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our highly experienced chefs are the pride and joy of sapporo teppanyaki, each training for over five years to become a master of their craft, everything they do defies the ordinary, from the display of roaring fire to the thrilling teppanyaki performance exhibited in front of your very eyes.

we use these skills and only the finest quality foods to bring alive our vision, offering our guests deliciously authentic japanese dishes with an asian infusion. inside you'll find a number of dishes to tempt and tantalise your taste buds.

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a discretionary service charge of 10% will be added and distributed to all team members

nibbles

we have selected a small selection of
flavoursome nibbles to enjoy whilst
making your menu choices

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Edamame (vg) (gf) 3

steamed green soybeans
tossed in your choice of...

rock sea salt • chilli salt (hot)

Wasabi Popcorn (vg) (gf) 2

wasabi infused popcorn

Lotus Root Crisp (v) 3

hand-cut and seasoned lotus roots
with wasabi mayonnaise

Green Bean Tempura (v) 3

lightly battered green beans
with garlic mayonnaise



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 42

miso wakame soup served with namasu salad
nigiri sushi
barbeque ribs
smoked chicken roll
half lobster
beef fillet
jumbo prawns
chicken fillet
served with egg fried rice,
stir fried vegetables and sapporo potatoes

Samurai 39

miso wakame soup served with namasu salad
vegetable spring roll
prawn tempura
maki sushi
sirloin steak
sea bass
king prawns
served with egg fried rice,
stir fried vegetables and sapporo potatoes

Shogun 27

• mixed salad with sapporo dressing
• barbeque ribs + chicken gyoza
• chicken fillet or salmon teriyaki
served with egg fried rice,
stir fried vegetables and sapporo potatoes

Shojin Ryori (v) 23

• mixed salad with sapporo dressing
• vegetable spring roll +
vegetable tempura + vegetable hoso
• tofu steak or kimono roll
served with egg fried rice,
stir fried vegetables and sapporo potatoes

all of our tasting menus include
your choice of dessert:

Chocolate Spring Roll

Cheesecake of the Day

Ice Cream and Sorbet Selection

your choice of strawberry • chocolate
vanilla pod • green tea • banoffee • lemon sorbet





Calamari 7

crispy bites of battered squid with a jalapeno sauce

Black Pepper Akami (hot) 8.5

seared tuna loin served with a chilli sauce

Smoked Chicken Rolls 6.5

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

Barbeque Ribs 6.5

slow roasted prime pork ribs coated in our secret barbeque sauce

Vegetable Spring Rolls (v) 5.5

beansprouts and mixed vegetables wrapped in a light pastry

Gyoza 5.5

steamed and pan fried dumplings, filled with your choice of...

chicken • vegetable (v)

Softshell Crab Picante 8.5

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

Wakame (vg) 5

mix seasoned seaweed, mirin, sesame seeds, sugar and chilli

small plates

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Duck Spring Rolls 6.9

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

Sapporo Beef Roll 7.9

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

Grilled King Prawns 8.5

coated in your choice of...

hot chilli (hot) • creamy garlic sauce (gf)

Sea Bass Ceviche (gf) (hot) 8

fresh sea bass marinated in lime, chilli and red onions, accompanied with lotus root crisps

Sapporo Tacos (hot) 6.5

gyoza taco shells filled with guacamole, and your choice of...

chicken • sea bass • tuna • tofu (v)

soups

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Miso Tofu (vg) 4.5
miso paste, tofu and wakame seaweed

Miso Chicken 5
chicken, miso paste and wakame seaweed

Miso Shrimp 6
shrimp, miso paste and wakame seaweed

Osuimono 5
fish soup with shiitake mushrooms,
spring onions and sea bass

Prawn and Avocado Salad 12
mixed leaves, tempura prawns,
avocado with a jalapeno dressing

Veggie Poke (vg) 9
diced tofu, edamame beans, wakame,
spring onions with a sweet sesame dressing

tempura

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Ebi Tempura 8.5
lightly battered king prawn

Seafood Tempura 9
lightly battered king prawn,
squid and sea bass

Assorted Vegetable Tempura (v) 7
assortment of lightly battered vegetables

Sweet Potato Tempura (v) 4.5
lightly battered sweet potato

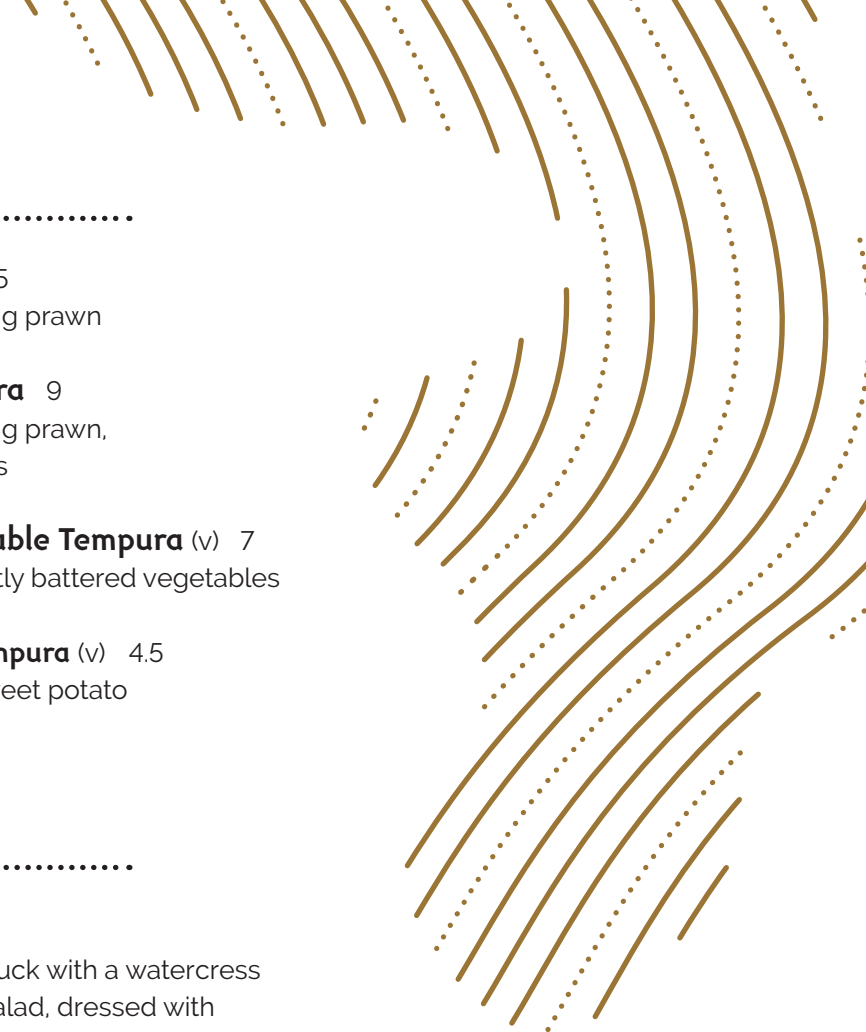
salads

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Crispy Duck 12
shredded crispy duck with a watercress
and baby rocket salad, dressed with
a sweet ginger and soy sauce

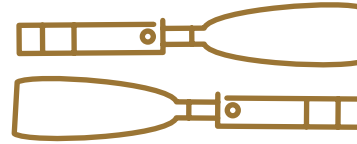
Sapporo Sashimi 12.5
mixed leaves with salmon,
tuna, sea bass and crab stick sashimi
with a homemade sweet dressing

Hibachi Tuna 12.5
seared tuna, watercress salad,
wasabi ponzu dressing



teppanyaki

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.



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

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Our Cuts of Meat

all cooked to perfection in our chefs homemade garlic & soy sauce, if you prefer something a little different, please choose one of the below

teriyaki • mint • fresh garlic & chilli • sapporo peppercorn

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Fish and Seafood

all cooked to perfection in our chefs homemade lemon butter, if you prefer something a little different, please choose one of the below

garlic butter • chilli & ginger • teriyaki sauce

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Chicken Fillet 16

Sirloin 20

Beef Fillet 22

Duck Breast 19

Pork Fillet 18

Lamb Rump 17

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Salmon 18

Jumbo Prawns 21

Fillet of Sea bass 18

Tuna Steak 20

King Prawns 20

Scallops 20

our menu is born from a vision to bring our guests deliciously authentic japanese dishes with an asian infusion, executive chef eric valardes has put together a selection of unique recipes designed to tempt and tantalise your taste buds.

Land and Sea 40

beef fillet accompanied with half lobster, grilled with garlic butter

8oz Wagyu Rib Eye 40

the 'caviar of meat', simply cooked in the chefs signature soy sauce

Lamb Fillet 19.5

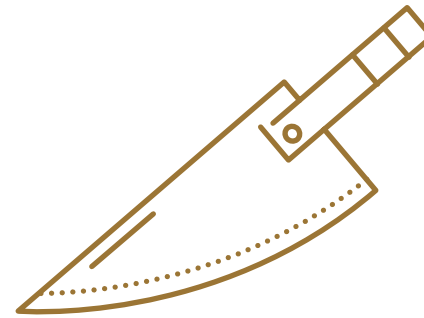
welsh bred fillet of lamb , cooked in the chefs signature teriyaki mint sauce

Seafood Combination 28

king prawns, salmon, scallops and sea bass

Rolled Chicken Fillet 18.5

stuffed with asparagus and garlic, served with grilled mushrooms and onions



signature teppanyaki

18-20oz Chateaubriand (for 2) 60

tenderloin fillet, perfect for two to share

Whole Lobster (500-550g) 30

a 550g atlantic lobster grilled in freshly chopped garlic

Turbot 25

filleted turbot cooked in lemon butter sauce

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

vegetarian

our chefs selection of vegetarian dishes,
all served with fried rice, stir fried
vegetables and sapporo potatoes

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Tofu Steak (v) 15

assorted vegetables and grilled tofu steak

Hibachi Vegetables (v) 12.5

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

Kimono Roll (v) 13.5

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

Nasu Miso (v) 12.5

aubergine with a miso glaze and
topped with sesame seeds

yakisoba noodles

japanese style egg noodle fried on
the teppan grill with mix vegetables
and sapporo special yakisoba sauce

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King Prawns 19

Chicken 16

Beef Fillet 19

Seafood 19

prawns, squid and scallops

Mixed Vegetables 13

sides

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Yakisoba Noodles (v) 3

Fried Rice (v) 3

Sautéed Potato (v) 3

Steam Rice (v) (vg) 3

Shiitake Mushroom (v) 4

Fresh Asparagus (v) 3

Assortment of Grilled Vegetables (v) 4

Sweet Potato Tempura (v) 4.5



itamae

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!

omakase (sharing sushi)

Special Sapporo 28pc 29
nigiri/sashimi
salmon, tuna,
prawn, sea bass
california roll, cucumber hosotate

Chef's Sashimi 12pc 14
salmon, tuna, sea bass

Mixed Sushi Roll Platter 10pc • 20pc 15 • 25
prawn tempura, rainbow, spider

Mixed Sushi Nigiri 4pc • 8pc 8 • 15
a selection of finger sushi

Mixed Vegetable Nigiri (v) 8pc 15
a selection of vegetarian finger sushi



temaki

a hand rolled cone shaped
sushi wrapped in seaweed
2pc

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California 8.5
crabstick, cucumber, tobikko,
avocado, wasabi, sushi ginger

Spicy Crunchy Shake 8.5
salmon, spring onions, chilli oil,
wasabi mayonnaise and crunchy flakes

Ebi Tempura 9
prawn tempura, mayonnaise, cucumber,
avocado, crunchy flakes, teriyaki sauce

Unagi 9.50
barbeque eel, cucumber, teriyaki sauce

nigiri

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

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Akami Tuna 4.5

Shake Salmon 4.5

Suzuki Sea Bass 4.5

Ebi Prawn 4.5

Unagi Barbeque Eel 5

Softshell Crab 5

sashimi

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

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Akami Tuna 7.5

Shake Salmon 7

Suzuki Sea Bass 7





maki

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

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Sapporo Special 8pc 9.9
fresh crab meat, salmon, cream cheese,
cucumber, wasabi mayonnaise,
teriyaki, tobiko

Classic Hoso 6pc 6
filled with your choice of...
salmon • cucumber (v)

Katsu Chicken 8pc 8.5
breaded chicken fillet, cucumber,
avocado, teriyaki sauce

California 8pc 9.9
avocado, crabstick,
cucumber, flying fish roe

Ebi Tempura 6pc 9.9
crispy prawn tempura,
japanese mayonnaise

Avocado Maki (v) (vg) 8pc 7
inari, avocado, cucumber, carrot,
japanese pickle, japanese mayonnaise

Spider 6pc 8.9
soft shell crab, cucumber, avocado,
spicy tobiko mayonnaise

Dragon 8pc 11.5
prawn tempura, cream cheese, avocado,
barbecue eel, spicy tobiko mayonnaise, tuniki

Traditional Tuna 6pc 9
tuna, nori

Suzuki Ceviche 8pc 9
sea bass, coriander, red onion,
vinegar, lemon, avocado, chilli, salmon roe

Rainbow 8pc 8.9
filled with shrimp, crab stick,
avocado and cucumber, topped with a
selection of finely sliced sashimi

Dynamite 8pc 8.9
tuna, spring onion, wasabi mayo, chilli oil

Roll No Rice (gf) 6pc 11
radish, tuna, salmon, sea bass,
avocado, black caviar, chives



desserts

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Cheesecake of the Day 7

ask for today's freshly made cheesecake

Banana Tempura 7

banana in a light tempura batter,
served with vanilla pod ice cream

Coconut Tapioca 7

a japanese take on rice pudding, served chilled with
mixed berries, passion fruit and vanilla pod ice cream

Chocolate Spring Rolls 7

a sapporo signature, melting white and milk chocolate
spring rolls with vanilla pod ice cream

Pineapple Uzuki 7

thinly sliced pineapple, grated ginger,
lime and coconut ice cream

Homemade Selection of Ice Cream 6

your choice of strawberry • chocolate
vanilla pod • green tea • banoffee

Lemon Sorbet 6