

SAPPORO™

TEPPANYAKI • PACIFIC RIM • SUSHI

HAPPY HOUR



DIM SUM

- Edamame** Steamed Soybeans, Sea Salt | 3 
- Crab Puffs** Blue Crab, Cream Cheese, Fresh Mint | 8
- Hoisin Barbecue Ribs** Tender Pork Ribs, Hoisin Barbecue Glaze, Toasted Sesame Seeds | 9
- Satay Trio** Chicken, Beef*, Shrimp, Blue Cheese and Apple Salad, Sweet Chile and Wasabi Cream Dipping Sauce | 9
- Waygu Beef Sliders*** Cheddar, Demi-Glaze, Braised Onions | 11
- Crispy Chicken Spring Rolls** Thai Curry Chicken, Asian Vegetables, Mandarin Orange Butter Sauce | 9
- Lobster Potstickers** Fresh-Seared Lobster Dumplings, Spicy Chili Butter | 10
- Thai-Steamer Black Mussels** Wok-Steamer PEI Mussels, Sweet Onions, Fresh Herbs, Thai Curry Sauce, Grilled Pretzel Bread | 9
- Crispy Tempura Rock Shrimp** Red Shrimp, Sriracha Mayo, Eel Sauce | 10
- Ahi Poke Tacos*** Wonton Taco with Ahi Poke, Wasabi Mayo, Seaweed Salad, White Sesame Seeds | 11
- Miso Black Cod** Misoyaki-Seared Cod, Sweet Eel Sauce | 13
- Fried Calamari** Crispy Calamari, Chili-Sesame Dipping Sauce | 9
- Coconut Chicken Skewers** Coconut-Crusted Chicken Breast, Sweet Thai Chili Sauce, Grilled Pineapple | 7

BOWLS

- Japanese Curry Chicken Noodles** Tender Chicken, Root Vegetables, Sweet Onions, Golden Curry Broth | 11
- Pad Thai Noodle** Choice of Chicken, Shrimp or Tofu 13 | *Steak** 15
- Stir Fry Bowl** Choice of Chicken, Shrimp or Tofu with Teppan-Fried Rice, Seasonal Vegetables 13 | *Steak** 15

ROLLS

- | | |
|--------------------------------------------------------------------------------------------------------------|-------------------------------|
| California Roll* 5 | Spicy Yellowtail* 7 |
| Tootsie* 6 | Shrimp Tempura* 8 |
| Philadelphia* 6  | Las Vegas* 8 |
| Spicy Tuna* 6  | Hot Mama Roll* 13 |
| Scottsdale* 6 | Cougar* 13 |
| Alaskan* 7 | Sugar Daddy Roll* 13 |

NIGIRI 2 pc

- | | |
|-------------------------------------------------------------------------------------------------------------------|--------------------------------------|
| Upside Down Shrimp 5  | Ponzu Hamachi Yellowtail* 7 |
| Charred Spicy Salmon* 7 | Sweet Wasabi Maguro Tuna* 6 |

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 DENOTES A GLUTEN-FREE ITEM

DRINKS

Call | 5

Premium | 6

Super Premium | 7

COCKTAILS

Berries & Bubbles | 8



Passion In A Bottle | 8

Seasonal Sangria | 6

Spicy Gummy Bear | 8

Passion Mango Martini | 9

WINE

		
Kenwood Yulupa Cuvée Brut, California	8	
Pomelo Rosé, California	6	9
SeaGlass Riesling, Monterey	8	12
Tavistock Reserve Pinot Grigio, Delle Venezie	7	10
Joel Gott Sauvignon Blanc, California	8	12
Chateau Ste. Michelle Chardonnay, Columbia Valley	8	12
Meiomi Pinot Noir, Monterey Santa Barbara Sonoma	11	16
Columbia Crest Merlot, Grand Estates, Columbia Valley	9	13
Clos du Bois Cabernet Sauvignon, North Coast	10	15
Joel Gott Cabernet Sauvignon "815", California	11	16

BEER

Domestic Beer | 4.25

Sapporo | Kirin Ichiban | Kirin Light | 6.25

TRC

TAVISTOCK RESTAURANT COLLECTION IS A FAMILY OF 16 UPSCALE DINING BRANDS LOCATED ACROSS THE COUNTRY, INCLUDING: Abe & Louie's, AquaKnox, Atlas, Atlantic Fish Co., Blackhawk Grille, Cafe del Rey, Cañonita, Canvas Restaurant & Market, Chroma Modern Bar + Kitchen, Coach Grill, Joe's American Bar & Grill, Napa Valley Grille, Sapporo, Timpano, Top Catch at Joe's and ZED451.

tavistockrestaurantcollection.com