Main Entrees

Main entrees include miso soup, ginger house salad, and steamed rice.

Scottie Salmon 21.00
Grilled salmon with vegetables in miso sauce

Sumo Steak 21.00
12oz sirloin

Grilled Filet Mignon 24.00
Grilled center-cut filet mignon with yakiniku sauce

Chilean Sea Bass 25.00
Steamed sea bass with seasonal vegetables served with black bean sauce and olive oil drizzle

Ocean Delight 31.00
Shrimp, scallop, and lobster served in lemon butter sauce

Bento Box Special

Served with soup & salad, California roll, and fresh fruit

21.00

Select any two items

Assorted Tempura	Crispy Calamari
Shrimp Tempura	Chicken Katsu
Beef Negimaki	Chicken Teriyaki

Children's Dinners

Available for children aged 12 and under
NOT AVAILABLE FOR CARRY-OUT

Hibachi Chicken	10.00
Hibachi Shrimp	12.00
Hibachi Sirloin	12.00
Hibachi Filet Mignon	14.00

Dinners on the Grill

All Hibachi dinners and combinations include shrimp sampler, soup, ginger house salad, assorted vegetables, and steamed or fried rice.

Hibachi Chicken	16.00
Hibachi Salmon	20.00
Hibachi Sirloin	21.00
Hibachi Tuna	21.00
Hibachi Shrimp	21.00
Hibachi Tilapia	21.00
Hibachi Sea Scallop	22.00
Hibachi Filet Mignon	23.00
Hibachi One Pounder Double portion of sirloin or filet	33.00
Hibachi Lobster	34.00
Hibachi Vegetarian Dinner Grilled teriyaki tofu served with vegetable tempura appetizer, no shrimp included.	13.00

Hibachi Combinations

Chicken & Shrimp	23.00
Shrimp & Scallop	25.00
Steak & Shrimp	27.00
Steak & Chicken	27.00
Salmon & Shrimp	27.00
Chicken & Lobster	31.00
Shrimp & Lobster	31.00
Seafood Combo Shrimp, scallop, and Lobster tail	33.00
Steak & Lobster	34.00

Other Combinations available upon request.

Gift Certificates Available
NOTIFY YOUR SERVER OR BARTENDER OF ANY FOOD ALLERGIES. Menu items are cooked in Soy oil.

Lunch Menu

Lunch Box

Served with soup, ginger house salad, and a California roll

Vegetable Tempura	9.00	Beef Teriyaki	12.00
Ton Katsu	10.00	Beef Negimaki	12.00
Chicken Katsu	10.00	Salmon Teriyaki	12.00
Chicken Teriyaki	10.00	Shrimp Teriyaki	12.00
Assorted Tempura	11.00		

From the Hibachi

Served with soup and ginger house salad

Vegetarian	10.00	Shrimp	14.00
Salmon	13.00	Sirloin Steak	14.00
Chicken	13.00	Filet Mignon	17.00

From the Sushi Bar

(Served w. Miso Soup)

Sushi Regular 13.00
Five pieces assorted sushi and one California roll

Sushi Deluxe 15.00
Seven pieces assorted sushi and one California roll

Chirashi Sushi 15.00
Assorted fresh fish and Pickles on a bed of seasoned rice

Sashimi Regular 15.00
Ten pieces assorted sashimi

Sashimi Deluxe 18.00
Twelve pieces assorted sashimi

Sushi & Sashimi Combo 20.00
Tuna roll, four pieces of assorted sushi, eight pieces of assorted sashimi

From the Kitchen

Served with soup and steamed rice

Tofu or Vegetable Teriyaki 7.00

Vegetable Tempura 7.00

Chicken Teriyaki 8.00

Chicken Katsu
Breaded chicken cutlet

Ton Katsu 8.00
Breaded pork cutlet

Assorted Tempura 9.00
Shrimp, chicken and vegetables

Beef Teriyaki 10.00

Salmon Teriyaki 10.00

Shrimp Tempura 10.00

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Japanese Steakhouse Sushi Lounge

SAKURA

5294 Monroe St.
Toledo, OH 43623

419.843.1300

Reservation Recommended

Open Hours:

LUNCH
Monday thru Friday 11:30am-2:30pm
Saturday Noon-2:30pm

DINNER
Monday thru Thursday 4:30pm-10:30pm
Friday 4:30pm-11pm
Saturday 2:30pm-11pm

Appetizers (From the Kitchen)

Edamame 5.00
Steamed & salted soy bean pods

Agedashi Tofu 5.00
Lightly fried tofu served with dipping sauce

Vegetable Tempura 6.00
Assorted vegetables deep fried & served with tempura sauce

Yakitori 6.00
Chicken & pepper skewers in teriyaki sauce

Gyoza 6.00
Pork-filled pot stickers

Shrimp Dumpling 6.00
Shrimp and vegetable filled dumplings with gyoza sauce

Chicken Karaage 6.00
Deep fried, marinated chicken nuggets with Katsu sauce

Money Bag 6.50
Crab meat & cream cheese wrapped in fried wonton with sweet plum dipping sauce

Summer Roll 7.00
Shrimp, spring mix, crab, and cucumber wrapped in rice paper

Shrimp Tempura 7.00
Lightly battered and fried shrimp

Crispy Calamari 8.00
Deep fried calamari

Beef Negimaki 8.00
Teriyaki marinated beef medallions wrapped with scallion

Rock Shrimp Tempura 8.00
Spicy battered and fried bite-sized shrimp

Hamachi Kama 11.00
Grilled yellow tail collar

Appetizers (From the Sushi Bar)

Seaweed Salad 5.00
Ocean seaweed topped with sesame and sweet dressing

Crab Salad 6.00
Shredded crab stick & cucumber tossed with spicy mayo

Calamari Salad 6.50
Shredded fresh calamari with dressing

Sushi Sampler 8.00
Chef selection of fresh fish on rice

Sashimi Sampler 9.00
Chef selection of fresh fish

Tuna Tataki 9.00
Seared peppercorn-crusted tuna with citrus sauce

White Swan 9.00
Super white tuna served with white miso sauce

Naruto Roll 10.00
Salmon, tuna, yellowtail, and avocado wrapped in cucumber

Chirashi Salad 10.00
Assorted fish over fresh lettuce with spicy miso sauce

Soup

Miso Soup 2.50

Clear Mushroom Soup 2.50

Lemongrass Hot & Sour Seafood Soup 6.00
Shrimp, Scallops, and vegetables in a hot and sour broth

From the Kitchen

Chef's Special Fried Rice

Assorted Vegetable 7.00

Chicken & Vegetable 8.00

Beef & Vegetable 9.00

Shrimp & Vegetable 9.00

Seafood Pineapple 10.00
Shrimp, Scallops, and vegetables with pineapple

Udon

Thick Rice Noodles

Vegetable Udon Soup 7.00
Rich broth with vegetables

Vegetable Yaki Udon 8.00
Stir fried vegetables

Chicken Udon Soup 10.00
Rich broth with chicken & vegetables

Chicken Yaki Udon 10.00
Stir fried chicken and vegetables

Tempura Udon 11.00
Soup or stir fry available

Nabeyaki Udon 13.00
Shrimp tempura, chicken, vegetables and broiled egg soup or stir fry available

Seafood Udon 16.00
Shrimp, scallops, crab stick, and white fish. Soup or stir fry available

Katsu

Served with soup and steamed rice

Chicken Katsu 14.00
Breaded Chicken Cutlet

Ton Katsu 15.00
Breaded Pork Cutlet

Teriyaki

Broiled with teriyaki sauce and served with soup and steamed rice

Tofu or Vegetable 13.00

Chicken Teriyaki 15.00

Salmon Teriyaki 18.00

Shrimp Teriyaki 18.00

Beef Teriyaki 19.00

Seafood Teriyaki 20.00
Shrimp, Scallops, and salmon

Tempura

Served with soup, steamed rice, and dipping sauce

Vegetable Tempura 12.00

Assorted Tempura 16.00
Shrimp, Chicken, and Vegetable

Shrimp Tempura 16.00

Seafood Tempura 18.00
Shrimp, Scallops, crab stick, white fish and vegetables

Sushi or Sashimi

Price by individual piece

Tofu Skin 2.25

Egg 2.25

Crab Stick 2.50

Squid 2.50

Mackerel 2.75

Shrimp 2.75

Salmon 3.00

Smoked Salmon 3.00

Tuna 3.00

Albacore Tuna 3.00

White Tuna 3.00

Yellow Tail 3.00

Flying Fish Roe 3.00

Wasabi Tobiko 3.00

Eel 3.00

Fluke 3.25

Striped Bass 3.25

Sweet Shrimp 4.00

Salmon Roe 4.00

Scallop 4.00

Sea Urchin 7.00

Belly Tuna 8.00

Sushi Bar Dinners

Served with choice of soup or ginger house salad

Roll Combo 17.00
Choice of three rolls from ...and rolls section

Vegetable Sushi Dinner 16.00
Tofu, kaiware, nameko & more

Sushi Dinner 20.00
9 pieces of chef selected sushi and one roll

Sashimi Dinner 23.00
16 pieces of chef selected sashimi

Sushi Sashimi Combo 28.00
6 pieces of sushi, 9 pieces of sashimi and one roll. Chef selection.

Sushi for Two 42.00
16 pieces of chef selected sushi and one roll

Sushi & Sashimi for Two 50.00
12 pieces of sushi, 16 pieces of sashimi & one roll. Chef selection.

...and Rolls

Avocado Roll 4.00

Cucumber Roll 4.00

Vegetable Roll 5.00
Avocado, cucumber, pickle, carrot

California Roll 5.00
Crab stick, cucumber, avocado

Salmon & Avocado Roll 6.00

Alaskan Roll 6.00
Salmon, Cucumber, mayonnaise

Tuna Roll 6.00
Choice of cucumber or avocado

Futo Maki Roll 7.00
Crab, pickle, egg, avocado

Spicy Tuna or Salmon Roll 7.00

Rock N Roll 7.00
Spicy Tuna, avocado, masago

Negi Hama Roll 7.00
Yellow tail and scallion

Boston Roll 7.00
Shrimp, lettuce, cucumber, mayonnaise

Shrimp Tempura Roll 7.00
Fried shrimp with avocado and cucumber

Eel Roll 8.00
Choice of avocado or cucumber

Philadelphia Roll 8.00
Smoked salmon and cream cheese

House Rolls

Spider Roll 9.00
Soft shell crab, cucumber and avocado topped with masago

Green Roll 9.00
Asparagus & cucumber topped with green seaweed

Spicy Tempura Roll 9.00
Spicy tuna and salmon tempura style

Sakura Spider Roll 11.00
Soft shell crab, cucumber, avocado, cream cheese and masago

Volcano Roll 11.00
Tuna, salmon, yellow tail, masago and avocado

Rainbow Roll 11.00
Crab, avocado and cucumber with fresh fish on top

Spicy Girl Roll 11.00
Salmon tempura topped with spicy crab and tempura crunch

Toledo Roll 11.00
Spicy tuna, tempura crunch and raw eel

Kamikaze Roll 12.00
Spicy tuna, cucumber, eel, and wasabi tobiko

Green Dragon Roll 12.00
Eel, cucumber, and avocado topped with masago

Dragon Roll 12.00
Avocado with whole eel & masago topped with salmon

Salmon Lover's Roll 12.00
Salmon tempura, eel, cucumber, avocado, tobiko & spicy mayo

Buckeye Roll 12.00
Spicy salmon and avocado topped with spicy tuna

Hot Babe Roll 12.00
Seared peppercorn tuna with avocado, spicy salmon, tempura crunch & wasabi tobiko

Tiger Roll 13.00
Spicy tuna with tempura crunch and eel topped with avocado

Wolverine Roll 13.00
Two tempura style shrimps with avocado and eel

Super Sakura Roll 13.00
Spicy tuna, spicy salmon, spicy yellowtail, salmon, tuna, yellowtail & avocado

Y2K Roll 13.00
Salmon and avocado topped with yellowtail & wasabi vinegar sauce

Dynamite Roll 15.00
Lightly fried with spicy tuna, avocado, yellowtail, cream cheese topped with baked crab meat and scallops

Angel Roll 15.00
Seared tuna, mango, asparagus, radish sprout, smoked salmon, eel & avocado

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness. Especially If You have Certain Medical Conditions