



寿司



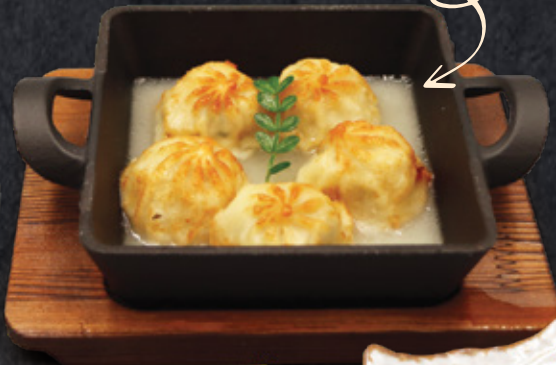
SAPPORO SUSHI

Small Dish

ENOKI FRIES 7.95
Deep Fried Enoki Mushroom
With Mushroom Powder



PORK DUMPLING 9.95
5pcs. Slightly Fried Pork
Dumplings Served With Pork
Broth



CRISPY RICE W/ SPICY TUNA* 14.95
6pcs. Spicy Tuna, Avocado And Jalapeno On Top
Of Crispy Rice. Served With Spicy Mayo And Eel
Sauce



TAKOYAKI 8.95
5pcs. Osaka Style Octopus Balls
Served with Mayo
and Takoyaki Sauce



SPICY BRAISED BEEF RIB 19.95
Braised Beef Ribs and Vegetables Cooked in
a Spicy Marinade Sauce

PORK KAKUNI 11.95
Rich Soy Sauce Marinated
Tender Braised Pork Belly
with Boiled Egg



SNOW CRAB BAGUETTE 13.95
3pcs. Real Snow Crab Mixed With
Basil Pesto On Buttered Baguette



NUT

NUT

UMAMI BITES 9.95
3pcs. Pan Fried Tofu, Cashew Nuts,
Scallop, Mushrooms On Endive
Leaves



SEASONAL OYSTER* 13.95
(6 pcs | 12 pcs) *M.P.*

Our Oyster is Shipped Directly from
Farms All Over The World.
Please Ask Our Staff for Our Oyster
Availability

OCTOPUS SAKURA-NI 16.95
Tender Bites of Octopus with a Touch
of Soy Base House Sauce



MIXED TEMPURA 10.95
Assorted Shrimp & Vegetable Tempura
/ Shrimp Only Is Available (4pcs)

• **SPICY GARLIC EDAMAME** 8.50
• **EDAMAME** 5.50

Pan Fried Steamed Japanese Soybean
Sauteed with Garlic, Sweet Soy Sauce,
and Chili Sauce



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BAKED GREEN MUSSEL 10.95
5pcs. Green Mussel Baked With House
Bake Mayo. Served With Eel Sauce

JALAPENO POPPER* 9.95

4pcs. Fried Jalapeno Stuffed With Spicy
Tuna And Cream Cheese. Served With
Eel Sauce And Spicy Mayo



SHISHITO PEPPER 8.95

Pan Fried Japanese Shishito Pepper
with Sweet Soy Sauce / Served with
Bonito Flakes on Top



SESAME CHICKEN 10.95

Deep Fried Sesame Garlic Marinated a
Chicken Leg Meat Served With Sweet
House Mayo



GARLIC GREEN BEAN 8.95

Pan Sauteed Green Bean with House
Garlic Sauce with Sesame Seed



BEEF/VEGGIE GYOZA 8.95

5pcs. Deep Fried Gyoza With
Soy Vinegar Sauce



FRIED CALAMARI 11.50

Tempura Battered Deep Fried Calamari
Served with House Made Sauce



SHRIMP SHUMAI 11.50

5pcs. Steamed Shrimp Dumpling
Served With Ponzu



ROCK SHRIMP TEMPURA 11.95

Deep Fried Rock Shrimp Marinated with
Sweet and Sour and Creamy Mayo

COLD SIGNATURE

*Raw/Undercooked

*Small portion **2pcs tapas** are available to order.

*Mini combo options with **2 varieties** are also available for **\$16**



TRUFFLE UNAGI

Reg. 17.95 2pcs 8

5pcs. Baked Unagi Sashimi With Truffle Slices Served With Whole Grain Mustard



ALBACORE CRISPY ONION*

Reg. 18.95 2pcs 8

5pcs. Albacore Sashimi Served with Crispy Onion and Soy Mustard Dressing



BLACK SNAPPER CRUDO*

Reg. 19.95 2pcs 8

5pcs, Black Snapper with Citrus Fruit Zest Hempseeds, Micro Cilantro on Top and House Mango Sauce



HALIBUT YUZU*

Reg. 21.95 2pcs 8.5

5pcs. Halibut with Red Yuzu Kosho, Rakkyo, Micro Cilantro, Red Onion, Black Salt on Top and Yuzu Sauce



BORA BORA*

Reg. 21.95 2pcs 8.5

5pcs. Spicy Tuna, Scallop, Asparagus, Avocado Wrapped with Tuna Served with Eel Sauce And Soy Mustard Dressing



GARLIC LOVER'S ALBACORE*

Reg. 20.95 2pcs 8

5pcs. Crispy Onion Wrapped With Fresh Albacore Sashimi. Served With Garlic Butter And Ponzu.



HALIBUT MANGO SALSA*

Reg. 21.95 2pcs 8.5

5pcs. Fresh Halibut Sashimi Served With Yuzu Ponzu, Yuzu Paste, Mango Salsa



SALMON CARPACCIO*

Reg. 19.95 2pcs 8

5pcs. Salmon with Truffle Ponzu. Served with Cilantro and Yuzu Paste, Black Salt



JESSICA ALBACORE*

Reg. 20.95 2pcs 8

5pcs. Spicy Tuna, Jalapeno And Avocado Wrapped With Fresh Albacore Sashimi. Served With Soy Mustard Dressing



YELLOWTAIL JALAPENO*

Reg. 21.95 2pcs 8.5

5pcs. Fresh Yellowtail Sashimi with Jalapeno and Cilantro. Served with Japanese Dressing, Olive Oil, and Ponzu Sauce



SALMON BLUE CRAB* Reg. 21.95 2pcs 8.5

Blue Crab and Avocado Wrapped by Fresh Salmon Sashimi with Truffle Oil and Ponzu
*Not available in Mini Combo



UNI SCALLOP* Reg. 33 2pcs 15

Jumbo Scallop with Fresh Uni on Top Served with Dizzle of Soy Mustard and Balsamic Glaze
*Not available in Mini Combo



HOTSTONE SIGNATURE



SALMON TERIYAKI STONE BOWL 18.95

Salmon, Red Ginger, Masago, Green Onion, Pickled Radish, Seaweed with Garlic Buttered Rice on Hot Stone



CHICKEN TERIYAKI STONE BOWL 17.50

Sliced Grilled Chicken, Red Ginger, Green Onion, Pickled Radish, Teriyaki Sauce with Garlic Buttered Rice on Hot Stone



BEEF TERIYAKI STONE BOWL 18.95

Sliced Beef, Red Ginger, Green Onion, Pickled Radish, Teriyaki Sauce with Garlic Buttered Rice on Hot Stone

CURRY KATSU



PORK / CHICKEN CURRY CUTLET 20.95

Curry Served with Rice and Choice of a Chicken or Pork Cutlet

CHEESE CURRY CUTLET 22.95

Cheese Stuffed Pork Cutlet Served with Rice and Curry



BBQ SHORT RIB 29.95

Grilled BBQ Short Rib, Salad with Rice



YAKISOBA

CHICKEN 15.95

BEEF 17.95

SEAFOOD 17.95

Pan Fried Yakisoba Noodle with Choice of Your Protein and Vegetables with Yakisoba Sauce

NOODLE SIGNATURE



UDON WITH MIXED TEMPURA 17.95

House Made Udon Soup with Fried Tofu, Green Onion, Fish Cake, Seaweed Served with Mixed Tempura on The Side



SPICY SEAFOOD UDON 16.95

Spicy Sauce Based Udon Soup with Seafood and Vegetable



SUKIYAKI BEEF UDON 21.95

House Made Udon Soup with Beef Sukiyaki, and Green Onion

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*Raw/Undercooked

SUSHI & SASHIMI

 <p>BLUE FIN TUNA* (AKAMI) Sushi(2pcs) 8.95 Sashimi(3pcs 6pcs) 13.50 25.50</p>	 <p>BLUE-FIN TUNA BELLY* (OO-TORO) Sushi(2pcs) 17.95 Sashimi(3pcs 6pcs) 24.00 45.95</p>	 <p>SALMON* (SAKE) Sushi(2pcs) 6.95 Sashimi(3pcs 6pcs) 11.00 19.95</p>	 <p>SALMON BELLY* (SAKE HARASU) Sushi(2pcs) 7.50 Sashimi(3pcs 6pcs) -</p>
 <p>YELLOWTAIL* (HAMACHI) Sushi(2pcs) 7.50 Sashimi(3pcs 6pcs) 12.00 21.40</p>	 <p>YELLOWTAIL BELLY*(HAMACHI HARASU) Sushi(2pcs) 7.95 Sashimi(3pcs 6pcs) -</p>	 <p>ALBACORE* (BINNAGA) Sushi(2pcs) 6.75 Sashimi(3pcs 6pcs) 11.00 19.25</p>	 <p>BLACK SNAPPER* (KURODAI) Sushi(2pcs) 6.95 Sashimi(3pcs 6pcs) 11.00 19.95</p>
 <p>HALIBUT* (HIRAME) Sushi(2pcs) 7.25 Sashimi(3pcs 6pcs) 11.00 20.50</p>	 <p>HALIBUT FIN* (ENGAWA) Sushi(2pcs) 8.25 Sashimi(6pcs) -</p>	 <p>MACKEREL* (SABA) Sushi(2pcs) 5.95 Sashimi(3pcs 6pcs) 10.00 17.00</p>	 <p>HOKKAIDO SCALLOP* (HOTATE) Sushi(2pcs) 7.50 Sashimi(6pcs) -</p>
 <p>SQUID (IKA) Sushi(2pcs) 6.50 Sashimi(6pcs) -</p>	 <p>OCTOPUS (TAKO) Sushi(2pcs) 7.25 Sashimi(3pcs 6pcs) 11.00 20.50</p>	 <p>SWEET SHRIMP* (AMAEBI) Sushi(2pcs) 9.95 Sashimi(6pcs) -</p>	 <p>SHRIMP (EBI) Sushi(2pcs) 5.95 Sashimi(6pcs) -</p>
 <p>SNOW CRAB LEG (ZUWAIKANI) Sushi(2pcs) 7.25 Sashimi(6pcs) -</p>	 <p>SNOW CRAB BODY (ZUWAIKANI) Sushi(2pcs) 7.25 Sashimi(6pcs) -</p>	 <p>FRESH WATER EEL (UNAGI) Sushi(2pcs) 6.95 Sashimi(6pcs) -</p>	 <p>SALT WATER EEL (ANAGO) Sushi(2pcs) 8.95 Sushi(2pcs) -</p>
 <p>SMELT EGG* (MASAGO) Sushi(2pcs) 5.95 Sashimi(6pcs) -</p>	 <p>SALMON ROE* (IKURA) Sushi(2pcs) 7.95 Sashimi(6pcs) -</p>	 <p>SEA URCHIN* (UNI) Sushi(2pcs) M.P. Sashimi(6pcs) -</p>	 <p>SWEET EGG (TAMAGO) Sushi(2pcs) 5.95 Sashimi(6pcs) -</p>

CHOPPED TUNA ROLL* 14.95

Chopped Tuna with House Marinade sauce on a bed of Cucumber Roll

CHOPPED YELLOWTAIL ROLL* 14.95

Chopped Yellowtail with House Marinade sauce on a bed of Cucumber Roll

HOUSE ROLL

	CUT/HAND		CUT/HAND
CALIFORNIA ROLL	7.50	PHILADELPHIA ROLL	9.95
TUNA ROLL	8.95	BLUE CRAB ROLL	10.95
(TEKKA MAKI) (6PCS)		(SOY PAPER)	
SALMON ROLL	8.50	EEL&AVOCADO ROLL	10.50
YELLOWTAIL ROLL (6PCS)	8.95	NEGI TORO HAND ROLL	10.50
SALMON MANGO ROLL	8.95	(HAND ROLL ONLY)	
SPICY CALIFORNIA ROLL	7.95	(LIMITED QUANTITY)	
SPICY CALI MANGO ROLL	8.50	SALMON SKIN ROLL	8.50
SPICY TUNA ROLL	8.50	AVOCADO ROLL	7.50
SPICY ALBACORE ROLL	8.50	CUCUMBER ROLL	6.50
		VEGETABLE ROLL	6.95

CHOPPED SALMON ROLL* 13.95

Chopped Salmon with House Marinade sauce on a bed of Cucumber Roll

*Raw/Undercooked

SUSHI / SASHIMI COMBO

特選 寿司



OTSUKURI SASHIMI* 59.95

20pcs of Chef's Choice Assorted Sashimi
*Served with Miso Soup

KIMI SASHIMI* 44.95

15pcs of Chef's Choice Assorted Sashimi
*Served with Miso Soup



GRAB SUSHI COMBO* 39.95

8pcs. Chopped Tuna, Salmon, Yellowtail, Snow Crab Sushi
Served With Seaweed Paper

*Served with Miso Soup
**Limited Quantity

CHIRASHI* 32.95

9pcs of Fresh Sashimi with Sushi Shrimp, Tamago, and Salmon Egg on a Bed of Sushi Rice

*Served with Miso Soup



TOKUSEN SUSHI* 48.95

12pcs of Chef's Choice Premium Assorted Sushi
*Served with Miso Soup



FUMI SUSHI* 39.95

10pcs Assorted Chef's Choice Sushi with Tuna (Tekka Maki) Roll
*Served with Miso Soup



SASHIMI SALAD* 17.95

Assorted Fresh Sashimi Served on a Bed of Greens and Avocado

サラダ SALAD



SALMON SKIN SALAD 13.95

Baked Salmon Skin with Gobo, Cucumber, and Avocado on a Bed of Green



BLUE CRAB AVOCADO SALAD 16.95

Blue Crab and Avocado on a Bed of Greens



SEAWEED AND CUCUMBER SALAD 7.95

Seasoned Seaweed Salad with House Pickled Cucumber.



ALASKAN ROLL* 16.50

In: Crabmeat, Avocado
Out: Fresh Salmon, Red Onion
Sauce: Soy Mustard Dressing

CHEF'S SPECIAL ROLL



ZEN ROLL* 18.95

In: Tuna, Salmon, Yellowtail
Out: Soy Paper, Avocado, Masago,
Green Onion. Sauce: Goma Sauce.



YELLOWTAIL DELIGHT ROLL* 17.95

In: Spicy Tuna, Cucumber
Out: Yellowtail, Jalapeno
Sauce: Ponzu Sauce



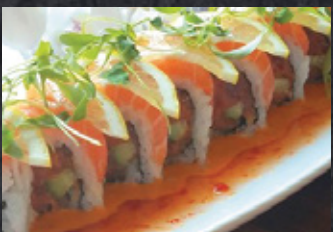
CHERRY BLOSSOM ROLL* 18.95

In: Spicy Tuna, Avocado. Out: Soy Paper,
Tuna, Salmon, Yellowtail, Masago, Green
Onion. Sauce: Soy Mustard Dressing



SUPER PHILLY ROLL* 17.50

In: Fresh Salmon, Avocado, Cream Cheese
Out: Fresh Salmon



BENJIE ROLL* 17.50

In: Spicy Tuna, Cucumber
Out: Salmon, Lemon Slice, Cilantro On Top
Sauce: Ponzu, Sweet Chili, Spicy Mayo



ALBACORE HARMONY ROLL* 17.50

In: Spicy Albacore, Cucumber
Out: Seared Albacore, Red Onion On Top
Sauce: Spicy Ponzu



YUMMY ROLL* 17.50

In: Crabmeat, Avocado
Out: Spicy Tuna And Fresh Salmon
Sauce: Spicy Mayo And Spicy Ponzu



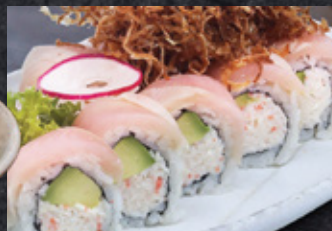
FIRE IN THE ROLL* 16.95

In: Crabmeat, Cilantro, Onion, Cucumber
Out: Spicy Tuna, Albacore, Jalapeno
Sauce: Yuzu Citrus, Sriracha



LEMON ROLL* 17.50

In: Spicy Tuna, Cucumber.
Out: Avocado, Fresh Tuna, Lemon Slices on Top.
Sauce: Yuzu Citrus Dressing,
Creamy Goma Sauce



ALBACORE DELUXE ROLL* 16.50

In: Crabmeat, Avocado
Out: Albacore, Crispy Onion
Sauce: Soy Mustard Dressing



DRAGON ROLL 16.50

In: Crabmeat, Avocado
Out: Fresh Water Eel, Avocado
Sauce: Eel Sauce



CROUCHING TIGER ROLL* 16.50

In: Crabmeat, Avocado
Out: Salmon, Fresh Water Eel, Avocado
Sauce: Eel Sauce



SPICY ROSE ROLL* 14.50

In: Crabmeat, Avocado
Out: Spicy Tuna Crunch Powder
Sauce: Eel Sauce, Spicy Mayo



RAINBOW ROLL* 16.50

In: Crabmeat, Avocado
Out: Tuna, Salmon, Albacore, Shrimp,
Avocado



911 ROLL* 15.95

In: Spicy Tuna, Cucumber
Out: Spicy Crabmeat, Jalapeno
Sauce: Spicy Mayo, Sriracha



CATERPILLAR ROLL* 15.50

In: Fresh Water Eel, Crabmeat, Cucumber
Out: Crawfish, Spicy Albacore, Green Onion,
Masago Sauce: Bake Mayo, Eel Sauce



SNOWCONE ROLL 17.50

In: Crabmeat, Avocado
Out: Crawfish, Spicy Albacore, Green Onion,
Masago Sauce: Bake Mayo, Eel Sauce



VOLCANO ROLL 16.95

In: Spicy Tuna
Out: Baked Salmon, Crunch Powder
Sauce: Bake Mayo, Eel Sauce, Spicy Mayo



BAKED SALMON ROLL 16.95

In: Crabmeat, Avocado
Out: Baked Salmon, Crunch Powder
Sauce: Bake Mayo, Eel Sauce



BABY ROCKSTAR ROLL 16.50

In: Crabmeat, Avocado
Out: Baked Crawfish, Masago, Green Onion
Sauce: Bake Mayo, Eel Sauce



B.S.C.R. 16.50

In: Crabmeat, Avocado. Out: Baked Scallop,
Mushroom, Masago, Green Onion
Sauce: Bake Mayo, Eel Sauce



SAPPORO ROLL 17.50

In: Fresh Salmon, Cream Cheese, Avocado
Out: Baked Crabmeat
Sauce: Bake Mayo, Eel Sauce, Sriracha



CALI-LAND ROLL 15.50

In: Crabmeat, Avocado
Out: Cream Cheese, Masago, Green Onion
Sauce: Bake Mayo, Eel Sauce

*Crabmeat = Imitation Crabmeat

*Our food and drinks may contain allergens. Please talk to your server if you have any food allergies.

*Actual presentation may vary from picture.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.



CRUNCH SPIDER ROLL* 17.95

In: Soft Shell Crab Tempura, Crabmeat, Avocado, Cucumber,
Out: Spicy Tuna, Crunch Powder
Sauce: Eel Sauce



AMI ROLL 17.50

In: Shrimp Tempura, Spicy Tuna, Avocado
Out: Albacore, Crispy Onion
Sauce: Spicy Ponzu, Eel Sauce,
Spicy Mayo



PINK LADY ROLL* 17.50

In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Tuna, Avocado On Top
Sauce: Yuzu Sauce



GOLDEN UNAGI ROLL 18.95

In: Cucumber, Avocado, Shrimp Tempura
Out: Deep Fried Freshwater Eel
Sauce: Truffle Oil, Eel Sauce



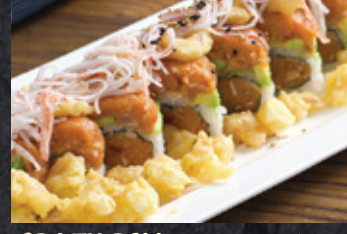
CRUNCH DRAGON ROLL 17.95

In: Shrimp Tempura, Spicy Crabmeat, Cucumber
Out: Fresh Water Eel, Avocado, Crunch Powder
Sauce: Eel Sauce



PRINCE ROLL* 17.50

In: Shrimp Tempura, Spicy Crabmeat, Avocado,
Cucumber. Out: Fresh Tuna, Fresh Salmon
Sauce: Eel Sauce, Spicy Mayo



CRAZY ROLL* 17.50

In: Spicy Tuna, Cucumber, Avocado
Out: Spicy Albacore, Shredded Crab Stick,
Popcorn Shrimp
Sauce: Eel Sauce, Spicy Mayo



ROCK SHRIMP TEMPURA ROLL 17.50

In: Avocado, Spicy Tuna
Out: Rock Shrimp Tempura
Sauce: Sweet Chili Sauce,
Spicy Mayo



ISLAND ROLL 16.95

In: Shrimp Tempura, Spicy Crabmeat
Out: Salmon, Avocado, Shrimp
Sauce: Mango Salsa, Spicy Ponzu,
Spicy Mayo



SALMON LOVER ROLL* 16.95

In: Crabmeat, Cucumber, Shrimp Tempura
Out: Fresh Salmon, Avocado
Sauce: Goma Sauce, Eel Sauce

CAPTAIN AMERICA 18.95

In: Crawfish Tempura, Shrimp Tempura,
Spicy Tuna, Cucumber
Out: Fresh Water Eel, Avocado,
Crunch Powder
Sauce: Garlic Mayo,
Eel Sauce



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CHEF'S SPECIAL ROLL



LADY IN RED ROLL* 16.95

In: Spicy Tuna, Cucumber
Out: Avocado, Spicy Albacore, Crispy Onion
Sauce: Spicy Ponzu, Eel Sauce, Spicy Mayo



SUPER CRUNCH ROLL 16.95

In: Shrimp Tempura, Crabmeat, Cucumber
Out: Shrimp, Avocado, Crunch Powder
Sauce: Eel Sauce



GOLDEN TIGER ROLL 16.50

In: Avocado, Cream Cheese, Shrimp Tempura
(Whole Roll Deep Fried)
Out: Spicy Crabmeat On Top, Masago, Green
Onion. Sauce: Eel Sauce, Spicy Mayo



HOT NIGHT ROLL* 16.50

In: Shrimp Tempura, Crabmeat, Avocado,
Cucumber. Out: Spicy Tuna, Crunch Powder
Sauce: Eel Sauce, Spicy Mayo



POPCORN CRAWFISH ROLL 16.50

In: Crabmeat, Avocado
Out: Deep Fried Crawfish
Sauce: Eel Sauce, Spicy Mayo,
Sweet Chili Sauce



SPIDER ROLL 15.95

In: Deep Fried Soft Shell Crab, Avocado,
Cucumber, Gobo, Crab Meat
Out: Crunch Powder. Sauce: Eel Sauce



FANTASY ROLL* 15.95

In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Avocado
Sauce: Spicy Mayo



VEGAS ROLL 15.50

In: Salmon, Crabmeat, Avocado,
Creamcheese. Out: Whole Roll Deep Fried
Sauce: Eel Sauce

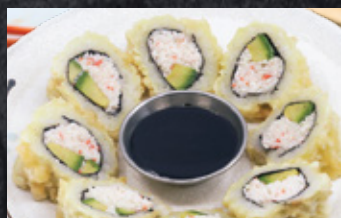


SHRIMP CRUNCH ROLL 14.50

In: Shrimp Tempura, Crabmeat, Avocado,
Cucumber. Out: Crunch Powder
Sauce: Eel Sauce

GEISHA ROLL 16.95

In: Shrimp Tempura, Crabmeat, Avocado
Out: Seared Salmon, Crunch Powder
Sauce: Spicy Mayo



CALIFORNIA TEMPURA ROLL 13.50

In: Crabmeat, Avocado
Out: Whole Roll Deep Fried
Sauce: Eel Sauce



SPICY TUNA TEMPURA ROLL 14.95

In: Spicy Tuna, Avocado
Out: Whole Roll Deep Fried
Sauce: Eel Sauce, Spicy Mayo



VEGETABLE TEMPURA ROLL 13.50

In: Avocado, Vegetable Tempura (Asparagus, Green
Bean, Kabocha, Sweet Potato)
Out: Crunch Powder
Sauce: Eel Sauce



SAPPORO NO RICE CHOICE

*Raw/Undercooked



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Chef's Recommendation

LEMON SALMON

Salmon Wrapped Cucumber, Gobo, Avocado, Sprout, Red Onion with Slice Thin Lemon, Ponzu

20



TRUFFLE TUNA

22

In: Avocado, Asparagus, Crabmeat with Soy Paper
Out: Blue Fin Tuna with Kijami Wasabi, Truffle Oil, Garlic Ponzu, Black Salt



EX-GIRLFRIEND ROLL

20

In: Spicy Tuna, Crabmeat
Out: Soy Paper, Tuna, Salmon, Yellowtail, Soy Mustard



SUSHI BLOSSOM

20

In: Crabmeat
Out: Tuna, Salmon, Yellowtail Scallion with Soy Mustard



HAWAIIAN ROLL

19

In: Assorted Fish, Avocado, Crabmeat
Out: Cucumber Wrap, Soy Mustard



BLACK PINK

17

In: Avocado, Mango, Gobo, Seaweed Salad, Spring Mix, Sprout
Out: Wrapped Cucumber, Soy Mustard



MALIBU

22

In: Spicy Crabmeat, Asparagus, Avocado
Out: Peppered Salmon, Sapporo Special Sauce



HONEYMOON

20

In: Crabmeat, Sushi Shrimp, Crabstick, Avocado
Out: Salmon, Green Onion, Spicy Mayo, Soy Mustard

RAMEN

Our ramen broth is pork bone based. It is Boiled for 16 hours for a Rich and Creamy flavor.



TONKOTSU RAMEN

Comes with Egg, Bean Sprout, Green Onion, Corn, Dried Seaweed
Option:
Add Chicken / Pork / Cheese Katsu



KURO MAYU RAMEN

Pork Broth: Pork Chashu, Bean Sprout, Bamboo Shoot, Kikurage Mushroom, Corn, Seasoned Egg, Green Onion, Dried Seaweed, Black Garlic Oil

Option:
Add Chicken / Pork / Cheese Katsu

BENTO COMBINATION

LUNCH:	17.95	20.95
OPEN-4:00PM	2 ITEMS	3 ITEMS
DINNER:	20.95	23.95
4:00PM-CLOSE	2 ITEMS	3 ITEMS

**CREATE YOUR OWN BENTO COMBINATION
PICK ANY 2 OR 3 ITEMS**

Served With Miso Soup, Salad, And White Rice
Each Duplicate Item Will Be Charged Extra \$2 / Duplicate 4pcs Sushi Or 5pcs Sashimi Will Be Charged Extra \$4.0

MEAT & GRILL

- CHICKEN TERIYAKI
- BEEF TERIYAKI \$2
- SALMON TERIYAKI \$2
- BULGOGI
- SPICY PORK
- PORK KATSU
- CHICKEN KATSU
- BLACK COD \$4
- SHORT RIB \$4

FRIED

- SESAME CHICKEN
- MIXED TEMPURA
- FRIED BEEF GYOZA
- TAKOYAKI

STEAMED

- SHRIMP SHUMAI
- PORK DUMPLING

SUSHI

- CALIFORNIA ROLL
- AVOCADO ROLL
- SPICY TUNA ROLL \$1
- SPICY ALBACORE ROLL \$1
- SALMON AVOCADO ROLL \$1
- 5PCS SASHIMI \$4
- 4PCS SUSHI \$4
- SHRIMP CRUNCH ROLL \$4

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獺
DAIGINJO
DASSAI 23
 Lightly pasteurized sake has stunning notes filled with grape, blueberry, pineapple, pear, tropical, and floral aromas. SMV +4
 300ml 45.00
 720ml 150.00

鬼
DAIGINJO
ONIKOROSHI
 Flavorful type. This beautiful sake is round and alluring, with the texture of raw silk. Well-balanced mild sake has slight sweetness stemming from its elegant aroma and moderate dryness Junmai daiginjo SMV +0
 720ml 90.00

白鶴
HAKUTSURU SUPERIOR
 This Sake offers a full and fruity aroma, with a light texture and a rich taste. One of the highest quality sakes available Junmai Ginjo SMV +3
 300ml 15.95

菊水
KIKUSUI
 Delicate with clean aromatics and rich salinity. Smooth, rooted and articulated in elegance Junmai Ginjo SMV +1
 300ml 19.95
 720ml 49.95

濁酒
SHO CHIKU BAI GINJO
 This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard, and nutmeg. SMV +3
 300ml 14.95

濁酒
SHO CHIKU BAI NIGORI
 Full-bodied, Pleasantly Sweet And Complex Flavor with a Smooth Texture Nigori (Unfiltered) SMV-15
 375ml 15.95

小百合
NIGORI SAYURI
 This creamy sake passes through a mesh and it is coarsley filtered. It has a refreshing aroma, natural sweetness and smooth aftertaste Nigori SMV -11
 300ml 15.95

濁酒
STRAWBERRY NIGORI
 The Sweetness and Creamy Texture of Ozeki Nigori Sake Combined with a Light, Refreshing Strawberry Flavor. All-natural Color and GMO Free.
 300ml 17.95

濁酒
PINEAPPLE NIGORI
 The sweetness and creamy texture of Ozeki Nigori Sake combined with a light, refreshing Pineapple flavor. All-natural color and GMO free.
 300ml 17.95

濁酒
MANGO NIGORI
 Light, Smooth and Rich Type. Quiet Grain-like Aroma with A Hint of Fruity Nose. Refreshing Lightness with Vivid Acidity. Very Dry Sake with Sharp, Right and Full-bodied Taste
 300ml 16.95

酒
SAKE



HOT SAKE 8.95
 Ozeki Junmai. The mainstay of Ozeki's sake lineup, this exquisitely well-balanced sake has an all around drinkability that you'll never tire of.



BEVERAGES
飲み物

ノンアルコール
NON-ALCOHOL

SODA 3.50
 Coke, Diet Coke, Sprite, Lemonade, Iced Tea

FRUIT JUICE 4.50
 Orange, Apple, Pineapple

ICED / HOT GREEN TEA 3.50

CALPICO/RAMUNE 3.95

FIJI WATER 3.50
 (500ml)

PELLEGRINO 4.50
 (500ml)

PERRIER 3.95
 (500ml)

ビール

BOTTLED BEER

JAPANESE BEER (S) 5.95 / (L) 8.95
 KIRIN / KIRIN LIGHT
 ASAHI / SAPPORO



ワイン

WINE

	(GLASS)	(BOTTLE)
MERLOT	7.95	32.95
CABERNET SAUVIGNON	8.50	34.50
CHARDONNAY	7.95	32.95
JAPANESE PLUM WINE	6.95	27.95
PINOT GRIGIO	8.50	34.50





SAPPORO SUSHI

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DASH**