

# **HOT APPETIZERS**

EDAMAME	5.45	STUFFED JALAPENO	9.95
Japanese green soy bean.		Deep fried jalapeno stuffed with crab and cream cheese with spicy mayo and eel sauce masago green onion	
SPICY GARLIC EDAMAME	6.45	AGEDASHI TOFU	7.45
Japanese green soy bean with seven spiced garlic sauce		Deep Fried tofu with tempura sauce and fish flake.	
SPRING ROLL (5)	5.95	SHRIMP TEMPURA	9.45
Fried vegetable rolls with sweet plum sauce.		Classic Japanese flash fried shrimp and vegetables in crunchy light and flaky batter.	
CRAB PUFF (5)	7.45	TAKO YAKI	9.45
Fried crab cheese puff with sweet plum sauce.		Light fried savory pancake bites with octopus.	
GYOZA (5)	7.50	SOFT SHELL CRAB	13.95
Choice of chicken or pork Japanese style pan fried dumpling served with ginger soy sauce.		Deep-fried soft shell crab served with spicy mayo.	
SHUMAI (5)	7.95	BEEF NEGIMAKI	13.45
Steamed shrimp dumpling steamed served with citrus soy.		Japanese beef, scallion and carrot roll served with teriyaki sauce.	
EGG ROLL (2)	5.95	BEEF ISHIYAKI (8) ANGUS 15.45 KOB	E 26.95
Fried pork vegetable egg roll with sweet plum sauce.		Certified Angus or Kobe beef cooked on a hot stone at your table.	
SEVEN SPICED CALAMARI	10.45		
Deep fried calamari served with spicy chili sauce			
COL	D APF	PETIZERS	
BLACKENED AHI TUNA	15.45	KANI MAKI	10.45
Thinly sliced pepper crusted ahi tuna with ponzu sauce.		Crab and avocado wrapped with cucumber, topped with radish, fish egg and vinaigrette.	
TUNA TAR TAR	15.45	HENRY'S SIGNATURE SPECIAL SCALLOP	14.45
Fresh tuna mixed with cucumber, avocado, tomato, cilantro, fish egg and spicy citrus vinaigrette, topped with tar tar sauce.		Torched Hokkaido scallop with crab, shrimp with spicy mayo and eel sauce in the perfect bite of serving spoon.	
SALMON CARPACCIO	14.45	FLAMING SALMON ROLL	16.45
Thinly sliced salmon served with olive oil, garlic paste, capers and parmesan cheese.		Torched salmon rolled with snow crab and avocado topped with spicy mayo and eel sauce.	
YUZU YELLOW TAIL	15.45	BEEF SASHIMI	15.50
Thinly sliced yellow tail topped with jalapeno, cilantro, and yuzu sauce.		Seared black pepper rib-eye served with ponzu sauce, garlic, and olive oil.	
<b>S0</b>	UP &	SALAD	
MISO SOUP	3.25	SAPPORO'S SPECIAL SALAD	
ONION SOUP	3.25	On top of our house salad with cucumber, cherry tomatoes, parmesan cheese and ponzu sauce.	
SEAWEED SALAD	5.50	Choice of : Grilled Chicken Breast	10.95
HOUSE SALAD	4.00	Salmon	11.95
SPICY CUCUMBER	5.50	Garlic Albacore	12.95
IKA SANSAI	6.00	Grilled Shrimp	12.95
SEAFOOD SALAD	14.95	Filet Mignon	16.95
SUNOMONO	<b>-</b>	YAKITORI	0.15
KANI	7.45	CHICKEN	8.45
SNOW CRAB	MKT	BEEF	9.45
SHRIMP	8.45 8.45	SHRIMP	10.45
OCTOPUS	8.45	HAMACHI KAMA (Yellowtail Collar)	16.95
		СОМВО	15.45



## **SUSHI AND SASHIMI**

	SUSHI	SASHIMI
TUNA (maguro)	7.00	13.95
	7.00	13.75
PEPPER TUNA (maguro tataki)	6.50	12.95
WHITE TUNA (bincho maguro)	7.00	13.95
ESCOLAR (super white tuna)		
SALMON (sake)	6.50	11.95
SMOKED SALMON (sake no kunsei)	7.00	13.95
YELLOW TAIL (hamachi)	7.25	13.95
SEABASS (suzuki)	7.00	12.95
RED SNAPPER (Tai)	7.00	13.95
MACKEREL (saba)	6.50	12.95
SHRIMP (ebi)	6.00	10.95
SWEET SHRIMP (amaebi)	11.50	(2)11.50
CRAB STICK (kamaboko)	6.00	10.95
SNOW CRAB (matsubagani)	MKT	MKT
FRESH WATER EEL (unagi)	7.50	12.95
SCALLOP (Hotate)	7.50	13.95
OCTOPUS (tako)	7.50	13.95
SQUID (ika)	6.00	12.95
SURF CLAM (hokkigai)	6.00	12.95
SALMON ROE (Ikura)	7.00	13.95
SMELT ROE (masago)	6.50	12.95
FLYING FISH EGG (tobiko)	6.50	13.95
EGG (tamago)	6.00	10.95
BEEF TENDER (gyu)	6.50	
JAPANESE HORSE MACKEREL (aji)	MKT	MKT
OCEAN TROUT (masu)	MKT	MKT
BLUE FIN TUNA (akami)	MKT	MKT
FATTY TUNA (o toro)	MKT	MKT
SEA URCHIN (uni)	MKT	MKT



#### **RAMEN UDON SOUP** Thin egg flour noodles **TONKOTSU** 13.95 **CHICKEN** 13.95 **STEAK** 14.95 Roasted pork belly, eggs, spinach, fried onion & kaiware. MIS<sub>0</sub> 13.95 **SHRIMP** 14.95 **SPICY MISO** 14.95 16.95 NABEYAKI Combination udon of shrimp tempura, chicken, beef, fish cake, spinach,egg, shiitake mushrooms. **YAKI UDON** FRIED RICE Stir fry thick flour noodles **VEGETABLE** 11.95 **VEGETABLE** 10.95 CHICKEN 13.95 CHICKEN 11.95 14.95 STEAK **STEAK** 14.95 **SHRIMP** 14.95 **SHRIMP** 15.95 **COMBINATION** 16.95 **COMBINATION** 16.95 DONBURI Japanese style rice bowl OYAKO DON 14.50 **GYU DON** 17.45 Chicken and egg with onion over rice. Sliced Angus beef with sukiyaki over rice. KATSU DON 14.50 **UNAGI DON** 21.45 Fried pork cutlet with egg ,onion over rice. Baked fresh water eel over rice. KITCHEN ENTRÉE **BENTO BOX** Served with soup, salad & steamed rice All served with soup, salad, 4pc California roll, 2 spring roll, steamed rice. (additional \$1 for brown rice, \$2.75 for fried rice) (additional S1 for brwon rice, \$2.75 for fried rice) **CHICKEN TERIYAKI** 20.95 **CHICKEN KATSU** 17.95 Panko breaded fried chicken cutlet. CHICKEN KATSU 20.95 24.95 19.95 STEAK TERIYAKI CHICKEN KATSU CURRY Japanese curry over chicken katsu. SHRIMP TERIYAKI 21.95 23.95 **SALMON TERIYAKI** SHRIMP KATSU CURRY 21.95 Japanese curry over shrimp katsu 24.95 **GRILLED SCALLOP** CRISPY WHITE FISH 21.95 **GRILLED PORK CHOP** 19.95 21.95 SHRIMP TEMPURA **CHICKEN TERIYAKI** 17.95 **BEEF TERIYAKI** 21.95

18% gratuity may be added to party of 6 or more.

SHRIMP TERIYAKI

21.95



#### **HIBACHI**

All our beef is CERTIFIED ANGUS BEEF, aged to perfection and hand-cut on premise.

Served with onion soup, salad, shrimp appetizer, hibachi vegetables, and steamed rice, Substitute fried rice for \$2.75 or brown rice for \$1.

HIBACHI VEGETABLE	15.45	HIBACHI SHRIMP  Shrimp lightly seasoned and grilled with lemon and butter.	22.45
HIBACHI CHICKEN  Chicken breast and mushrooms grilled with butter and sesame seeds.	18.45	HIBACHI WHITE FISH Fresh tilapia grilled with lemon, butter, and teriyaki sauce.	21.45
HIBACHI CALAMARI  Tender calamari filet lightly seasoned and grilled with lemon and butter.	19.45	HIBACHI SCALLOP  Tender sea scallops grilled hibachi style with butter and lemon.	25.45
HIBACHI STEAK 8 oz New York Strip steak with mushrooms hibachi grilled to your specifications.	22.45	HIBACHI FILET MIGNON 8 oz tenderloin and mushrooms seasoned and grilled with garlic butter.	27.45
HIBACHI KOBE RIBEYE	56.45	HIBACHI TWIN LOBSTER	41.45
HIBACHI SALMON	22.45	fresh lobster grilled with lemon and garlic butter.	
Fresh Atlantic salmon grilled with lemon, butter and teriyaki	sauce.		

## **HIBACHI COMBINATION**

Choose two of the following. Price note individual selections, NOT Combination pricing. Subtitute fried rice for \$2.75 or brown rice for \$1.

CHICKEN	12.95	STEAK	17.95
CALAMARI	13.95	SCALLOP	17.95
SALMON	15.95	FILET MIGNON	21.45
WHITE FISH	15.45	LOBSTER	24.45
SHRIMP	15.95		

## SAPPORO HIBACHI SPECIAL

All Served with soup and salad, hibachi vegetables, steamed rice, substitute fried rice for \$2.75 or brown rice for \$1.

CHEF'S SPECIAL	32.45	SAPPORO IMPERIAL DINNER	45.95
(Chicken, Shrimp, Steak)		(Shrimp, Lobster, Scallop)	
SAMURAI SPECIAL	39.45		
(Filet Mignon, Shrimp, Chicken)			

## **KID'S MENU**

For Kids ages 10 and under Hibachi comes with soup or salad.

KID'S CHICKEN	12.95	KID'S SHRIMP	13.95
6 oz of our popular hibachi chicken		Our popular hibachi shrimp, make for kids	
KID'S STEAK	14.45	CHICKEN FINGERS	10.25
A flavorite among children for it geart flavor.		Tempura style tenderloin chicken with fries	

18% gratuity may be added to party of 6 or more.



## **SPECIAL ROLLS**

SAPPORO ROLL (10)	15.95	RAINBOW ROLL (8)	13.95
Crab tempura, cream cheese, and avocado topped with chopped		Assortments of fresh fish filet on top of the California roll	
scallops, eel sauce, spicy sauce, and mayo rolled in soy paper.			
WOODLAND ROLL (8)	18.95	RED DRAGON ROLL (8)	13.95
Real crab mix, avocado, radish sprouts, topped with yellow tail.		Spicy salmon roll, topped with tuna, avocado and shrimp.	
Jalapeno,honeywasabi mayo, chili sauce. HENRY SPECIAL ROLL (8)	18.95	SHAGGY DOG ROLL (8)	13.45
Shrimp tempura, cream cheese, jalapeno inside, with eel, avocado		Shrimp tempura topped with crab, spicy mayo,mayo and eel	
outside topped with chopped shrimp, crab, spicy mayo, eel sauce,			
fish eqq and green oinon. BONZAI ROLL (8)	14.95	SKY DIVER ROLL (8)	15.95
Soft shell crab, avocado, topped with spicy tuna, crunch, eel sauce,	14.73	Soft shell crab, and cucumber, topped with eel, avocado, eel	13.73
and green onion.		sauce and mayo	
BOBBY ROLL (8)	15.45	TEXANS ROLL (8)	15.45
Shrimp tempura and avocado, topped with crab, spicy tuna, eel		Spicy salmon and avocado, topped with pepper tuna, ponzu	
sauce and spicy mayo.		sauce, chili oil, green onion and sesame seeds.	
CATEPILLAR ROLL (8)	14.95	VOLCANO ROLL (8)	13.95
Fresh water eel and cucumber, topped with avocado, shrimp and ee	l sauce.	California roll, topped with baked crawfish, crunch, spicy	
		mayo, eel sauce, fish egg, and green onion.	
CRUNCH ROLL (8)	11.45	SUNSET ROLL (10)	14.95
Shrimp tempura, avocado and crab inside with crunch and eel sauc	e on top.	Spicy tuna, and avocado, topped with spicy salmon, green onion, crunch, rolled in soy paper.	
CHRISTMAS ROLL (8)	15.45	FAHRENHEIT ROLL (8)	15.95
Real crab mix, avocado, cucumber, top with tuna, and avocado		Pepper tuna, jalapeno inside, topped with half spicy tuna,	
with three kinds of fish eggs, topped with crunch.		half crab mix, topped with honey wasabi sauce and wasabi tobiko.	
COWBOY ROLL (8)	15.95	HOT PAPA ROLL (6)	12.45
Shrimp, crab, cucumber and yamagobo, topped with seared ribeye,		Crab meat, avocado, cream cheese and mixed fish inside.	
ponzu sauce and garlic oil.		Tempura fried with spicy mayo, wasabi sauce and eel sauce	
		on top.	
HAWAII ROLL (8)	15.95	S & M ROLL (10)	15.95
Fresh tuna, salmon, mango, green leaf, radish sprouts, and		Tempura style, spicy salmon, and crab roll. Topped with	
avocado rolled in rice paper, topped with honey wasabi mayo, and		avocado, mayo, spicy sauce, and eel sauce rolled in soy	
spicy sauce. NEMO ROLL (8)	1/ 05	paper. SCORPION ROLL (8)	12.05
• •	14.95		13.95
Spicy tuna roll, topped salmon, spicy mayo, green onion and chili pe	pper.	Shrimp tempura, cream cheese, and jalapeno, topped with crab, avocado and spicy mayo.	
ORANGE DRAGON ROLL (8)	13.95	HOT MAMA ROLL (8)	15.95
Spicy tuna roll, topped with salmon, avocado and shrimp.		Crab, shrimp, soft shell crab, and cream cheese then rolled	
		in soy paper, lightly fried, and topped with crunch, eel	
		sauce, spicy mayo, masago, and green onion.	
PINK LADY ROLL (10)	14.95	TEX-MEX ROLL (8)	15.95
shrimp tempura, crab mix, avocado and mango, rolled in pink soy		Snow crab, and spicy tuna, topped with escolar, tuna,	
paper, and mayo topped with spicy sauce, eel sauce.		avocado, tomato, cilantro, and honey wasabi sauce.	
NEW ORLEANS ROLL (8)	14.95	YUKI ROLL (8)	15.95
Spicy crawfish, radish, jalapeno topped with pepper tuna. Spicy may	/0	Crab mix, mango, topped with escolar, avocado, honey wasab	i mayo.

18% gratuity may be added to party of 6 or more.