

Welcome to Sapporo! Est. 2006
Westborough, MA

LUNCH Available Weekdays 11:30am to 2:30pm

APPETIZERS

Korean Dumplings (8) 군만두 – House-made, pan-fried pork dumplings 9.95

Crab Rangoons (8) – House-made wonton wrappers filled with crabstick, veggies, and cream cheese 8.95

🍷 **Avocado Ball** – Avocado filled with spicy tuna. Topped with spicy sauce, tempura flakes and tobiko. Served with house fried tortilla chips. 16.95

Shrimp Shumai 슈마이 – Steamed shrimp dumplings. 4 pieces 6.95

Edamame – Steamed soybeans in pods. Seasoned with sea salt. 4.95

Kimchi Spring Rolls – Fried spring rolls with kimchi, pork and cheese filling. (2pcs) 5.95

✓ **Pajeon** 파전 – Pan seared, Korean style scallion pancake. 10.95 vegetarian | 10.95 kimchi | 11.95 seafood

Tempura – Lightly battered shrimp and vegetables 9.95

🍷 **Tuna Tataki** – Seared tuna with wasabi-soy vinaigrette. 10.95

Wings – Wings in a spicy sweet & sour sauce 6.95 (5) peice | 12.95 (10) piece

🍷 **Hamachi Jalapeño** – Yellowtail, jalapeño and miso dressing. 11.95

Candy Crush – Mix of tuna, crab meat, and avocado. Deep fried then topped with tobiko, seaweed, sesame seeds, eel sauce and spicy mayo. 12.95

Sashimi Appetizer – 6 pieces of assorted raw fish. 11.95

GF ✓ **House Salad** – Romaine lettuce, cucumbers, tomatoes and house-made ginger dressing. 3.95

GF **Spicy Tuna Salad** – Greens topped with chopped tuna, spicy mayo, avocado, cucumbers and tobiko. 10.95

Seaweed Salad – Seaweed tossed in vinegar sauce. 5.95

LUNCH SUSHI MEALS

Served with a complimentary miso soup and salad with ginger dressing

Maki Special: Choose 2 sushi rolls from list below – 11.95
+ California, Shrimp Tempura, Spicy Tuna (raw), Tuna-Avocado (raw), Spicy Salmon (raw), Salmon-Avocado (raw), Veggie California, Avocado, Cucumber, Yellowtail-Scallion (raw)

LUNCH SUSHI MEALS (CONT'D)

🍷 **Sushi Combo (fish over rice)** – 6 pieces of chef's choice sushi, 6 pieces of California roll 12.95

🍷 **Sashimi Combo (sliced fish)** – 8 pieces of chef's choice sashimi, 6 pieces of tuna roll. 13.95

LUNCH BOWLS

served with kimchi

✓ GF **Stone Pot Bibim Bap** 돌솥 비빔밥 – Signature Korean entrée featuring a heated stone bowl filled with choice of grains & sautéed vegetables. Topped with sunny-side up egg & choice of protein. 11.95

+ Choice of Grain: White Rice, Brown Rice, OR Quinoa (quinoa add \$1)

+ Choice of Protein: Soy-sesame beef, Grilled chicken, Slow cooked pork & kimchi, Pan-seared tofu, Garlic shrimp (shrimp add \$3)

🍷 **Kimchi Stew** 김치찌개 – House-made kimchi, pork, tofu and rice cake in spicy broth. 10.95

✓ **Soon Dubu** 순두부 – Extra soft tofu, squid, shrimp and egg in spicy broth. 10.95

✓ **Daen Jang Stew** 된장찌개 – Korean bean paste stew with tofu, zucchini, onions and jalapenos. 9.95

GF ✓ **Fried Rice** 볶음밥 – Choice of vegetarian, chicken, beef or shrimp 8.95
+ shrimp add \$2

LUNCH PLATES

served with white rice, salad & miso soup

Kalbi Plate 양념갈비 – Barbecued Korean short-ribs served off the bone 11.95

🍷 **Je Yuk Plate** 두부 재육김치 – Wok-fired pork and vegetables in Korean chili sauce 10.95

Chicken Teriyaki Plate 치킨대리야끼 – Grilled chicken in teriyaki sauce 10.95

Salmon Teriyaki Plate 연어대리야끼 – Grilled salmon filet in teriyaki sauce. 12.95

Katsu Plate 돈까스, 치킨까스 – Panko battered chicken OR pork cutlet 9.95

Bulgogi Plate 불고기 – Thinly sliced rib eye beef in soy and sesame marinade 10.95

Spicy Squid Plate 오징어볶음 – Wok-fired squid and vegetables in Korean chili sauce 10.95

All You Can Eat Lunch Buffet – including soft drink, soup, Korean BBQ, variety of Asian dishes, dessert & more!
\$13.99 per person | Kids ½ price

🍷 = raw or undercooked | GF = Items that can be made gluten free | V = Items that can be made vegetarian | The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice. Please inform your server of any allergies/food restrictions in your party.