

# SAGANO

SUSHI & HIBACHI STEAKHOUSE

## HIBACHI DINNER

### APPETIZERS

<b>GYOZA</b> ..... 6 Pan fried pork or chicken dumplings	<b>CRAB MEAT RANGOON</b> ..... 6
<b>SHUMAI</b> ..... 6 Steamed shrimp dumpling in a pastry cup	<b>SOFT SHELL CRAB</b> ..... 10 Deep fried crab with ponzu sauce
<b>EDAMAME</b> ..... 5 Broiled and salted tender young Japanese soybeans	<b>SASHIMI SAMPLER</b> ..... 14
<b>CARRIBEAN FANTASY</b> ..... 10 Japanese style roll with cream cheese, shrimp, mushroom and asparagus	<b>SUSHI SAMPLER</b> ..... 13
<b>VEGETABLE TEMPURA SAMPLE</b> ..... 10 6 pcs of fried vegetables	<b>SPRING ROLL</b> ..... 7
<b>TEMPURA APPETIZER</b> ..... 11 Deep fried shrimp with 4 pieces of vegetable	<b>COCONUT SHRIMP</b> ..... 7
	<b>FIRECRACKER SHRIMP</b> ..... 8
	<b>TAKOYAKI APPETIZER</b> ..... 10 Crispy Japanese octopus fritters, filled with tender octopus, topped with savory takoyaki sauce, and Japanese mayo

### HIBACHI STEAKHOUSE DINNER

All meals include soup, house salad, fresh vegetables, noodles, steamed rice, and 2 pieces of shrimp appetizer.

Upgrade to Chicken Fried Rice 4 | Upgrade to Miso Soup 1 | Any Changes to the Vegetables 4  
Extra Noodles 4 | Extra Vegetables 5 | Extra Sauce 1 | Sharing Plate 13

<b>VEGETABLES</b> ..... 20	<b>CHICKEN AND CALAMARI</b> ..... 30
<b>CHICKEN</b> ..... 22	<b>CHICKEN AND SCALLOP</b> ..... 35
<b>STEAK</b> ..... 29	<b>SHRIMP AND CALAMARI</b> ..... 33
<b>SHRIMP</b> ..... 29	<b>SHRIMP AND SCALLOP</b> ..... 39
<b>SCALLOPS</b> ..... 33	<b>SCALLOP AND CALAMARI</b> ..... 39
<b>CALAMARI</b> ..... 27	<b>FILET MIGNON AND CHICKEN</b> ..... 39
<b>SALMON (8 OZ)</b> ..... 29	<b>FILET MIGNON AND SHRIMP</b> ..... 41
<b>SWORDFISH</b> ..... 29	<b>FILET MIGNON AND CALAMARI</b> ..... 39
<b>STEAK AND CHICKEN</b> ..... 32	<b>FILET MIGNON AND SCALLOP</b> ..... 46
<b>STEAK AND SHRIMP</b> ..... 34	<b>SAMURAI 16OZ NEW YORK STRIP STEAK</b> ..... 46
<b>STEAK AND CALAMARI</b> ..... 33	<b>IMPERIAL 10 OZ FILET MIGNON</b> ..... 52
<b>STEAK AND SCALLOP</b> ..... 39	
<b>CHICKEN AND SHRIMP</b> ..... 31	<b>ADD LOBSTER TO ANY MEAL</b> 22

### DRINKS

<b>FOUNTAIN DRINKS</b> ..... 4
<b>COFFEE</b> ..... 3
<b>ICED TEA</b> ..... 4
<b>JUICE</b> Apple, Orange, Pineapple, & Cranberry..... 3
<b>RAMUNE JAPANESE SODA</b> ..... 4

### DESSERTS

<b>JAPANESE ICE CREAM VANILLA</b> ..... 4
<b>TEMPURA ICE CREAM</b> ..... 6
<b>PEANUT BUTTER CREAM PIE</b> ..... 6
<b>UBE CHEESECAKE</b> ..... 8
<b>CHEESECAKE</b> ..... 6
<b>BIRTHDAY SPECIAL</b> ..... 9

### KIDS MENU

<b>HIBACHI CHICKEN, JR</b> ..... 15	<b>HIBACHI SHRIMP, JR</b> ..... 17
<b>HIBACHI STEAK, JR</b> ..... 17	<b>CHICKEN TENDERS AND FRIES</b> ..... 12

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 Mar. 24, 2026