

《Standard Course》 10,000 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》
13.000

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Grilled Spiny Lobster

Choice Cut: Japanese

Black Cattle A5

Sírloín Steak

Special Garlic Rice

Gelato

高田馬場 鉄板焼さくら。

《Sakura Takumí Course》 18,000 Fresh cavíar appetízer 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》 22.000

Fresh caviar appetizer

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Grilled Spiny Lobster

Choice Cut: Japanese

Black Cattle A5

Sírloín 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	2800
Potato Salad With Black Pepper	900
Red Konjac With Miso	850
Minced Fresh Chicken Meat in Citrus Sauce	990
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Seared Kuroge Beef With Special Ponzu Sauce	3000
Seared Kuroge Beef With soy Sauce and egg	3000
Fresh cavíar	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 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
Grílled Japanese Red Konjac	1400
Thick-sliced German Potato Bacon	1450
Rusk With Mozzarella cheese	1430
Fried Cheese Sampler (2 Cheeses of Choice)	1850
Sakura Ratatouílle	1650
Sakura scrambled eggs	1760
Sushí Japanese Black Cattle A5 Rump	2000

Sea Food

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

Angel Shrímp's Fínest Meuníere	2600
Grilled Oyster With Japanese Style Cream Sauce	2600
Grilled Abalone	6800
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 Chícken Teppanyakí	2000
Japanese Píg Grílled ín 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
Vallow Spacial Carlie Rica	1860
Yellow Special Garlic Rice	1860

Dessert

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

Gelato

700

Sakura's French toast

1700