

# tasting menus

we highly recommend choosing one of our tasting menus to fully enjoy the sapporo experience. your food will be served as and when it is ready as japanese tradition dictates, and should be eaten once served

## Emperor 62pp

miso wakame soup

### starters

nigiri sushi  
barbeque ribs  
smoked chicken roll

### mains

seabass  
beef fillet  
king prawns  
(upgrade to jumbo prawns, served in shell +£5)  
chicken fillet  
served with egg fried rice, stir fried vegetables and sauteed potatoes

## Samurai 52pp

miso wakame soup

### starters

vegetable spring roll  
prawn tempura  
salmon & cucumber hosu maki

### mains

sirloin steak  
salmon  
king prawns  
served with egg fried rice, stir fried vegetables and sauteed potatoes

## Geisha 46pp

miso wakame soup

### starters

vegetable gyoza  
vegetable spring roll  
california maki

### mains

chicken  
lamb rump  
seabass  
served with egg fried rice, stir fried vegetables and sauteed potatoes

## Shoqun 39pp

### starters

barbeque ribs  
chicken gyoza

### mains

chicken fillet or salmon teriyaki  
served with egg fried rice, stir fried vegetables and sauteed potatoes

## Shojin Ryori 38pp V Vg

### starters

vegetable spring roll  
vegetable tempura  
vegetable hosu

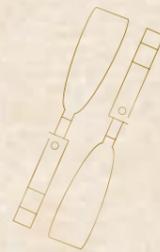
### mains

tofu steak or kimono roll  
served with egg fried or boiled rice, stir fried vegetables and sauteed potatoes

All of our tasting menus include your choice of dessert from our desserts menu

## teppanyaki

all of the dishes include stir fry vegetables, egg fried rice, sautéed potatoes and should be eaten once they are prepared.



all cooked to perfection in front of you by our chefs please choose one of the following

### Our Cuts of Meat

Chicken Fillet 23  
Sirloin 27  
Beef Fillet 28  
Duck Breast 27  
Pork Fillet 25  
Lamb Rump 26

teppanyaki is a style of japanese cuisine that uses an iron griddle to cook food. the word teppanyaki is derived from teppan, which means iron plate, and yaki, which means grilled, broiled, or pan-fried.

### Fish and Seafood

Salmon 24  
Jumbo Prawns 33 (served in shell)  
Fillet of Sea bass 24  
Tuna Steak 28  
King Prawns 28  
Scallops 30

with your choice of sauce

teriyaki • mint teriyaki • garlic & chilli • peppercorn • garlic butter • chilli & ginger

### Lamb Fillet 28

welsh bread fillet of lamb, cooked in the chefs signature teriyaki mint sauce

### Seafood Combination 38

king prawns, salmon, scallops and sea bass

### 10oz Rib Eye 36

served in a garlic butter with onion and mushrooms

### Rolled Chicken Fillet 24

stuffed with asparagus and garlic, served with grilled vegetables

### Swordfish Steak 29

served in a garlic soy butter

## yakisoba noodles

japanese style noodles fried on the teppan grill with mixed vegetables and sapporo special yakisoba sauce

### King Prawns 27

### Chicken 23

### Beef Fillet 28

### Seafood 30

prawns, squid and scallops

### V Vg Tofu & Mixed Vegetables 20



## vegetarian / vegan

our chef's selection of vegetarian & vegan dishes, all served with steamed rice, stir fried vegetables and sauteed potatoes

### Vg Tofu Steak 17

assorted vegetables and grilled tofu steak in a spicy peanut sauce

### Vg Hibachi Vegetables 16

assortment of stir fried peppers, onions, shiitake mushrooms and asparagus

### Vg Kimono Roll 16

steam rice paper rolls with bean sprouts, carrot, sweetcorn, shiitake mushrooms and edamame beans in a spicy peanut sauce

### Vg Nasu Miso 16

aubergine with a miso glaze and topped with sesame seeds

### Vg Yasai Katsu Curry 16

mixed vegetables coated in ponko breadcrumbs served with a japanese curry sauce



## salads

### Duck Breast Salad 15

sliced duck breast with a watercress and baby rocket salad, dressed with a sweet ginger and soy sauce

### Sapporo Sashimi 15

mixed leaves with salmon, tuna, sea bass and crab stick sashimi with a homemade sweet dressing

### Hibachi Tuna 15

seared tuna, watercress salad, wasabi ponzu dressing

### Prawn and Avocado Salad 15

mixed leaves, tempura prawns, avocado with a sapporo dressing

### Veggie Poke 12 Vg

diced tofu, edamame beans, wakame, spring onions with a sweet sesame dressing

## allergens

For a full guide to allergens & intolerances please scan the QR code or visit: [sapporo.co.uk/allergens](http://sapporo.co.uk/allergens)



V vegetarian Vg vegan Gf gluten free 🔥 hot



at sapporo, we like to be social



@sapporo\_teppanyaki

@SapporoTeppanyakiRestaurants



## soups

### Miso 4.5

miso paste, spring onion, wakame seaweed

### Miso Tofu 5.5

tofu, miso paste, spring onion and wakame seaweed

### Miso Chicken 6

chicken, miso paste, spring onion and wakame seaweed

### Miso Shrimp 6.5

shrimp, miso paste, spring onion and wakame seaweed



## small plates

### Calamari 10

crispy bites of battered squid with a side of jalapeno sauce

### Duck Spring Rolls 9.5

shredded duck breast with beansprouts and mixed vegetables wrapped in a light crispy pastry served with a miso and teriyaki glaze

### Sapporo Beef Roll 12

asparagus wrapped in sirlion of beef, teriyaki sauce, sesame seeds and spring onions

### Grilled King Prawns 12

coated in your choice of... hot chilli • creamy garlic sauce

### Sea Bass Ceviche 11

fresh raw sea bass marinated in lime, chilli and red onions

### Jackfruit Spring Rolls 7.5

shredded jackfruit wrapped in a light crispy pastry with cucumber and spring onions served with a miso and teriyaki glaze



## tempura

### Ebi Tempura 11

lightly battered king prawn

### Seafood Tempura 11

lightly battered king prawn, squid and sea bass

### Assorted Vegetable Tempura 9

assortment of lightly battered vegetables

### Sweet Potato Tempura 7.5

lightly battered sweet potato

### Green Bean Tempura 7

lightly battered green beans with garlic mayonnaise

### Smoked Chicken Rolls 9.5

oak smoked chicken, beansprouts and mixed vegetables wrapped in a light pastry

### Barbeque Ribs 9

slow roasted prime pork ribs coated in our secret barbeque sauce

### Vegetable Spring Rolls 8

beansprouts and mixed vegetables wrapped in a light pastry

### Gyoza 8

steamed or fried dumplings chicken • vegetable

### Softshell Crab Picante 12

soft shell crab in a tempura batter served on a bed of spicy mayonnaise

### Cauliflower Bombs 8

crispy cauliflower bites seasoned with asian spices, coriander and chilli

### Black Pepper Akami 12

seared tuna loin served with a chilli sauce

## sides

### Yakisoba Noodles 5.5

### Egg Fried Rice 5

### Sautéed Potatoes 4.5

### Steamed Rice 4.5

### Shiitake Mushroom 6

### Fresh Asparagus 6

### Assortment of Grilled Vegetables 6

### Mixed Stir Fried Vegetables 5

## maki

maki means "rolled sushi" and is usually wrapped in nori (seaweed) and filled with rice

### Sapporo Special Maki 8pc 15

crab stick, salmon, cream cheese, cucumber, wasabi mayonnaise, tobiko

### Classic Hoso 6pc 7 • 8 • 9

filled with your choice of... cucumber • salmon • tuna

### Ebi Tempura Maki 6pc 12.5

crispy prawn tempura, teriyaki sauce

### California Maki 8pc 13

avocado, crabstick, cucumber, tobiko, japanese pickle

### Avocado Maki 8pc 9.5

inari, avocado, cucumber, carrot, japanese pickle

### Spider Maki 6pc 15

soft shell crab, cucumber, avocado, spicy mayonnaise, teriyaki

### Katsu Chicken Maki 8pc 12

breaded chicken fillet, cucumber, teriyaki sauce

### Dragon Maki 8pc 16

prawn tempura, cream cheese, avocado, barbecue eel, spicy mayonnaise, tenkasu

### Suzuki Ceviche Maki 8pc 14

sea bass, coriander, red onion, lemon, avocado, chilli, tobiko

### Rainbow Maki 8pc 12.5

shrimp, crab stick, avocado and cucumber, topped with a selection of finely sliced sashimi

### Roll No Rice Maki 6pc 14

radish, tuna, salmon, sea bass, avocado, tobiko

### Dynamite Maki 8pc 14

tuna, spring onion, wasabi mayo, chilli oil, tenkasu

## nigiri

a finger of rice topped with fish or seafood all served with wasabi and pickled ginger 2pc

### Akami Tuna 5

### Shake Salmon 5

### Suzuki Sea Bass 5

### Ebi Prawn 5

### Softshell Crab 6

## temaki

a hand rolled cone shaped sushi wrapped in seaweed 2pc

### California 9.5

crabstick, cucumber, tobiko, avocado, wasabi, pickled ginger

### Spicy Crunchy Shake 9.5

salmon, spring onions, chilli oil, wasabi mayonnaise and tenkasu

### Ebi Tempura 10

prawn tempura, spicy mayonnaise, cucumber, avocado, tenkasu, teriyaki sauce

### Unagi 10.5

barbeque eel, cucumber, teriyaki sauce

## t&c's

A discretionary service charge of 12% will be added and distributed between all team members. Please be sure to make a member of our team aware of any allergies, we will do our best to accommodate although we cannot promise our products are free of allergens.

## sashimi

delicate slices of raw fish, served with wasabi and pickled ginger • 5pc

### Akami Tuna 10

### Shake Salmon 9

### Suzuki Sea Bass 9

## itamae omakase (sharing sushi)

an itamae isn't just a sushi chef, the word itamae literally translates as "in front of the board" - in this case the chopping board on which sushi is prepared. he or she is a master craftsman, an artisan and a stern ruler of the kitchen. each of our itamae have trained up to 10 years to become a master of their craft!

### Special Sapporo Platter 28pc 37

salmon, tuna, sea bass sashimi salmon, tuna, sea bass, ebi nigiri california roll salmon, raddish, cucumber hosu

### Chef's Sashimi 12pc 20

salmon, tuna, sea bass, raddish

### Mixed Sushi Roll Platter

10pc • 20pc 21 • 30 prawn tempura, rainbow maki, spider maki

### Mixed Sushi Nigiri

4pc • 8pc 11 • 19 salmon, sea bass, tuna, ebi

### Mixed Vegetable Nigiri 8pc 15

a selection of seasonal vegetables

- Wakame 9**   
mix seasoned seaweed, sesame seeds and chilli
- Edamame 6**   
steamed green soybeans tossed in your choice of... rock sea salt • chilli salt

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vegetarian vegan gluten free hot