



SAIKO-I

SUSHI LOUNGE & HIBACHI

CATERING SERVICES

We offer catering services for parties and special events, featuring Japanese fusion cuisine. Our award-winning sushi boats have been focal points at many events.

5970 SW 18TH Street, Suite E4, Boca Raton, FL 33433
561-393-5888 | saikoiboca.com

HOT APPETIZERS

EDAMAME | SPICY

Steamed with Sea Salt or Spicy 6

SPRING ROLL

Fried veggie egg roll 5

TOFU WITH CHICKEN SAUCE

Lightly fried Japanese tofu served with chicken sauce 12

LAMB CHOP

Red wine marinated 12

BANG BANG SHRIMP

Crispy fried shrimp tossed in spicy mayo 11

DIM SUM PLATTER

Crystal shrimp / wasabi pork / peking duck / lobster & shrimp 9

YAKITORI BBQ SKEWER

Organic white meat chicken or short rib served with Korean BBQ sauce 8

WAGYU BEEF GYOZA

Pan-seared homemade beef gyoza served with garlic dipping sauce 11

JUMBO SCALLOPS

Grilled sea scallops, avocado, cherry tomatoes, cilantro served with mango salsa 15

BEEF NEGIMAKI

Scallions wrapped with sliced NY steak in teriyaki sauce 12

CRISPY CALAMARI

Fried calamari tossed with onion, garlic, bell peppers, scallions served with sweet chili sauce 11

SHRIMP & VEGETABLE TEMPURA

Tempura shrimp & vegetables served with tempura sauce 10

JUMBO SOFT-SHELL CRAB

Tempura fried soft shell crab served with ponzu sauce 11

ROASTED DUCK WRAP

Roasted duck, Indian pancake, spring mix, avocado, balsamic drizzle 12

LETTUCE WRAP

Chopped white chicken meat, shiitake mushrooms, onion, scallions, pine nuts 13

CRISPY BABY BOK CHOY

Lightly fried bok choy served with special sauce 8

GYOZA (STEAMED OR FRIED)

Pork or vegetable 7

SUSHI APPETIZERS

SPICY TUNA PIZZA

Avocado, tomato, onion, cilantro with spicy mayo & eel sauce 14

ESCOLAR WITH WINTER TRUFFLE

Seared escolar topped with yuzu & shaved truffle 12

LUMP BLUE CRAB WITH AVOCADO

Spicy lump crab, shiso leaves, served on avocado with wasabi yuzu sauce 13

SPICY TUNA GYOZA

Lightly fried crispy tuna gyoza, guacamole, Thai chili aioli 13

YELLOWTAIL JALAPENO

Sliced yellowtail & jalapeno served with ponzu sauce 14

NEW TUNA OR SALMON TARTARE

Diced tuna or salmon layered with wasabi, soy, guacamole served with chips 14

SPICY TUNA BISCUIT

Crispy rice topped with spicy tuna, jalapenos, caviar, served with eel sauce & wasabi mayo 12

FOIE GRAS WITH EEL

Seared foie gras, eel, fresh Asian pear served with wasabi soy 18

WILD KING SALMON

Wild Salmon wrapped with avocado served with wasabi mayo sauce 16

CHU CHU LOBSTER

Maine lobster & pan-seared tuna served with mango coconut sauce 15

SASHIMI 3 WAYS 14

Tuna with yakiniku and black caviar
Salmon with mango salsa and fried leek
Yellowtail with balsamic drizzle and jalapeno guacamole

TORO 2 WAYS

Bluefin tuna, yuzu citrus, ponzu, chives served with quail egg and caviar truffle essence 22

OMEGA SALMON

Diced salmon, avocado, and mango served with Japanese ume sauce and chips 14

SEAFOOD CEVICHE

Onion, cilantro, tomato, deluxe sashimi 14

SALMON SASHIMI NEW STYLE

Fresh Asian pear, sea salt, truffle oil, dry miso powder 14

CARPACCIO

Choice of sea scallop | wahoo | yellowtail, sliced thin sashimi, style served with truffle oil, wasabi yuzu, sea salt & fried garlic 15

SOUP

TOM YUM GOONG

Scallops, shrimp, squid, mushroom, cilantro, tomatoes 8

VEGGIE TOFU SOUP

Mixed vegetables, tofu, garlic & scallions 4

LOBSTER & SHRIMP WONTON SOUP

Homemade lobster & shrimp wonton, bok choy, garlic, scallions 7

MISO SOUP

Japanese miso broth with dry seaweed, tofu, enoki, mushrooms, scallions & fried onions 4

COCO BLOSSOM

Chicken, coconut cream, tomatoes, mushroom, cilantro 7

CLEAR MUSHROOM SOUP

Chicken broth, mushrooms, onions, scallions 3

*Raw Fish | Kani = Imitation Crab Meat | Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Please inform your server of any allergies. All substitutes will be an additional charge. Gratuity will be added to a party of 6 or more.



SALADS

GARDEN SALAD

Spring mix, romaine heart, tomato, cucumber, carrot served with ginger dressing 5

SIGNATURE SASHIMI SALAD

MILD SPICE
Assorted sashimi mixed greens, tomato, avocado, cucumber, tempura flakes 12

AVOCADO SALAD

Spring mix, onion, cucumber, avocado served with ginger dressing 9

SPICY CONCH & OCTOPUS SALAD

Conch, octopus, cucumber, tomato mixed with Kimchee ponzu sauce 13

SEAWEED SALAD 6

GRILLED DUCK SALAD

Spring mix, grilled duck, avocado, tomato, pomegranate 15

KANI SALAD

Shredded cucumber, kani, masago served with spicy mayo 9

SIGNATURE ROLLS COOKED

SALMON CRUNCH

Salmon, cream cheese, scallions, tempura fried, eel sauce 11

KING CRAB CALIFORNIA

King crab, cucumber, avocado, masago wrapped in sesame seed soy paper 15

SUPER CRUNCH

Salmon, tuna, kani, cream cheese, avocado, tempura fried, served with spicy mayo, kimchee & eel sauce 14

ROCKY MOUNTAIN

INSIDE: Shrimp tempura, cream cheese, cucumber
TOP: Spicy lobster salad with avocado, mango, eel sauce 14

BLACK DRAGON

INSIDE: Tempura soft shell crab, cucumber, cream cheese
TOP: Eel, avocado, spicy mayo, eel sauce 18

ANGRY BIRD

INSIDE: Shrimp tempura, avocado
TOP: Spicy momiji kani salad, yuzu, edamame, eel sauce 14

SPIDERMAN

Soft shell crab tempura, cucumber, avocado, masago, topped with eel sauce 13

BLUE CRAB DYNAMITE

INSIDE: Shrimp tempura, cucumber, cream cheese
TOP: Avocado, dynamite blue crab, eel sauce 18

VOLCANO SCALLOP

California roll topped with dynamite scallops, masago, eel sauce 15

ULTIMATE SEABASS

INSIDE: Shrimp tempura, asparagus, jalapeno, avocado wrapped in soy paper
TOP: Miso seabass, eel sauce 18

LOBSTER BOMB

Tempura lobster, avocado, asparagus, masago with a side of tempura lobster tail, served with spicy mayo & eel sauce 26

LOBSTER SEABASS

INSIDE: Tempura lobster, cucumber, spicy kani
TOP: Baked seabass, avocado, eel sauce 28

TROPICAL

Smoke salmon, cream cheese, avocado tempura fried with eel sauce, topped with guacamole 14

LOBSTER DYNAMITE

INSIDE: Shrimp Tempura, cucumber, cream cheese
TOP: Avocado, baked dynamite lobster & eel sauce 19

BOCA KING

INSIDE: Avocado with tempura kani seaweed salad
TOP: Mango, katsuo, mirin and mango salsa sauce 14

BLUE CRAB

INSIDE: Blue crab, tempura flakes
TOP: Avocado, eel sauce 13

PARADISE

Lobster salad, fresh banana, tempura shrimp, wrapped in soy paper, topped with Japanese honey mango sauce 15

EEL LOVER

Eel, avocado, cucumber, tempura flakes topped with eel, masago, scallion with eel sauce 15

SIGNATURE ROLLS RAW

OUT OF CONTROL

INSIDE: Tuna, salmon, yellowtail, tempura flakes, scallions wrapped in soy paper
TOP: Four kinds of tobiko, spicy mayo, kimchee, eel sauce and avocado 15

SUNSET BLVD

Spicy crunch tuna, salmon, yellowtail, avocado wrapped in soy paper, seared with plum reduction drizzle 14

TUNA LOVER (NO RICE)

INSIDE: Tuna wrapped in spicy crab meat & spicy tuna
TOP: Tobiko, wasabi mayo & eel sauce 16

SEXY LADY

INSIDE: Spicy tuna, & tempura flakes wrapped in avocado
TOP: Tuna, salmon, white fish, mango salsa 16

OCEAN RAINBOW

INSIDE: Kani & avocado wrapped in soy paper
TOP: Tuna, salmon, white fish, mango salsa 16

TSUNAMI

Spicy yellowtail, asparagus, jalapeno, topped with spicy tuna, avocado, & tempura flakes 16

FANCY SALMON

INSIDE: Spicy crunch salmon & avocado
TOP: Scottish salmon, tobiko special sauce 15

TRIPLE SEXY

INSIDE: Yellowtail, tuna, salmon, asparagus
TOP: Seared tuna, salmon, yellowtail, spicy miso, eel sauce 16

VALENTINE

Spicy crunch tuna wrapped with fresh tuna on the outside 15

SAIKO-I KING

INSIDE: Fried Alaskan king crab, avocado, kani, shrimp
TOP: Spicy tuna, spicy yellowtail, spicy Thai chili sauce 17

SEX ON THE BEACH

INSIDE: Shrimp tempura, spicy tuna, wrapped in sesame soy paper
TOP: Salmon, tuna, avocado, spicy aka sauce 16

NARUTA

Tuna, yellowtail, cucumber, seaweed salad topped with salmon, spicy mayo and eel sauce 15

DANCING MERMAID

INSIDE: Eel, avocado
TOP: Salmon, wasabi ponzu & micro greens 15

HOT SALLY

TOP: Spicy tuna, spicy salmon, spicy yellowtail
INSIDE: Fluke, plum puree, Thai chili sauce 15

ANGEL ISLAND

INSIDE: Spicy tuna & avocado wrapped in soy paper
TOP: Bang Bang shrimp & spicy mayo 16

LITTLE TUNA TOWER

INSIDE: Tuna, avocado, cream cheese, tempura fried
TOP: Spicy tuna, wasabi mayo, eel sauce 14

HOT N' SPICY YELLOWTAIL

INSIDE: Spicy yellowtail, asparagus, masago, scallion, avocado
TOP: Yellowtail, jalapeno, jalapeno sauce 16

ALL IN ONE

Salmon, tuna, escolor, yellowtail, cream sauce, asparagus, scallions, cucumber, topped with scallop, masago and green tobiko 20

SUSHI BAR ENTREES

SAIKO-I NIGIRI

10 pieces of Chef's selected sushi & spicy tuna roll 23

SUSHI & SASHIMI PLATTER

5 pieces of sushi
10 pieces of sashimi
Yellowtail scallion roll 28

LOVE BOAT FOR TWO

8 pieces of sushi
16 pieces of sashimi
Mexican roll & valentine roll 58

SAIKO-I SASHIMI

18 pieces of Chef's selected sashimi 27

OSAKA CHIRASHI

Assorted sashimi, oshiko, ikura, rice seasoning, masago, tamago over rice 27

TRICOLOR SUSHI OR SASHIMI

15 pieces of sushi (tuna, salmon, yellowtail)
18 pieces of sashimi (tuna, salmon, yellowtail) 28

PIRATE BOAT FOR THREE

24 pieces of sashimi
12 pieces of sushi
Salmon crunch roll, out of control roll, spicy tuna roll 84

SUPER BOAT

30 pieces of sashimi
15 pieces of sushi
Spicy Tuna Roll, Salmon Crunch Roll, Sex on the Beach Roll, Spiderman Roll 120

TITANIC

40 pieces of sashimi
20 pieces of sushi
Dragon roll, Shrimp tempura roll, crunch roll, rainbow roll, out of control roll 145

CLASSIC ROLLS OR HAND ROLLS COOKED

CALIFORNIA 6

SHRIMP & AVOCADO 6

EEL & AVOCADO 9

SALMON SKIN & CUCUMBER 7

SPICY CRAB 7

SHRIMP TEMPURA 8

VEGGIE 7

MEXICAN

INSIDE: Shrimp tempura, jalapeno, asparagus, avocado
TOP: Spicy mayo, eel sauce 11

CLASSIC ROLLS OR HAND ROLLS

RAW

TUNA 7

SALMON 7

SPICY TUNA 8

JB (Salmon, Cream Cheese) 8

YELLOWTAIL SCALLION 8

PHILLY 9

CUCUMBER WRAP

(All rolls – no rice – served with ponzu sauce)

GARDEN WRAP

Assorted vegetables 8

SPICY TUNA WRAP

Spicy tuna, scallions 10

CRAB WRAP

Kani, avocado 8

RAINBOW WRAP

Tuna, salmon, yellowtail, asparagus 12

SALMON WRAP

Salmon, cream cheese, avocado 10

YELLOWTAIL WRAP

Yellowtail, jalapeno, shiso leaves 11

KING CRAB WRAP

King crab, shrimp, avocado, asparagus 14

EEL & AVOCADO WRAP

Eel, avocado, seaweed paper 11

LOBSTER & SHRIMP WRAP

Lobster, shrimp, avocado & seaweed salad 15

SUSHI & SASHIMI

(A la carte selections: Sushi 1 Piece | Sashimi 2 Pieces)

OTORO MKT

KING WILD SALMON 6

HAMACHI (Yellowtail) 4

HIRAME (Fluke) 4

TUNA (Big Eye) 4

TAMAGO (Egg) 3

SALMON 4

KANI (Imitation Crab) 3

SALMON BELLY 4

EBI (Shrimp) 3

CONCH 4

HAMACHI BELLY 5

IKA (Squid) 4

WAHOO 3

TAKO (Octopus) 4

ESCOLAR (White Tuna) 3

KAMPACHI (Baby Yellowtail) 5

1 PC PER ORDER

AMAEBI (Sweet Shrimp) 6

IKURA (Salmon Roe) 5

HOTATEGAI (Sea Scallop) 5

UNI (Sea Urchin) MKT

TOBIKO (Flying Fish Egg) 4

MASAGO (Fish Egg) 4

KING CRAB 7

UNAGI (Eel) 4

AJI (Japanese Mackerel) 5

KITCHEN ENTREES

(served with jasmine rice or brown rice)

SIGNATURE LOBSTER PAD THAI (no rice)

Lightly battered lobster tail (8oz) sautéed with rice noodles, egg, scallions, bean sprouts in a pad Thai sauce 27

THAI RED CURRY

Homemade curry paste, coconut cream, bamboo shoots, basil, zucchini, pepper
Chicken or Tofu 16 | Shrimp or Squid 19
Seafood Combo 26

SALMON KHA POW

Grilled salmon filet, basil leaves, bell peppers, scallions, black bean sauce 25

SEABASS GINGER

Grilled seabass, ginger, shiitake mushroom, special soy sauce 30

PEKING DUCK

Shredded cucumber & scallion pancakes, homemade hoisin sauce HALF 30 | FULL 58

CRISPY PIPA DUCK

Fried marinated duck with seasoned vegetables
Sauce Choices: Sweet Chili | Thai Basil | Thai Curry 25

SWEET & SOUR CHICKEN WITH POMEGRANATE

Tempura fried chicken, bell peppers, pineapple in our special sweet & sour sauce 16

STIR FRIED CHILI PASTE

CHICKEN CASHEW

Asparagus, onions, bell peppers, snow peas, cashew 16

SEAFOOD CLAY POT

Jumbo shrimp, scallop, calamari, snow peas, mushrooms, carrots, XO sauce 26

CRISPY BEEF WITH ORANGE AND TANGERINE PEEL 18

WHOLE SNAPPER

Semi-boneless fried snapper served with seasonal vegetables, cashew nuts, fresh ginger sauce or sweet chili sauce 30

STIR FRY LOBSTER

8 oz. Lobster stir fry in ginger scallion sauce 28

TERIYAKI CHICKEN

Grilled chicken breast, steamed vegetables 16

MONGOLIAN BEEF

Stir-fried beef, scallions, carrots, onions, spicy chili Mongolian sauce 17

NOODLE SOUP BOWLS

TONKOTSU RAMEN

Authentic Japanese ramen noodle soup, pork chashu, fish cake, soft boiled egg, scallions, corn, pickled bamboo shoots 15

SHOYU RAMEN WITH SHORT RIB

Authentic Japanese ramen noodle soup, short rib, soft boiled egg, scallions, corn, pickled bamboo shoots and fish cake 16

SPICY SEAFOOD

Udon noodles, shrimp, scallops, calamari, bok choy, scallions, garlic 17

VEGAN RAMEN

Vegetable soup with shiitake mushroom, green pea, cilantro, bok choy, green onion, avocado, sprout, pickled bamboo shoots 14

DUCK & LOBSTER SHRIMP WONTON

Egg noodles, garlic, cilantro, bok choy and scallions in a special broth 16

SIMPLY CHICKEN RAMEN

Shiitake mushroom, white meat chicken in simple chicken broth, baby bok choy, scallion and egg 15

NOODLE STIR

(All stir fried noodles served with a choice of chicken or tofu | add shrimp, calamari or beef + \$2)

HONG KONG WOK NOODLE

Egg noodles, shiitake mushrooms, onions, scallions, bell peppers 14

PAD THAI

Rice noodles, egg, bean sprouts, scallions and peanuts sautéed in pad Thai sauce 14

YAKI UDON

Japanese thick white noodles, shiitake mushrooms, bell peppers, onions, scallions 15

DRUNKEN NOODLE

Flat rice noodle, sautéed with red onion, scallions, bell peppers, snow peas and spicy basil sauce 15

YAKISOBA

Japanese egg noodles stir fried in yakisoba sauce with scallions, shiitake mushrooms, bell peppers 15

HIBACHI NOODLE

Pan fried egg noodle, carrots, scallions, baby bok choy with sesame seed 15

FRIED RICE

VOLCANO FRIED RICE

Aluminum fire torched shrimp, scallops, calamari, chicken, egg, scallions served spicy with XO sauce 17

HAWAII FRIED RICE

Shrimp, chicken, calamari, egg, pineapple, house curry 16

SAIKO-I SIGNATURE FRIED RICE

Black rice, chicken, vegetables, onions, egg, scallions 15

HIBACHI ENTREES

(Hibachi table plate sharing charge \$10)
All dinners served with clear mushroom soup and salad, shrimp appetizers, hibachi vegetables & steamed rice, upgrade to fried rice \$3

SINGLE ITEM DINNERS

KOBE A5 STEAK MP

All Kobe beef must be pre-ordered
24-hours before dining

DUCK BREAST 28

SCALLOP 28

SHRIMP 26

VEGETABLE & TOFU (No Shrimp) 19

CHICKEN 21

CALAMARI 22

SALMON (Scottish) 26

FISH OF THE DAY

(Please ask your Server for Today's Fish Special) MKT

NY STEAK 26

FILET MIGNON 29

BIG EYE TUNA 27

SEABASS 32

SAIKO-I SPECIAL

LOBSTER, SHRIMP SCALLOP 46

FILET MIGNON, SHRIMP, SCALLOP 42

FILET MIGNON, CHICKEN 32

LOBSTER, SHRIMP, FILET MIGNON 50

FILET MIGNON, CHICKEN, SHRIMP 40

STEAK, SCALLOPS 33

LOBSTER & FILET MIGNON 44

TWIN LOBSTER 42

SHRIMP, SCALLOPS 33

COMBINATION DINNER SPECIAL 28

Select any two items: Chicken | Shrimp | Calamari | Salmon | Steak

TRIPLE DINNER SPECIAL 36

Select any three items: Chicken | Shrimp | Calamari | Salmon | Steak | Scallop

FILET MIGNON & ONE ITEM 35

Choose from: Shrimp | Scallop | Calamari | Salmon

LOBSTER TAIL & ONE ITEM 38

Choose from: Shrimp | Salmon | Chicken | Calamari | Steak

HIBACHI SIDE ORDER

Must order with entrée

VEGETABLE 7

NOODLES 5

CHICKEN 10

SHRIMP 12

SCALLOP 13

FILET MIGNON 16

NY STEAK 12

CALAMARI 10

SALMON 12

LUNCH SPECIALS

Monday – Friday (11:30 am – 3:00pm)

POKE BOWL

Served with miso soup or ginger salad 13.95

A. Tuna, salmon, edamame, avocado, scallions, spicy crab, seaweed salad, nori special sauce

B. Tuna, salmon, yellowtail, seaweed salad, scallions, avocado, mango special sauce

SUSHI & SASHIMI LUNCH

(served with miso soup or ginger salad)

SUSHI LUNCH

6 pieces of assorted sushi & California Roll 12.95

SASHIMI LUNCH

12 pieces of assorted sashimi & bowl sushi rice 13.95

SUSHI & SASHIMI COMBO

7 pieces of assorted sashimi, 4 pieces of sushi & spicy tuna roll 14.95

DOUBLE ROLL SPECIALS

(Served with miso soup or ginger salad) 12.95

COOKED

VEGETABLE ROLL

AVOCADO ROLL

SALMON SKIN ROLL

SPICY CRAB ROLL

SHRIMP & AVOCADO ROLL

CALIFORNIA ROLL

RAW

TUNA ROLL

SALMON ROLL

PEPPER TUNA ROLL

SPICY TUNA ROLL

SPICY WHITE FISH ROLL

JB ROLL (Salmon & cream cheese)

BENTO BOXES

(Served with miso soup or ginger salad)
All lunch boxes come with fried pork gyoza & edamame)

CHICKEN PAD THAI

3 pieces of sushi, 4 pieces of sashimi 14.95

BANG BANG SHRIMP

3 pieces of sushi, 4 pieces of sashimi 14.95

CHICKEN TERIYAKI

3 pieces of sushi, 4 pieces of sashimi 14.95

TERIYAKI SALMON

3 pieces of sushi, 4 pieces of sashimi 15.95

SHRIMP TEMPURA & VEGETABLES

3 pieces of sushi, 4 pieces of sashimi 14.95

BQ SHORT RIB

3 pieces of sushi, 4 pieces of sashimi 14.95

ASIAN LUNCHES

(Served with miso soup or ginger salad, jasmine rice | brown rice +\$1)

CHICKEN TERIYAKI

Grilled white meat chicken, stir fried vegetables, jasmine rice 11.95

PAD THAI WITH CHICKEN

Sautéed rice noodles, chicken, egg, scallions, bean sprouts, ground peanuts 11.95

RED CURRY WITH CHICKEN

Bamboo shoots, bell peppers, zucchini, basil leaves, jasmine rice 11.95

BASIL BEEF

Celery, onion, carrots, snow pea, mushroom, bell pepper, fresh basil 10.95

MONGOLIAN BEEF

Stir fried beef, onions, scallions, carrots, spicy chili sauce, jasmine rice 10.95

HONG KONG WOK

NOODLE WITH CHICKEN

Stir fried egg noodles, shiitake mushrooms, onions, scallions, bell peppers 10.95

YAKISOBA CHICKEN

Stir fried Japanese egg noodles, scallions, bell peppers, shiitake mushrooms 10.95

SALMON KHA POW

Grilled salmon filet, basil leaves, bell peppers, scallions, jasmine rice 14.95

CHICKEN FRIED RICE

White meat chicken, scallions, onion, egg 10.95

HIBACHI LUNCH SPECIAL

(Served with hibachi vegetables, steamed rice, clear mushroom soup or salad | fried rice +\$3)

VEGETABLE & TOFU 11.95

CALAMARI 12.95

CHICKEN 12.95

NY STEAK 14.95

SALMON 14.95

SCALLOP 15.95

SHRIMP 14.95

COMBINATION LUNCH

Select any two:

Chicken | NY Steak | Shrimp | Calamari 17.95

* Raw Fish

Kani = Imitation Crab Meat

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