE WITH BREAD LIKE FLAVORS FROM CREAMY MALTS AND A SUBTLE SPICE NOTE COMING FROM THE HOPS. PAIRS WELL WITH SPICY FOODS.

GREAT LAKES BURNING RIVER (OH) \$4.5

A FULL-FLAVORED AMERICAN PALE ALE WITH FLORAL AND CITRUS NOTES. STRONG HOPS AND MALT SWEETNESS.

NON ALCOHOLIC

SOFT DRINKS, COFFEE OR TEA	\$2
RED BULL	\$4
ASSORTED JUICES	\$3