



GLASGOW



Welcome to Sapporo Teppanyaki. We hope that you enjoy your journey through the culinary delights of our Japanese cuisine.

If you would like any of our dishes explaining, please ask one of our team members who will be pleased to help.

- Mild spicy
- Spicy
- Very spicy

Some of the ingredients used in your dishes may contain traces of nuts.

- ✓ Suitable for vegetarians
- ☞ Sushi dishes that have cooked ingredients
- ☞ Halal



TEPPANYAKI COMBINATIONS

Prices per person

🍷 SHOJIN RYORI £22

Vegetable spring roll
Vegetable tempura
Vegetable maki sushi

Tofu steak with miso glaze and sesame seeds **or**
Miso glazed aubergine with sesame seeds

Egg fried rice
Sapporo sautéed potatoes

Seasonal fruit salad **or**
Cheesecake of the day **or**
Ice cream

SHOGUN £25

BBQ spare ribs or chicken gyoza

🍷 Chicken fillet with grilled peppers, onions,
chilli and soy sauce **or** salmon fillet
with teriyaki sauce

Egg fried rice
Sapporo sautéed potatoes
Grilled vegetables

Seasonal fruit salad **or**
Cheesecake of the day **or**
Ice cream

BANZAI £29

Namasu salad
Miso wakame soup

🍷 Smoked chicken roll
California roll

🍷 Lamb fillet **or** sirloin steak
Grilled vegetables
Egg fried rice
Sapporo sautéed potatoes

Seasonal fruit salad **or**
Cheesecake of the day **or**
Ice cream



TEPPANYAKI PREMIUM BEST COMBINATIONS

Prices per person

GEISHA

£35

Namasu salad
Miso wakame soup
Duck spring rolls
Chicken gyoza

Rolled chicken fillet stuffed
with asparagus and garlic,
Scallops with ginger and garlic
Grilled vegetables
Egg fried rice
Sapporo sautéed potatoes

Cheesecake of the day **or**
Ice cream
Fruit salad

SAMURAI

£37

Namasu salad
Miso wakame salad
Vegetable spring rolls
Prawn tempura
Maki sushi

Beef sirloin
Sea bass
King prawns
Grilled vegetables
Egg fried rice
Sapporo sautéed potatoes

Cheesecake of the day **or**
Ice cream
Fruit salad

EMPEROR

£40

Namasu salad
Miso wakame soup
Nigiri sushi
Barbecue spare ribs
Smoked chicken roll

Rolled chicken fillet stuffed
with asparagus and garlic,
King prawns
Beef fillet
Grilled vegetables
Egg fried rice
Sapporo sautéed potatoes


Cheesecake of the day **or**
Ice cream
Fruit salad





SUSHI

Nigiri Sushi The simplest form of sushi – a finger of rice topped with fish or seafood or vegetables and served with pickled ginger and wasabi

	£
■ Ebi 2pcs King prawn	4.00
■ Shake 2pcs Salmon	4.00
■ Suzuki 2pcs Sea bass	4.00
■ Maguro 2pcs Tuna	4.00
■ Smoked mackerel 2pcs Smoked mackerel	3.80
■ Soft shell crab 2pcs 	5.00
■ Unagi 2pcs Seasoned grilled eel	4.00
■ Ikura 2pcs Salmon roe	4.00
■ Tobiko 2pcs Flying fish roe	4.00
■ Nigiri combination	5pcs 8.00
Chef's selection of assorted slices of fish and seafood	9pcs 15.00



SASHIMI

Raw fish and seafood sliced in to thin strips, served with pickled ginger, wasabi and soy sauce

■ Shake 4pcs Salmon	6.00
■ Suzuki 4pcs Sea bass	5.50
■ Maguro 4pcs Tuna	6.00
■ Unagi 4pcs Seasoned grilled eel	6.00
■ Smoked mackerel 4pcs Pickled mackerel	5.50
■ Sashimi combination 9pcs Selection of salmon, seabass and tuna	12.00



Sushi Rolls

	£
■ Kyuri maki 6pc 	6.50
Slices of cucumber wrapped in rice with vegetables	
■ Avocado maki 6pcs 	7.00
Avocado with sushi rice, Japanese pickle coated in crispy tempura	
■ Vegetable maki rolls 6pcs 	5.00
Slices of nori wrapped rice with assorted vegetables	
■ Wakame temaki 2pcs 	6.50
Hand rolled nori seaweed cone filled with rice, inari, vegetables and wakame seaweed with sesame seeds	
■ Temaki 2pcs	8.00
Hand rolled nori seaweed cone filled with rice, seafood and vegetables	
■ Maki rolls 6pcs	8.50
Slices of nori wrapped rice with assorted fish and seafood	
■ Spicy tuna roll 6pcs   	9.00
Tuna with rice and chilli, rolled in sesame seeds	
■ Tokyo roll 6pcs	9.00
Thin slices of smoked salmon with cream cheese and rice rolled in flying fish roe	
■ California roll 4pcs	8.50
Avocado, rice, crabstick, nori seaweed and cucumber rolled in flying fish roe	
■ Ebi tempura 6pcs 	9.50
Maki rolls filled with crispy prawn tempura	
■ Rainbow roll 6pcs	8.50
Rolls of rice filled with shrimp, crabstick, avocado and cucumber, topped with a selection of finely sliced sashimi	
■ Caterpillar roll 6pcs	8.50
Rolls of rice and nori seaweed filled with salmon, topped with avocado and flying fish roe	
■ Uramaki roll 6pcs  	9.00
Crunchy salmon and prawn with chilli mayonnaise	

Uzukuri	Wafer thin slices of fresh fish served with ponzu sauce	
Salmon		8.50
Sea bass		8.50
Tuna		8.50



COOKED SUSHI ROLLS

	£
■ Dynamite roll 6pcs ●●● Rolls of rice and nori seaweed filled with spicy tuna, coated with melted cheese	8.50
■ Spider roll 4pcs ●● Rolls of rice filled with soft shell crab, cucumber and avocado, wrapped in nori seaweed and topped with spicy tobiko sauce	8.50
■ Dragon roll 6pcs Rolls of rice filled with seasonal grilled eel, prawn tempura and cream cheese, wrapped in avocado and topped with mayonnaise, tobiko and crispy tanuki	11.50
■ Bermuda triangle 4pcs Salmon, avocado, cheese wrapped in seaweed, fried in tempura butter with teriyaki sauce	8.50
■ Sunshine roll 4pcs Avocado, salmon, tuna, sea bass, fried in tempura butter	8.50
■ Salmon crispy roll 4pcs Grilled eel, avocado, prawn, cucumber, salmon in panko breadcrumbs, spicy mayonnaise and sweet teriyaki	9.00
■ Jambo roll 6pcs Jambo prawn tempura, avocado, cucumber and sweet omelet	11.50

SIGNATURE SUSHI

■ Tuna tataki with spicy citrus sauce ● Rare tuna slices served with salad and spicy citrus sauce	12.50
■ Salmon tataki with ponzu sauce Rare salmon slices served with salad and ponzu sauce	10.50
■ Tuna blue laguna Tuna wrapped in seaweed and deep fried in tempura butter, served with balsamic teriyaki sauce	11.50
■ Beef fillet tataki Slices of rare beef steak served with salad and tosa-zu sauce	12.00

SUSHI PLATTERS

Sushi roll platter 12pcs 12 different rolls selected by our chef	18.00
Mix sushi 12pcs	18.00
Special Sapporo platter 18pcs Combination of nigiri, rolls and sashimi	28.00





SALADS

	£
■ Hiyashi wakame salad (V)	3.50
■ Oriental tofu salad (V)	6.00
■ Soft shell crab salad	7.50
■ King prawn tempura salad (V)(V)(V)	7.50
■ Duck salad	7.50
■ Salmon tataki salad	6.50
■ Tuna tataki salad	7.00
■ Sashimi salad	8.00



TEMPURA

A style of cooking in which seafood, fish or vegetables are cooked in a light batter and fried until crisp

■ Assorted vegetables (V)	7.00
■ Mushrooms (V)	6.00
■ Seafood	8.50
■ King prawn 4pcs	8.50
■ Squid	7.00



MISO SOUP

Miso is a protein rich bean paste made from fermented soybeans. It is used as a stock base for this classic Japanese soup

■ Miso shrimp	4.00
■ Miso chicken (H)	4.00
■ Miso tofu	4.00



ZENSAI - HOT APPETIZERS

Edamame beans (V)	3.50
Vegetable spring rolls (V)	5.50
Deep fried tofu (V)	5.50
Barbecue spare ribs	6.50
Smoked chicken rolls (H)	6.50
Duck spring rolls	7.00
Peppercorn salmon	7.00
Hot chilli prawns	8.00
Chicken gyoza	6.00
Vegetable gyoza (V)	5.50



TEPPANYAKI


The word 'teppanyaki' is derived from 'teppan', which means iron plate and 'yaki', which means grilled. This is the unique culinary art where highly skilled chefs prepare and cook the finest ingredients right in front of you.

All the dishes include egg-fried rice, stir fry vegetables, Sapporo sautéed potatoes and will be cooked with soy sauce and light teriyaki sauce. All sides are cooked separately and should be eaten once they have been prepared.

MEATS

£

Chicken

- Teriyaki 16.00
- Rolled chicken filled stuffed with asparagus and garlic 18.00
- Grilled peppers, onions, chilli and soy sauce  18.00
- Chicken strips with asparagus, mushrooms and garlic 18.00

Duck Breast

- Teriyaki 19.00
- Honey, ginger and orange marmalade 19.00
- Barbecue 19.00

Pork Fillet

- Teriyaki 18.00
- Ginger and sesame 18.00
- Barbecue 18.00

Lamb Fillet

- Teriyaki 20.00
- Garlic 20.00
- Chili 20.00

Beef Fillet


- Teriyaki 22.00
- Garlic 22.00
- Chili and garlic 22.00
- Asparagus and shitake mushrooms 23.00



TEPPANYAKI

	£
Rib Eye steak	
■ Teriyaki	24.00
■ Garlic	24.00
■ Chili and garlic	24.00
Sirloin steak	
■ Teriyaki	20.00
■ Garlic	20.00
■ Chili and garlic	20.00
■ Barbecue	20.00
Land & Sea	
■ Beef fillet accompanied with king prawns	28.00

FISH

■ Salmon teriyaki	17.00
■ Salmon with Japanese 7 flavour chili pepper sauce 	17.00
■ Fillet of Sea Bass	18.00
■ Fillet of Sea Bass with ginger and coriander	18.00
■ Yellow tuna	19.00

SEAFOOD

■ King Prawns	20.00
■ Scallops with ginger and sesame	19.00
■ Jumbo prawns with garlic	21.00
■ Seafood Combination King prawns, salmon, scallops and sea bass	27.00



VEGETARIAN

- | | £ |
|---|-------|
| ■ Tofu steak
Stir fried egg noodles with assorted vegetables and grilled tofu steak | 13.00 |
| ■ Stuffed peppers
With deep fried tofu and assorted vegetable | 13.00 |
| ■ Vegetable yakisoba
Japanese egg noodles served with an assortment of stir fried vegetables and yakisoba sauce | 13.00 |
| ■ Nasu Denkaku
Grilled aubergine with miso glaze, topped with sesame seeds | 10.00 |
| ■ Assorted grilled vegetables | 10.00 |

YAKISOBA NOODLES

Japanese egg noodles, cooked on the teppan grill with mixed vegetables

- | | |
|---|-------|
| Chicken fillet  | 16.00 |
| Pork fillet | 17.00 |
| Lamb fillet  | 18.00 |
| Sirloin | 17.00 |
| Beef fillet | 19.00 |
| Duck breast | 18.00 |
| King prawns | 18.00 |
| Assorted vegetables  | 13.00 |

Extra Portions

- | | |
|----------------------------|------|
| ■ Fried rice | 3.00 |
| ■ Boiled rice | 2.50 |
| ■ Yakisoba noodles (egg) | 3.00 |
| ■ Udon noodles (wheat) | 3.00 |
| ■ Sapporo sautéed potatoes | 3.00 |





📍 GLASGOW
2-6 Ingram Street
Merchant City

☎ 01415534060

✉ Glasgow@sapporo.co.uk

www.sapporo.co.uk



A discretionary service charge of 10% will be added to your bill, which will be distributed to all staff members-thank you