高田馬場鉄板焼さくら⊗

《Standard Course》 11,000

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Angel Shrimp's Finest Meuniere

Grilled Abalone

Japanese Black Cattle
A5 Rump Steak

Special Garlic Rice

Gelato

《Special Sakura Course》 14.000

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Grilled Spiny Lobster

Choice Cut: Japanese

Black Cattle A5

Sirloin Steak

Special Garlic Rice

Gelato



《Sakura Takumi Course》 20,000

Fresh caviar appetizer
Sakura Hors d'oeuvres Sampler

Sakura's Salad

Angel Shrimp's Finest Meuniere

Choice Cut: Japanese

Black Cattle A5

Sirloin Steak

Special Garlic Rice

Gelato

《Sakura Kiwami Course》 24.000

Fresh caviar appetizer
Sakura Hors d'oeuvres Sampler

Sakura's Salad

Grilled Spiny Lobster

Choice Cut: Japanese

Black Cattle A5

Sirloin Steak

Special Garlic Rice

Gelato

高田馬場
鉄板焼さくら

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	3000
Potato Salad With Black Pepper	900
Red Konjac With Miso	850
Minced Fresh Chicken Meat in Citrus Sauce	990
Uf Mayonnaise	1100
Seared Kuroge Beef With Special Ponzu Sauce	3000
Seared Kuroge Beef With soy Sauce and egg	3000
Fresh caviar	9900

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	l Salad	1600

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	1800
Grilled	Mushroom		1300

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	1400
Grilled Japanese Red Konjac	1400
Thick-sliced German Potato Bacon	1450
Rusk With Mozzarella cheese	1430
Fried Cheese Sampler (2 Cheeses of Choice)	2000
Sakura Ratatouille	1650
Sakura scrambled eggs	1760
Sushi Japanese Black Cattle A5 Rump	2300

Sea Food

Oyster and angel shrimp on a 220°C thick iron plate. Lightly stir-fried to preserve the original seafood taste.

Angel Shrimp's Finest Meuniere	2600
Grilled Oyster With Japanese Style Cream Sauce	2600
Grilled Abalone	7500
Grilled Spiny Lobster	10800

Foie Gras

Taste the light sweetness and plump taste of an elegantly-garnished appetizer which melts in your mouth.

Foie Gras and Fried Apple Saute

4800

Steak

Enjoy to your heart's content the tenderness of carefully selected meat from cattle raised in an abundant environment.

Japanese Chicken Teppanyaki	2300
Japanese Pig Grilled in Rock Salt	2500
Japanese Black Cattle A5 Hamburger Steak	3000
Choice Cut: Japanese Black Cattle A5 Rump Steak	5000
Choice Cut: Japanese Black Cattle A5 Sirloin Steak	6500

Fried Rice

Sizzling rice served last on top of an iron plate is also worth a try.

Special Garlic Rice	1180
Yellow Special Garlic Rice	1860

Dessert

Made from the finest ingredients straight from their source.

The authentic gelato with no doubt.

Gelato 700

1700

Sakura's French toast