

SAPA

APPETIZERS FROM THE KITCHEN

EDAMAME (V / G)	5
Sea salt	
SPICY EDAMAME (V / G)	5
Sea salt and shichimi pepper	
YASAI GYOZA (Steamed, Fried or Pan Fried) (V)	7
Vegetable dumplings	
CHICKEN GYOZA (Steamed, Fried or Pan Fried)	7
Chicken dumplings	
SALT & PEPPER VEGETABLE TEMPURA	12
Floured veggies, aromatic garlic, scallion, toasted five spice salt, sriracha mayo	
CALAMARI	12
Floured calamari, aromatic garlic, scallion, toasted five spice salt, sriracha mayo	
SHRIMP TEMPURA	14
Tempura battered shrimp served with tempura sauce	
2 WAYS RANGOON	13
Lobster, crab and cream cheese in crispy wonton wraps	
CHICKEN SKEWER	9
Chicken satay skewers	
BEEF SKEWER	10
Beef teriyaki skewers	
SCALLION PANCAKES	11
Crispy pan-fried, sriracha sour cream, tangy sweet and sour sauce	
CRISPY PORK SPRING ROLLS	9
Crispy fried rolls stuffed with taro, carrot, glass noodle, pork, greens, herb and chili-garlic sauce	
CRISPY VEGETABLE SPRING ROLLS	9
Crispy fried rolls stuffed with taro, carrot, mung bean, thread glass noodle, greens, herb and chili-garlic sauce	
THAI MUSSELS	14
mussels, coconut, curry broth, Thai basil, chili, lime, grilled baguette	
CHICKEN LETTUCE WRAPS	10
Sautéed chicken and vegetables served in crunchy lettuce wraps, dipping sauce	
SWEET CRISPY WINGS	10
Crispy fried wings tossed in a soy garlic and honey sauce	
SWEET CRISPY TENDERS	10
Crispy fried tenders tossed in a soy garlic and honey sauce	
FIERY CRISPY CHILI WINGS	10
Crispy fried wings tossed in a spicy soy garlic and honey sauce	
FIERY CRISPY CHILI TENDERS	10
Crispy fried tenders tossed in a spicy soy garlic and honey sauce	

SOUPS

MISO SOUP	4
Seaweed, tofu, scallions	
HONG KONG WONTON SOUP	6
Handmade pork and shrimp filled wontons, lettuce, scallion	
CHICKEN TOM YUM SOUP	6
Thai hot and sour soup, mushroom, lime juice, lemongrass, cilantro, scallions	
SHRIMP TOM YUM SOUP	8
Thai hot and sour soup, mushroom, lime juice, lemongrass, cilantro, scallions	
LOBSTER MISO SOUP	14
Seaweed, tofu, scallions, lobster bits, little neck	

APPETIZERS FROM THE SUSHI BAR

SPICY SCALLOP MAKI (G)	14
Baked fresh scallop, spicy mayo served atop avocado roll, flying fish roe, scallion	
SALMON WONTON CHIPS ●	14
Mixture of Salmon sashimi, tomato, red onion, cilantro, flying fish roe, crispy wonton chip	
TUNA TARTARE ●	16
Layered of tuna, avocado, sesame seeds, wasabi-soy, crispy wonton chip	
PONZU HAMACHI ●	14
Mixture of yellowtail sashimi, ponzu sauce, jalapeno	
NARUTO	11
Crabstick, flying fish roe, avocado rolled in thin cucumber, served in a martini glass, yuzu vinaigrette dressing	
BEEF TATAKI ●	12
Angus sirloin beef lightly seared on a bed of radish and red onion, topped with grated ginger, scallions and served with spicy ponzu sauce	
TUNA TATAKI ●	13
Tuna sashimi, torched and served with spicy ponzu sauce	
HAMACHI KAMA	17
Grilled yellowtail collar served with shredded carrots, ponzu sauce	
POKE ●	17
Tuna cubes, our poke sauce, scallions, red onion, shichimi pepper, seaweed salad, fresh ginger, fresh garlic, sesame oil	
HOTATE-KAIYAKI	14
Spicy broiled scallop, crabstick, flying fish roe, enoki mushroom, spicy mayo baked on half shell	

SALADS FROM THE SUSHI BAR

SEAWEED SALAD	7
Seaweed, on bed of beets and carrots	
AVOCADO SALAD	8.5
Avocado, flying fish roe, cucumber, crabstick in a light mayo dressing	
HAWAIIAN POKE SALAD BOWL ●	16
organic mesclun, pickled burdock root, japanese pickles, cucumber, cherry tomato, citrus dressing, topped with your choice of poke, take of Hawaiian-style raw fish salad with our yuzu wasabi mayo, scallions, shichimi pepper, roasted sesame seeds, and shredded seaweed.	
- RAW: Salmon, Tuna, White Tuna, Yellowtail	
- COOKED: Shrimps, Unagi, kani kama, baked spicy salmon	
CRISPY SPICY SEAFOOD SALAD ●	15
Torched shrimp, white tuna, crabstick, octopus, flying fish roe dress in sweet soy, tempura bits, spicy mayo and wasabi mayo over mix greens	
SPICY TUNA SALAD ●	15
Fresh tuna, cucumber, flying fish roe, crabstick, tempura bits, spicy mayo over mix greens	

—Please Note Marked Items—

- (V) Vegan upon request only
- (G) May be gluten free upon request only
- May be raw or undercooked

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SAPA

NIGIRI

RAW FISH ATOP RICE (2pcs)

SASHIMI

SLICED RAW FISH (3pcs)
(add \$3/order)

TUNA maguro (G) ●	6.5
SALMON sake (G) ●	6.5
WHITE TUNA escolar (G) ●	6.5
TORO FATTY TUNA (G) ●seasonal/MP	
MACKEREL saba (G)	5.5
YELLOWTAIL hamachi (G) ●	6.5
FRESHWATER EEL unagi	6.5
STEAMED SHRIMP ebi (G)	5.5
POACHED OCTOPUS tako (G)	5.5
SQUID ika (G) ●	5.5
IMITATION CRAB STICK kanikama	4.5
SCALLOP Fresh scallop (G) ●	8.5
SMOKED SALMON (G) ●	7
AVOCADO (V/G)	4.5
SPROUTS OF WHITE RADISH (V/G)	3.5
ASPARAGUS (V/G)	5
MARINATED TOFU SKIN (V)	5.5
CUCUMBER kappa (V/G)	5
Add quail egg for \$1 for the following order	
CITRUS FLYING FISH ROE ● yuzu tobiko	6
SEA URCHIN (G) ● uni	9
WASABI FLYING FISH ROE ● wasabi tobiko	6
FLYING FISH ROE ● tobiko	6
BLACK FLYING FISH ROE ● black tobiko	7
SALMON ROE ● ikura	7.5

MAKIMONO - ROLL TEMAKI - HAND ROLL

UNAGI MAKI Fresh water eel, avocado, cucumber	8
SHRIMP TEMPURA MAKI (5 pieces) Tempura fried shrimp, cucumber, avocado	7.5
SPICY TUNA MAKI (G) ● Tuna, scallion, spicy mayo, flying fish roe	9
SPICY WHITE TUNA MAKI (G) ● White tuna, wasabi flying fish roe, spicy mayo, scallions	8
SPICY YELLOWTAIL MAKI (G) ● Yellowtail, wasabi flying fish roe, spicy mayo, scallions	8
MAGURO AVOCADO (G) ● Tuna, avocado	9.5
SAKE AVOCADO (G) ● Salmon, avocado	9.5
SPICY SALMON MAKI (G) ● Salmon, scallion, spicy mayo, flying fish roe	9
PHILLY MAKI (G) ● Smoked salmon, cream cheese, cucumber	8
EBI MAKI (G) Cooked shrimps, cucumber	8
CALIFORNIA MAKI Crabstick, avocado, cucumber	8
NEGI HAMACHI HOSOMAKI (G) ● Minced yellowtail, scallions	8
TEKKA HOSOMAKI (G) ● Tuna roll	7.5
SAKE HOSOMAKI (G) ● Salmon roll	7.5

VEGETARIAN MAKI - ROLL TEMAKI - HAND ROLL

VEGETABLE MAKI (V) Assorted vegetable roll	7.5
KAMPYO MAKI (V) Cooked marinated squash	6.5
MANGO AVOCADO MAKI (V) Mango, avocado, spicy mayo, crunch bit	7.5
YAM MAKI (V) Tempura fried sweet potato	6.5
CUCUMBER MAKI (V/G)	5.5
AVOCADO MAKI (V/G)	6
MANGO CUCUMBER MAKI (V/G)	6.5

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SAPA

SPECIAL SUSHI MAKI

SAPA SPICY ROLL •	18
Shrimp tempura, avocado, cucumber topped with spicy tuna, crunchy flakes and wasabi flying fish roe	
LOBSTER TAIL TEMPURA ROLL	22
Large roll with avocado, cucumber, flying fish roe, sweet soy sauce	
SPICY LOBSTER ROLL	21
Large roll with avocado, cucumber, 4 kind of flying fish roe, spicy mayo	
KAMIKAZE ROLL	17
Eel, cucumber top with shrimps, spicy mayo and sweet soy, red flying fish roe	
TORCHED SALMON ROLL •	20
Shrimp tempura, avocado, cucumber, lightly torch fresh salmon truffled oil, wasabi mayo, scallions	
DRAGON ROLL	20
Tempura shrimps, avocado, cucumber, topped with eel, 2 kinds of flying fish roe, sweet soy sauce	
CATERPILLAR ROLL	18
Eel, cucumber topped with avocado, sweet soy sauce, flying fish roe	
WHITE TIGER ROLL •	18
White tuna tempura roll, topped with spicy white tuna, wasabi tobiko	
SAKURA ROLL •	19
Tuna, salmon, white tuna, avocado, seaweed salad, wrapped with pink soy paper, spicy mayonnaise	
SPIDER ROLL	17
Fried softshell crab, avocado, cucumber, flying fish roe	
FIRE ISLAND ROLL •	19
White tuna fish tempura, cucumber top with lightly torch yellowtail, jalapeno, truffle oil, sriracha dot, fried onion	
SWEETHEART ROLL •	19
Spicy tuna, tempura flakes, topped with tuna filets, dots of spicy mayonnaise	
MAMBO MANGO ROLL (G) •	18
Spicy salmon, avocado, mango, topped with salmon and spicy mayo	
MANGO TANGO ROLL •	18
Crabstick, avocado, mango, jalapeno, topped with tuna, dots of spicy mayo	
RAINBOW ROLL •	17
Fresh filet of fish on a california roll	
SPICY RAINBOW ROLL (G) •	19
Fish filets on a spicy tuna roll	
VICTORY ROLL	17
Tempura fried white tuna, avocado, cucumber, scallions, flying fish roe, sweet soy sauce	
CHRISTMAS ROLL	19
Shrimp tempura, avocado, cucumber, topped with torched spicy mayonnaise crabstick, 4 kind of flying fish roe.	
SHIPYARD ROLL •	20
Asparagus, avocado, panko sweet onion, top with seared cajun tuna, wasabi mayonnaise, truffle oil dot of sriracha sauce, fried onion	
SUNRISE ROLL •	16
California roll topped with spicy baked salmon, scallion, flying fish roe, spicy mayo	

WOK TOSSED

VEGETARIAN DELIGHT (V)	15
Celery, carrot, mushroom, water chestnut, baby corn, tofu, asparagus, broccoli, zucchini and bell pepper	
BROCCOLI BEEF OR CHICKEN	17
USDA angus flank steak or tender white meat chicken, fresh broccoli, and carrot stir-fried in garlic oyster sauce	
STRING BEANS BEEF OR CHICKEN	17
USDA angus flank steak, tender white meat chicken, fresh string beans, garlic oyster sauce	
BEEF MUSHROOM	19
USDA angus flank steak, fresh mushrooms, baby corn, house special sauce	
CHICKEN MUSHROOM	17
Tender white meat chicken, fresh mushrooms, baby corn, celery, carrots, water chestnut, white sauce	
THAI STYLE CHICKEN	17
Tender white meat chicken, pineapple, onion, bell pepper, tomato, spicy coconut brown sauce	

SIDES

STEAMED WHITE JASMINE RICE	4
STEAMED COCONUT RICE	5
SUSHI RICE	5
BROWN RICE	5
SAUTEED BOK CHOY	7
STEAMED BROCCOLI	7
STEAMED ASPARAGUS	8

NOODLES & RICE

SINGAPORE STREET NOODLE (G)	16
Rice stick noodle, vegetables, char siu pork, shrimp, scallop, egg, curry	
PAD THAI	16
Flat rice noodle, chicken, shrimp, egg, bean sprouts, onions, scallions, tamarind sauce, peanuts	
CRISPY PAD THAI	17
Crispy egg noodle, chicken, shrimp, egg, bean sprouts, onions, scallions, tamarind sauce, peanuts	
YANG CHOW FRIED RICE (G)	16
Sweet sausages, shrimp, egg, carrots, peas, scallions	
DOUBLE EGG FRIED RICE	16
Egg, scallion, onions, flying fish roes	
FRIED RICE (V/G)	15
Onion, peas, carrots, egg	
Choice of: vegetable, pork, chicken or beef	
shrimp - add \$2	
LOMEIN	15
Egg noodle, carrots, bean sprouts, onions, scallions	
Choice of: vegetable, pork, chicken or beef	
shrimp - add \$3	
TONKOTSU MISO NOODLE (Miso base pork broth)	16
Naruto, 5 minutes egg, zucchini, mushroom, wakame, seaweed, scallions, sesame seed	
Choice of Noodles: Ramen, soba, udon	
kale ramen - add \$2	
Choice of Protein: Chicken, hong kong BBQ Pork, tofu	
shrimp tempura - add \$3	

SAPA

SUSHI ENTREE

VEGETARIAN DELUXE (V)	26
Assorted vegetarian nigiris and makis including cooked squash, pickled radish, tofu skin and cucumber, served with spicy shredded cucumber sala	
SPICY MADNESS (G) •	28
A combination of spicy tuna nigiri, salmon, nigiri, spicy tuna maki, and spicy salmon maki on a platter, served with spicy shredded cucumber salad	
TRIO SASHIMI SEAWEED SALAD •	31
Raw tuna, salmon, yellowtail filets, seaweed salad	
SASHIMI DINNER (G) •	32
Assorted filets of raw fish, radish, shiso leaves, mango salsa	
CHIRASHI •	28
Assorted sashimi, veggies, seasoned sushi rice, seaweed salad	
SUSHI BOAT for 2 (27pcs) •	55
Assorted nigiri, sashimi, maki, shredded radish, shiso, seaweed salad	
SUSHI BOAT for 4 (52pcs) •	105
Assorted nigiri, sashimi, special maki, shredded radish, shiso, seaweed salad, avocado salad	

KIDS MENU

SESAME CHICKEN RICE BOWL	6
SHRIMP TEMPURA RICE BOWL	8
HONG KONG BBQ RICE BOWL	7
CHICKEN TENDERS & FRIES	8
PORK LOMEIN	7
SHRIMP FRIED RICE	8

BEVERAGES

SARATOGA SPARKLING OR NATURAL WATER	6
HOT GREEN TEA	2
THAI ICED TEA	3.50
LEMONADE	3
UNSWEETENED ICE TEA	3
SOFT DRINKS	2.75
Coke, Diet Coke, Sprite, Ginger Ale	
SHIRLEY TEMPLE	2.75
MILK / CHOCOLATE MILK	2.75
ORANGE JUICE	3
CRANBERRY JUICE	3
APPLE JUICE	2.75
PINEAPPLE JUICE	3

CLAY POT

Garlic buttered fried rice served in a sizzling buttered clay pot	
HONG KONG BBQ PORK	16
Char siu, drizzled in sweet and savory soy sauce	
CARAMELIZED SALMON	19
Tempura fried salmon drizzled in savory caramelized sauce	
TERIYAKI PANKO TOFU	16
Panko fried tofu drizzled in savory teriyaki sauce	
RIBEYES	20
Marinated rib eye, sesame seeds	

ENTREES

SEARED TUNA STEAK •	30
Seared sushi grade tuna, citrus soy, mix green, spicy aioli, shichimi, jasmine rice	
SALMON	26
Pan seared sushi grade salmon, teriyaki sauce, steamed asparagus, steamed coconut rice	
WALNUT SHRIMP	26
Battered jumbo shrimp, honey mayonnaise, honey glazed walnut, broccoli, steamed coconut rice	
SIZZLING SEA BASS	25
Boneless sea bass filets stir-fried with ginger, onions, scallions, julienned bell peppers in brown sauce, simmered on hot plate, jasmine rice	
PINEAPPLE MANGO SEAFOOD	26
Sliced scallop, jumbo shrimp, calamari, mango, pineapple, onion, zucchini, steamed coconut rice	
SWEET AND SOUR SEA BASS	25
Tempura fried sea bass tossed with onions, bell peppers, mango in sweet and tangy sauce, jasmine rice	
GENERAL TSO CHICKEN	21
Floured golden chicken, sweet onion, chili pepper, citrus glazed, steamed broccoli, jasmine rice	
SESAME CHICKEN	21
Floured golden chicken, orange sweet and sour, steamed broccoli, locally fresh egg noodle	
KUNG PAO CHICKEN	21
Tender white meat diced stir-fried with carrots, celery, crunchy peanuts in spicy chili oil sauce, jasmine rice	
CHICKEN CURRY	20
Coconut milk, curry, potato, sweet potato, pearl onion, bell pepper, jasmine rice	
DUCK CONFIT	30
Coconut milk, curry, potato, sweet potato, pearl onion, bell pepper, steamed coconut rice	
MONGOLIAN SIZZLING BEEF	25
USDA angus flank steak, mushrooms, onions, scallion, locally fresh egg noodle, simmered on hot plate	
BLACK PEPPER STEAK	30
USDA angus sirloin steak, onions, red and green bell pepper, peppercorn sauce, jasmine white rice.	
LUC LAC DE BOEUF	30
USDA angus sirloin cube, shaken in house special sauce, mix greens salad, balsamic vinaigrette, garlic buttered rice.	

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GLUTEN FREE

APPETIZERS

EDAMAME (V / G)	5
Sea salt	
SPICY EDAMAME (V / G)	5
Sea salt and shichimi pepper	
SPICY SCALLOP MAKI (G)	14
Baked fresh scallop, spicy mayo served atop avocado roll, flying fish roe, scallion	

NIGIRI RAW FISH ATOP RICE (2pcs)

SASHIMI SLICED RAW FISH (3pcs) (add \$3/order)

TUNA maguro (G) •	6.5
SALMON sake (G) •	6.5
WHITE TUNA escolar (G) •	6.5
TORO FATTY TUNA (G) •	seasonal/MP
MACKEREL saba (G)	5.5
YELLOWTAIL hamachi (G) •	6.5
STEAMED SHRIMP ebi (G)	5.5
POACHED OCTOPUS tako (G)	5.5
SQUID ika (G) •	5.5
SCALLOP Fresh scallop (G) •	8.5
SMOKED SALMON (G) •	7
AVOCADO (V/G)	4.5
SPROUTS OF WHITE RADISH (V/G)	3.5
ASPARAGUS (V/G)	5
CUCUMBER kappa (V/G)	5

Add quail egg for \$1 for the following order

SEA URCHIN uni (G) •	9
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MAKIMONO - ROLL

TEMAKI - HAND ROLL

SPICY TUNA MAKI (G) •	9
Tuna, scallion, spicy mayo, flying fish roe	
SPICY WHITE TUNA MAKI (G) •	8
White tuna, wasabi flying fish roe, spicy mayo, scallions	
SPICY YELLOWTAIL MAKI (G) •	8
Yellowtail, wasabi flying fish roe, spicy mayo, scallions	
MAGURO AVOCADO Tuna, avocado (G) •	9.5
SAKE AVOCADO Salmon, avocado (G) •	9.5
SPICY SALMON MAKI (G) •	9
Salmon, scallion, spicy mayo, flying fish roe	
PHILLY MAKI (G) •	8
Smoked salmon, cream cheese, cucumber	
EBI MAKI Cooked shrimps, cucumber (G)	8
NEGI HAMACHI HOSOMAKI (G) •	8
Minced yellowtail, scallions	
TEKKA HOSOMAKI Tuna roll (G) •	7.5
SAKE HOSOMAKI Salmon roll (G) •	7.5

VEGETARIAN MAKI - ROLL

TEMAKI - HAND ROLL

CUCUMBER MAKI (V/G)	5.5
AVOCADO MAKI (V/G)	6
MANGO CUCUMBER MAKI (V/G)	6.5

SPECIAL SUSHI MAKI

MAMBO MANGO ROLL (G) •	18
Spicy salmon, avocado, mango, topped with salmon and spicy mayo	
SPICY RAINBOW ROLL (G) •	19
Fish filets on a spicy tuna roll	

SUSHI ENTREE

SPICY MADNESS (G) •	28
A combination of spicy tuna nigiri, salmon, nigiri, spicy tuna maki, and spicy salmon maki on a platter, served with spicy shredded cucumber salad	
SASHIMI DINNER (G) •	32
Assorted filets of raw fish, radish, shiso leaves, mango salsa	

NOODLES & RICE

SINGAPORE STREET NOODLE (G)	16
Rice stick noodle, vegetables, char siu pork, shrimp, scallop, egg, curry	
YANG CHOW FRIED RICE (G)	16
Sweet sausages, shrimp, egg, carrots, peas, scallions	
FRIED RICE (V/G)	15
Onion, peas, carrots, egg	
Choice of: vegetable, pork, chicken or beef shrimp - add \$2	
JAPANESE GLUTEN FREE BENTO BOX	18
House salad, edamame, steamed broccoli, red peppers, salmon avocado maki (6pcs), white rice	
choice of protein: Grilled Chicken or Salmon	

WOK TOSSED

SAUTEED MIX VEGETABLES (V/G)	15
Celery, carrot, mushroom, water chestnut, baby corn, asparagus, broccoli, zucchini and bell pepper	

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LUNCH MENU

SERVED DAILY FROM 11:30 - 3PM, EXCEPT SATURDAY & HOLIDAYS

JAPANESE GLUTEN FREE BENTO BOX	14
House salad, edamame, steamed broccoli, red peppers, salmon avocado maki (6pcs), white rice choice of protein: Grilled Chicken or Salmon	
BENTO BOX	12
Miso soup, house salad, 3 pieces of california roll, edamame, chicken gyoza, sweet potato and broccoli tempura, white rice choice of protein: Tofu, grilled chicken, grilled pork, teriyaki salmon (add \$2)	
VIETNAMESE BANH MI BOX	12
Miso soup, house salad, edamame, chicken gyoza, sweet potato and broccoli tempura, toasted french bread topped with pickled carrots, cucumber, onion, cilantro, house made aioli and sauce, jalapenos by request choice of protein: Tofu, grilled chicken, grilled pork, pork patty	
SUSHI BURRITO	13
Big sushi roll with lettuce, avocado, gobo, crabstick, sesame seeds, sweet soy sauce and your choice of protein: - RAW: tuna, white tuna, salmon - COOKED: cooked shrimps, crabstick, baked spicy salmon * Add flying fish roe, scallions, spicy mayo, tempura flakes ●	15
HAWAIIAN POKE RICE BOWL	14
Your choice of poke (poh-keh) over sushi rice, avocado, cucumber, pickled radish, shredded nori, seaweed salad, edamame and roasted sesame seeds, rice seasoning. - RAW: tuna, white tuna, salmon, yellow tail - COOKED: cooked shrimps, crabstick, baked spicy salmon	
VIETNAMESE BUN (cold noodle bowl)	13
Cold vermicelli, shredded lettuce, cucumber, pickled carrots, mints, crispy spring roll, fish sauce choice of protein: Grilled chicken, pork patty, grilled pork, tofu	
SEAWEED SALAD	10
Crisp greens, seaweed, tomato, yuzu soy vinaigrette	
ASIAN KALE SALAD (V/G)	10
Kale, red cabbage, carrots, crisp shallots, kale ginger dressing	
TOFU SAIGON SALAD (V/G)	13
Fried tofu cabbage, carrots, red bell pepper, onion, mint, house made vinaigrette, peanut	
PLATE OF THE DAY	
MONDAY - GRILLED CHICKEN ON RICE	13
Grilled chicken, accompanied with tomato, cucumber, lettuce and house made sauce	
TUESDAY - BEEF AND BROCCOLI	13
Stir-fried beef and broccoli on rice	
WEDNESDAY - SHOYU RAMEN	13
Fried tofu, carrots, mushroom, broccoli in shoyu broth	
THURSDAY - ROLLING THURSDAY	12
Crispy pork spring roll and Pork patty summer roll or tofu summer roll encased in rice paper wrap filled with lettuce, julienne cucumber, carrot, mints and vermicelli. peanut dipping sauce.	
FRIDAY - FISH TACO	13
Tempura fish filet with asian slaw and spicy mayo	
SATURDAY - GRILLED PORK ON RICE	13
Grilled pork, accompanied with tomato, cucumber, lettuce and house made sauce	
SUNDAY - SAPA BEEF BURGER	13
6oz Shoyu sirloin burger, onion ring, pickled carrots, lettuce, tomato, aioli, house made sauce, side of fries	

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HIBACHI TEPPANYAKI DINNER

(FRIDAY & SATURDAY ONLY 5PM - 10PM)

by reservation only with party of 4 or more

All teppanyaki entrees include soup, crisp green salad, seasonal mixed vegetables, fried rice and 2 pieces of shrimps and Sapa house made dipping sauces.

* Add \$1.95 for grilled garlic noodle

PETITE FILET MIGNON (6oz) USDA certified.	29
SIRLOIN STEAK (6oz) USDA Angus certified	23
RIB EYE (6oz) USDA Angus certified	26
TERIYAKI CHICKEN (6oz) House teriyaki sauce	20
SHRIMP (6oz) Succulent ocean shrimp with buttery soy sauce & Asian herbs.	25
SCALLOPS (6oz) Tender deep sea fresh scallops grilled with ginger butter.	27
VEGETABLE DELIGHT Seasonal grilled mixed vegetables prepared Sapa style.	19
LOBSTER TAILS Mouth watering twin lobster tails in a buttery soy sauce with Asian herbs.	35
GRILLED CALAMARI (6oz) Tender squid sliced & grilled with garlic, scallion & Asian herbs.	21
SALMON (6oz) Atlantic salmon with teriyaki sauce & Asian herbs	23

CHILDREN'S MENU

12 years or under only. Served with soup, kid sized portions of vegetables and fried rice

TERIYAKI CHICKEN	14	SHRIMP	16
SIRLOIN STEAK	17	SALMON	16
SIRLOIN STEAK & TERIYAKI CHICKEN	18	TERIYAKI CHICKEN & SHRIMP	17
SIRLOIN STEAK & SHRIMP	19		

SIDE

SUSHI RICE	6	HOUSE SPECIAL CHICKEN FRIED RICE	8.5
BROWN RICE	6	HOUSE SPECIAL SHRIMP FRIED RICE	9
FRIED RICE	7	PLAIN NOODLES	7
SALMON	11	SIRLOIN STEAK	13
SHRIMP	10	TERIYAKI CHICKEN	8
SCALLOP	13	FILET MIGNON	15
CALAMARI	9	MIXED VEGETABLES	8

Before placing your order, please inform your server if you or a person in your party has a food allergy

Consuming raw or undercooked meat, seafood, shellfish, poultry or egg may result in food borne illness.