

# SAPPORO'S SPECIALITY

## DELUXE HOUSE SPECIAL

Chef's recommended signature dish - top quality sushi, sashimi, maki rolls served on a traditional sushi boat

\$66



## SOFT SHELL CRAB ROLL

Inside out rolls with deep fried soft shell crab, cucumber, avocado, flying fish roe & spicy mayonnaise

\$20



## ABURI SALMON SUSHI

5 pieces of flame-seared salmon belly sushi & spicy mayonnaise

\$20



## GARLIC MUSSEL

Pan fried mussels in garlic butter with Vegetables

\$15



\*\*\*Images may vary and are only for illustration purposes

**\*\*Please notify us of any dietary requirements or allergies\*\***

# SUSHI & SASHIMI



Deluxe House Special



Jyo Sushi

# SUSHI MAKI



California Roll



Tempura Prawn Roll

# SUSHI A - LA - CARTE (2 PIECES PER ORDER)



<b>SUSHI</b>	<i>entrée</i>	\$16
Chef's selection of assorted (or salmon only) nigiri & maki rolls		
	<i>main</i>	\$25
<b>SASHIMI</b>	<i>entrée</i>	\$16
Assorted (or salmon only) raw fish slices with wasabi & soya		
	<i>main</i>	\$28
<b>MORIAWASE</b>		\$30
Combination of sushi, sashimi & seaweed rice rolls		
<b>HOUSE SPECIAL</b>		\$56
Combination of sushi, sashimi, fresh oyster & seaweed rolls		
<b>SUSHI COMBO</b>		\$53
20 pieces nigiri sushi, 4 pieces thick rolls & 6 pieces thin rolls		
<b>UNAGI SUSHI</b>		\$20
6 pieces grilled eel on top of vinegared rice		
<b>INARI SUSHI</b>		\$10
4 pieces of sweet bean curd with seasoned vinegared rice		
<b>CHIRASHI SUSHI</b>		\$20
Assorted sashimi, prawn, egg, pickles on a bed of sushi rice		

<b>CALIFORNIA ROLL</b>		\$10
Crab meat, cucumber, avocado, carrot & mayo		
<b>DELUXE CALIFORNIA ROLL</b>		\$12
Fresh salmon, cucumber, avocado, flying fish roe & mayo		
<b>SAPPORO MAKI</b>		\$14
8 pieces inside out rolls with fresh tuna, cucumber, avocado & flying fish roe		
<b>SPICY SALMON (OR TUNA) ROLL</b>		\$12
6 pieces inside out rolls with fresh salmon or raw tuna, cucumber & spicy mayo		
<b>AVOCADO EBI ROLL</b>		\$14
Inside out rolls with prawn, cucumber, avocado & mayo		
<b>TERIYAKI CHICKEN ROLL</b>		\$12
Teriyaki chicken, cucumber & avocado		
<b>TEMPURA PRAWN ROLL</b>		\$18
Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & mayo		
<b>FUTO MAKI</b>		\$12
Vegetarian - egg, cucumber, ginger and Japanese pickles seaweed rice rolls		
<b>TEMAKI</b>		\$18
3 pieces of cone shaped sushi hand roll with assorted fillings		
<b>HOSO MAKI</b>	Small vegetable seaweed rice rolls	\$5

<b>MAGURO</b>	Tuna	\$8
<b>SAKE</b>	Salmon	\$8
<b>SHIROMI</b>	White fish	\$8
<b>UNAGI</b>	Eel	\$9
<b>TOBIKO</b>	Flying fish roe	\$8
<b>EBI</b>	Prawn	\$9
<b>TAMAGO</b>	Egg omelette	\$8

\*\*\*Please be aware that we cannot guarantee our meals are completely free of allergies.\*\*\*

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## SOUP



Miso Soup

<b>MISO SHIRU</b> Traditional soya bean soup	\$4
<b>OSUIMONO</b> Fish, chicken, seaweed & mushroom clear soup	\$5

## ENTRÉE



Takoyaki



Tuna Tataki



Kaki Fry



Gyutan

<b>GYOZA</b> Pan fried pork and cabbage dumplings	\$10
<b>SOFT SHELL CRAB</b> Deep fried soft shell crab served with spicy mayo & salad	\$13
<b>BEEF TATAKI</b> Raw beef slices in garlic and wine sauce served with raw egg	\$14
<b>TAKOYAKI</b> Octopus pancake balls topped with Japanese BBQ sauce, mayo & shaved bonito	\$12
<b>HARUMAKI</b> Mini seafood spring rolls	\$8
<b>OKONOMIYAKI</b> Seafood & vegetable pancake topped with shaved bonito served with Japanese BBQ sauce & mayo	\$11
<b>MUSHROOM BUTTER YAKI</b> A combination of mushroom sautéed in garlic butter	\$12
<b>EDAMAME</b> Boiled soya peas	\$8
<b>YAKITORI</b> Chicken skewers with teriyaki sauce	\$12
<b>NASU DENGAKU</b> Grilled eggplant with sweet miso paste	\$12
<b>AGEDASHI TOFU</b> Crispy fried tofu served with shaved bonito in ginger & light soya sauce	\$12
<b>TEMPURA</b> Prawn, fish & vegetables in light batter	\$14
<b>TUNA TATAKI</b> Lightly seared fresh tuna slices with garlic & wine sauce	\$18
<b>NAMAKAKI</b> Fresh oysters with lemon ponze sauce (4pcs)	\$14
<b>TEBASAKI</b> Grilled spicy chicken wings	\$12
<b>KAKI FRY</b> Deep fried crumbed oyster with Japanese BBQ sauce & mustard	\$14
<b>CROQUETTE</b> Deep fried Japanese vegetable potato cake with Japanese BBQ sauce	\$10
<b>IKA GESO AGE</b> Deep fried spicy squid tentacles	\$12
<b>TAKOSU</b> Vinegared sliced octopus topped with seaweed salad	\$14
<b>GYUTAN</b> Grilled slices of ox tongue	\$14

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## MAINS



Seafood Teppanyaki



Wafu Steak



Tempura Prawns (8pcs)

## TABLE TOP COOKING (minimum 2 orders)



Shabu Shabu

## EXTRA PORTIONS



Porterhouse Beef

**BENTO** Traditional Japanese meal box served with chicken, tempura, sashimi, rice and other delicacies \$25

**SEAFOOD BENTO** A variety of seafood served in a Japanese meal box \$26

**SEAFOOD TEPPANYAKI** Prawns, scallop, fish, mussel and squid cooked in garlic butter served on hot plate \$28

**GARLIC PRAWN TEPPANYAKI** Prawn sautéed in garlic butter with vegetables served on a hot plate \$32

**WAFU STEAK** Succulent beef eye fillet cooked in homemade fruity wafu sauce with vegetables served on hot plate \$28

**YAKIZAKANA** Grilled fish of the day with teriyaki sauce served with salad \$24

**TERIYAKI CHICKEN** Braised chicken thigh fillet cooked in our homemade teriyaki sauce served with vegetables \$21

**TERIYAKI BEEF** Sliced porterhouse beef cooked in our homemade teriyaki sauce served with vegetables \$23

**TONKATSU** Fried crumbed pork served with Japanese BBQ sauce and salad \$24

**TATSUTA AGE** Deep fried marinated chicken with garlic and ginger served with salad \$21

**TOFU STEAK** Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate \$20

**TEMPURA MORIAWASE** Deep fried prawns, fish and vegetables in light batter served with dipping sauce \$26

**TEMPURA PRAWNS (8PCS)** Deep fried prawns in light batter served with ginger & radish dipping sauce \$30

**SUKIYAKI** Sliced beef & vegetables cooked in an oiled pan with sukiyaki sauce and raw egg for dipping \$24/Person

**SHABU SHABU** Beef & vegetables cooked in a Dashi fish broth. Served with ponzu & sesame dipping sauce \$24/Person

**YOSENABE** Seafood hot pot. Prawns, fish, shellfish & vegetables cooked in a Dashi fish stock \$28/Person

**PORTERHOUSE BEEF** \$16

**MIXED VEGETABLES** \$16

**UDON NOODLE** \$5

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\*\*\* Bonito (fish stock) is widely used in Japanese cooking \*\*\*  
\*\*\* Special on request \*\*\*



# RICE & NOODLES



Yakisoba



Nabeyaki Udon



Beef Curry Rice

# SIDE ORDERS



Kaiso Salad

# DESSERTS



Tempura Banana

<b>UNA DON</b>	Grilled eel on rice with a thick & sweetened soya sauce	\$19
<b>GYU DON</b>	Sliced beef, onion & carrot cooked with sukiyaki sauce on rice	\$14
<b>TORI DON</b>	Grilled chicken with teriyaki sauce served on rice	\$14
<b>YAKINIKU DON</b>	Tender beef slices and onion with fruity wafu sauce on rice	\$14
<b>BEEF CURRY DON</b>	Sliced beef, carrot and potato cooked in Japanese curry on rice	\$15
<b>OYAKO DON</b>	Chicken, egg and onion cooked with sukiyaki sauce on rice	\$14
<b>KATSU DON</b>	Crumbed pork, egg and onion cooked with sukiyaki sauce on rice	\$15
<b>BEEF CURRY UDON</b>	Japanese beef curry on udon noodle	\$16
<b>CHICKEN KATSU CURRY DON</b>	Crumbed chicken with Japanese curry on rice	\$16
<b>KATSU CURRY DON</b>	Crumbed pork with Japanese curry on rice	\$17
<b>YAKISOBA</b>	Stir fried thick noodle with vegetables in Japanese sauce	Beef \$14 Prawns \$18
<b>NABEYAKI UDON</b>	Soup noodle in a pot, topped with chicken, vegetables, soft poached egg and tempura prawn	\$17
<b>YASAI UDON</b>	Mixed vegetables on udon noodle soup	\$15
<b>SEAFOOD RAMEN</b>	Imported Japanese thin noodles in miso soup topped with mixed seafood & vegetables	\$18
<b>SEAFOOD YAKI UDON</b>	Fried udon noodles with seafood vegetables served on hot plate	\$20

<b>YASAI ITAME</b>	Stir fried mixed vegetables	\$16
<b>KAISO SALAD</b>	Japanese seaweed salad	\$8
<b>HOUSE SALAD</b>	Mixed greens with traditional dressing	\$8
<b>YAKI MESHI</b>	Teppanyaki fried rice with egg	Vegetables \$14 Seafood \$16
<b>GOHAN</b>	Steamed rice	\$3

TEMPURA BANANA & VANILLA ICE CREAM	\$8
DAIFUKU Japanese rice cake with assorted fillings served with vanilla ice-cream and fruit	\$8
DORAYAKI Japanese red bean pancake served with vanilla ice-cream and fruit	\$8
FRESH FRUIT PLATTER	\$8
(*add \$1 for vanilla ice-cream, \$2 for Japanese ice-cream)	

**\*\*please notify us of any dietary requirements or allergies\*\***

**BANQUET MENUS**  
(min 2 people)



**CHIBA SET**

\$35 / person

1. MISO SOUP
2. CALIFORNIA ROLL & HOSOMAKI
3. GYOZA (Pork & cabbage dumplings)
4. HARUMAKI (Mini seafood spring rolls)
5. TEMPURA (Prawn & vegetables in light batter)
6. TERIYAKI (Choice of chicken or beef served with rice)
7. GREEN TEA ICE-CREAM
8. COFFEE OR JAPANESE TEA

**MATSUYA SET**

\$42 / person

1. MISO SOUP
2. NIGIRI SUSHI & CALIFORNIA ROLL
3. GYOZA (Pork & cabbage dumplings)
4. YAKITORI (Chicken skewers with teriyaki sauce)
5. TEMPURA (Prawn & vegetables in light batter)
6. TEPPANYAKI (Choice of seafood or eye fillet beef served with rice)
7. GREEN TEA ICE-CREAM
8. COFFEE OR JAPANESE TEA

**SAPPORO SET**

\$46 / person

1. MISO SOUP
2. SUSHI & SASHIMI (Tuna & salmon)
3. KAISO SALAD (Japanese seaweed salad)
4. GYOZA (Pork & cabbage dumplings)
5. NAMAKAKI (Fresh oysters) or KAKI FRY (Fried crumbed oysters)
6. TEMPURA (Prawn & vegetables in light batter)
7. TABLE TOP COOKING (Choice of beef sukiyaki, shabu shabu or seafood yosenabe, served with rice)
8. FRESH FRUIT & GREEN TEA ICE-CREAM
9. COFFEE OR JAPANESE TEA

Vegetarian Set available \$38 / person

\*\*\* Bonito (fish stock) is widely used in Japanese cooking \*\*\*  
\*\*\* Special on request \*\*\*



SET LUNCH  
(with miso soup)



Bento

RICE BOWL SETS  
(with miso soup)



Yakiniku Don

NOODLE SET



California Roll

LUNCH MENU  
(available 12:00 noon - 3:00 pm)

**BENTO** Sashimi, deep fried tofu, teriyaki chicken, tempura, rice \$16

**SUSHI** 8 pieces of nigiri sushi & 4 pieces of sushi rolls \$16

**SASHIMI** 12 pieces of sashimi with rice \$16

**CALIFORNIA ROLL** 8 pieces \$11

**MORIAWASE** Combination of sushi, sashimi & assorted maki rolls \$19

**TORI DON** Teriyaki chicken on rice \$12

**OYAKO DON** Chicken, egg & onion with sukiyaki sauce on rice \$12

**GYU DON** Beef, carrot & onion with sukiyaki sauce on rice \$13

**YAKINIKU DON** Beef and onion with fruity wafu sauce on rice \$13

**TEN DON** Tempura prawn, fish and vegetables on rice \$14

**KATSU DON** Crumbed pork, egg & onion with sukiyaki sauce on rice \$14

**BEEF CURRY DON** Beef, carrot & potato with Japanese curry on rice \$13

**KATSU CURRY DON** Crumbed pork with Japanese curry on rice \$14

**CHICHEN KATSU CURRY DON** Crumbed chicken with Japanese curry on rice \$14

**YAKISOBA** Beef & vegetable fried noodles with miso soup \$13

**SEAFOOD YAKI UDON** Fried udon noodles with seafood & vegetable served on hot plate \$18

**NIKU UDON** Beef & vegetable on udon noodle soup \$13

**YASAI UDON** Mixed vegetable on udon noodle soup \$12

**BEEF CURRY UDON** Japanese beef curry on udon \$14

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# VEGETARIAN MENU



Gohan & Miso Soup



Agedashi Tofu



Tofu Steak



Nasu Dengaku



Daifuku

## SUSHI BAR SPECIALS

<b>MIXED VEGETABLE SUSHI</b>	\$28
Combination of vegetables nigiri sushi & seaweed rice rolls	
<b>CALIFORNIA ROLL</b>	\$10
Carrot, avocado & cucumber seaweed rice rolls	
<b>FUTO MAKI</b>	\$12
Vegetarian seaweed rolls with egg, cucumber, ginger & Japanese pickles	
<b>INARI SUSHI</b>	\$9
Sweet bean curd rice rolls	
<b>HOSO MAKI</b>	\$5
Small vegetable seaweed rice rolls	
<b>TEMAKI SUSHI</b>	\$18
Cone shaped hand rolls with variety of fillings	

## SUSHI A-LA-CARTE (2 pieces per order)

<b>TAMAGO</b> (Egg omelette)	\$8
<b>AVOCADO</b>	\$6
<b>CUCUMBER</b>	\$6
<b>KAISO</b> (Seaweed)	\$6

## ENTRÉE

<b>CROQUETTE</b>	\$10
Japanese style crumbed creamy vegetable potato cakes	
<b>TEMPURA</b>	\$14
Mixed vegetables deep-fried in light batter served with ginger & radish dipping sauce	
<b>AGEDASHI TOFU</b>	\$12
Fried bean curds with light soya sauce	
<b>NASU DENGAKU</b>	\$12
Grilled eggplant with sweet miso paste	
<b>MUSHROOM BUTTER YAKI</b>	\$12
A combination of mushrooms sautéed in garlic butter	

## RICE & NOODLE DISHES

<b>CURRY RICE</b>	\$15
Vegetables & bean curds in Japanese curry on rice	
<b>YAKISOBA</b>	\$14
Stir fried thick noodles with vegetables in Japanese sauce	
<b>YASAI UDON</b>	\$15
Mixed vegetables on udon noodle soup	

\*\*\*We are unable to serve meals for fish/seafood allergy customers.  
May contain small traces of BONITO (Fish stock) in our cooking.  
BONITO is widely used in Japanese cooking.



## VEGETARIAN MENU



Vegetarian California Roll



Kaiso Salad



Edamame



Hosamaki



Croquette

## MAIN COURSE

<b>BENTO</b> Traditional Japanese meal box served with selection of vegetables	\$25
<b>TOFU STEAK</b> Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate	\$20
<b>TEMPURA</b> Deep fried vegetables in light batter	\$22
<b>YASAI ITAME</b> Stir fried mixed vegetables	\$16

## SOUP

<b>MISO SHIRU</b> Soya bean paste soup	\$4
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## SIDE ORDER

<b>KAISO SALAD</b> Japanese seaweed salad	\$8
<b>HOUSE SALAD</b> Mixed greens with Traditional Dressing	\$8
<b>EDAMAME</b> Boiled soya peas	\$8
<b>YAKI MESHI</b> Vegetable Teppanyaki fried rice with egg	\$14
<b>GOHAN</b> Steamed rice	\$3

## BANQUET (Minimum for 2 people)

<b>ZEN SET</b>	\$38 / person
1. <b>MISO SHIRU</b> (Soya bean paste soup)	
2. <b>SUSHI &amp; CALIFORNIA ROLL</b> (Vegetable & egg sushi & seaweed rice rolls)	
3. <b>KAISO SALAD</b> (Japanese seaweed salad)	
4. <b>CROQUETTE</b> (Crumbed potato cake)	
5. <b>TEMPURA</b> (Deep fried vegetables in light batter)	
6. <b>TOFU STEAK</b> (Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate)	
7. <b>YAKI MESHI</b> (Vegetable fried rice with egg)	
8. <b>GREEN TEA ICE-CREAM</b>	
9. <b>COFFEE OR JAPANESE TEA</b>	

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PARTY PLATTERS  
(Take Away Only)



SUSHI PLATTERS

<b>MAKI</b>	
Combination of Seafood, Chicken, Veg & Seaweed Rice Roll	
44 pcs	\$36
60 pcs	\$46
78 pcs	\$56

<b>NIGIRI + CALIFORNIA ROLL</b>	
30 pcs	\$48
40 pcs	\$58
50 pcs	\$68

<b>NIGIRI</b>	
30 pcs	\$54
40 pcs	\$64
50 pcs	\$74

<b>SASHIMI + NIGIRI + CALIFORNIA ROLL</b>	
50 pcs	\$72

HOT FOOD PLATTERS

30 pcs	6 pcs YAKITORI	\$46
	12 pcs GYOZA	
	12 pcs HARUMAKI	
40 pcs	8 pcs YAKITORI	\$58
	16 pcs GYOZA	
	16 pcs HARUMAKI	