

S A K A B A

Sample Menu; items may vary

COMPOSED COLD BITES

AKAMI * ‡

charred onions | serrano peppers | negi | dashi soy

HAMACHI * ‡

jalapeño cilantro vinaigrette | sudachi zest | micro cilantro

SMASHED CUCUMBER ^V ‡

yuzu kosho vinaigrette | shiso

SALMON * ‡

cherry tomato | sweet onion ponzu

UNI * ‡

fresh wasabi | warm rice

NAMA HOTATE * ‡

ponzu | shiso | dried red miso

Z'S ABURI SALMON * ‡

charred tomato

WINTER GREENS ^V ‡

shaved raw vegetables | miso vinaigrette

COMPOSED HOT BITES

EDAMAME ^V ‡

sea salt

TUNA CRISPY RICE * ‡

serrano pepper | cilantro | spicy aioli

MISO BLACK COD ^{GF} ‡

sudachi zest | shiso

SAKABA TONKATSU RAMEN ‡

negi | soft egg | pork belly

WARM LOBSTER TAIL ^D ‡

shiso butter | warm rice

MISO DENGAKU EGGPLANT ^V ^{GF} ‡

togarashi | sweet miso

HOKKAIDO SNOW A5 WAGYU * ‡

ishiyaki style | ponzu | green tea salt

SIGNATURE ROLLS

cut into 8 pieces

TUNA TRUFFLE* ^{GF} ‡

truffle aioli | asparagus

YELLOWTAIL * ‡

roasted shishito | negi
jalapeño cilantro vinaigrette

MAITAKE ^{GF} ‡

asparagus | truffle aioli

SNOW CRAB * ^{GF} ‡

avocado | cucumber

SALMON AVOCADO SHISO * ‡

avocado | shiso

UNAGI ‡

cucumber | roasted freshwater eel

SPICY TUNA* ^{GF} ‡

yuzu kosho aioli | jalapeno powder

LOBSTER * ^D ‡

shiso garlic butter | ponzu

cut into 6 pieces

NEGI TORO* ‡

toro | negi

YELLOWTAIL SCALLION * ^{GF} ‡

negi

TORO CAVIAR * ‡

negi toro | 15g ossetra caviar | house soy | 14k gold

Executive Chef Jasper Schneider and Sushi Chef Adolfo Martinez Becerra

20% suggested gratuity added to parties of 6 or more and distributed entirely to the wait staff performing the service. All prices are subject to applicable tax.

NIGIRI & SASHIMI

1 piece per order

OH-TORO * ‡

extra fatty

CHU-TORO * ‡

fatty

AKAMI * ‡

lean

HAMACHI * ‡

yellowtail

SHIMA AJI * ‡

island jackfish

HIRAME * ‡

fluke

KINMEDAI * ‡

golden eye snapper

HOKKAIDO UNI * ‡

sea urchin

SAKE * ‡

salmon

HOTATE * ‡

scallop

FRESH WASABI ^V

OMAKASE

chefs selection of 6 pieces

NIGIRI FLIGHT * ‡

SASHIMI FLIGHT * ‡

Ritz-Carlton, Bachelor Gulch
0130 Daybreak Ridge, P.O. Box 9190,
Avon, Colorado, USA, 81620
+1 970-343-1168

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

‡ The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

GF Gluten Free V Vegan N Contains Nuts D Contains Dairy