



SAKURA
SUSHI & GRILL

*Sakura Sushi & Grill | 1318 N Monroe St, Tallahassee, FL
32303*

At Sakura, we take immense pride in preparing our dishes with the utmost care and attention to detail, ensuring every meal is an exceptional experience. Due to the meticulous preparation of our dishes, we are unable to provide exchanges or refunds. We appreciate your understanding and are grateful for the opportunity to serve you.

SUSHI BAR STARTERS

- *SEXY SALMON:** SPICY KANI, SHRIMP, AVOCADO, AND JAPANESE BASIL INSIDE WRAPPED WITH FRESH SALMON; SERVED WITH KIMCHEE AND YUZU SAUCE. TOPPED WITH SHICHIMI POWDER **17**
- *NEW STYLE SASHIMI:** SLICES OF SALMON SERVED WITH SCALLIONS AND WASABI GINGER SAUCE; SEARED WITH HOT OLIVE OIL **17**
- *SEARED TUNA OR SALMON:** SERVED WITH PONZU SAUCE **15**
- *YELLOWTAIL JALAPEÑO:** SLICES OF YELLOWTAIL TOPPED WITH JALAPEÑOS IN YUZU SAUCE **16**
- *CILANTRO TUNA OR SALMON:** SEARED TUNA OR SALMON SERVED WITH ASPARAGUS & CILANTRO SAUCE **15**
- *TUNA OR SALMON TARTAR:** CHOPPED TUNA OR SALMON TOPPED WITH SMASHED AVOCADO AND WASABI CILANTRO SAUCE **16**
- *TUNA DUMPLING:** SHRIMP, AVOCADO, CRUNCHY FLAKES & KANI INSIDE, WRAPPED WITH CENTER CUT TUNA LOIN **18**
- SEAFOOD WASABI COLD NOODLE:** COLD BUCKWHEAT NOODLE WITH A MIX OF KANI, SHRIMP & CUCUMBER, SERVED WITH A WASABI CILANTRO AND KIMCHEE SAUCE **11**
- SUNOMONO:** CHOICE OF KANI, TAKO OR SEAFOOD IN YUZU SAUCE **13**
- *NARUTO:** CUCUMBER WRAP WITH KIMCHEE SAUCE & AVOCADO. CHOICES OF KANI, TUNA, SALMON OR MIXED **17**
- *TUNA OR BEEF TATAKI:** SEARED, SLICED THIN AND TOPPED WITH DICED ONIONS, CILANTRO, SCALLIONS AND MASAGO; SERVED WITH PONZU SAUCE **16**
- JALAPEÑO POPPER:** 3 JALAPEÑOS CUT IN HALF STUFFED WITH SPICY CRUNCHY TUNA, CREAM CHEESE AND FRIED **15**
- *NIGIRI APPETIZER:** CHEF'S CHOICE (5PCS) **16**
- *SASHIMI APPETIZER:** CHEF'S CHOICE (9PCS) **17**

KITCHEN STARTERS

- EDAMAME:** STEAMED SOYBEAN WITH SALT **7** • SPICY GARLIC SAUCE **8**
- CRISPY CALAMARI:** SERVED WITH SWEET CHILI SAUCE **12**
- BEEF NEGIMAKI:** THIN SLICE OF BEEF STRIP ROLLS WITH SCALLIONS INSIDE **14**
- J'S WONTONS:** JAPANESE DEEP-FRIED WONTONS FILLED WITH KANI, AND CREAM CHEESE; SERVED WITH A SWEET RED CHILI SAUCE **9**
- GYOZA:** PAN FRIED PORK OR VEGETABLE DUMPLING **7.5**
- SHUMAI:** SHRIMP DUMPLING - STEAMED OR DEEP FRIED **7.5**
- YAKITORI:** GRILLED CHICKEN ON A SKEWER WITH ONIONS **8**
- HARUMAKI:** JAPANESE VEGETABLE SPRING ROLLS **6**
- AGEDASHI TOFU:** GENTLY FRIED JAPANESE TOFU WITH FISH FLAKES **8**
- SOFT SHELL CRAB:** DEEP-FRIED SOFT-SHELL CRAB; SERVED WITH PONZU SAUCE **12**
- HAMACHI KAMA:** GRILLED YELLOWTAIL COLLAR; SERVED WITH PONZU SAUCE **16**
- PORK BELLY BAO BUNS:** GRILLED PORK BELLY ON A STEAMED BUN, TOPPED WITH HOISON SAUCE, CILANTRO AND CUCUMBER **10**
- BIG BANG SHRIMP:** FRIED SHRIMP WITH CREAMY SPICY SAUCE **13**
- TEMPURA:** CHOICES OF SHRIMP, CHICKEN, OR VEGETABLE **12**

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SUSHI BAR ENTREES (SOUP & SALAD)

- ***SASHIMI NIGIRI FOR 2:** CHEF'S CHOICE 12 PCS NIGIRI, 19 PCS SASHIMI WITH A SPICY TUNA ROLL & VOLCANO ROLL **90**
- ***NIGIRI REGULAR:** CHEF'S CHOICE OF 8 PCS WITH A TUNA ROLL **30**
- ***NIGIRI DELUXE:** CHEF'S CHOICE OF 10 PCS WITH A CALIFORNIA ROLL **34**
- ***SASHIMI REGULAR:** CHEF'S CHOICE 16 PCS OF SASHIMI **30**
- ***SASHIMI DELUXE:** CHEF'S CHOICE 19 PCS OF SASHIMI **35**
- ***SAKURA NIGIRI SPECIAL:** 9 PCS OF TUNA, SALMON, YELLOWTAIL NIGIRI & SPICY CRUNCHY TUNA ROLL **32**
- ***SASHIMI NIGIRI COMBO:** 5 PCS OF NIGIRI, 12 PCS OF SASHIMI WITH A SPICY TUNA ROLL **38**
- ***CHIRASHI:** CHEF'S CHOICE 17 PCS OF ASSORTED SASHIMI SERVED OVER SUSHI RICE **30**
- CALIFORNIA DINNER:** 3 CALIFORNIA ROLLS **22**
- ***MAKI COMBINATION:** TUNA, SALMON & YELLOWTAIL ROLLS WRAPPED WITH SEAWEED OUTSIDE **22**
- ***SPICY ROLL COMBINATION:** SPICY TUNA, SPICY SALMON & SPICY CALIFORNIA ROLLS **23**
- VEGETARIAN ROLLS:** SWEET POTATO, PEANUT AVOCADO & AAC ROLLS **21**

NIGIRI (2pcs) OR SASHIMI (3pcs) (Additional \$1.00 for Sashimi)

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|------------------------------------|-----------------------------------|--|
| * TUNA (MAGURO) 8.95 | OCTOPUS (TAKO) 7.95 | * SALMON ROE (IKURA) 7.25 |
| * SALMON (SAKE) 7.50 | KRAB STICK (KANI) 6.95 | * FLYING FISH EGG (MASAGO) 7.25 |
| * YELLOWTAIL (HAMACHI) 8.95 | * SCALLOP (HOTATEGAI) 9.25 | SURF CLAM (HOKKIGAI) 7.95 |
| * ESCOLAR 7.25 | SHRIMP (EBI) 6.5 | TOFU SKIN (INARI) 5.75 |
| SMOKED SALMON 7.95 | * SWEET SHRIMP (AMAEBI) MP | EGG (TAMAGO) 6.95 |
| * WHITE FISH 6.95 | SQUID (IKA) 7 | CONCH 8.95 |
| MACKEREL (SABA) 6.95 | * SEA URCHIN (UNI) MP | * SPICY SCALLOP 10.25 |
| EEL (UNAGI) 7.95 | * FATTY TUNA (TORO) MP | |

SUSHI ROLLS (6PCS)

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|-------------------------------|---|--|
| CUCUMBER 6.50 | * SPICY SALMON 7.95 | SWEET POTATO 6.95 |
| AVOCADO 6.50 | * SPICY TUNA 7.95 | SPIDER TEMPURA 9.50 |
| ASPARAGUS 6.50 | * SPICY YELLOWTAIL 7.95 | (Softshell crab, avocado, cucumber and tobiko) |
| OSHINKO 6.50 | PHILADELPHIA 7.50 | CHICKEN TEMPURA 9.50 |
| (Pickled Radish) | (Smoked salmon cream cheese and cucumber) | (Avocado, cucumber and tobiko) |
| * TUNA 7.50 | BOSTON 7.50 | SHRIMP TEMPURA 9.50 |
| * SALMON 7.50 | (Shrimp, lettuce, and mayo) | (Avocado, cucumber and tobiko) |
| * YELLOWTAIL 7.50 | * ALASKA 7.50 | A.A.C. 6.5 |
| CALIFORNIA 7 | (Salmon, avocado and cucumber). | (Asparagus, avocado and cucumber) |
| (Kani, avocado, and cucumber) | * PACIFIC 7.95 | PEANUT AVOCADO 6.5 |
| EEL CUCUMBER 7.50 | (Yellowtail, avocado, and cucumber) | SALMON SKIN 7.5 |
| EEL AVOCADO 7.50 | | (scallions and cucumber) |

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CHEF'S SPECIAL ROLLS (8PCS)

- *BUTTERFLY ROLL:** TUNA, SALMON, ESCOLAR INSIDE; TOPPED WITH SAME ASSORTED FISH AND YELLOWTAIL **17.95**
- *CRAZY DRAGON:** SPICY CRUNCHY TUNA INSIDE; WHOLE BBQ EEL ON TOP. WITH EEL SAUCE AND SRIRACHA **17.95**
- *CRAZY TUNA:** SPICY CRUNCHY TUNA INSIDE; SEARED TUNA, AVOCADO ON TOP; HONEY WASABI SAUCE **16.95**
- *CRISPY RICE ROLL:** CRISPY RICE WITH SPICY TUNA AND JALAPEÑO; SWEET CHILI SAUCE ON TOP (6PCS) **16.95**
- *KING COBRA ROLL:** SHRIMP TEMPURA, COOKED SCALLOP WRAPPED WITH SOY PAPER; TOPPED WITH SPICY CRUNCHY TUNA, KANI, SCALLIONS MASAGO, JAPANESE MAYO AND EEL SAUCE **19.95**
- *NEW SUSHI CAKE:** SPICY CRUNCHY TUNA AND SUSHI RICE; TOPPED WITH TUNA, ESCOLAR AND AVOCADO; FINISHED WITH SPICY MAYO (6PCS) **16.95**
- *NEW YORK ROLL:** TUNA, SALMON, AND AVOCADO INSIDE; ASSORTED TOBIKO ON TOP **16.95**
- *PARADISE ROLL:** KANI, AVOCADO, CILANTRO, JALEPENOS WRAPPED IN SOY PAPER. TOPPED WITH SPICY TUNA, SALMON AND CHOPPED PEANUTS. **19.95**
- *POSEIDON ROLL:** SALMON, ESCOLAR AND AVOCADO INSIDE; TOPPED WITH TUNA, JALAPEÑOS & BLACK TOBIKO **17.95**
- *RAINBOW ROLL:** CALIFORNIA ROLL INSIDE; TUNA, SALMON, WHITE FISH, ESCOLAR AND AVOCADO ON TOP **16.95**
- *SUMMER ROLL:** SHRIMP TEMPURA INSIDE; SPICY CRUNCHY TUNA ON TOP, FINISHED WITH EEL SAUCE **16.95**
- *SWEETHEART ROLL:** SPICY CRUNCHY TUNA AND AVOCADO INSIDE; FRESH TUNA ON TOP **16.95**
- *TSUNAMI ROLL:** SHRIMP TEMPURA TOPPED WITH; TUNA, SALMON, ESCOLAR, YELLOWTAIL, TOMATOES, JALAPEÑOS, CILANTRO AND AVOCADO CEVICHE STYLE **20.95**
- *TUNA AMAZING ROLL:** SPICY CRUNCHY TUNA, ESCOLAR AND AVOCADO INSIDE; TOPPED WITH SEARED TUNA, MANGO SAUCE, EEL SAUCE, MASAGO, AND SCALLIONS **18.95**
- COWBOY ROLL:** LOBSTER TEMPURA INSIDE, TOPPED WITH SEARED NEW YORK STRIP STEAK; FINISHED WITH SPICY MAYO, EEL SAUCE, FLYING FISH EGGS AND SCALLIONS **19.95**
- DRAGON ROLL:** BBQ EEL AND CUCUMBER INSIDE; LAYERS OF AVOCADOS AND TOBIKO ON TOP **16.95**
- GODZILLA:** SALMON, WHITE FISH, KANI AND SCALLIONS' INSIDE; DEEP FRIED AND FINISHED WITH A SPICY MAYO, HONEY WASABI, AND EEL SAUCE (6PCS) **16.95**
- ROCK N ROLL:** SHRIMP TEMPURA INSIDE; BBQ EEL AND AVOCADO ON TOP **16.95**
- SAKURA ROLL:** SNOW CRAB, SHRIMP, KANI INSIDE: FRESH MANGO & AVOCADO ON TOP, FINISHED WITH MANGO SAUCE
- SEMINOLE:** DEEP FRIED WITH WHITE FISH, CREAM CHEESE, SPICY KANI AND AVOCADO INSIDE. TOPPED WITH MASAGO, SPICY MAYO, HONEY WASABI, AND EEL SAUCE **16.95**
- SHAM ROLL:** SHRIMP TEMPURA, CREAM CHEESE, SEAWEED SALAD AND KANI INSIDE WITH SPICY SNOW CRAB AND AVOCADO ON TOP **18.95**
- TALLAHASSEE ROLL:** SHRIMP TEMPURA, BBQ EEL, KANI, AVOCADO INSIDE; WRAPPED WITH SOY PAPER. EEL SAUCE **16.95**
- VOLCANO:** SHRIMP TEMPURA INSIDE; SPICY SNOW CRAB & KANI ON TOP **16.95**

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HIBACHI (SOUP, SALAD, AND FRIED RICE)

A TRADITIONAL JAPANESE STIR FRY ON AN IRON GRILL WITH BUTTON MUSHROOMS, ONIONS, CARROTS, BROCCOLI, AND ZUCCHINI; SERVED WITH YUM YUM SAUCE

LOBSTER TAIL (9 OZ) 30	CHICKEN 24	SALMON 26	STEAK 26	TOFU 24
VEGETABLE 22	SCALLOP 27	SHRIMP 25	FILET MIGNON 32	
MIXED (CHOOSE TWO) 35	STEAK	SCALLOP	SALMON	CHICKEN SHRIMP

UDON OR SOBA (SOUP AND SALAD)

A TRADITIONAL JAPANESE NOODLE DISH WITH CABBAGE, CARROT, SCALLION & SHITAKE MUSHROOMS UDON (THICK NOODLES) OR SOBA (THIN NOODLES); SOUP STYLE OR STIR FRY (ADD \$1)

SHRIMP 21	CHICKEN 20	SEAFOOD 24	VEGETABLE 19	STEAK 24
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TERIYAKI (SOUP, SALAD, AND STEAMED RICE)

A GRILLED DISH OVER SAUTÉED ONIONS, BROCCOLI, BABY CORN AND BABY CARROTS WITH TERIYAKI SAUCE ON TOP

CHICKEN 23	SALMON 25	SHRIMP 24	BEEF 24	SEAFOOD 26	TOFU 20
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TEMPURA (SOUP, SALAD, AND STEAMED RICE)

A TRADITIONAL JAPANESE BATTERED & DEEP-FRIED DISH WITH BROCCOLI, ASPARAGUS, SWEET POTATO, TARO ROOT, ONION, ZUCCHINI & EGGPLANTS

CHICKEN 21	SCALLOP 25	VEGETABLE 20	SEAFOOD 25	SHRIMP 23	SALMON 24
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KATSU (SOUP, SALAD & STEAMED RICE)

TRADITIONAL PANKO CRUSTED DEEP FRIED, SERVED WITH KATSU SAUCE

CHICKEN 22	STEAK 23	PORK 21
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DONBURI (SOUP & SALAD)

UNAGI DON: BBQ EEL AND OSHINKO OVER SUSHI RICE; FINISHED WITH EEL SAUCE 25

***TUNA OR SALMON DON:** 16 PCS OF SASHIMI SERVED OVER SUSHI RICE 35

FRIED RICE

SAKURA FRIED RICE: CHICKEN FRIED RICE; WITH ONIONS, EGGS, CARROTS AND PEAS. TOPPED WITH AN EGG WRAP 16

BEEF FRIED RICE 17

SHRIMP FRIED RICE 16

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SOUPS & SALADS

MISO SOUP: TOFU, SCALLION & SEAWEED 3

SHUMAI SOUP: SHRIMP DUMPLINGS IN A FISH BROTH 7

SEAFOOD SOUP: SCALLOP, SHRIMP, SALMON, FISH CAKE & KANI 10

LOBSTER MISO: LOBSTER, SHIITAKE MUSHROOMS & NAPA CABBAGE 12

HOUSE SALAD: SERVED WITH HOUSE MADE GINGER DRESSING 5

AVOCADO SALAD: SLICED AVOCADO ON A BED OF HOUSE SALAD; WITH GINGER DRESSING 7

SEAWEED SALAD: 7

***SPICY SEAFOOD SALAD:** OCTOPUS, WHITE FISH, KANI, SCALLIONS, MASAGO MIXED WITH SPICY MAYO & CUCUMBER 11

SALMON SKIN SALAD: CHOPPED AND BAKED SALMON SKIN MIXED WITH CUCUMBER, SCALLIONS & EEL SAUCE 9

KANI SALAD: 10

IKA & SEAWEED SALAD: 9

SIDES

FRIED RICE 5

WHITE RICE 3

SUSHI RICE 4

KIDS MENU

(CHILDREN UNDER 10)

SERVED WITH CHOICE OF SOUP OR SALAD 16

TERIYAKI CHICKEN

TERIYAKI SHRIMP

HIBACHI CHICKEN

HIBACHI SHRIMP

KATSU CHICKEN

DESSERTS

(ADD ICE CREAM \$4)

FRIED BANANA: 6

MOCHI ICE CREAM: GREEN TEA OR RED BEAN 6

FRIED OREOS: 6

TEMPURA CHEESECAKE: 6

ICE CREAM: GREEN TEA & VANILLA 6

CHEESECAKE: 5

TEMPURA ICE CREAM: GREEN TEA OR VANILLA 6

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LUNCH SPECIALS

11:30-2:45 MONDAY – FRIDAY

ALL SERVED WITH MISO SOUP AND HOUSE SALAD

SUSHI BAR ENTREES

CHIRASHI LUNCH: CHEF'S CHOICE 14 PIECES ASSORTED SASHIMI SERVED OVER SUSHI RICE 21

NIGIRI LUNCH: CHEF'S CHOICE OF 5 PIECES NIGIRI WITH CALIFORNIA ROLL 17

SASHIMI LUNCH: CHEF'S CHOICE OF 12 PIECES 20

SASHIMI NIGIRI COMBO: CHEF'S CHOICE OF 3 NIGIRI PIECES & 9 PIECES OF SASHIMI WITH A CALIFORNIA ROLL 21

SUSHI ROLLS MIX & MATCH

(CHOOSE 2 FOR 15 OR CHOOSE 3 FOR 18)

AVOCADO ROLL

SWEET POTATO ROLL

BOSTON ROLL

PHILADELPHIA ROLL

EEL AVOCADO ROLL

CUCUMBER ROLL

*SALMON ROLL

*TUNA ROLL

CALIFORNIA ROLL

*ALASKA ROLL

*SPICY TUNA ROLL

*YELLOWTAIL ROLL

PEANUT AVOCADO ROLL

*SPICY SALMON ROLL

EEL CUCUMBER ROLL

*PACIFIC ROLL

SALMON SKIN ROLL

CHICKEN TEMPURA ROLL

SHRIMP TEMPURA ROLL

KITCHEN ENTREES

BENTO BOXES COME WITH GYOZA, CALIFORNIA ROLL & WHITE OR FRIED RICE

TEMPURA

A TRADITIONAL JAPANESE BATTERED & DEEP-FRIED DISH WITH BROCCOLI, ASPARAGUS, SWEET POTATO, TARO ROOT, ONION, ZUCCHINI & EGGPLANTS

CHICKEN 13 SHRIMP 14 SALMON 14 VEGETABLE 12

TERIYAKI

A GRILLED DISH OVER SAUTÉED ONIONS, BROCCOLI, CORN, AND BABY CARROTS WITH TERIYAKI SAUCE ON TOP

CHICKEN 14 SALMON 15 SHRIMP 14 TOFU 12 BEEF 15

HIBACHI

JAPANESE STIR FRY ON AN IRON GRILL WITH BROCCOLI, CARROTS, BUTTON MUSHROOM, ONIONS, AND ZUCCHINI

CHICKEN 14 STEAK 16 SHRIMP 14 VEGETABLE 12 SALMON 15 TOFU 13

KATSU

TRADITIONAL PANKO CRUSTED DEEP FRIED

PORK 12 CHICKEN 13 STEAK 12

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