高田馬場
鉄板焼 古＜乌


| 《Sakura Takumi Course》 $18,000$ | 《Sakura Kiwami Course》 $22.000$ |
| :---: | :---: |
| Fresh caviar appetizer | Fresh caviar appetizer |
| Sakura Hors d＇oeuvres Sampler | Sakura Hors d＇oeuvres Sampler |
| Sakura＇s Salad | Sakura＇s Salad |
| Angel Shrimp＇s Finest Meuniere | Grilled Spiny Lobster |
| Choice Cut：Japanese | Choice Cut：Japanese |
| Black Cattle A5 | Black Cattle A5 |
| Sirloin Steak | Sirloin Steak |
| Special Garlic Rice | Special Garlic Rice |
| Gelato | Gelato |
|  | 高田馬場 |
|  | 䠶极焼さくら |

> Appetizer
> Fried vegetables of the season mixed with minced matured Japanese Black Cattle.
> Filled with lots of flavor and goes well with an alcoholic drink of choice.

| Sakura Hors d' oeuvres Sampler | 2800 |
| :--- | ---: |
| Potato Salad With Black Pepper | 850 |
| Red Konjac With Miso | 770 |
| Minced Fresh Chicken Meat in Citrus Sauce | 990 |
| Uf Mayonnaise | 1100 |
| Seared Kuroge Beef With Special Ponzu Sauce | 2800 |
| Seared Kuroge Beef With soy Sauce and egg | 2970 |
| Fresh caviar | 9000 |

## Salad

With "Eat lots of fresh vegetables" comes Sakura's famous salad. Enjoy your fresh salad with dressings from Japan and Europe.

Sakura's Dashi Salad 1080

Sakura's Grilled Salad 1400

Grilled Vegetables Caesar Salad 1650

## Sakura's Stir-Fried Vegetables

Grilled on an iron plate with a thickness of
3 centimeters to capture the best taste of stir-fried vegetables. The use of olive oil transforms it into the finest vegetable dish.

| Sakura's Stir-Fried Vegetables | 1650 |
| :--- | :--- |
| Grilled Mushroom | 1200 |

## Side Dish

Finger food that goes well with Teppanyaki.
A sampler of sticky wheat starch and melty fried cheese. Best eaten together with wine.

| Grilled Kyo-namafu With Sesami Oil | 1300 |
| :--- | :--- |
| Grilled Japanese Red Konjac | 1200 |
| Thick-sliced German Potato Bacon | 1320 |

Rusk With Mozzarella cheese 1430
Fried Cheese Sampler (2 Cheeses of Choice) 1850
Sakura Ratatouille 1650

Sakura scrambled eggs
1760

Sushi Japanese Black Cattle A5 Rump 1800

Sushi Japanese Black Cattle A5 Sirloin
2800

## Sea Food

Oyster and angel shrimp on a $220^{\circ} \mathrm{C}$ thick iron plate. Lightly stir-fried to preserve the original seafood taste.

| Grilled Squid | 1600 |
| :--- | :--- |
| Angel Shrimp' s Finest Meuniere | 2600 |
| Grilled Oyster With Japanese Style Cream Sauce | 2600 |
| Grilled Abalone | 6500 |
| Grilled Spiny Lobster | 10800 |

## Chicken Meatloof

Made from carefully selected pedigree chicken meat (Japanese chicken meatloaf) and Western meatloaf stuffed with Yonezawa pig meat. Enjoy the rich taste of its clear, flavorful broth.

Japanese-style Pedigree Chicken Meatloaf
in White Miso Sause 1200

Western-style Yonezawa Pig Meatloaf
in Balsamic Sauce
1500

## Foíe Gras

Taste the light sweetness and plump taste of an elegantly-garnished appetizer which melts in your mouth.
Steak
Enjoy to your heart's content the tenderness of carefully selected meat from cattle raised in an abundant environment
Japanese Chicken Teppanyaki ..... 2000
Japanese Pig Grilled in Rock Salt ..... 2300
Japanese Black Cattle A5 Hamburger Steak ..... 2800
Choice Cut: Japanese Black Cattle A5 Rump Steak ..... 4500
Choice Cut: Japanese Black Cattle A5 Sirloin Steak ..... 6000
Fried Rice
Sizzling rice served last on top of an iron plate is also worth a try.
Special Garlic Rice ..... 1080
Yellow Special Garlic Rice ..... 1860

## Dessert

Made from the finest ingredients straight from their source.
The authentic gelato with no doubt.

