

Saru Sushi Bar

3856 24th St 94114-3839 · +14154004510 · Updated: Jan 14, 2026

[View online menu](#)



LUNCH SPECIALS 5

Chirashi	\$19.00
chef's choice sashimi over sushi rice	
Sushi Combo	\$17.00
choice of spicy tuna or california roll, with tuna, salmon, yellowtail & albacore nigiri	
Maki Combo	\$15.00
spicy tuna, california, and cucumber roll	
Unagi Don	\$19.00
fresh water eel over sushi rice with sweet soy glaze	
Veggie Don	\$15.00
cucumber, asparagus, shitake, tofu skin, pickled radish & sweet potato tempura over sushi rice	

SOUP & SALAD 8

Miso Soup	\$4.00
Edamame	\$5.00
Seaweed Salad	\$6.00
Sunomono Salad	\$6.00
Kuroaspara	\$5.00
Salmon Skin Salad (Limited Qt)	\$10.00
Daikon Shishito Salad	\$8.00
Spicy Crackers (Limited Qt)	\$7.00

OMAKASE 3

Sashimi Tasting	AVAILABLE OPTIONS
	10 Pcs. (5 Different Fish Kinds): \$60.00
	5 Pcs. (5 Different Fish Kinds): \$30.00

Nigiri Tasting

AVAILABLE OPTIONS

- 12 Pcs. (12 Different Fish Kinds): \$72.00
- 8 Pcs. (8 Different Fish Kinds): \$48.00
- 4 Pcs. (4 Different Fish Kinds): \$24.00

Salmon Tasting \$25.00

ROLLS 18

Tekka \$8.00

Negihama \$8.00

California \$8.00

Spicy Tuna \$8.00

Salmon & Avo \$8.00

Rock & Roll \$8.00

Shrimp Tempura \$12.00

Rainbow \$15.00

Spider \$12.00

Watermelon \$12.00

Dragon \$14.00

Spicy Dragon \$14.00

Popcorn Tuna \$10.00

Naked Scallop \$13.00

White Out \$14.00

Negi Toro \$12.00

Salmon Skin (Limited Qt) \$8.00

Veggie Roll \$6.00

A Choice of: cucumber, inari, asparagus, shitake, avocado, sweet potato, ume shiso, or pickled radish (\$1/each additional veggie, Max 3, please Circle them)

HON MAGURO 5

Zuke Akami \$12.00

house soy sauce cured lean

Chu-Toro \$14.00

med. fatty

Toro	\$16.00
fatty	
Torotoro	\$11.00
fatty tuna tartar	
Shiro Magura	\$9.00
albacore, Canada	

MACKEREL 3

Sawara	\$12.00
wild Spinach mackerel, Japan	
Saba	\$8.00
mackerel, Norway	
Tsuri Aji	\$12.00
wild horse mackerel, Japan	

SALMON 6

Zuke King Salmon	\$12.00
house soy sauce cured, New Zealand	
King Salmon Belly	\$12.00
New Zealand	
Umi Masu	\$11.00
ocean trout, Scotland	
Iwana	\$11.00
arctic char, Canada	
Sake	\$8.00
salmon, Scotland	
Sakura Masu	\$14.00
cherry salmon, Japan	

YELLOWTAIL & JACK 3

Sunazuri	\$10.00
yellowtail belly, Japan	
Hamachi	\$9.00
yellowtail, Japan	
Kanpachi	\$12.00
wild amberjack, Jack	

WHITE FISH 2

Kamasu	\$12.00
wild barracuda, Japan	
Madai Kobujime	\$12.00
kelp cured red sea bream, Japan	
SHELLFISH 4	
Uni	\$11.00
sea urchin, Japan	
Muki Hotate	\$12.00
live scallop, Japan	
Hotate	\$9.00
scallop, Japan	
Hotaru Ika	\$10.00
wild firefly squid, Japan	
EEL 2	
Anago	\$12.00
saltwater eel, Japan	
Unagi	\$10.00
freshwater eel, Taiwan	
OTHER 6	
Masago	\$6.00
smelt roe, Japan	
Shoyu Ikura	\$9.00
soy sauce marinated salmon caviar, Alaska	
Wagyu	\$14.00
Japanese beef A5, Miyazaki, Japan	
Inari	\$7.00
house made tofu skin	
Tamago Atsuyaki	\$4.00
egg custard w/ blue shrimp	
Hon Wasabi	\$4.00
Japanese wasabi	
HONJOZO 2	
Enter Sake	\$12.00

Tensei	\$66.00
JUNMAI 2	
Manzairaku	\$62.00
Sookuu	\$75.00
GINJO 4	
Kikusui	\$42.00
Kudoki	\$36.00
Kanbara	\$45.00
Hakkaisan	\$125.00
DAIGINJO 3	
Konteki	\$60.00
Mizbasho	\$48.00
Kubota	\$99.00
SPECIALTY 3	
Shiokawa	\$66.00
Kikusui Funaguchi	\$15.00
Sequola Nigori	\$34.00
BEER 6	
Echigo, Rice Beer	\$8.00
Hitachino, Weizen	\$9.00
Hitachino, Classic Ale	\$9.00
Hitachino, Anbai Ale	\$9.00
Coedo Beniaka	\$10.00
Coedo Shikkoku	\$9.00
WHITE WINE 6	
Pinot Gris	\$56.00

Muscadet	\$58.00
Chardonnay	\$58.00
Gruner Veltliner	\$54.00
Albarino	\$60.00
Riesling	\$56.00

NON-ALCOHOLIC 5

Coke	\$4.00
Diet Coke	\$4.00
Sprite	\$4.00
Sanpellegrino, Orange	\$5.00
Sparkling Water	\$6.00