

727-822-2100

SAB CAFE

THAI FUSION

111 Second Ave NE, Ste 100
St. Petersburg, FL 33701

Appetizers

EGGROLLS (2) \$7

Mixed vegetable and clear noodle filling, deep fried and served with sweet and sour dipping sauce.

CHICKEN SATAY (4) \$13

Chicken skewers grilled with coconut milk and curry powder served with a side of peanut sauce and sweet and sour dipping sauce.

CALAMARI \$18

Lightly battered, deep fried, and served with a side of sweet and sour dipping sauce.

SALT & PEPPER CALAMARI / SHRIMP / TOFU \$19

Lightly battered and deep fried with stir fried bell peppers, onion, scallions with our salt & pepper seasoning served with a side of sweet and sour dipping sauce.

CRISPY TOFU \$13

Lightly battered deep fried and served with a side of sweet and sour dipping sauce.

SHRIMP TEMPURA \$16

Tempura shrimp, mixed with carrots, broccoli, and onions served with a side of sweet and sour dipping sauce.

PORK DUMPLINGS (6) \$12

Steamed or fried dumplings served with a side of dumpling sauce.

SUMMER ROLL (2)

Vermicelli noodle and fresh veggies wrapped in rice paper served with a side of hoisin peanut sauce with your choice of chicken or veggie **\$9** - shrimp **\$10**

SAB-E-LEE SHRIMP \$16

Lightly battered, fried in salt & pepper seasoning and tossed with our sab sab sauce.

KRAB RANGOON (6) \$9

Deep fried wonton filled with cream cheese, krab and seasonings served with a side of sweet and sour dipping sauce.

SABBE WINGS \$14

Lightly battered, chicken wings and deep fried until crispy tossed with sweet chili sauce serve with side of cucumber and lettuce, med/hot/thai hot

KATSU CHICKEN \$14

Panko crusted chicken breast deep fried until golden brown served with a side of sriracha mayo.

EDAMAME \$7 Spicy Edamame \$9

Steamed soybean served with kosher salt.

GOLDEN FRIED \$12

French fries stir fried with bell pepper, onion, scallions with our salt & pepper seasoning served with a side of spicy mayo.

Soup

TOM YUM SOUP

Hot and sour, chicken/ tofu/ veggie **\$6** - shrimp **\$7**

TOM KHA SOUP

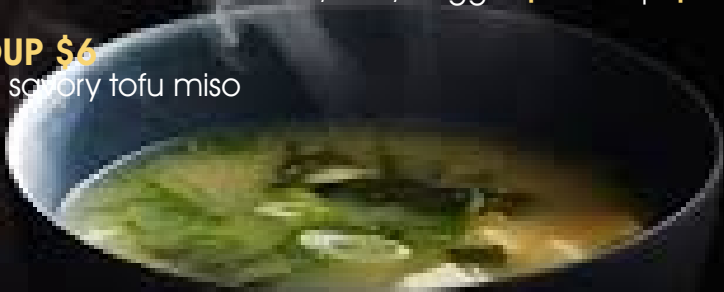
Lemongrass and coconut infused soup, chicken/ tofu/veggie **\$7** - shrimp **\$8**

TOM GAI

Chicken broth base with chicken/ tofu/ veggie **\$6** shrimp **\$7**

MISO SOUP \$6

Japanese savory tofu miso



Chef's Specials

PINEAPPLE FRIED RICE

Raisins, pineapple, cashews, carrots, broccoli, stir fried and served in a half pineapple.

Chicken/ Pork/ Tofu/ Veggie/ Shrimp/ Scallops / Beef / Calamari **\$39**
Seafood Combo **\$44**

SEAFOOD BIRD NEST \$41

Stir fried shrimp/calamari/scallops/mixed veggies served over fried wonton noodles with sweet yellow bean gravy.

RED SNAPPER \$55

Whole red snapper lightly battered deep fried served over a bed of steamed veggies with your choice of thai sweet chili, panaeng, garlic, ginger or thai basil sauce. Served with a side of jasmine rice.

BEEF BULGOGI \$25

Stir fried flank steak, carrots and onion in a sesame oil and soy sauce blend served with kimchi on the side. Served with a side of jasmine rice.

CRYING TIGER \$42

Thai-style grilled ribeye steak medium-rare and sliced over a bed of steamed veggie with the side of chili dipping sauce and steamed Jasmine rice.

CRISPY DUCK \$29

Lightly battered deep fried and served over a bed of steamed veggies with your choice of thai sweet chili, panaeng, garlic, ginger or thai basil sauce. Served with a side of jasmine rice.

SOFT SHELL CRAB \$33

Tempura soft shell crab served over a bed of steamed veggies with your choice of thai sweet chili, panaeng, garlic, ginger or wai basil sauce. Served with a side of jasmine rice.

CRISPY GROUPER \$34

Lightly battered deep fried and served over a bed of steamed veggies with your choice of thai sweet chili, panaeng, garlic, ginger or thai basil sauce. Served with a side of jasmine rice.

SALMON \$34

Pan fried salmon served over a bed of steamed veggies with your choice of Thai sweet chili, panaeng or teriyaki sauce with a side of steamed jasmine rice.

OXTAIL PHO \$29

The flavor of love! Oxtail bone broth with flank steak side of fresh herbs and vegetable with your choice of rice noodles or egg noodles.

PAD KRA PAO \$27

(spicy dish Thai style Basil stir fried)

Stir fried minces onion, mushroom, red bell, green bell, whole Thai pepper and garlic. Topped with sunny side up egg.

Your choice of protein:

Finely chopped fried tofu, pork, beef and chicken breast.

KHAO PIAK SEN

Lao most popular noodles soup are made from rice flour and tapioca flour, garlic oil, scallion, lime juice and ginger.

Chicken/ Pork/ Tofu/ Veggie/ Shrimp/ Beef / Scallops **\$20**
Seafood Combo **\$25**



Salad

GINGER SALAD \$13

Iceburg lettuce with cucumbers, carrots and tomato with a house made ginger dressing.

YUM SALAD

Spicy protein salad served on a bed of lettuce with homemade salad dressing and choice of Protein.

Choice of chicken, beef, or tofu **\$25** -Seafood **\$31**

SPICE LEVELS:

🌶️ MEDIUM 🌶️🌶️ HOT 🌶️🌶️🌶️ THAI HOT

EXTRA CURRY SAUCE \$10 • RICE \$4 • VEGGIE \$6

Prices

VEGGIE or TOFU \$19 • CHICKEN or PORK \$20 • SHRIMP or FLANK STEAK \$23 • SCALLOPS \$25 • SEAFOOD COMBO \$31 • DUCK \$29 • * EXCEPTIONS PARTIES OF 5 OR MORE 20% GRATUITY ADDED TO FINAL BILL • ADVERTISED PRICES ARE CASH PRICES, AND ARE LOWER THAN CARD PRICES. PAY BY CASH AND SAVE.

Noodle Dishes

PAD THAI

The go to noodle dish that never disappoints, made with rice noodles, eggs, bean sprouts, green onions and crushed peanuts.

DRUNKEN NOODLES

Stir fried, wide rice noodles with basil, green and red bell peppers, snow peas celery and egg.

PAD SE-EW NOODLES

Stir fried wide rice noodle with broccoli, cabbage, carrots and egg in sweet black soy sauce.

PAD LAD NA

Wide rice noodles with sweet yellow bean gravy carrots, cabbage and broccoli in a shallow soup.

PAD WOON SEN

Stir fried glass noodle with snow peas, onion, bell peppers, carrot, egg and broccoli.

PHO SOUP

Rice noodle soup with fresh herbs and vegetables served on the side.

PHO DELUXE*

Meatball and flank steak \$24

BUN BOWL

Vermicelli noodles with lettuce, cucumbers, bean sprouts, carrots crushed peanuts and fresh herbs with sweet fish sauce on the side. Add a fried egg roll on top for \$3

LO MEIN

Chinese egg noodles in a soy sauce blend with egg, carrots, broccoli and onions with your choice of protein.

UDON NOODLES

Stir fried udon noodles with carrot, onion, mushroom, broccoli, and snow peas topped with sesame seed and scallions.

UDON SOUP

Udon noodles in a korean spicy miso soup with mushrooms, bean sprouts, seaweed and scallions .

Curry Dishes

Served with a side of jasmine rice

PANAENG CURRY

Cooked with coconut milk, zucchini, peppers, onion, and crushed peanuts.

YELLOW CURRY

Cooked with coconut milk, carrots, onions, and potatoes in a house recipe yellow curry

RED CURRY

Cooked with coconut milk, bell pepper, bamboo shoots, sweet Thai basil, snow peas and pineapple.

GREEN CURRY

Cooked with coconut milk, a little spicier than the rest, this curry has bamboo, bell peppers, zucchini and thai basil

Fried Rice Dishes

THAI FRIED RICE

Jasmine rice stir fried thai style with egg, carrots, broccoli and onion with your choice of Protein.

BASIL FRIED RICE

Jasmine rice stir fried with thai basil, eggs, carrots, bell peppers, broccoli and onions.

FIVE SPICE FRIED RICE

Jasmine rice fried in a classic chinese spice with egg, peanut, broccoli, carrot, white onion and sesame oil.

SPICY KIMCHI FRIED RICE

Jasmine rice fried in a classic korean spice with egg, kimchi, broccoli, white onion, bell pepper and carrot.

CURRY FRIED RICE

Jasmine rice stir fried in thai yellow curry with egg, Bell peppers, carrots, onions and broccoli.

Stir Fry Dishes

Served with a side of jasmine rice

THAI BASIL

Sauteed onion, carrots, bell peppers, mushrooms, snow peas and basil.

CASHEW NUT

Sauteed onion, mushrooms, snow peas, celery carrots and cashews.

TERIYAKI

Sauteed in a teriyaki sauce over a bed of steamed veggies.

VEGGIE DELIGHT

Sauteed zucchini, onion, mushrooms, bell peppers, broccoli, carrots, snow peas and cabbage.

GARLIC

Garlic lovers, this dish is sauteed with cabbage, mushrooms, carrots, onions, and broccoli with fresh garlic.

GINGER

Sauteed onion, mushrooms, celery, snow peas, carrots, and fresh ginger.

LEMONGRASS

Sauteed onions, bell peppers, celery, snow peas and lemongrass.

AMAZING THAI PEANUT

Sauteed in a thai peanut sauce over a bed of steamed veggies.

Beverages

DRINKS

Coke \$4
Diet coke \$4
Sprite \$4
Lemonade \$6
Water \$2
Perrier \$8

HOT TEA

Jasmine \$5
Green \$5

COLD TEA

Jasmine \$5
Green \$5
Thai Tea \$7
Vietnamese \$8
Ice Coffee

DESSERT

Fried cheesecake
Mango sticky rice

BOBA : \$8

Honeydew
Watermelon
Cotton Candy
Bubble Gum
Coconut
Strawberry
Thai tea
Orange cream
Matcha
Caramel
Mocha
Vanilla
Taro
Mango
Lychee





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Premium Sake

Crisp & Refreshing

HAKURYU “WHITE DRAGON” DAIGINJO	300 ML	\$67
NAKAGAWA PURE GRAIN JUNMAI	720 ML	\$52
KIRINZAN JUNMAI DAIGINJO	720 ML	\$127

Fruity & Floral

SENJO JUNMAI DAIGINJO	300 ML	\$50
KAKUREI JUNMAI GINJO	720 ML	\$69
TSUKINOWA “MOON RING”	720ML	\$71

Rich & Savory

HOUSUI “OLD MOUNTAIN”	720 ML	\$60
TOKUBETSU JUNMAI YAMAHAI		
MATSUNOI “LONE PINE”	720ML	\$33
MIDORIKAWA “GREEN RIVER”	720 ML	\$328
DAIGINJO		

Specialty, Nigori, Taruzake, Umeshu

KUMO NIGORI JUNMAI	500 ML	\$43
KITSUKURA TARUZAKE	720 ML	\$55
(BARREL AGED SAKE)		

Sake Hot / Cold / Room Temp

SAKE BOMB		\$8
SILKY NIGORI	\$24 375ML -	\$40 750 ML
GINJO		\$18 300 ML
SHO CHIKU BAI (HOT SAKE)		\$10 CARAFE
KIRINZAN CLASSIC (HOT SAKE)		\$15 CARAFE
YUKI OTOKO THE YETI HONJOZO		\$29 300 ML
SNOW SHADOW		\$29 300 ML
EMPEROR’S WELL		\$34 300 ML

Flavored Sake

HANA LYCHEE	\$9 GL	\$30 BTL
HANA WHITE PEACH	\$9 GL	\$30 BTL
HANA FUJI APPLE	\$9 GL	\$30 BTL
MIO SPARKLING SAKE	\$300 ML	\$24 BTL



Drinks

Saketini Drinks \$14

ASIAN DELIGHT

SAKE WITH A PUREED CUCUMBER SYRUP.

GREEN TEA COCKTAIL

SAKE, AND GREEN TEA SIMPLE SYRUP SHAKEN TO PERFECTION.

LADY APPLE

PLUM WINE, SAKE, AND HANA FUJI APPLE SAKE, SHAKEN AND SERVED IN A MARTINI GLASS.

MOON LIGHT COCKTAIL

SAKE, PLUM WINE, AND PINEAPPLE JUICE.

PINK BLOSSOM

STRAWBERRY PUREE, SAKE, HANA FUJI APPLE SAKE,

DREAM CLOUD

SILKY NIGORI, SAKE, SYRUP.

PINEAPPLE SAKE

SAKE, PINEAPPLE PUREE, LIME JUICE.

MARGARITA

INFUSED WITH BLANCO TEQUILA, VODKA, NATURAL LIME & LEMOND FLAVORS

HIGH NOON \$7



Beer

SINGHA
CHANG
KIRIN ICHIBAN
KIRIN LITE
SAPPORO
TSINGTAO
YUENGLING
MICHELOB ULTRA
STELLA ARTOIS



(THAILAND) \$6
(THAILAND) \$6
(JAPAN) \$6
(JAPAN) \$6
(JAPAN) \$6
(CHINA) \$6
(US) \$6
(US) \$6
(BELGIUM) \$6

White Wines

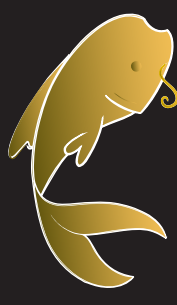
MOSCATO	\$9 GL
CHARDONNAY	\$9 GL
PINOT GRIGIO	\$9 GL
WHITE ZINFANDEL	\$9 GL
PLUM WINE	\$9 GL
WILLIAM HILL SAUVIGNON BLANC	\$10 GL \$35 BTL
WILLIAM HILL CHARDONNAY	\$10 GL \$35 BTL
PROPHECY PINOT GRIGIO	\$10 GL \$35 BTL
PROSECCO SPARKLING WINE	\$10 GL \$35 BTL
STARLING CASTLE REISLING	\$10 GL \$35 BTL



Red Wines

MERLOT	\$8 GL
CABERNET SAUVIGNON	\$8 GL
SANGRIA	\$8 GL
STORYPOINT PINOT NOIR	\$10 GL \$35 BTL
WILLIAM HILL CABERNET	\$10 GL \$35 BTL
STORYPOINT CABERNET	\$10 GL \$35 BTL
FRANCISCAN CABERNET	\$10 GL \$35 BTL
LOS CARDOS MALREC	\$10 GL \$35 BTL
MARK WEST	\$10 GL \$35 BTL
PINOT NOIR	\$10 GL \$35 BTL





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Sushi Menu

Sushi Appetizers

- 
- EDAMAME

\$7
- SPICY EDAMAME

\$9
- SEAWEED SALAD

\$10
- CALAMARI SALAD

\$15

- TUNA TATAKI

\$21
- Pan seared tuna topped with red pepper mix, scallion, masago, ponzu sauce.

- 
- NIGIRI (2PCS)

\$10
- SASHIMI (3 PCS)

\$12
- SALMON
- TUNA
- YELLOW TAIL
- WHITE TUNA
- EEL
- SMOKE SALMON

Classic Sushi Rolls \$18

- CALIFORNIA
- TUNA
- SALMON
- VEGGIE
- SPICY TUNA
- SPICY SALMON



These dishes are served with raw food.

CONSUMER ADVISORY:

Consuming raw or under cooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

(I) Inside / (o) Outside

Sab Sushi Rolls



- Sab Sab \$21
- tuna, avocado, asparagus (I)/(o) fried eel, eel sauce, sexy sauce, tobiko, scallions, sesame seeds

- Super crunchy \$22
- smoked salmon, eel, asparagus, avocado, cream cheese (I)/(o) sexy sauce, tempura crunch, Masago, scallions, sesame seeds (tempura style)

- Crazy Mango \$20
- Tempura shrimp, avocado (I) (o) mango, mayo, salmon roe, mango sauce, sesame seed

- Spider \$19
- tempura softshell crab, avocado, cucumber (I)/(o) masago, Scallion, eel sauce



- Sexy Lady \$22
- Spicy tuna, avocado, scallion, (I) (o) Fried garlic avacado, yellow tail, jalapeno, spicy mayo, sriracha



- Geisha \$22
- spicy tuna (I)/(o) tuna, avocado, tempura crunch, scallion, sesame seed, spicy mayo,tobiko



- First Friday \$21
- spicy krab, jalapeño (I)/(o) tuna, avocado, tempura crunch, tobiko, scallion, sesame seeds, sexy sauce, eel sauce



- White Dragon \$21
- tempura shrimp, avocado (I)/(o) white tuna, spicy mayo, wasabi tobiko, scallions , sesame seeds



- Spring Love \$24
- salmon, avocado, cucumber (I)/(o) tuna ,white tuna, sexy sauce , eel sauce, tobiko, scallion , sesame seeds



- Beach Drive \$21
- spicy krab , asparagus (I)/(o) salmon, avocado, tuna, black & red tobiko , scallions, sesame seeds, eel sauce

- Eel Lover \$24
- krab, cream cheese, avocado, masago asparagus (I)/(o) baked eel , eel sauce



- King of Salmon \$22
- salmon, avocado, cream cheese (I)/ (o) torch salmon, salmon roe, mayo, eel sauce, sesame seeds, scallion



- Sushi Combo \$45
- Pick one roll from classic sushi roll
- Come with 6 pieces of Nigiri
- Tuna, Salmon, Yellow tail over pressed sushi rice.

