

SAPPORO

TEPPANYAKI • PACIFIC RIM • SUSHI

LUNCH

Available Starting November 28, Monday - Friday 11 a.m. - 3 p.m.

DIM SUM *appetizers*

Fried Calamari Crispy Calamari, Chili-Sesame Dipping Sauce | 11

Hoisin Barbecue Ribs Tender Pork Ribs, Hoisin Barbecue Glaze, Toasted Sesame Seeds | 10

Crispy Tempura Rock Shrimp Red Shrimp, Sriracha Mayo, Eel Sauce | 11

Crispy Chicken Spring Rolls Thai Curry Chicken, Asian Vegetables, Mandarin Orange Butter Sauce | 9

Crispy Brussels Sprouts Gochujang Glaze, Fresh Lime, Honey, Furikake Seasoning | 8 ^{GF}

Edamame Steamed Soybeans, Sea Salt | 5 ^{GF}

Edamame Trio Spicy, Salty, Sweet | 6 ^{GF}

Crab Puffs Blue Crab, Cream Cheese, Fresh Mint | 9

Thai-Steamed Black Mussels Wok-Steamed PEI Mussels, Sweet Onions, Fresh Herbs, Thai Curry Sauce, Grilled Pretzel Bread | 12

Asian BBQ Chicken Lettuce Wraps Sautéed Chicken Breast, Vegetables, Glass Noodles, Butter Lettuce, Sapporo's Secret Dragon Sauce | 11

Lobster Potstickers Fresh-Seared Lobster Dumplings, Spicy Chili Butter | 10

SOUPS & SALADS

Miso or Mushroom Soup | 3

House Salad Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Ginger Reduction *Whole* 7 | *Half* 4 ^{GF}
Add: Chicken or Shrimp 5 | *Steak** 6

Wonton Chicken Salad Asian Barbecue-Marinaded Chicken Breast, Napa Cabbage, Cucumbers, Carrots, Peppers, Bean Sprouts, Crispy Wontons, Cashews, Sesame-Honey Dressing | 11

Baby Kale Salad Strawberries, Julienne Mango, Cucumbers, Gorgonzola, Candied Pecans, Red Peppers, Mango-Lime Dressing | 9 ^{GF}
Add: Chicken or Shrimp 5 | *Steak** 6

Grilled Salmon Salad Tomatoes, Avocado, Sweet Thai Chili Vinaigrette | 13 ^{GF}

New York Strip Salad* Baby Greens, Caramelized Balsamic Onions, Dried Cranberries, Gorgonzola Cheese, Teriyaki Vinaigrette | 16

WOK & BOWL

*Served with your choice of White or Brown Rice | Fried Rice 2
Chicken or Shrimp 5 | Steak* 6 | Tofu 4*

Kung Pao Zucchini, Carrots, Chili, Peanuts | 8

Teriyaki Celery, Carrots, Sugar Snap Peas, Teriyaki Glaze | 8

Original Fried Rice Crispy Fried Rice, Carrots, Egg, Onion, Scallions, Garlic Butter | 5

Pad Thai Rice Noodles, Shiitake Mushrooms, Baby Bok Choy, Bean Sprouts, Egg, Pad Thai Sauce | 8

Japanese Curry Noodles Root Vegetables, Sweet Onions, Golden Curry Broth | 8

Ahi Tuna or Salmon Poke Bowl* Sushi Rice, Spicy Ponzu, Cucumber, Seaweed Salad, Edamame, Pickled Ginger, Avocado, Furikake, Scallions | 15

SANDWICHES

Served with your choice of Beer-Battered Fries or House Salad

Crispy Tempura Shrimp Pita Spicy Vegetable Slaw, Ginger Cilantro Emulsion | 14

Banh Mi Pork Sliders Pickled Daikon & Carrots, Curry Mustard, Cilantro, Cucumbers | 12

Teriyaki Chicken Sandwich Grilled Pineapple Salsa, Avocado, Jack Cheese, Smoked Bacon, Lettuce | 12

The Sapporo Burger* Wagyu Beef, Spicy Asian Slaw, Japanese 7-Spice Seasoning, Cheddar, Brioche Bun | 14

BENTO BOXES

Yin* Spicy Tuna Roll, Tuna Nigiri, Yellowtail Nigiri, Salmon Nigiri, Cucumber Sunomono, Seaweed Salad | 14

Yang* Las Vegas Roll, Shrimp Tempura Roll, Cucumber Sunomono, Squid Salad | 13

DESSERTS

Crème Brûlée 9 ^{GF} | **Chocolate Mousse Cake** 10

Ice Cream or Sorbet 4 ^{GF} | **Bananas Foster Spring Roll** 8

Japanese Ice Cream Mochi 9 ^{GF} | **Butterscotch Bread Pudding** 9

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.*

^{GF} DENOTES A GLUTEN-FREE ITEM

| SUSHI

traditional rolls Cut Roll (6-8 pc)

- California** Imitation Crab, Avocado, Cucumber | 7
- Philadelphia** Smoked Salmon, Cream Cheese, Avocado ^{GF} | 7
- Tootsie** Crab Mix, Cucumber, Tempura Flakes, Eel Sauce | 7
- Spicy Salmon*** Spicy Salmon Mix, Cucumber ^{GF} | 8
- Spicy Tuna*** Toasted Eel, Cucumber, Eel Sauce, Tobiko | 8
- Veggie** Cucumber, Avocado, Asparagus, Yamagobo ^{GF} | 5
- Spicy Yellowtail*** Spicy Yellowtail, Cucumber ^{GF} | 8
- Avocado** Avocado, Sesame Seeds ^{GF} | 5
- Las Vegas*** Toasted Eel, Crab, Avocado, Cream Cheese, Eel Sauce | 8
- Eel*** Toasted Eel, Cucumber, Eel Sauce, Tobiko | 8
- Tempura Shrimp** Tempura Shrimp, Crab Mix, Avocado, Sriracha | 8
- Alaskan*** Crab Mix, Avocado, Salmon | 8
- Scottsdale*** Crab, Spicy Scallops, Avocado, Sriracha | 8

signature sapporo Cut Roll (6-8 pc)

- Friends with Benefits Roll*** Spicy Crab Mix, Tempura Shrimp, Avocado, Cucumber, Jalapeño, Seared Spicy Salmon, Eel Sauce, Spicy Mayo, Garlic-Butter Sauce | 15
- Hot Mama Roll** Soy Paper Wrap, Shrimp Tempura, Avocado, Mango, Tuna Ahi, Salmon, Crab Stick, Eel Sauce, Masago, Spicy Mayo | 14
- The Sugar Daddy Roll*** Salmon, Crab, Avocado, Mango, Tuna, Spicy Mayo, Citrus Sauce, Sriracha | 15
- Citrus Yellowtail Sashimi* (8 pc)** Sashimi-Style Yellowtail, Citrus Ponzu, Miso Sauce, Avocado, Sriracha | 18

nigiri (2 pc) / sashimi (6 pc)

- Wild King Salmon*** ^{GF} | 8 | 17
- Maguro*** Tuna ^{GF} | 7 | 16
- Tako** Octopus ^{GF} | 6 | 13
- Tamago** Sweet Egg ^{GF} | 3 | -
- Ika*** Squid ^{GF} | 5 | 11
- Hamachi*** Yellowtail ^{GF} | 7 | 15
- Ikura*** Salmon Roe ^{GF} | 8 | -
- Unagi*** Freshwater Eel ^{GF} | 7 | 15
- Sake*** Salmon | 6 | 11
- Ebi** Cooked Shrimp ^{GF} | 5 | 9
- Tai*** Red Snapper ^{GF} | 5 | 11
- Shiromaguro*** Albacore ^{GF} | 5 | 11
- Escolar*** White Tuna ^{GF} | 6 | 13
- Kampachi*** Yellowtail ^{GF} | 9 | 19
- Sashimi Combination*** Specialty with 11 pc Tuna, Salmon, Yellowtail, Red Snapper ^{GF} | - | 21

side salads

- Seaweed Salad** | 5
- Sunomono Cucumber Salad** ^{GF} | 4
- Ika Sansai Squid Salad** | 6
- Saku Tuna* or Albacore Tuna Tataki*** | 11

| 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 |

| DRINKS

- Call** | 5 **Premium** | 6 **Super Premium** | 7

| COCKTAILS

- Berries & Bubbles** Mixed Berries, Lemon, Orgeat Almond Syrup, Reyka Vodka, Carbonated and Served in a Bottle | 10
- Passion In A Bottle** Passion Fruit, Pineapple, Lemon, Flor de Caña 4-Year Rum, Solerno Blood Orange Liqueur | 10
- Seasonal Sangria** Ask about our Current Selection(s) | 10
- Spicy Gummy Bear** Strawberry, Basil, Ancho Reyes Liqueur, Milagro Silver Tequila | 10
- Passion Mango Martini** Passion Fruit Purée, Mango Purée, Ginger Syrup, Skyy Citrus Vodka, Bacardi O Rum, Raspberry Liqueur Float | 9

| REFRESHMENTS

- Hand-Crafted Soda** Black Cherry, Cuban, Ginger-Lime Rickey, Sour Blueberry Cooler | 5
- Infused Lemonade & Iced Tea** Black Cherry, Blueberry, Ginger, Peach, Raspberry, Strawberry | 5
- San Pellegrino or Acqua Panna** (1L) Sparkling, Still | 7.25
- Fountain Soda, Coffee, Tea, Juice & Milk Also Available**

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