



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 **15**
- *NEW STYLE SASHIMI:** SLICES OF SALMON SERVED WITH SCALLIONS AND WASABI GINGER SAUCE; SEARED WITH HOT OLIVE OIL **15**
- SEARED TUNA OR SALMON:** SERVED WITH PONZU SAUCE **14**
- *YELLOWTAIL JALAPEÑO:** SLICES OF YELLOWTAIL TOPPED WITH JALAPEÑOS IN YUZU SAUCE **14**
- *CILANTRO TUNA OR SALMON:** SEARED TUNA OR SALMON SERVED WITH ASPARAGUS & CILANTRO SAUCE **14**
- *TUNA OR SALMON TARTAR:** CHOPPED TUNA OR SALMON TOPPED WITH SMASHED AVOCADO AND WASABI CILANTRO SAUCE **14**
- *TUNA DUMPLING:** SHRIMP, AVOCADO, CRUNCHY FLAKES & KANI INSIDE, WRAPPED WITH CENTER CUT TUNA LOIN **17**
- SEAFOOD WASABI COLD NOODLE:** COLD BUCKWHEAT NOODLE WITH A MIX OF KANI, SHRIMP & CUCUMBER, SERVED WITH A WASABI CILANTRO AND KIMCHEE SAUCE **10**
- SUNOMONO:** CHOICE OF KANI, TAKO OR SEAFOOD IN YUZU SAUCE **12**
- *NARUTO:** CUCUMBER WRAP WITH KIMCHEE SAUCE & AVOCADO. CHOICES OF KANI, TUNA, SALMON OR MIXED **15**
- TUNA OR BEEF TATAKI:** SEARED, SLICED THIN AND TOPPED WITH DICED ONIONS, CILANTRO, SCALLIONS AND MASAGO; SERVED WITH PONZU SAUCE **14**
- *JALAPEÑO POPPER:** 3 JALAPEÑOS CUT IN HALF AND STUFFED WITH SPICY CRUNCHY TUNA, CREAM CHEESE AND TEMPURA FRIED **13**
- *NIGIRI APPETIZER:** CHEF'S CHOICE (5PCS) **14**
- *SASHIMI APPETIZER:** CHEF'S CHOICE (9PCS) **15**

KITCHEN STARTERS

- *EDAMAME:** STEAMED SOYBEAN WITH SALT **6** • SPICY GARLIC SAUCE **7**
- *CRISPY CALAMARI:** SERVED WITH SWEET CHILI SAUCE **11**
- *BEEF NEGIMAKI:** THIN SLICE OF BEEF STRIP ROLLS WITH SCALLIONS INSIDE **13**
- J'S WONTONS:** JAPANESE DEEP-FRIED WONTONS FILLED WITH KANI, AND CREAM CHEESE; SERVED WITH A SWEET RED CHILI SAUCE **8**
- GYOZA:** PAN FRIED PORK OR VEGETABLE DUMPLING **7**
- SHUMAI:** SHRIMP DUMPLING - STEAMED OR DEEP FRIED **7**
- YAKITORI:** GRILLED CHICKEN ON A SKEWER WITH ONIONS **8**
- HARUMAKI:** JAPANESE VEGETABLE SPRING ROLL **6**
- AGEDASHI TOFU:** GENTLY FRIED JAPANESE TOFU WITH FISH FLAKES **8**
- SOFT SHELL CRAB:** DEEP-FRIED SOFT-SHELL CRAB; SERVED WITH PONZU SAUCE **10**
- *HAMACHI KAMA:** GRILLED YELLOWTAIL COLLAR; SERVED WITH PONZU SAUCE **16**
- MANGO SHRIMP:** PANKO CRUSTED DEEP FRIED SHRIMP WITH MANGO & SWEET CHILI SAUCE **11**
- BIG BANG SHRIMP:** FRIED SHRIMP WITH CREAMY SPICY SAUCE **12**
- TEMPURA:** CHOICES OF SHRIMP, CHICKEN, OR VEGETABLE **11**

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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 AND VOLCANO ROLL **85**

NIGIRI REGULAR: CHEF'S CHOICE OF 8 PCS WITH A TUNA ROLL **26**

NIGIRI DELUXE: CHEF'S CHOICE OF 10 PCS WITH A CALIFORNIA ROLL **30**

SASHIMI REGULAR: CHEF'S CHOICE 16 PCS OF SASHIMI **27**

SASHIMI DELUXE: CHEF'S CHOICE 19 PCS OF SASHIMI **30**

CHIRASHI: CHEF'S CHOICE 17 PCS OF ASSORTED SASHIMI SERVED OVER SUSHI RICE **28**

SAKURA NIGIRI SPECIAL: 9 PCS OF TUNA, SALMON, YELLOWTAIL NIGIRI & SPICY CRUNCHY TUNA ROLL **28**

SASHIMI NIGIRI COMBO: 5 PCS OF NIGIRI, 12 PCS OF SASHIMI WITH A SPICY TUNA ROLL **35**

TUNA OR SALMON DON: 16 PCS OF SASHIMI, FRESH CUT SASHIMI SERVED OVER SUSHI RICE **29**

CALIFORNIA DINNER: 3 CALIFORNIA ROLLS **20**

MAKI COMBINATION: TUNA, SALMON & YELLOWTAIL ROLLS WRAPPED WITH SEAWEED OUTSIDE **20**

SPICY ROLL COMBINATION: SPICY TUNA, SPICY SALMON & SPICY CALIFORNIA ROLLS **20**

VEGETARIAN ROLLS: SWEET POTATO, PEANUT AVOCADO & AAC ROLLS **18**

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

*TUNA (MAGURO) 7.95

*SALMON (SAKE) 6.50

*YELLOWTAIL (HAMACHI) 7.95

*ESCOLAR 6.25

SMOKED SALMON 6.95

*WHITE FISH 6.35

MACKEREL (SABA) 5.95

EEL (UNAGI) 6.95

OCTOPUS (TAKO) 6.95

KRAB STICK (KANI) 5.95

*SCALLOP (HOTATEGAI) 7.25

SHRIMP (EBI) 5.75

*SWEET SHRIMP (AMAEBI) MP

*SQUID (IKA) 6.25

*SEA URCHIN (UNI) MP

*FATTY TUNA (TORO) MP

*SALMON ROE (IKURA) 6.25

*FLYING FISH EGG (MASAGO) 6.25

*SURF CLAM (HOKKIGAI) 6.95

TOFU SKIN (INARI) 4.75

EGG (TAMAGO) 4.95

*CONCH 6.95

*SPICY SCALLOP 8.25

SUSHI ROLLS (6PCS)

CUCUMBER 5.95

AVOCADO 5.95

ASPARAGUS 5.95

OSHINKO 5.95

(Pickled Radish)

*TUNA 6.35

*SALMON 6.35

*YELLOWTAIL 6.35

CALIFORNIA 6.35

(Kani, avocado, and cucumber)

EEL CUCUMBER 6.95

EEL AVOCADO 6.95

*SPICY SALMON 7.15

*SPICY TUNA 7.15

*SPICY YELLOWTAIL 7.15

PHILADELPHIA 6.50

(Smoked salmon cream cheese and cucumber)

BOSTON 6.50

(Shrimp, lettuce, and mayo)

*ALASKA 6.50

(Salmon, avocado and cucumber).

*PACIFIC 6.50

(Yellowtail, avocado, and cucumber)

SWEET POTATO 6.35

SPIDER TEMPURA 8.95

(Softshell crab, avocado, cucumber and tobiko)

CHICKEN TEMPURA 8.95

(Avocado, cucumber and tobiko)

SHRIMP TEMPURA 8.95

(Avocado, cucumber and tobiko)

A.A.C. 5.95

(Asparagus, avocado and cucumber)

PEANUT AVOCADO 5.95

SALMON SKIN 6.95

(scallions and cucumber)

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CHEF'S SPECIAL ROLLS (8PCS)

VOLCANO: SHRIMP TEMPURA INSIDE; SPICY KING CRAB & KANI ON TOP **15.95**

SHAM ROLL: SHRIMP TEMPURA, CREAM CHEESE, SEAWEED SALAD AND KANI INSIDE WITH SPICY CRAB AND AVOCADO ON TOP **17.95**

***SPICY SEAFOOD:** SPICY CRUNCHY SHRIMP, KANI, SALMON, TUNA AND ESCOLAR, TOBIKO AND SCALLIONS **15.95**

SAKURA ROLL: KING CRAB, SHRIMP, KANI INSIDE; FRESH MANGO, AVOCADO ON THE TOP; MANGO SAUCE **14.95**

***NEW SUSHI CAKE:** SPICY CRUNCHY TUNA AND SUSHI RICE; TOPPED WITH TUNA, ESCOLAR AND AVOCADO; FINISHED WITH SPICY MAYO **14.95**

***SWEETHEART ROLL:** SPICY CRUNCHY TUNA AND AVOCADO INSIDE; FRESH TUNA ON TOP **15.95**

***BUTTERFLY ROLL:** TUNA, SALMON, ESCOLAR INSIDE; TOPPED WITH SAME ASSORTED FISH AND YELLOWTAIL **16.95**

***NEW YORK ROLL:** TUNA, SALMON, AND AVOCADO INSIDE; ASSORTED TOBIKO ON TOP **15.95**

***POSEIDON ROLL:** SALMON, ESCOLAR AND AVOCADO INSIDE; TOPPED WITH TUNA, JALAPEÑOS & BLACK TOBIKO **16.95**

***RAINBOW ROLL:** CALIFORNIA ROLL INSIDE; TUNA, SALMON, WHITE FISH, ESCOLAR AND AVOCADO ON TOP **15.95**

DRAGON ROLL: BBQ EEL, CUCUMBER INSIDE; LAYERS OF AVOCADOS AND TOBIKO ON TOP **15.95**

***SUMMER ROLL:** SHRIMP TEMPURA INSIDE; SPICY CRUNCHY TUNA ON TOP **14.95**

GODZILLA: SALMON, WHITE FISH, KANI AND SCALLIONS' INSIDE; DEEP FRIED AND FINISHED WITH A SPICY MAYO, HONEY WASABI, AND EEL SAUCE. **14.95**

SEMINOLE: DEEP FRIED WITH WHITE FISH, CREAM CHEESE, SPICY KANI AND AVOCADO INSIDE. TOPPED WITH MASAGO, SPICY MAYO, HONEY WASABI, AND EEL SAUCE **14.95**

***CRAZY DRAGON:** SPICY CRUNCHY TUNA INSIDE; WHOLE BBQ EEL ON TOP. WITH EEL SAUCE AND SRIRACHA **16.95**

ROCK N ROLL: SHRIMP TEMPURA INSIDE; BBQ EEL AND AVOCADO ON TOP **15.95**

TALLAHASSEE ROLL: SHRIMP TEMPURA, BBQ EEL, KANI, AVOCADO INSIDE; WRAPPED WITH SOY PAPER. EEL SAUCE **15.95**

***CRAZY TUNA:** SPICY CRUNCHY TUNA INSIDE; SEARED TUNA, AVOCADO ON TOP; HONEY WASABI SAUCE **15.95**

***KING COBRA ROLL:** SHRIMP TEMPURA, COOKED SCALLOP WRAPPED WITH SOY PAPER; TOPPED WITH SPICY CRUNCHY TUNA, KANI, SCALLIONS MASAGO, JAPANESE MAYO AND EEL SAUCE **17.95**

***CRISPY RICE ROLL:** CRISPY RICE WITH SPICY TUNA, AND JALAPEÑO ON TOP; FINISHED WITH SWEET CHILI SAUCE **14.95**

***TUNA AMAZING ROLL:** SPICY CRUNCHY TUNA, ESCOLAR AND AVOCADO INSIDE; TOPPED WITH SEARED TUNA, MANGO SAUCE, EEL SAUCE, MASAGO, AND SCALLIONS **17.95**

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**

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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 (5 OZ) 29 **CHICKEN** 23 **SALMON** 24
VEGETABLE 21 **SCALLOP** 24 **SHRIMP** 23 **FILET MIGNON** 30
MIXED (CHOOSE TWO) 33
STEAK **SCALLOP** **SALMON** **CHICKEN** **SHRIMP**

UDON OR SOBA (SOUP AND SALAD)

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

SHRIMP 19 **CHICKEN** 18 **SEAFOOD** 21 **VEGETABLE** 18

TERIYAKI (SOUP, SALAD, AND STEAMED RICE)

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

CHICKEN 22 **SALMON** 23 **SHRIMP** 23 **BEEF** 24 **SEAFOOD** 25 **TOFU** 20

TEMPURA (SOUP, SALAD, AND STEAMED RICE)

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

CHICKEN 20 **SCALLOP** 23 **VEGETABLE** 18 **SEAFOOD** 23 **SHRIMP** 21 **SALMON** 22

KATSU (SOUP, SALAD & STEAMED RICE)

TRADITIONAL PANKO CRUSTED DEEP FRIED, WITH KATSU SAUCE

CHICKEN 20 **STEAK** 22 **PORK** 20

DONBURI (SOUP & SALAD)

KATSU DON: DEEP FRIED PORK TENDERLOIN WITH STEWED CABBAGE, CARROT, ONION, SCALLION & SHITAKE MUSHROOM OVER STEAMED RICE **18**

OYAKO DON: CHICKEN TENDERS STEWED WITH CABBAGE, CARROT, ONION, SCALLION & SHITAKE; MUSHROOM OVER STEAMED RICE: TOPPED WITH AN OVER-EASY EGG **18**

UNAGI DON: BBQ EEL WITH OSHINKO OVER RICE; FINISHED WITH EEL SAUCE **23**

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SOUPS & SALADS

MISO SOUP: TOFU, SCALLION & SEAWEEED 3

SHUMAI SOUP: SHRIMP DUMPLINGS IN A FISH BROTH 6

SEAFOOD SOUP: SCALLOP, SHRIMP, SALMON, FISH CAKE & KANI 7

LOBSTER MISO: LOBSTER, SHIITAKE MUSHROOMS & NAPA CABBAGE 9

HOUSE SALAD: SERVED WITH HOUSE MADE GINGER DRESSING 5

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

SEAWEEED SALAD: 6

***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 & SEAWEEED 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 \$3)

FRIED BANANA: 5

MOCHI ICE CREAM: GREEN TEA OR RED BEAN 6

FRIED OREOS: 6

TEMPURA CHEESECAKE: 6

ICE CREAM: GREEN TEA, RED BEAN & VANILLA 6

CHEESECAKE: 5

TEMPURA ICE CREAM: GREEN TEA OR VANILLA 5



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LUNCH MENU

11:30-3 MONDAY – FRIDAY

SUSHI BAR ENTREES

CHIRASHI LUNCH: CHEF'S CHOICE 14 PIECES ASSORTED SASHIMI SERVED OVER SUSHI RICE **18**

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

SASHIMI LUNCH: CHEF'S CHOICE OF 12 PIECES **18**

SASHIMI NIGIRI COMBO: CHEF'S CHOICE OF 3 NIGIRI PIECES & 9 PIECES OF SASHIMI WITH A CALIFORNIA ROLL **20**

SUSHI ROLLS MIX & MATCH

(CHOOSE 2 FOR 13 OR CHOOSE 3 FOR 15)

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

(SERVED WITH SOUP & SALAD)

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 12 SHRIMP 14 SALMON 14 VEGETABLE 12

TERIYAKI

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

CHICKEN 13 SALMON 14 SHRIMP 14 TOFU 12 BEEF 14

HIBACHI

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

CHICKEN 13 STEAK 15 SHRIMP 14 VEGETABLE 12

KATSU

TRADITIONAL PANKO CRUSTED DEEP FRIED

PORK 12 CHICKEN 12 STEAK 12

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