

Appetizers

Agedashi Tofu <i>(Deep fried tofu with fish flakes and tempura sauce)</i>	9
Bacon Scallop Rolls <i>(5 pieces of large sea scallops wrapped in bacon strips deep fried)</i>	17
Bang Bang Chicken <i>(Battered and deep fried chicken topped with spicy mayo. Spicy!)</i>	12
Bang Bang Shrimp <i>(Battered and deep fried shrimp topped with spicy mayo. Spicy!)</i>	14
Edamame <i>(Boiled soy beans seasoned with salt)</i>	7
Fried Calamari <i>(Deep Fried Calamari. Serve with bang bang sauce. Spicy!)</i>	13
Fried Tofu <i>(Deep fried tofu with tempura sauce)</i>	8
Gyoza <i>(6 pieces of grilled or steamed pork dumplings)</i>	9
Sakura Wings <i>(6 pcs deep fried chicken wings topped with spicy mayo. Spicy!)</i>	13
Salad <i>(Comes with ginger dressing or seafood sauce)</i>	4
Salad and Soup Combo	6
Soup <i>(Choice of Miso or House soup)</i>	4
Soft Shell Crab <i>(1 soft shell crab battered and deep fried. Served with tempura sauce)</i>	18
Tempura-Chicken or Katsu Chicken <i>(Deep fried chicken with tempura sauce or katsu chicken with katsu sauce)</i>	13
Tempura-Combo <i>(Deep fried shrimp, chicken, and vegetable with tempura sauce)</i>	16
Tempura-Shrimp <i>(Deep fried shrimp with tempura sauce)</i>	14
Tempura-Vegetable <i>(Deep fried onion, broccoli, mushrooms, zucchini, and carrot with tempura sauce)</i>	12
Teriyaki Short Ribs <i>(Korean style short ribs marinated with sweet teriyaki sauce)</i>	21
Yakitori <i>(Grilled chicken on bamboo skewers with teriyaki sauce)</i>	13

The consumption of raw or under cooked meat and fish can be a risk to your health. Pregnant women are advised against consuming raw meat and fish. The customer is responsible for all his/her orders.

DUE TO LIMITED SEATS, PLEASE NO SHARING.

Teppan Yaki

All dinners are served with house soup, salad, fried or steamed rice and mixed vegetables.
(Bonus of noodles only for seating at the grill)

Vegetable	19	Chicken & Shrimp	28
Tofu	21	Chicken & Scallops	34
Chicken	23	Chicken & Steak	30
Sukiyaki Steak <i>(Sliced Steak, Onion, Scallion, and Carrot)</i>	27	Steak & Scallops	35
Short Ribs	33	Steak & Shrimp	32
Steak (N.Y. Strip)	30	Shrimp & Scallops	35
Shrimp	28	Filet Mignon & Shrimp	35
Salmon	30	Filet Mignon & Scallops	37
Scallops	37	Lobster & Chicken	40
Tuna	33	Lobster & Shrimp	42
Filet Mignon	37	Lobster & Steak	44
Lobster (2 tails)	50	Lobster & Scallops	47
Chicken & Filet Mignon	33	Lobster & Filet Mignon	47

Sakura Special 44 <i>(Filet, Chicken & Shrimp)</i>	Chef's Special 53 <i>(Filet, Shrimp, Scallops & Chicken)</i>
Imperial Dinner 47 <i>(Filet Mignon, Shrimp & Scallop)</i>	Dinner for 2 88 <i>(Filet Mignon, Lobster, Scallops, and Shrimp.)</i>
Seafood Combo 58 <i>(Lobster, Shrimp & Scallop)</i>	Samurai Special 44 <i>(Chicken, Shrimp & Scallops)</i>

Children 10 & Under

Chicken	18	Shrimp	22
Filet Mignon	26	Steak (N.Y. Strip)	23
Scallops	25	Lobster	34

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Dinner, Box & Noodles

(Served with Miso soup and salad)

Katsu Dinner 26 <i>(Panko floured and deep fried. Served with katsu sauce. Choice of chicken, beef, or shrimp.)</i>
Tempura Box 26 <i>(Battered and deep fried tempura served with steam rice and gyoza. Your choice of chicken or shrimp.)</i>
Tempura Udon 26 <i>(Thick flour noodles in fish broth with a side portion of vegetable and shrimp tempura.)</i>
Yaki Udon 27 <i>(Stir fried flour noodles with shrimp, scallops and vegetable in teriyaki sauce.)</i>
Yamato Wings Dinner 26 <i>(6 pcs deep fried chicken wings served with vegetable and Fried or steam rice.)</i>

Side Items

Chicken	11
Filet Mignon	21
Fried Rice or Noodles	7
Lobster Tail	25
Salmon	16
Scallops	19
Shrimp	13
Steak (N.Y. Strip)	17
Steam Rice	5
Tofu	10
Tuna	22
Vegetables	10

Desserts

Cheese Cake	8
Fried Cheese Cake	10
Green Tea Ice Cream	7
Tempura Green Tea Ice Cream	9
Tempura Vanilla Ice Cream	9
Vanilla Ice Cream	7

Drinks

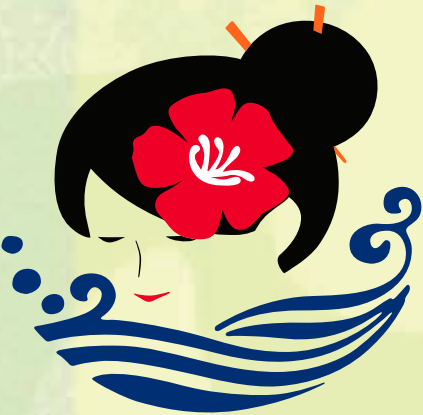
House Wine		
(Chardonnay, Merlot, Cabernet Sauvignon,	Glass	10
Pinot Noir, Pinot Grigio, or White Zinfandel)	1/2 Carafe	18
Wine From Around The World		
Apothic Red - California (Blend of wines including zinfandel, merlot, syrah and cabernet sauvignon creating layers of dark red fruit with hints of vanilla and mocha)	Glass	11
	Bottle	30
Beringer Moscato-California (Sweet wine with peach and honeysuckle aromas and fresh sweet flavor of honeydew melon, fuji apple and ripe pears)	Glass	10
	1/2 Carafe	18
Chandon Brut Champagne-California (Born in French, raised in California, vibrant fresh, approachable, uses noble grape varieties)	Glass	15
	Bottle	37
Choya Umeshu Plum-Japan (Sweet) (Contains potassium and calcium Umeshu is said to be a healthy drink)	Glass	14
	Bottle	36
Takara Plum-Japan (Sweet and aromatic plum wine suitable as an aperitif)	Glass	11
	1/2 Carafe	20
Zonin Prosecco-Italy (Simi Sparkling wine with a bouquet that is refined and elegant with beautiful mineral notes with flowers and stone fruits)	Split	14
Sake		
Sake (Hot or Cold)	Small	10 Large 12
Flavored Sake (Hot or Cold) (Raspberry, blueberry, blackberry, peach, or melon)	Small	12 Large 14
Beer		
Domestic		5
Bud Light, Michelob Ultra, Miller Light, Coors Light, or Yuengling.		
Imported/Craft		6
Bluemoon, Corona Extra, Corona Light, Heineken.		
Japanese Beer		6
Kirin Ichiban, Kirin Lite, Sapporo or Asahi.		
Soft Drinks		
Coke, Diet Coke, Fanta Orange, Sprite, Pibb Xtra, Pink Lemonade, Root Beer, Sweetened or Unsweetened Iced Tea.		
Juice		5
Orange, Apple, Pineapple & Cranberry Juice.		
Sparkling Natural Mineral Water (S. Pellegrino)		7
Milk		5
Japanese Soda (Original or Lychee)		5
Bottled Water		4
Non-Alcoholic		7
Piña Colada or Strawberry Daiquiri.		

Specialty Cocktails

Banzai	12
(Sake and Plum wine)	
Blue Samurai	13
(Vodka, Blue Curacao, pineapple juice, Coconut Cream)	
Mimosa	11
(Chandon Brut Champagne & orange juice)	
Mt. Fuji	13
(Vodka, Melon Schnapps, Coconut Cream, pineapple juice)	
Ninja	13
(Vodka, Peach Schnapps, Amaretto, pineapple juice)	
Purple Geisha	13
(Vodka, Razzmatazz, cranberry juice, Sprite)	
Red Sangria	12
(Cabernet Sauvignon, razzmatazz, cranberry juice & sprite)	
Sake Bomb	12
(Sake and Kirin Ichiban)	
Sayonara	12
(Rum, Peach Schnapps, Triple Sec, pineapple juice and Grenadine)	
White Sangria	12
(Beringer Moscato, apple juice, peach schnapps & sprite.)	
Sakura Kool-Aid	13
(Vodka, amaretto, peach schnapps, cranberry juice)	

Premium Cocktail Selections

Cherry Madras	13
(Sky Cherry Vodka & Cranberry with a splash of orange juice)	
Fuzzy Monkey	14
(Absolut Vodka, DeKuyper Crème de Banana, DeKuyper Peach Schnapps & orange juice)	
Mai Tai Twist	14
(Cruzan Rum, Malibu Coconut Rum, pineapple & orange juice with a Myers’ Dark Rum floater and Grenadine)	
Purple Wave	14
(Ketel One Vodka, DeKuyper Blue Curacao, pineapple & cranberry juice with Grenadine)	
Raspberry Lemonade	14
(Captain Morgan’s Spiced Rum, Chambord & Sour Mix)	
Tokyo Tea	14
(Gin, Melon Schnapps, Rum, Tequila, Triple Sec, Vodka, Sour Mix, Coca-Cola)	
Tsunami	14
(Absolut Peach Vodka, Midori, pineapple juice & Sour with a Blueberry Schnapps Float)	
Sakura Volcano Bowl (For 2 People to Share)	24
(Rum 151, Absolut vodka, Southern Comfort, Amaretto, orange juice, pineapple juice, and Grenadine Syrup)	



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For your convenience, parties of four or more will have 18% gratuity added to the bill. Sorry, we do not take any coupons from cell phones. All coupons must be printed to be used at our restaurant.

Teppanyaki tables are sharing tables. Parties of six people or less must pay \$300 up charge plus 18% gratuity if request not to share the table. We have the right to refuse service if you don't follow our policies.