



# SAPPORO

HIBACHI STEAKHOUSE  
& SUSHI BAR

## SUSHI & APPETIZERS

### SOUP

<b>Miso Soup</b>	3.25
<b>Clear Soup</b>	3.25
Clear broth with mushroom & scallion	
<b>Seafood Bisque</b>	7.95
<b>Lemongrass Hot &amp; Sour Soup</b>	5.95
Shrimp, White fish & Scallop	
<b>Dumpling Soup</b>	5.25

### APPETIZERS FROM KITCHEN

Sushi Bar 2oz. Sauce \$1.50.

<b>Edamame</b>	6.95
<b>Crab Rangoon</b>	8.25
Topped w. melted cheese	
<b>Gyoza Vegetable or Pork</b>	6.95
Pan fried Japanese vegetable or pork dumplings	
<b>Shumai</b>	6.95
Steamed Japanese shrimp dumpling	
<b>Tatsuta Age</b>	6.95
Japanese style deep fried chicken nugget	
<b>Fried Oyster</b>	9.95
<b>Fried Calamari</b>	9.95
<b>Vegetable Tempura</b>	6.95
Japanese style deep fried vegetable	
<b>Chicken &amp; Vegetable Tempura</b>	7.75
Japanese style deep fried chicken & vegetable	
<b>Shrimp &amp; Vegetable Tempura</b>	7.75
Japanese style deep fried shrimp & vegetable	
<b>Yakitori</b>	6.95
Grilled chicken w. onion & pepper in skewer	
<b>Beef Kushiyaki</b>	7.95
Grilled beef w. onion & pepper in skewer	
<b>BBQ Squid</b>	17.95
Grilled squid w. kitchen special sauce	
<b>Rock Shrimp</b>	10.95
Butter fried shrimp with chef's special sauce	
<b>Harumaki</b>	6.25
Deep fried shrimp & vegetable spring roll	
<b>Soft Shell Crab</b>	10.95
Fried soft shell crab with katsu sauce	
<b>Beef Negimaki</b>	10.95
Beef scallion roll w. teriyaki sauce	
<b>Age Tofu</b>	6.95
Fried soft tofu, tempura sauce, shaved bonito on top	

### SALAD

<b>Garden Salad</b>	5.95
(Ginger dressing) Add Chicken \$3, Shrimp \$5, Steak \$6	
<b>Avocado Salad</b>	7.95
Fresh cut avocado, garden fresh salad w ginger dressing	
<b>Crispy Calamari Salad</b>	7.95
Deep fried calamari mix salad with sweet chili sauce	
<b>Kani Salad</b>	7.95
Crab stick, flying fish roe & cucumber w spicy mayo	
<b>Seaweed Salad</b>	6.95
<b>Tuna Avocado Salad*</b>	13.95
Sliced tuna, avocado mix green salad w ginger dressing	

### SUSHI BAR APPETIZERS

Sushi Bar 2oz. Sauce \$1.50.

<b>Crispy Tuna or Salmon*</b>	12.95
Tuna or Salmon, mango & tobiko on the crispy potato chips w. special sauce	
<b>Tuna Dumplings*</b>	14.95
Tuna sashimi stuffed w. king crab, apple avocado, crunchy & tobiko served w. special sauce	
<b>Salmon Toro Tartar*</b>	12.95
Diced salmon belly, apple, avocado & crunchy topped w. tobiko & quail egg served w. special sauce	
<b>Sushi Appetizer 5pcs*</b>	11.95
<b>Sashimi Appetizer 8pcs*</b>	14.95
<b>Tako Su*</b>	12.95
Thin Slice tako w. yuzu sauce	
<b>Tuna Pepper or Tuna Tataki*</b>	13.95
<b>Tuna Lover Appetizer*</b>	15.95
Spicy snow crab, avocado, mango, asparagus wrapped w. fresh tuna seaweed salad on top served w. special sauce	
<b>Treasure Island*</b>	15.95
Tuna, salmon, yellowtail covered over slices of avocado served w. special sauce	
<b>Yellowtail or Salmon Jalapeno*</b>	14.95
Sliced yellowtail or salmon topped w. jalapeno served w. yuzu sauce	
<b>Sexy Salmon 4pcs</b>	11.95
Mango, jalapeno, wrapped seared salmon w. seaweed salad on top	

All sushi is hand made to order, we can not guarantee simultaneous sushi orders. Your patience is greatly appreciated. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

There is a sharing charge of \$9 per plate. A 20% gratuity will be included for all Hibachi Dining due to Covid-19 sanitation standards. Gratuity will be shared between all servers and chefs. Thank you for your business.



# SUSHI



## A LA CARTE SUSHI OR SASHIMI

Sushi Bar 2oz. Sauce \$1.50.

### RAW\*

<b>Tuna (Maguro)*</b>	5.75	<b>Salmon Roe (Ikura)*</b>	6.25
<b>Salmon (Sake)*</b>	5.75	<b>Red Tobiko*</b>	5.75
<b>Yellowtail (Hamachi)*</b>	5.75	<b>Black Tobiko*</b>	5.75
<b>Squid (Ika)*</b>	5.75	<b>Wasabi Tobiko</b>	5.75
<b>Scallop (Hotate)*</b>	5.75	(Flying fish roe)*	
<b>Masago*</b>	5.75		

### COOKED

<b>Crab Meat (Kani)</b>	5.25	<b>Smoke Salmon</b>	5.75
<b>Shrimp (Ebi)</b>	5.25		
<b>Eel (Unagi)</b>	6.25		
<b>Egg (Tamago)</b>	5.25		
<b>Octopus (Tako)</b>	5.75		

## SUSHI BAR ENTREES

Served w. Miso Soup & Salad. Sushi Bar 2oz. Sauce \$1.50.

<b>Sushi Dinner*</b> 9 pcs of sushi & tuna roll	22.95	<b>Sushi for 2*</b> 16 pcs of sushi w. tuna roll & chef special roll	49.95
<b>Salmon Sushi Dinner*</b> 8 pcs of salmon sushi & one salmon roll	22.95	<b>Sashimi for Two*</b> 38 pcs of raw fish	51.95
<b>Tuna Sushi Dinner*</b> 8 pcs of tuna sushi & one tuna roll	25.95	<b>Vegetable Sushi Dinner</b> 10 pcs of vegetable sushi & AAC roll	20.95
<b>Tricolor Sushi*</b> 3 pcs of tuna, 3 pcs of salmon, 3 pcs of yellowtail & spicy tuna roll	26.95	<b>Chirashi*</b> Assorted fish over sushi rice	23.95
<b>Sashimi Dinner*</b> 18 pcs of sashimi	24.95	<b>Tekka Don*</b> Sliced tuna over sushi rice	23.95
<b>Tricolor Sashimi*</b> 5 pcs of tuna, 5 pcs of salmon, 5 pcs of yellowtail	27.95	<b>Salmon Don*</b>	22.95
<b>Sushi &amp; Sashimi for One*</b> 9 pcs of sashimi, 5 pcs of sushi & California Roll	25.95	<b>Unagi Don</b>	22.95
<b>Sushi &amp; Sashimi for Two*</b> 18 pcs of sashimi, 8 pcs of sushi w. dragon roll & chef special roll	63.95	<b>Maki Combo Roll*</b> Tuna roll, yellowtail & California roll	17.95
		<b>Spicy Maki Combo Roll*</b> Spicy tuna crunch roll, spicy salmon crunch roll & spicy yellowtail crunch roll	18.95
		<b>California Maki Combo Roll</b> Three california rolls	17.95

## MAKI OR TEMAKI ROLL OR HAND ROLL

Deep fried extra \$2.00. Sushi Bar 2oz. Sauce \$1.50.

### RAW\*

<b>Tuna Roll*</b>	8.25	<b>Spicy Scallop Crunchy Roll*</b>	10.25
<b>Pepper Tuna Avocado Roll*</b> Pepper tuna, avocado, wasabi mayo, caviar	8.50	<b>Alaskan Roll*</b> Salmon, avocado, cucumber	8.95
<b>Salmon Roll*</b>	7.95	<b>Tuna avocado or Cucumber Roll*</b>	8.50
<b>Yellowtail Scallion Roll*</b>	7.95	<b>Salmon Avocado or Cucumber Roll*</b>	8.50
<b>Yellowtail Jalapeno Roll*</b>	8.50	<b>Fuji Roll*</b> Salmon, apple, avocado	8.95
<b>Spicy Tuna Roll*</b>	8.95	<b>Rainbow Roll*</b> California roll w. raw fish on top	13.95
<b>Spicy White Tuna Roll*</b>	8.25	<b>Spicy 2 in 1 Roll*</b> Chopped fresh spicy tuna & salmon crunchy w. wasabi tobiko outside	12.00
<b>Spicy Salmon Roll*</b>	8.25		
<b>Spicy Yellowtail Roll*</b>	8.95		

### COOKED

<b>California Roll</b>	5.95	<b>Spicy Crunchy Shrimp Roll</b>	8.25
<b>Spicy California</b>	6.95	<b>Philadelphia Roll</b>	8.95
<b>Boston Roll</b> Shrimp, cucumber, mayo	7.95	<b>Smoked salmon, cream cheese, cucumber</b>	
<b>Eel avocado or Cucumber Roll</b>	8.95	<b>Chicken Tempura Roll</b>	9.25
<b>Salmon Skin Roll</b>	7.95	<b>Shrimp Tempura Roll</b>	9.25
<b>Shrimp Avocado or Cucumber Roll</b>	7.95	<b>NEW Tiger Eye Roll</b>	9.95
<b>Spicy Crab Roll</b>	8.25	<b>Crunchy asparagus, smoked salmon and Cream Cheese w. pink soybean nori</b>	
<b>Futo Maki</b> Crabmeat, omelette, veggie, caviar	8.25	<b>Dragon Roll</b>	13.95
		<b>Eel cucumber roll topped w. avocado &amp; caviar</b>	
		<b>Spider Roll</b>	13.95

### VEGETABLE

<b>Avocado Roll</b>	5.95	<b>AAC Roll</b> Avocado, asparagus, cucumber	6.25
<b>Cucumber Roll</b>	5.95	<b>Avocado Cucumber Roll</b>	6.25
<b>Asparagus Roll</b>	6.25	<b>Sweet Potato Tempura Roll</b>	6.25
<b>Peanut Avocado Roll</b>	6.25	<b>Vegetable Roll</b>	6.25
<b>Oshinko Roll</b>	5.95		

## HOUSE SPECIAL ROLL

Sushi Bar 2oz. Sauce \$1.50.

<b>Shrimp &amp; Crab Rocki' N Roll</b> Eight amazing pieces of crab cheese and avocado rolls, flash fried, garnished with 8 jumbo crispy shrimps topped with thin slices of jalapeno finished with our signature sweet chili eel sauce	18.95
<b>Sapporo Roll</b> Lobster tempura, green salad & mango inside slice avocado & tobiko on top w. mango sauce	17.95
<b>Dynamite Roll*</b> Spicy tuna, white fish, crab meat, seaweed salad, caviar inside, deep fried roll, served w. special sauce	14.95
<b>Volcano Roll*</b> Tempura shrimp, avocado, inside spicy crunchy tuna & tobiko on top w. eel sauce	15.95
<b>Godzilla Roll</b> Spicy crab mixed tempura crunch & cream cheese topped w. shrimp & avocado	13.95
<b>Lower Roll*</b> Salmon, crab, avocado inside topped w. spicy tuna & tempura crunchy	16.95
<b>Black Dragon Roll*</b> Tempura shrimp & cucumber topped w. eel & avocado served w. eel sauce	15.95
<b>Royal Roll*</b> Tuna, eel, kani, avocado inside topped w. spicy salmon & tempura crunchy	16.95
<b>Naruto Roll*</b> Tuna, salmon, yellowtail, kani, avocado & tobiko wrapped in cucumber w. yuzu sauce	16.95
<b>Spicy Dancing Roll*</b> Spicy crunchy yellowtail asparagus, spicy scallop & Jalapeno inside, topped w. different kinds of tobiko	15.95
<b>Spicy Girl Roll*</b> Spicy crunchy tuna & avocado pepper tuna & Jalapeno on top w. chili sauce	16.95
<b>Out of Control Roll*</b> Tuna, salmon, yellowtail, avocado & asparagus topped w. torched tuna, salmon, yellowtail, mayo & tobiko, served w. spicy miso sauce	18.95
<b>Angry Dragon Roll</b> Tempura shrimp, mango wrapped w. soybean nori spicy snow crab on top, served w. miso sauce & eel sauce	16.95
<b>Michigan Roll</b> Tempura spider, lobster salad & asparagus inside slice mango & tobiko on top w. mango sauce	17.95
<b>Dinosaur Roll*</b> Eel, spicy tuna inside topped w. salmon, deep fried roll finished avocado & ikura on top, served w. special sauce	17.95
<b>Valentine Roll*</b> Escobar, salmon, avocado, asparagus & tobiko wrapped w. pink soybean nori, served w. mango sauce	15.95
<b>American Dream</b> Deep fried crab meat, cream cheese and avocado, Jalapeno w. eel sauce, spicy mayo	14.95
<b>Yellowtail Lover</b> Spicy yellowtail, Jalapeno crunch, topped w. fresh served yellowtail Jalapeno, wasabi tobiko, special sauce	15.95
<b>Lobster Tempura Roll</b> Lobster tail, tempura, avocado, kawari, cucumber, masago, lettuce w. eel sauce	16.95
<b>Wasabi 2 in 1</b> Shrimp tempura, avocado, spicy tuna, spicy salmon, wrapped in soy paper topped w. spicy mayo & eel sauce	15.95
<b>Hawaii Roll</b> Spicy salmon, mango inside top w. tuna, salmon & mango sauce	14.95
<b>Snow White Roll</b> Tempura white fish, spicy snow crab, avocado topped w. lobster salad	16.95
<b>Las Vegas Roll</b> Salmon, cream cheese and avocado deep fried roll, finished slice of jalapeno on top, served w. special sauce	14.95
<b>Green Phoenix Roll*</b> Spicy tuna, asparagus wrapped w. sliced avocado & tobiko served w. yuzu sauce ( no seaweed & rice)	14.95



# SAPPORO

HIBACHI STEAKHOUSE  
& SUSHI BAR



## LUNCH SPECIAL

Mondays - Thursdays 12:00pm - 2:30pm. Sushi Bar and Hibachi 2oz Sauce \$1.50. Garlic Butter 2oz \$2.  
Please inform the server, manager or chef if you have food allergy. Thank you! \*Raw

### SUSHI BAR

Served with Miso Soup & Salad.

<b>Sushi Lunch*</b> 5 pcs of Sushi & California Roll	15.95
<b>Sashimi Lunch*</b> 12 pcs of Raw Fish	17.95
<b>Sushi &amp; Sashimi*</b> 4 pcs of Sushi, 6 pcs of Sashimi & Tuna Roll	20.95

### DONBURI

Rice Bowls Feature Savory Ingredients on Rice. Served w. Miso Soup & Salad.

<b>Beef (Gyu) Don</b> Cooked beef, veg & egg over rice	15.95
<b>Chicken (Oyako) Don</b> Cooked chicken, veg & egg over rice	14.95
<b>Eel (Unagi) Don</b> Cooked eel & veg over sushi rice	17.95

### ROLL SPECIAL

Any 2 Rolls \$12.95/ Any 3 Rolls \$15.95 • Served with Miso Soup & Salad.

<b>Tuna Roll*</b>	<b>Spicy Salmon Roll*</b>	<b>California Roll</b>	<b>Cucumber Roll</b>
<b>Tuna Avocado Roll*</b>	<b>Spicy Yellowtail Roll*</b>	<b>Salmon Skin Roll</b>	<b>Avocado Cucumber Roll</b>
<b>Tuna Cucumber Roll*</b>	<b>Alaskan Roll*</b>	<b>Eel Avocado Roll</b>	<b>AAC Roll</b>
<b>Pepper Tuna Avocado Roll*</b>	<b>Philadelphia Roll*</b>	<b>Eel Cucumber Roll</b>	<b>Peanut Avocado Roll</b>
<b>Spicy Tuna Roll*</b>	<b>Yellowtail Scallion Roll*</b>	<b>Shrimp Tempura Roll</b>	<b>Vegetable Roll</b>
<b>Salmon Roll*</b>	<b>Yellowtail Jalapeno Roll*</b>	<b>Sweet Potato Roll</b>	<b>Spicy Crab Roll</b>
<b>Salmon Avocado Roll*</b>	<b>California Roll</b>	<b>Avocado Roll</b>	
<b>Salmon Cucumber Roll*</b>	<b>Spicy California Roll</b>	<b>Boston Roll</b>	

### BENTO BOX

Include: 4 pcs California Roll, Pork Gyoza Dumplings & Rice. Served w. Miso Soup & Salad.

<b>Chicken Katsu Bento</b>	14.95	<b>Shrimp Tempura Bento</b>	15.95
<b>Pork Katsu Bento</b>	15.95	<b>Beef Negimaki Bento</b>	15.95
<b>Chicken Teriyaki Bento</b>	15.95	<b>Sushi Bento*</b>	14.95
<b>Salmon Teriyaki Bento</b>	16.95	<b>Sashimi Bento*</b>	15.95
<b>Beef Teriyaki Bento*</b>	16.95	<b>Yaki Udon Bento</b> Stir fried Japanese Rice Noodle	15.95
<b>Shrimp Teriyaki Bento</b>	16.95	<b>Yaki Soba Bento</b> Stir fried Japanese Buckwheat Noodle	14.95
<b>Seafood Teriyaki Bento</b>	18.95		

### HIBACHI LUNCH SPECIAL

Served w. Mushroom Soup, Salad, Fried Rice & Vegetable. Choose from USDA Choice NY Strip or Ribeye Steak for \$8 more.

<b>Chicken</b>	16.95	<b>Chicken &amp; Steak*</b>	20.95
<b>Shrimp</b>	17.95	<b>Chicken &amp; Shrimp</b>	20.95
<b>Scallop</b>	17.95	<b>Chicken &amp; Scallop</b>	20.95
<b>Salmon</b>	17.95	<b>Steak* &amp; Shrimp</b>	20.95
<b>Steak*</b>	19.95	<b>Steak* &amp; Scallop</b>	20.95
<b>Filet Mignon*</b>	20.95	<b>Shrimp &amp; Scallop</b>	20.95

All sushi is hand made to order, we can not guarantee simultaneous sushi orders. Your patience is greatly appreciated. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

There is a sharing charge of \$9 per plate. A 20% gratuity will be included for all Hibachi Dining due to Covid-19 sanitation standards. Gratuity will be shared between all servers and chefs. Thank you for your business.

# SAPPORO

HIBACHI STEAKHOUSE  
& SUSHI BAR



## DINNER

### HIBACHI DINNER

Please inform the server, manager or chef if you have food allergy. Thank you!

Served w. Clear Soup, Green Salad, Vegetable, 2pcs Shrimp & Fried Rice. Choose from USDA Choice NY Strip or Ribeye Steak for \$8 more.

#### SINGLE ITEM

<b>Vegetable Delight</b> (No Shrimp) <i>Add Tofu</i>	18.95 21.95	<b>Salmon</b>	27.95	<b>Tuna*</b>	30.95
<b>Chicken</b>	23.95	<b>Shrimp</b>	27.95	<b>Filet Mignon*</b>	36.95
<b>Red Snapper</b>	25.95	<b>Scallop</b>	28.95	<b>Twin Lobster Tail</b>	39.95
		<b>Steak*</b>	29.95		

#### COMBO HIBACHI

<b>Calamari &amp; Shrimp</b>	27.95	<b>Salmon &amp; Scallop</b>	29.95	<b>Lobster &amp; Scallop</b>	36.95
<b>Chicken &amp; Steak*</b>	27.95	<b>Salmon &amp; Shrimp</b>	29.95	<b>Lobster &amp; Shrimp</b>	36.95
<b>Chicken &amp; Salmon</b>	27.95	<b>Scallop &amp; Shrimp</b>	29.95	<b>Lobster &amp; Steak*</b>	36.95
<b>Chicken &amp; Scallop</b>	27.95	<b>Filet Mignon &amp; Chicken*</b>	34.95	<b>Lobster &amp; Filet Mignon*</b>	38.95
<b>Chicken &amp; Shrimp</b>	27.95	<b>Filet Mignon &amp; Salmon*</b>	36.95	<b>Seafood Delight for Two*</b>	65.95
<b>Steak &amp; Salmon</b>	29.95	<b>Filet Mignon &amp; Scallop*</b>	36.95	<small>Salmon, Shrimp, Scallop &amp; Lobster</small>	
<b>Steak &amp; Scallop</b>	29.95	<b>Filet Mignon &amp; Shrimp*</b>	36.95	<b>Sapporo Extreme for Two*</b>	91.95
<b>Steak &amp; Shrimp</b>	29.95	<b>Lobster &amp; Chicken</b>	36.95	<small>Chicken, Filet Mignon, Shrimp, Scallop &amp; Lobster</small>	

### HIBACHI SIDE ORDER

<b>Fried Rice</b>	7.95	<b>Shrimp</b> (5oz)	14.95	<b>Chicken Fried Rice</b>	10.95
<b>Noodle</b>	8.95	<b>Scallop</b> (5oz)	15.95	<b>Shrimp Fried Rice</b>	11.95
<b>Vegetable</b>	11.95	<b>Steak</b> (4oz)	15.95	<b>Hibachi Sauce</b> (2oz)	1.50
<i>Add Tofu</i>	14.95	<b>Filet Mignon</b> (4oz)	18.95	<b>Garlic Butter</b>	2.00
<b>Chicken</b> (5oz)	11.95	<b>Lobster Tail</b> (6oz)	20.95		

### HIBACHI STYLE FRIED RICE

<b>Chicken</b>	14.00
<b>Beef</b>	15.00
<b>Shrimp</b>	15.00

### KITCHEN ENTREES

Choose from USDA Choice NY Strip or Ribeye Steak for \$8 more.

#### TERIYAKI

Pick two for \$29.95

Served w. Miso Soup & Salad and Mixed Vegetables.

<b>Chicken</b>		<b>Tofu</b>	17.95	<b>Shrimp</b>	25.95
<b>Shrimp</b>		<b>Chicken</b>	21.95	<b>Scallop</b>	25.95
<b>Steak*</b>		<b>Beef Nigimaki</b>	24.95	<b>Salmon</b>	25.95
<b>Filet Mignon*</b> (+3)		<b>Steak*</b>	27.95	<b>Tuna*</b>	27.95
		<b>Filet Mignon*</b>	35.95	<b>Twin Lobster Tail</b>	38.95

#### TEMPURA & KATSU

Deep Fried Breaded Cutlet

<b>Mixed Veg Tempura</b>	18.95	<b>Shrimp Veg Tempura</b>	21.95	<b>Chicken Katsu</b>	20.95
<b>Chicken Veg Tempura</b>	20.95	<b>Seafood Veg Tempura</b>	24.95	<b>Tonkatsu</b>	20.95

#### JAPANESE NOODLE

YAKI UDON or SOBA

<b>Chicken Veg</b>	18.95	<b>Scallop Veg</b>	20.95	<b>Nabeyaki Udon</b>	18.95
<b>Shrimp Veg</b>	20.95	<b>Beef Veg</b>	20.95	<small>Udon noodle in a chicken broth. Served w. crab sticker, chicken, Japanese fish cake poached egg &amp; Shrimp Tempura.</small>	

#### CHEF SPECIAL ENTREES

<b>Pineapple Seafood Fried Rice</b>	21.95	<b>King of Sea</b>	34.95
<small>Fresh pineapple, shrimp, scallop, fish Japanese Fried Rice</small>		<small>Shrimp, Scallop Lobster w. Lemon Butter Sauce</small>	
<b>XO Filet Mignon</b>	33.95	<b>Sesame Tuna</b>	30.95
<small>Filet Mignon seasonal vegetable w. XO Japanese sauce</small>		<small>Sesame crusted tuna steak w. chef special sauce</small>	

### DESSERTS

<b>Ice Cream</b>	5.95	<b>Cheese Cake Tempura</b>	7.95	<b>Mochi Ice Cream</b>	6.95
<small>Vanilla, Chocolate, Strawberry</small>				<small>Vanilla, Chocolate, Mango, Strawberry</small>	
<b>Ice Cream Tempura</b>	5.95				

All sushi is hand made to order, we can not guarantee simultaneous sushi orders. Your patience is greatly appreciated. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

There is a sharing charge of \$9 per plate. A 20% gratuity will be included for all Hibachi Dining due to Covid-19 sanitation standards. Gratuity will be shared between all servers and chefs. Thank you for your business.



# 飲 志

# DRINKS

# SAPPORO

HIBACHI STEAKHOUSE & SUSHI BAR



## SAKE

### HOT

Small	8
Large	12
<b>Purple Haze</b> hot sake & raspberry liqueur	11
<b>Golden Sake</b> hot sake & plum wine	10
<b>Sake Bomb</b> hot sake & Japanese beer	7

### CHILLED

	GLASS	BOTTLE
<b>Sho Chiku Bai Nigori (375ml)</b> rich and sweet with smooth and soft texture	18	
<b>Sho Chiku Bai Nama Organic (300ml)</b> full bodied, with a hint of fruity aroma and mild, smooth and fresh taste.	20	
<b>Hana</b> flavored sake (choice of Fuji apple, lychee, white peach or raspberry)	10	30
<b>Mio Sparkling Sake (300ml)</b> mild and smooth. Full-bodied with a hint of fruity aroma.	18	

## BEER

### DOMESTIC

<b>Budweiser</b>	4.00
<b>Bud Light</b>	
<b>Miller Lite</b>	
<b>Coors Light</b>	

### IMPORTED

<b>Corona</b>	4.50
<b>Heineken</b>	
<b>Labatt Blue</b>	
<b>Labatt Blue Light</b>	
<b>Blue Moon</b>	

### JAPANESE

<b>Asahi</b>	SMALL 4.50	LARGE 9
<b>Kirin Ichiban</b>	SMALL 4.50	LARGE 9
<b>Sapporo Premium</b>		9

## CHAMPAGNE

### BRUT

<b>Chandon (187ml)</b>	7 SPLIT
<b>Domaine Carneros, California</b>	50
<b>Taittinger, France</b>	75

### ASTI

<b>Martini &amp; Rossi (187ml)</b>	7 SPLIT
------------------------------------	---------

### PROSECCO

<b>Lunetta, Italy</b>	29
-----------------------	----

## SIGNATURE MARTINIS

<b>Pomegranate Martini</b> smirnoff peach, Pama pomegranate juice and a splash of molletto prosecco.	10
<b>French Martini</b> stoli vodka, Chambord, and a splash of pineapple juice.	10
<b>White Lotus</b> Van Gogh coconut and pineapple vodka, almond liquor, coconut milk, and pineapple juice.	10
<b>Saketini</b> absolut vodka and sake with cucumber.	10
<b>Lycheetini</b> stoli vanilla, lychee sake and splash of lychee juice.	10

## WHITE WINE

### CHARDONNAY

	GLASS	BOTTLE
<b>William Hill, California</b> offers sweet aromas and flavors of pear and stone fruit, framed by notes of toasted oaks and caramel. Well balanced with a robust fruit finish.	7	25
<b>Rodney Strong, Sonoma</b> light and crisp. Displays lemon and apple aromas with a hint of toasty oak, pear, and pineapple.	8	29
<b>Benzinger, Carneros</b> opens with apricot and peach aromas. Bright, beautiful tropical fruit and apple flavors flow over the tongue, enhanced by a subtle minerality within the mid-palate.	10	34
<b>La Crema, Monterey</b> rich and creamy. Bright pineapple and exotic floral tones balances juicy acidity and rich texture.	40	
<b>Cakebread, Napa</b> offers delightfully fragrant, slightly yeasty aromas of ripe pear, apple and guava fruit that complemented by hints of honeysuckle, mineral and toasted oak.	70	

### SAUVIGNON BLANC

	GLASS	BOTTLE
<b>Nobilo, New Zealand</b> has a bouquet of ripe tropical and citrus fruits that flow through to the palate, with a fresh and crisp finish.	8	29
<b>Duckhorn, Napa</b> fruity and smooth. Displays aromas of grapefruit, summer melon, lemongrass and lime zest with subtle hints of boxwood and mandarin orange.	40	

### MOSCATO

	GLASS	BOTTLE
<b>Canyon Road, California</b> inviting notes of peaches and honey, followed by lusciously sweet flavors of ripe peaches and lemons.	7	25

### WHITE ZINFANDEL

	GLASS	BOTTLE
<b>Canyon Road, California</b> spicy strawberry citrus aromas with a bright and sweet flavor with some acidity.	6	22

### PINOT GRIGIO

	GLASS	BOTTLE
<b>Benvolio, Italy</b> delicate nuances of wild flowers, rose water and lychee on the nose with apple and pear flavors on the palate. Dry, crisp and full-bodied with refreshing acidity and a clean finish.	7	25

<b>Good Harbor, Michigan</b> rich creamy texture with aromas of ripe pear and lemon rind that brings smooth but zesty on the palate with balanced acidity and wonderful long finish.	9	31
---	---	----

### RIESLING

	GLASS	BOTTLE
<b>Pighin, Friuli Italy</b> brilliant straw yellow in color, has engaging citrus notes and white fruit on the nose and palate. It has lively acidity, a surprising body and a clean, fresh finish.	40	
<b>Chateau Grand Traverse Semi-Dry, MI</b> displays flavors of citrus and fresh fruit abound, balanced with a crisp acidity and a lasting finish.	8	29

<b>Cave Spring Cellar, Canada</b> medium dry with an impeccable balance of lush fruit character and vibrant acidity.	35
---	----

### PLUM WINE

	GLASS	BOTTLE
<b>Kinsen</b> grape wine with natural plum flavors and caramel.	6	22

## RED WINE

### MALBEC

	GLASS	BOTTLE
<b>Alamos Selección, Argentina</b> Aromas of blueberry lift from the glass with a touch of nutmeg. Luscious layers of blackberry, blueberry and raspberry meld on the palate, carrying through a ribbon of toasted oak.		38

### MERLOT

	GLASS	BOTTLE
<b>Red Diamond, Washington</b> smooth and supple. Opens with flavors of blackberries, cherries and plums sweet fruit on the palate and complemented by notes of spice, toasty oak and soft tannins.	7	25

<b>Raymond "R" Collection</b> full-bodied with a good balance of acid and tannins, fills the mouth with smooth cherry, plum, and raspberry flavors along with hints of earth and spice in the toasty vanilla finish.	8	29
---	---	----

<b>Columbia Crest H3, Washington</b> medium-bodied that delivers aromas of spice and blackberry with a perfect balance of earth, cocoa and ripe cherry flavors with a rich, velvety finish.	39
--	----

<b>St. Francis, Napa</b> full and intense expression, offers generous fruit, hints of chocolate and a mouth-filling finish.	49
--	----

### PINOT NOIR

	GLASS	BOTTLE
<b>Seaglass, California</b> bright and clean, delicate aromas and juicy cherry flavors are beautifully balanced with a vibrant acidity.	7	25

<b>Mark West, California</b> red and black cherry flavors abound with a note of spice from oak aging. Rich in texture with a lingering finish.	8	29
---	---	----

<b>Layer Cake, Sonoma</b> big and intense flavors, with layers of dark berries, ripe plums and juicy black cherries wrapped in a glycerol creamy mouthfeel.	39
--	----

<b>MacMurray Ranch, Sonoma</b> has elegant fruit character with rich aromas and flavors of raspberry, cherry, red currant and boysenberries. Hints of lavender and mushroom are supported by a subtle oak influence.	55
---	----

### CABERNET SAUVIGNON

	GLASS	BOTTLE
<b>William Hill, California</b> aromas and flavors of dark cherry, ripe plum and blueberry are complemented by sweet vanilla notes. Rich, complex and layered finish.	8	29

<b>Louis Martini, California</b> has ripe flavors of black plum jam and black currant. Hints of oak and a touch of baking spice support the fruit.	9	31
---	---	----

<b>Joel Gott, California</b> smooth and supple. Has aromas of roasted blue fruit, sweet blackberry and cherry cola with hints of graham cracker and vanilla.	12	39
---	----	----

<b>Folie a Deux, California</b> elegant and supple with medium-full tannins and a firm, acidic backbone. Aromas of dark plum and black currant leads to flavors of bright blackberry, rich cassis and a long lingering finish.	48
---	----

<b>Decoy "by Duckhorn", Napa</b> rich and appealing with fragrant, lifted aromas of mulberry, raspberry and currant with hints of rhubarb and mocha. Supple and approachable with a lingering finish and structured tannins.	53
---	----

<b>Sequoia Grove, Napa</b> recognized for its richness and balance, soft tannins and full varietal flavor and expresses a unique and elegant complexity.	65
---	----

<b>Stags Leap, Napa</b> earthy and spicy, with blueberry and blackberry flavors buoyed by fresh herbs and a touch of spice.	75
--	----

### RED BLENDS

	GLASS	BOTTLE
<b>Menage a Trois, California</b> blends of cabernet sauvignon, merlot and zinfandel. Smooth and supple with aromas of light berries and spices, finish with fresh fruit taste and jammy notes.	8	29

<b>Ghost Pines, California</b> exhibits rich flavors of red and blue fruit framed by soft, round tannins with a long and complex finish.	40
---	----

## BEVERAGES

<b>Sodas</b>	3.75
<b>Unsweetened Iced Tea</b>	3.75
<b>Lemonade</b>	3.75
<b>Slushie</b>	6
<b>Japanese Soda</b>	4.5
<b>Coffee</b>	3
<b>Hot Tea</b>	4
<b>Hot Chocolate</b>	6