



SACHI



ASIAN BISTRO

Soup

MISO Silken tofu, seaweed, enoki, scallions	4.95	FRESH LOBSTER MISO Silken tofu, seaweed, enoki, scallions	12.00
SHRIMP & PORK WONTON Shrimp & pork wonton in clear broth, w. Spinach, mushrooms, cilantro	7.50	 TOM YUM SHRIMP  Mushroom, onion, tomato, basil, vermicelli	7.75

Salad

AVOCADO SALAD Yuzu, olive oil & miso dressing, sesame seeds	11.95	 PAPAYA Fresh lime juice, peanuts, tomato	7.50
MESCLUN SPRING MIX Mango, tomato, carrots, cucumber, olives, w. Carrot ginger dressing	8.95	ASIAN SESAME CHICKEN Mix field greens, carrots, creamy sesame dressing	15.95
 CLASSIC SPICY KANI Gochujong mayo, cucumber, Tobiko	9.95	CLASSIC SEAWEED Tossed sesame oil	8.75

Sharing plates

STEAMED EDAMAME	7.25	 SAUTEED SPICY EDAMAME	8.95
 SHA CHA SILKEN TOFU Clay pot style tofu in sha cha sauce	13.95	Garlic, black pepper, sesame oil	
 INDIAN ROTI Massaman curry dipping	7.50	 SHISHITO PEPPERS Yuzu sauce with salt & peppers	8.95
CHAR-GRILLED SATAY CHOICE OF : CHICKEN  BEEF 3 pcs. Served w. Homemade peanut dipping	10.95	 ROCK SHRIMP TEMPURA Chef's special sweet spicy mayo	15.50
PEKING DUCK SPRING ROLL Homemade hoisin sauce	9.95	SALT & PEPPER CALAMARI	12.95
 CRISPY DUCK BUN Scallions, cucumber, hoisin sauce	11.50	 MISO OCTOPUS Char-grilled, miso aioli & sweet sake soy	15.50
THAI CHICKEN LETTUCE WRAP Minced chicken, onion, bell peppers, pine nuts	13.95	 SESAME CHICKEN WINGS CHOICE OF : Spicy Korean Chili  Sweet Chili	13.50
		CURRY CHICKEN SAMOSA 5 pcs.	9.50

 Indicates mildly spicy

PLEASE INFORM OUR STAFF FOR ANY ALLERGIES
20% Gratuities will be automatically added for party of 6 or more

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Dim Sum

9.95

BEEF DUMPLING (4)

Pan fried or steamed.



PORK DUMPLING (4)

Pan fried or steamed. Napa cabbage & chives

SOUP DUMPLINGS (3)

Pork, scallions, ginger, topped w. Fish eggs

CHARSIU BBQ DUCK BUN (3)

Shallot

CRAB SHUMAI (4)

Crab, shrimp, mushrooms, jicama, celery



MUSHROOM SPRING ROLLS (3)

Enoki, shiitake, carrots and oyster mushrooms

CHICKEN DUMPLING (4)

Steamed. Carrot, mushrooms, pickled cabbage

VEGETABLE DUMPLING (4)

Pan fried or steamed. Corn, carrot, mushrooms, veggie

MUSHROOMS DUMPLING (4)

Enoki, shiitake, soybean and oyster mushrooms

PAN FRIED PORK BUN (3)

Pickled cabbage, shiitake mushrooms



CRYSTAL SHRIMP DUMPLINGS (4)

Steamed.

SCALLIONS PANCAKE



DIM SUM FLIGHT (8)

18.95

Pan fried or steamed. 2 pcs of each chicken, pork, beef & vegetable dumplings

DIM SUM SAMPLER (6)

15.95

Steamed. 2 pcs of each crystal shrimp, crab shumai & charsi duck bun

DIM SUM DELIGHT (6)

13.95

2 pcs of each mushrooms dumplings, mushrooms spring rolls & vegetable dumplings

Japanese Bites



CRISPY RICE W. SPICY TUNA



16.50

5 pcs, jalapeno, Gochujang mayo & Kabayaki sauce



TANGO TUNA



16.50

Deep fried eggplant topped w. spicy tuna, avocado & spicy mango sauce



TUNA TARTARE GUACAMOLE

16.50

Wasabi Nori Chips

BLACK SESAME TUNA

16.50

6 slices with kimchi avocado sauce & tobiko

HOKKAIDO YELLOWTAIL

16.50

SERRANO Yuzu ponzu



SASHIMI CEVICHE

16.50

Choice of Salmon / Tuna / Scallop / Mixed

Cilantro, mango, tomato, red onion, cucumber



SUMMER ROLL

16.50

Spicy kani, avocado, mango, jalapeno w. Ponzu sauce

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713 2nd Avenue, New York, NY, 10016

Sushi Entree

 SACHI OMAKASE (FULL 12 COURSES OMAKASE) All best chef's selection of two appetizers, 8 pcs modern style nigiri, followed by one temaki, and a dessert	65
MINI OMAKASE 6 pcs of chef selected modern style sushi and 1 cut roll	36
SACHI SASHIMI 15 pcs chef's selected modern style sashimi w. toppings	40
 SUSHI AND SASHIMI COMBO 9 pcs chef's selected modern style sashimi, 4 pcs of modern style sushi and a Choice of Salmon / Tuna / Yellowtail Roll	43
SACHI DELUXE Choice of Salmon / Tuna / Yellowtail 8 pcs sashimi, 4 pcs of sushi and 1 roll	38
TRIO SUSHI 2 pcs of each salmon, tuna and yellowtail sushi and a Choice of Salmon / Tuna / Yellowtail Roll	35
 SPECIAL MAKI COMBO Choice of any 2 rolls from Classic Maki selections and any 1 roll from Special Rolls selections Additional \$ 4 for Shrimp Tempura / Toro Negi / Spicy Snow Crab / Spicy Scallops.*	35
CLASSIC MAKI COMBO Choice of any 3 rolls from Classic Maki selections Additional \$ 4 for Shrimp Tempura / Toro Negi / Spicy Snow Crab / Spicy Scallops.*	27

Ala Carte

Choose your style of sushi or sashimi

Our sushi and sashimi are uniquely serve w. Toppings, traditional style available upon request.

SAKE (Salmon) 5.50	UNAGI (Fresh Water Eel) 5.75
MAGURO (Tuna) 6.00	UNI (Sea Urchin) 12.00
CHU-TORO (Medium Fatty Tuna) 9.50	HOTATE (Scallops) 6.00
O-TORO (Fatty Tuna) 12.00	TAKO (Octopus) 5.00
HAMACHI (Yellowtail) 6.00	KANPACHI (Amber Jack) 5.50
EBI (Shrimp) 5.00	SUZUKI (Bronzini) 5.50
BOTAN EBI (Jumbo Sweet Shrimp) 7.00	MADAI (Red Snapper) 5.50
TOBIKO (Flying Fish Roe) 5.50	SABA (Mackerel) 5.50
IKURA (Salmon Roe) 6.50	 SPICY SNOW CRAB 8.50
KANI (Imitation Crab) 4.75	TAMAGO (Egg Omelet) 4.50

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Special Roll

 TRUFFLE SOY TORO 22.50	 HOT LOVER 21.00
Tuna, avocado, mango, o-toro, w. truffle soy sauce	Spicy salmon, shrimp tempura, avocado, wrapped in sesame soy paper. Kabayaki sauce & spicy mayo
 RED HOT DRAGON 20.50	 PINK LADY  21.75
Tuna avocado roll topped with crunchy spicy tuna	Spicy tuna, shrimp tempura, avocado in pink soy paper. Kabayaki sauce and gochujong mayo
CRISPY EEL 22.50	 DYNAMITE 21.50
Avocado and mango roll topped w. Deep fried eel with wasabi truffle & kabayaki sauce	Spicy tuna and yellowtail roll topped w. Crunchy spicy snow crab
 OUT OF CONTROL 20.50	HAWAII 20.50
Yellowtail, tuna & avocado roll topped w. white tuna, salmon, eel, crunch, kabayaki sauce & scallions	Scottish salmon and fresh mango roll topped w. Avocado slices & gochujong mayo
 SPICY QUEEN 21.00	
Crunchy spicy salmon, onion, ginger topped w. Fresh salmon & gochujong mayo	

CLASSIC RAINBOW 18.95
Kani, avocado, cucumber roll topped w. assorted fish

CLASSIC DRAGON 18.95
Fresh water eel and cucumber roll topped w. Avocado, tobiko and kabayaki sauce.

SPIDER 18.50
Deep fried soft shell crab, avocado, cucumber, lettuce, tobiko and kabayaki sauce

NARUTO CUCUMBER WRAP 16.50
Choice of Tuna / Salmon / Yellowtail
Avocado and tobiko

Classic Roll

ASPARAGUS 6.00	CALIFORNIA 9.00
AVOCADO 6.00	Kani, avocado, cucumber
CUCUMBER 6.00	PHILADELPHIA 9.50
EEL 8.00	Smoked salmon, cucumber, cream cheese
SALMON 7.50	SHRIMP TEMPURA* 13.95
TUNA 8.00	Cucumber, avocado, lettuce, eel sauce
YELLOWTAIL 8.00	 SPICY SNOW CRAB* 13.50
SHRIMP 7.00	 SPICY SEA SCALLOP* 11.50
WHITE TUNA 7.00	Crunchy
TORO SCALLION* 18.00	SWEET POTATO TEMPURA 8.00
	 SPICY TUNA 9.00
	 SPICY SALMON 8.50

ASPARAGUS +1 / AVOCADO +1.5 / CUCUMBER +1 / CHEESE +1
CRUNCH +.50 / JALAPENO +1 / MANGO +1 / SCALLION +.50 / TOBIKO +1.5
SPICY MAYO +1.5 / EEL SAUCE +1.5 / PONZU +1.5 / TRUFFLE SOY +2

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Chef Specials

-  **HAWAIIAN SEA MEDLEY** 32
5oz. Fresh lobster tail & shrimp in lemon butter sauce. Side of honey flavored purple rice
-   **SZECHUAN PEPPERCORN STEAK** 28
8oz. New York Strip. Sake ginger sauce & yucca fries
-  **PAN-ROASTED DUCK BREAST** 26
Mandarin sauce, Asian vegetables & steamed purple rice
-  **GRILLED JUMBO SHRIMP** 26
Thai curry marinated.
-  **TAMARIND CRISPY WHOLE FISH** 33
Red Snapper w. Thai style sweet & sour chili sauce
-   **BRAISED SHORT RIB MASSAMAN CURRY** 26
Tender bone in short ribs w. Massaman curry sauce & crushed cashew.

Noodle & Rice

-   **SACHI'S PAD THAI** 24.00
Soft Shell Crab, tofu, bean sprout, scallion, onion, egg, sweet radish, lime, peanut. Gluten free.
-  **A5 WAGYU DRUNK MAN NOODLE** 24.00
A5 Wagyu slices, bell pepper, tomato, onion, egg, bird eye chili
-  **LOBSTER PINEAPPLE BASIL FRIED RICE** 24.00
Lobster meat, Pineapple, raisin, egg, tomato, basil, bell peppers, onion
- SALMON CARBONARA** 24.00
Garlic salmon and mentaiko served w. Udon noodle, garnished with salmon skin, shisho & nori.
-   **SPICY SINGAPORE LAKSA** 19.95
Egg noodle, jumbo shrimp, tofu, bean sprouts, egg, fish cake, cilantro
- OINK OINK FRIED RICE** 18.50
Purple rice, carrots, green peas, pork belly, bacon, Chinese sausage, scallion, egg
- DAN DAN DUCK RAMEN** 18.95
Duck confit, egg, seaweed, scallion & baby bok choy
- PORK BELLY RAMEN** 18.95
Slices chashu pork, corn, seaweed, egg, scallion, bamboo shoot in Japanese pork broth

ADD CHICKEN 5/ BEEF 5/ SHRIMP 5/ TOFU 3

LONGEVITY NOODLE	16.50	STIR FRY UDON	16.50
Asparagus, onion, cabbage, shiitake mushrooms, carrots		Asparagus, onion, cabbage, shiitake mushrooms, carrots	
PAD SEE EW	16.50	THAI FRIED RICE	16.00
Flat rice noodle, Chinese broccoli, egg		Chinese broccoli, egg, onion	

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Meat & Seafood

18.50

ADD CHICKEN 5/ BEEF 5/ SHRIMP 5/ TOFU 3

SAUTEED BASIL SAUCE

Bell peppers, onion, tomato, string beans, fresh basil and seasonal vegetables



THAI GREEN OR RED CURRY

Eggplant, tofu, string beans, bell peppers, & fresh basil. Gluten free.

ZEN MIXED VEGETABLES

Sauteed OR steamed seasonal vegetables w. dark soy

TROPICAL MANGO SAUCE

Fresh mango, bell peppers, tomato and seasonal vegetables



STIR FRY CASHEW NUT & BROWN SAUCE

Bell peppers, mushrooms, zucchini, snow peas, tomato and seasonal vegetables

CLASSIC STEAM FISH

24

Stripped bass, green peas, asparagus, mushroom, ginger soy

JAPANESE STYLE TERIYAKI SAUCE

26/21

CHOICE OF:

Grilled Alaskan Salmon OR Grilled Chicken breast
Broccoli, asparagus, onion

SHAKING BEEF

26

Wok charred beef cubes, tomato, red onion, bell peppers in roasted salt and peppers sauce

GENERAL TSO'S CHICKEN

21

Bell peppers, broccoli, squash, sweetpeas in special general tso's sauce

HONEY GLAZED

21

WALNUT CHICKEN

Lightly fried white meat chicken strip, roasted walnut, glazed in honey sauce

Hibachi

35

SERVED W/ HIBACHI VEGETABLES & JASMINE RICE / HIBACHI FRIED RICE +4

CHOOSE ONE APPETIZER

◆ MISO SOUP

◆ SALAD W. GINGER DRESSING

◆ HIBACHI SHRIMP (2PCS)

◆ CHICKEN DUMPLINGS (2PCS)

◆ BEEF DUMPLINGS (2PCS)

◆ VEGETABLE DUMPLINGS (2PCS)

CHOOSE ONE ENTREE

◆ NEW YORK STRIP

◆ SIRLOIN STRIP

◆ FREE RANGE CHICKEN BREAST

◆ SHRIMP OR SCALLOP

◆ SCOTTISH SALMON

OR

CHOOSE COMBINATION OF TWO PROTEINS ABOVE +5

Sides

BROWN / JASMINE RICE 2.95

PURPLE RICE / SUSHI RICE 3.95

HIBACHI FRIED RICE 8.95

YUCCA FRIES 9.50

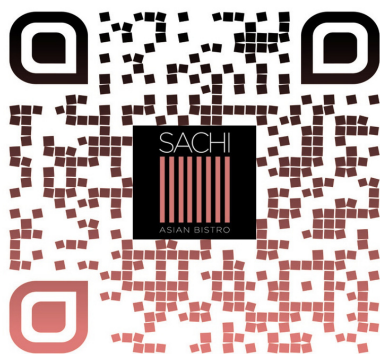
CAULIFLOWER & BROCCOLI 9.95

Stir fry OR Steamed

SAUTEED SPINACH W. GARLIC 9.50

SEASONAL GREENS 9.95

Stir fry OR Steamed



**SCAN HERE FOR
ONLINE MENU**