



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 55pp

- miso wakame soup
- nigiri sushi
- barbeque ribs
- smoked chicken roll
- seabass
- beef fillet
- king prawns
(upgrade to jumbo prawns, served in shell +£3)
- chicken fillet
- served with egg fried rice,
stir fried vegetables and sapporo potatoes

Samurai 49pp

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

Geisha 43pp

- miso wakame soup
- vegetable gyoza
- vegetable spring roll
- california maki
- chicken
- lamb rump
- seabass
- served with egg fried rice,
stir fried vegetables and sapporo potatoes



Shogun 36pp

- barbeque ribs
- chicken gyoza
- chicken fillet or salmon teriyaki
- served with egg fried rice,
stir fried vegetables and sapporo potatoes

Shojin Ryori (v) 32pp

- 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 from our desserts menu.

soups tempura

Miso (vg) 4.5
miso paste, spring onion, wakame seaweed

Miso Tofu (vg) 5.5
miso paste, tofu and wakame seaweed

Miso Chicken 6
chicken, miso paste and wakame seaweed

Miso Shrimp 6.5
shrimp, miso paste and wakame seaweed

Calamari 9.5
crispy bites of battered squid
with a jalapeno sauce

Black Pepper Akami (hot) 10.5
seared tuna loin served with a chilli sauce

Smoked Chicken Rolls 8
oak smoked chicken, beansprouts and
mixed vegetables wrapped in a light pastry

Barbeque Ribs 8
slow roasted prime pork ribs
coated in our secret barbeque sauce

Vegetable Spring Rolls (v) 7
beansprouts and mixed vegetables
wrapped in a light pastry

Gyoza 7.5
steamed and pan fried dumplings,
filled with your choice of...
chicken • vegetable (v)

Softshell Crab Picante 10.5
soft shell crab in a tempura batter
served on a bed of spicy mayonnaise

Cauliflower Bombs (vg) 7.5
crispy cauliflower bites seasoned with
asian spices, coriander and chilli

Ebi Tempura 10.5
lightly battered king prawn

Seafood Tempura 10.5
lightly battered king prawn,
squid and sea bass

Assorted Vegetable Tempura (v) 8.5
assortment of lightly battered vegetables

Sweet Potato Tempura (v) 7.5
lightly battered sweet potato

Green Bean Tempura (v) 6
lightly battered green beans
with garlic mayonnaise

small plates

Duck Spring Rolls 8.5
shredded duck breast wrapped in a light
crispy pastry with cucumber and spring onions
served with a miso and teriyaki glaze

Sapporo Beef Roll 10.5
asparagus wrapped in sirloin of beef,
teriyaki sauce, sesame seeds and spring onions

Grilled King Prawns 10.5
served in their shells, coated in your choice of...
hot chilli (hot) • creamy garlic sauce

Sea Bass Ceviche (gf) (hot) 9.5
fresh raw sea bass marinated in lime,
chilli and red onions

Jackfruit Spring Rolls (vg) 7.5
shredded jackfruit wrapped in a light crispy pastry with
cucumber and spring onions served with a miso and
teriyaki glaze

salads

Prawn and Avocado Salad 14
mixed leaves, tempura prawns,
avocado with a jalapeno dressing

Veggie Poke (vg) 11
diced tofu, edamame beans, wakame,
spring onions with a sweet sesame dressing

Duck Breast Salad 14
sliced duck breast with a watercress
and baby rocket salad, dressed with
a sweet ginger and soy sauce

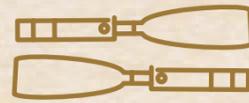
Sapporo Sashimi 15
mixed leaves with salmon,
tuna, sea bass and crab stick sashimi
with a homemade sweet dressing

Hibachi Tuna 14
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 potatoes and should be eaten once they are prepared.

Our Cuts of Meat

all cooked to perfection by our chefs, if you prefer something a little different please choose one of the following

teriyaki • mint • fresh garlic & chilli
• sapporo peppercorn

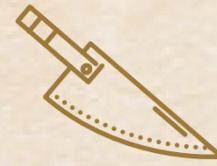
- Chicken Fillet 21
- Sirloin 25
- Beef Fillet 27
- Duck Breast 25
- Pork Fillet 23
- Lamb Rump 24

Fish and Seafood

all cooked to perfection by our chefs, if you prefer something a little different please choose one of the following

garlic butter • chilli & ginger
• teriyaki sauce

- Salmon 23
- Jumbo Prawns (served in shell) 30
- Fillet of Sea bass 23
- Tuna Steak 26
- King Prawns 26
- Scallops 27



signature teppanyaki

Land and Sea 48
beef fillet accompanied with jumbo prawns and grilled with garlic butter

8oz Wagyu 75
the 'caviar of meat', simply cooked in the chefs signature soy sauce served with onion and mushrooms

Lamb Fillet 27
welsh bred fillet of lamb, cooked in the chefs signature teriyaki mint sauce

Seafood Combination 36
king prawns, salmon, scallops and sea bass

10oz Rib Eye 34
served in a garlic butter with onion and mushrooms

Rolled Chicken Fillet 24
stuffed with asparagus and garlic, served with grilled vegetables

8-10oz Chateaubriand 44
tenderloin fillet a perfect cut of meat

Swordfish Steak 29
served in a garlic soy butter

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

Wakame (vg) 8.5
mix seasoned seaweed, mirin, sesame seeds and chilli

Edamame (vg) (gf) 4.5
steamed green soybeans tossed in your choice of...
rock sea salt • chilli salt (hot)

maki

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

Sapporo Special Maki 8pc 14
crab stick, salmon, cream cheese, cucumber, wasabi mayonnaise, tobiko

Classic Hoso 6pc 7 • 8 • 9
filled with your choice of...
cucumber (v) • salmon • tuna

Katsu Chicken Maki 8pc 10
breaded chicken fillet, cucumber, teriyaki sauce

California Maki 8pc 12
avocado, crabstick, cucumber, tobiko, Japanese pickle

Ebi Tempura Maki 6pc 12
crispy prawn tempura, teriyaki sauce

Avocado Maki (v) (vg) 8pc 9.5
inari, avocado, cucumber, carrot, japanese pickle

Spider Maki 6pc 13.5
soft shell crab, cucumber, avocado, spicy mayonnaise, teriyaki

Dragon Maki 8pc 14
prawn tempura, cream cheese, avocado, barbecue eel, spicy mayonnaise, tenkasu

Suzuki Ceviche Maki 8pc 12
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 shahimi

Dynamite Maki 8pc 12
tuna, spring onion, wasabi mayo, chilli oil

Roll No Rice Maki (gf) 6pc 13
radish, tuna, salmon, sea bass, avocado

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 Platter 28pc 36
salmon, tuna, sea bass sashimi
salmon, tuna, sea bass, ebi nigiri
california roll
salmon, cucumber hosu

Chef's Sashimi 12pc 19.5
salmon, tuna, sea bass

Mixed Sushi Roll Platter 10pc • 20pc 19 • 28
prawn tempura, rainbow maki, spider maki

Mixed Sushi Nigiri 4pc • 8pc 10 • 18
salmon, sea bass, tuna, ebi

Mixed Vegetable Nigiri (v) 8pc 15
a selection of seasonal vegetables

temaki nigiri

a hand rolled cone shaped sushi wrapped in seaweed 2pc

California 9
crabstick, cucumber, tobiko, avocado, wasabi, pickled ginger

Spicy Crunchy Shake 9
salmon, spring onions, chilli oil, wasabi mayonnaise and tenkasu

Ebi Tempura 9.5
prawn tempura, mayonnaise, cucumber, avocado, tenkasu, teriyaki sauce

Unagi 10
barbeque eel, cucumber, teriyaki sauce

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
Unagi Barbeque Eel 6
Softshell Crab 6

sashimi

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

Akami Tuna 9.5
Shake Salmon 8.5
Suzuki Sea Bass 8.5

vegetarian / vegan

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

Tofu Steak (vg) 17
assorted vegetables and grilled tofu steak in a spicy peanut sauce

Hibachi Vegetables (vg) 15
assortment of stir fried peppers, onions, shiitake mushrooms and asparagus

Kimono Roll (vg) 16
steam rice paper rolls with bean sprouts, carrot, sweetcorn, shiitake mushrooms and edamame beans in a spicy peanut sauce

Nasu Miso (vg) 16
aubergine with a miso glaze and topped with sesame seeds

Yasai Katsu Curry (vg) 16
mixed vegetables coated in ponko breadcrumbs served with a japanese curry sauce

yakisoba noodles

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

King Prawns 26

Chicken 21

Beef Fillet 27

Seafood 28
prawns, squid and scallops

Mixed Vegetables 17

sides

Yakisoba Noodles (v) 5.5

Fried Rice (v) 5

Sautéed Potatoes (v) 4.5

Steamed Rice (vg) 4.5

Shiitake Mushroom (v) 6

Fresh Asparagus (v) 6

Assortment of Grilled Vegetables (v) 6

Mixed Stir Fried Vegetables (v) 5

T&C's:

A discretionary service charge of 10% will be added and distributed between all team members
Please make a member of our team aware of any allergies, we will do best to accommodate -
Note we cannot guarantee our products are free of allergens all may contain.

