

# SAGANO

SUSHI & HIBACHI STEAKHOUSE

## SEAWEED ROLLED

<b>CUCUMBER ROLL</b> (wasabi).....	4
<b>AVOCADO ROLL</b> (wasabi).....	4
<b>ASPARAGUS ROLL</b> (wasabi).....	4
<b>TUNA ROLL</b> .....	5
tuna and wasabi	
<b>SALMON ROLL</b> .....	5
salmon and wasabi	
<b>NEGIHAMA ROLL</b> .....	6
yellow tail with scallions	
<b>KAMPYO ROLL</b> .....	4
japanese sweet preserved squash	
<b>OSHINKO ROLL</b> .....	4
japanese preserved crunchy radish	
<b>KANIKAMA ROLL</b> .....	4
imitation crab stick	
<b>UMECU ROLL</b> .....	5
preserved plum and cucumber	
<b>SHRIMP FASHION ROLL</b> .....	9
cooked shrimp, tomato, avocado, red leaf lettuce, cucumber and asparagus	
<b>EEL FASHION ROLL</b> .....	9
bbq eel, tomato, red leaf lettuce, avocado, cucumber and asparagus	
<b>PLAIN FASHION ROLL</b> .....	8
tomato, red leaf lettuce, avocado, cucumber and asparagus	
<b>AMERICAN DREAM ROLL</b> .....	9
tempura shrimp, cooked egg, crab stick, avocado, cucumber and caviar	
<b>SPIDER ROLL</b> .....	9
deep fried soft shell crab,crab stick, avocado, cucumber and caviar	
<b>FUTOMAKI ROLL</b> .....	8
kampyo, yamagobo, cooked egg, crab stick, cucumber and oshinko	

## RICE ROLLED

<b>DIET ROLL</b> .....	5
deep fried assorted vegetable add avocado or asparagus	
<b>SWEET POTATO ROLL</b> .....	5
deep fried sweet potato, add avocado or asparagus	
<b>EEL AVOCADO ROLL</b> .....	7
eel and avocado	
<b>EEL CUCUMBER ROLL</b> .....	7
eel and cucumber	
<b>CALIFORNIA ROLL</b> .....	7
crab stick, avocado, cucumber & caviar on top	
<b>AAC ROLL</b> .....	6
asparagus, avocado & cucumber	
<b>AVOCADO CUCUMBER ROLL</b> .....	5
avocado and cucumber	
<b>SPICY CALIFORNIA ROLL</b> .....	8
with spicy sauce and caviar on top	
<b>SPICY TUNA ROLL</b> .....	7
spicy sauce marinate chunk tuna and cucumber	
<b>SPICY SALMON ROLL</b> .....	7
chunk salmon with spicy sauce and cucumber	
<b>SPICY SCALLOP ROLL</b> .....	9
scallop and cucumber with spicy sauce	
<b>EAST ROLL</b> .....	6
cooked shrimp, cooked egg and cucumber	
<b>BOSTON ROLL</b> .....	6
boston lettuce, cooked shrimp and cucumber	
<b>ALASKAN ROLL</b> .....	6
fresh salmon, cucumber and avocado	
<b>SALMON SKIN ROLL</b> .....	7
baked salmon skin, cucumber, yama gobo & scallions	
<b>PHILLY ROLL</b> .....	7
smoked salmon with cream cheese & cucumber	
<b>HAWAIIAN ROLL</b> .....	7
tuna, mango and avocado	
<b>GREEN RIVER ROLL</b> .....	7
bbq eel, avocado & cucumber with seaweed flakes	
<b>CRUNCHY ROLL</b> .....	7
bbq eel, cucumber and tempura flakes	
<b>FLINT ROLL</b> .....	8
bbq eel, cucumber, crab stick, cream cheese & tempura flakes	
<b>TEMPURA ROLL</b> .....	9
tempura shrimp and eel sauce	

## SPECIALITY

<b>SUMO ROLL</b> .....	18
tuna, shrimp, salmon, white fish, yellow tail, kanikama, eel, avocado, cucumber and cooked egg	
<b>CATERPILLAR ROLL</b> .....	15
eel, cucumber and cream cheese on the inside with avocado on top	
<b>DOUBLE CRUNCHY ROLL</b> .....	15
tempura shrimp, avocado, cream cheese and crunchy flakes inside, topped with even more crunchy flakes and eel sauce	
<b>DOUBLE SPICY TUNA ROLL</b> .....	16
spicy tuna inside and outside, spicy green caviar outside on top	
<b>FROM RUSSIA WITH LOVE</b> .....	17
rectangle cut pieces with spicy tuna in the middle, salmon and tuna on top covered with red, black and green caviar, eel sauce and spicy sauce	
<b>GODZILLA ROLL</b> .....	16
tempura shrimp and cream cheese inside, kanikama, scallions and caviar on top, covered in eel sauce and spicy sauce	
<b>HOME DEPOT ROLL</b> .....	17
tempura shrimp and cream cheese inside, salmon on top covered with special sauce with caviar and hot sauce mixed in	
<b>KAMIKAZE ROLL</b> .....	17
spicy tuna and asparagus inside, topped with yellowtail and green caviar	
<b>SAGANO ROLL</b> .....	14
yellowtail, cream cheese, salmon, white fish, avocado, cucumber, asparagus and scallions with tempura flakes on top with mayo and eel sauce	
<b>STAIRWAY TO HEAVEN</b> .....	16
scallop, cream cheese and asparagus inside, topped with yellowtail, salmon, tempura flakes and red, orange,black and green caviar and special sauce	
<b>TNT ROLL</b> .....	15
spicy tuna and chopped jalapeno pepper inside, sliced jalapeno pepper and green caviar on top with hot sauce	
<b>VIAGRA ROLL</b> .....	17
spicy tuna roll covered with lots of red, black and green caviar	
<b>YUMMY YUMMY ROLL</b> .....	16
salmon, white fish, tuna, yellowtail, kanikama and cream cheese, deep fried and covered in spicy sauce, eel sauce with red, black, and green caviar on top	
<b>VOLCANO ROLL</b> .....	17
california roll with cream cheese inside and covered with baked mix of scallop, masago, green onion and spicy mayo	
<b>DRAGON ROLL</b> .....	16
tempura shrimp roll covered with eel and avocado	
<b>RAINBOW ROLL</b> .....	16
california roll covered with tuna, salmon, white fish, shrimp, eel and avocado	
<b>DYNAMITE ROLL</b> .....	15
spicy scallop, shrimp and cucumber roll covered with spicy tuna	
<b>BOGGIE ROLL</b> .....	15
tempura shrimp roll covered with spicy tuna	
<b>BLACK DRAGON ROLL</b> .....	15
coconut shrimp with avocado, cream cheese, cucumber and eel sauce	

## NIGIRI A LA CARTE

please note: all nigiri items are served with wasabi. please notify your server if you prefer otherwise

<b>BBQ EEL</b> (unagi).....	4	<b>TUNA</b> (maguro).....	4
<b>SALMON</b> (sake).....	3	<b>TOBIKO</b> .....	4
<b>SURF CLAM</b> (hokkigai).....	3	<b>SMELT ROE</b> (masago).....	3
<b>COOKED EGG</b> (tamago).....	3	<b>WHITE FISH</b> .....	3
<b>SALMON ROE</b> (ikura).....	4	<b>MACKEREL</b> (saba).....	3
<b>SWEET SHRIMP</b> (ama ebi).....	5	<b>SMOKED SALMON</b> .....	4
<b>COOKED SHRIMP</b> (ebi).....	3	<b>YELLOWTAIL</b> (hamachi).....	4
<b>SCALLOP</b> .....	5	<b>OCTOPUS</b> (tako).....	3
<b>TOFU</b> (inari) 2pcs.....	5	<b>SQUID</b> (ika).....	3
<b>CRAB STICK</b> (kanikama).....	3		

## SAUCES

**EEL SAUCE • SPICY SAUCE (mayo) • HOT SAUCE**

A minimum gratuity of 18% will be added to parties of 6 guests or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw. Designed by @Detroit.DesignHouse. Published Feb. 20, 2026