

Sapporo
14344 N. Scottsdale Road
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A New Twist on a Valley Favorite

Sapporo's new fall/winter menu combines traditional Japanese food with modern flavors to create delicious new offerings

▼ Top: Front view
Bottom: Filet Mignon Teppanyaki
Bottom Right: Blue Jumbo Crab Cakes



KNOWN FOR ITS OUTSTANDING HAPPY HOUR and modern Asian vibe, Sapporo in Scottsdale has become well-established in the valley, making it a favorite spot for sushi and teppanyaki amongst locals. But how does a restaurant stay current and popular? By adding new seasonal menu dishes, of course, and that's just what Sapporo has done.

Chef Stephen Stromberg has deliciously prepared a fall/winter menu that gives you choice and satisfaction with any of the nearly dozen new dishes listed. He has three new appetizers available, each with their own personality and packed with flavor. The first is the Blue Jumbo Crab Cakes; a pair of moist cakes is served with a grilled corn and cucumber salsa in a charred yellow pepper cream sauce. If you've never had crab cakes before, you'll want to feast on these sweet and tender crab meat cakes with a slightly crispy, breaded shell that is perfectly seasoned and holds in the aroma and taste of ocean goodness without being overwhelmingly fishy.

If you're not in the mood for seafood to start, try the chef's Truffled Sweet Soy

Filet of Beef Tartare. Some might shy away from tartare because it's served raw; - thankfully, however, the tartare at Sapporo is made with the highest quality of beef tenderloin, so it's both safe and delicious. The appetizer is served in butter lettuce cups, making it just slightly unique to the general lettuce wrap. The truffled sweet soy sauce is sweet and slightly salty and when paired with the beef, it creates a caveman's fantasy starter. There's also the addition of Japanese Ebi with vegetable and tofu fritters served with GochuJang aioli. This traditional Japanese shrimp is battered and deep fried shrimp with a crispy texture and a contrasting tender inside. The vegetable and tofu fritters offer the same crunchy shell with a juicy inside thanks to the tofu, which keeps the fritters moist.

The Chef has also introduced the Crispy Duck and Chinese Kale Salad, served with aged parmesan, shaved fennel, roast-ed pepitas and yuzu mango vinaigrette. The kale has a peppery and pungent aftertaste but is balanced with the tender duck and vinaigrette dressing. One stand-out entrée is the New York Strip Tataki with green and white asparagus, wild mushrooms and ginger garlic pan butter. This scrumptious plate is an absolute must for meat eaters who love rare beef! ◀

