



A P P E T I Z E R S

Edamame 4.4
Boiled soya beans

Yakitori 5.1
Grilled chicken on skewers with teriyaki sauce or salt

Agedashi Tofu 4.3
Deep fried tofu with tempura sauce

Duck Breast and Foie Gras 10.9
Grilled duck breast with foie gras, leeks, teriyaki sauce, and watercress

Gyoza (P) 6.7
Pan-fried Japanese dumplings - choice of pork or chicken

Buta Mariawase (P) 8.9
[good for 2 people]
Assorted pork plate (deep-fried pork, cha-shyu, pork skewers, and pork spring roll)

Negima Yaki 6.1
Sliced beefs rolls with teriyaki sauce

Tuna Tartar 11.7
Crispy sushi rice topped with bluefin tuna tartar

Rock Shrimp Popcorn Tempura 8.9
Popcorn Tempura with chili yuzu dressing

Scallops Shogayaki 13.3
Hokkaido scallops, cherry tomato, ginger relish, ginger soy dressing

Toro Tartar 19.9
Lumpfish caviar, avocado, crispy nori, 24k gold flakes

Salmon Tartar 8.9
Crispy salmon skin, avocado, fried leeks, truffle oil

S A L A D

Yasai Salad 3.8
Green salad

SATO Salad 5.1
Lettuce, fried tofu, beef bacon, avocado, tomato and cucumber tossed with Japanese aioli

Tori Salad 5.3
Grilled chicken, greens, mint leaves, and orange with chef's secret dressing

Age Buta To Salad (P) 5.3
Deep-fried pork with salad tossed in chef's special dressing

Kani Salad 10.2
Julienned cucumber and shredded crab stick tossed with spicy mayo and tobiko

Chuka Wakame 7.6
Marinated seaweed with scallops and crab sticks

S O U P

Miso Shiru 3.4
Soya bean soup

Kamo To Negi Jiru 4.1
Sliced duck and spring onion soup

Kaki To Tamago Jiru 4.1
Oyster soup with egg

P I C K L E S

Tsukemono Moriawase 4.1
Assorted Japanese pickles

Sunomono Moriawase 5.6
Assorted seafood and seaweed with sweet vinegar sauce

V E G E T A R I A N

Broccoli Ankake 3.4
Boiled broccoli with thickened soya sauce

Yasai Itame 3.8
Sautéed vegetables with butter and soya sauce

Kappa Maki 3.3
Cucumber rolled sushi

Yasai Maki 4.3
Lettuce, avocado, and cucumber sushi rolls

Kinoko Teppanyaki 8
Mixed mushrooms teppanyaki with garlic butter sauce

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RICE MEALS

Gohan	2.4
Steamed Japanese rice	
Yaki Meshi	3.8
Japanese fried rice – choice of garlic, vegetable, egg, or mixed	
Katsu Don [P]	9.3
Deep-fried pork cooked with sweet soy sauce, served with egg and rice	
Ten Tama Don	8.9
Tempura prawns cooked with sweet soy sauce, served with egg and rice	
Katsu Curry [P]	9.7
Deep-fried chicken or pork topped with Japanese-style curry, served with steamed rice	
Onigiri (Shake, Ume)	8.6
Rice ball wrapped with nori – choice of grilled salmon or pickled plum	
Makunouchi Bento	14.9
Traditional bento box with tempura, sashimi, grilled salmon, egg, fish cake, beef teriyaki, and rice, served with miso soup	

NOODLES

Kara Miso Ramen	7.4
Egg-noodle soup with spicy chicken mince, vegetables and boiled egg	
Ramen Shoyu Matawa Miso [P]	8
Egg-noodles with pork or chicken and vegetables – choice of miso or shoyu flavor	
Tempura Soba / Udon	7.5
Hot or cold buckwheat or wheat-noodles with prawn tempura	
Nabeyaki Udon	8.5
Hot wheat-noodles with prawns tempura, chicken, mushrooms, fish cake, kani stick, vegetables and egg in a hot pot	
Yaki Udon Matawa Yaki Soba	8.9
Wheat or egg-noodles with fried vegetables, chicken, and prawns in chef's special sauce	

GRILLED

Tori Teriyaki	7.9
Grilled chicken with teriyaki sauce	
Buta Shogayaki [P]	9.9
Pan-fried pork with ginger sauce	
Hata Shio Yaki Matawa Teriyaki	8.3
Grilled grouper with teriyaki sauce or salt	
Shake Shio Yaki Matawa Teriyaki	9.1
Grilled salmon with teriyaki sauce or salt	
Gindara Teriyaki	10.8
Grilled black cod with teriyaki sauce	
Gindara Saikyo Yaki	18.4
Grilled black cod marinated in sweet miso paste	

Gyu Teriyaki	12.5
Grilled beef sirloin with teriyaki sauce	
Grilled Beef Tare Moto	12.5
U.S Prime A7 tenderloin marinated in sweet soy sauce, served with grilled vegetables	
Beef Ribs Yakiniku	18.4
USDA beef short ribs, slow-cooked for 8 hours, served with yakiniku sauce, grilled zucchini, and cherry tomatoes	
Saba Shioyaki	8.6
Salt-grilled mackerel with lime and ponzu oroshi	

FRIED

Tempura Moriawase	8.9
Assorted tempura [prawns, fish, and vegetables]	
Ebi Tempura	9.5
Prawn tempura	
Kaki Furai	9.1
Breaded, deep-fried oysters	
Yasai Tempura	5.1
Assorted vegetables	
Tori Kara Age	6.1
Japanese-style deep-fried chicken	
Ton Katsu [P]	7.1
Breaded, deep-fried pork	

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S A S H I M I

Usuzukuri Grouper sashimi with ponzu sauce	10.8
Hamachi Truffle Yuzu Thinly sliced yellowtail with truffle yuzu dressing, served with watercress mix	12.2
Sashimi "MATSU" Five kinds of sashimi (tuna, salmon, grouper, cuttlefish, and octopus)	14
Sashimi Funamori Selection of sashimi in a wooden boat (grouper, crab stick, tuna, salmon, mackerel, cuttlefish, and octopus)	26.7
Salmon Aburi Seared salmon with ponzu, beetroots, mango, red amaranth, and affilia cress	8.9
Akami Ceviche Bluefin tuna with mixed microgreens, jalapeño, and cucumber dressing	11.8
Hotate Ceviche Hokkaido scallops with yuzu dressing, lime caviar, and microgreens	10.2

S A S H I M I A L A C A R T E

Kani Kamaboko Crab sticks	5.1
Ika Cuttlefish	5.3
Ebi Gulf Prawns	6.4
Tako Octopus	6.6
Shime Saba Marinated mackerel	6.7
Shake Salmon	9.5
Hotate Scallop	9.9
Maguro Tuna	10.8
Hamachi Yellowtail	11.7
Chu-Toro Semi-fatty tuna belly	14.6
O-Toro Fatty tuna belly	19.7

S U S H I A L A C A R T E

Tamago Egg omelette	1.9
Ika Cuttlefish	2.4
Shake Salmon	4.1
Kani Kamaboko Crab stick	2.3
Hata Grouper	3.3
Tako Octopus	2.9
Ebi Gulf prawn	2.8
Hotate Scallop	3.6
Shime Saba Marinated mackerel	3.4
Ikura Salmon roe	5.1

Hamachi Yellowtail	4.4
Maguro Tuna	5.3
Chu-Toro Semi-fatty tuna belly	5.3
O-Toro Fatty tuna belly	6.2
Unagi Eel	8.3

S U S H I S E T

Sushi Set A Tuna, prawn, grouper, cuttlefish, salmon, mackerel, egg omelette, cucumber roll, and miso soup	17
Sushi Set B Yellowtail, salmon, tuna, prawn, grouper, mackerel, salmon roe, octopus, egg omelette, tuna roll, and miso soup	20.3

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MAKI SUSHI

Salmon Skin Maki Grilled salmon skin	5.2
Avocado Shake Maki Avocado salmon roll	6.6
California Maki Prawn, avocado, crab stick, cucumber, and flying fish roe	7.6
Sapporo Maki Tuna, avocado, salmon, crab stick with spicy mayo	7.9
Ultimate Warrior Maki Yellowtail, salmon, and cuttlefish mixed with spicy mayo	7.6
Tampa Maki Fried grouper and spring onion with spicy mayo	7.9
Ebi Tempura Maki Prawn tempura roll	8.1
Samurai Maki Prawn tempura, avocado, flying fish roe, wrapped with half-cooked salmon, teriyaki sauce, and wasabi mayo	8.9

Crazy Maki California roll topped with shredded spicy crab stick	8.5
SATO Special Maki California roll wrapped with sliced fresh salmon	8.9
Crunchy Crazy Maki Crab stick, cucumber, carrot, flying fish roe, avocado, wrapped with tenkasu and crab stick	8.8
Dynamite Maki Scallop, cuttlefish, and salmon wrapped with avocado and spicy mayo	9.1
Unagi Avocado Maki BBQ grilled eel, avocado with teriyaki sauce	9.3
Geisha Maki Shake, grouper, crabstick, flying fish roe, spring onion and wasabi mayo	10.4

Dragon Roll Unagi, salmon and cucumber roll covered in avocado	9.3
Pink Panther Roll Akami, cream cheese, avocado and Yukari powder	7.8
Alaskan Maki Smoked salmon, cream cheese, and sesame seeds	6.6
Kamikazee Roll Chopped tuna, chopped salmon, salmon skin, spicy mayo, topped with crunchy sweet potato and unagi sauce	8.6
Rossini Roll Asparagus, wagyu beef, avocado, sesame seeds, wrapped with wagyu beef, topped with foie gras and black pepper sauce	20.3
Spicy Tuna Akami Roll Bluefin tuna, spicy mayo, cucumber, sesame seeds	8

SATO SUPER MAKI

Gold Dragon Maki California roll with spicy tuna, salmon, and spicy mayo	8.9
Murasaki Special Maki Salmon tempura, crab stick, avocado, fish cake, cucumber, wrapped with salmon, tuna and grouper	9.1
Soft Shell Crab Maki Deep-fried soft shell crab, avocado, mayo and sweet soya sauce	10
Godzilla Maki Soft shell crab, asparagus, avocado, eel, tuna with spicy mayonnaise and teriyaki sauce	16.5

TEMAKI SUSHI (HAND ROLLED SUSHI)

Shake Temaki Salmon	4.8
Spicy Kani Temaki Spicy crab stick	4.4
Avocado Shake Temaki Avocado and salmon with mayo	5
California Temaki Avocado, cucumber, crab stick, prawn, and flying fish roe	5.6
Maguro Temaki Tuna	5.8
Ultimate Warrior Temaki Cuttlefish, salmon, yellowtail mixed with spicy mayo	6.1
Unagi Avocado Temaki BBQ eel and avocado with mayo and teriyaki sauce	6.6

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TEPPANYAKI SET

Teppanyaki Set A 21.6
Tempura or sashimi, salad, miso soup, beef tenderloin, chicken, prawns and vegetables

Teppanyaki Set B 24.1
Tempura or sashimi, salad, miso soup, beef tenderloin, grouper, cuttlefish, prawns, and vegetables

Teppanyaki Set C 26.7
Tempura or sashimi, salad, miso soup, salmon, grouper, cuttlefish, prawns, cigale and vegetables

Teppanyaki Set D 34.3
Appetizer (sushi and sashimi), tempura (prawns and vegetables), salad, and miso soup; U.S. Angus beef tenderloin, salmon, scallops, prawns, and vegetables

TEPPANYAKI A LA CARTE

Meat
Tori 8.1
Chicken

Gyu Roace 13.1
U.S. beef sirloin

Gyu Hire 14.6
U.S. Angus beef tenderloin

Seafood
Ika 7.6
Cuttlefish

Hata 10.2
Grouper

Shake 9.4
Salmon

Ebi 10
Gulf prawn

Cigale 12.7
Gulf lobster

Hotate 13.6
Japanese scallops

Teppanyaki Combination 17.8
Select any two items from above a la carte menu for Teppanyaki combination of your choice

Wagyu Teppanyaki 28

LUNCH BENTO

Beef Bento 13.1
Grilled beef sirloin, sautéed vegetables, green salad, tsukemono, ponzu sauce, teriyaki sauce, nasu zuke-ji, kimpira, pumpkin ankake, steamed rice, miso soup, and ice cream

Tempura Bento 10.2
Mixed tempura (prawns & vegetables), green salad, tsukemono, nasu zuke-ji, kimpira, pumpkin ankake, steamed rice, miso soup, and ice cream

Sushi Bento 20.2
9 kinds of sushi (salmon, hamachi, tuna, tako, ebi, ika, tamago, kani, hatta), green salad, tsukemono, nasu zuke-ji

Makunouchi Bento 14.9
Traditional bento box with tempura, sashimi, grilled salmon, egg, fish cake, beef teriyaki, and rice served with miso soup and ice cream

DESSERT

Ice cream 3.4
Banira (Vanilla), Chokorate (Chocolate), Ichigo (Strawberry)

Matcha 5.1
Green tea

Tempura Ice Cream 4.2
Vanilla, chocolate, strawberry

Banana Tempura 4.4
Deep fried banana with ice cream

Mochi 5

Kudamono Moriawase 3.8
Assorted sliced fruits

Banana Rum (NUTS, DRY, GLT) 3.5
Banana and peanut butter harumaki, rum and cinnamon glaze, milk powder, vanilla ice cream

Mizu Shingen Mochi (GLT) 3.5
Raindrop cake, kinako powder, Kuromitsu, watermelon and pineapple compote

Matcha Cheesecake (DRY) 4
Green tea cheesecake

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O U R S T O R Y

The **Kamakura** period marked a large political change in Japan. Prior to the Kamakura period, the **samurai** were guards of the landed estates of the nobility. The nobility, having lost control of the Japanese countryside, fell under the militaristic rule of the peasant class **samurai**, with a military government being set up in 1192 in **Kamakura** giving way to the period. Once the positions of power had been exchanged, the role of the court banquets changed. The court cuisine which had prior to this time emphasized flavor and nutritional aspects changed to a highly ceremonial and official role.

Minamoto Yoritomo, the first shogun, punished other **samurai** who followed the earlier showy banquet style of the nobility. The shogun banquet, called **ban**, was attended by military leaders from the provinces. The **ban** originally referred to a luncheon on festival days attended by soldiers and guards during the Heian period and was attached to the warrior class. The menu usually consisted of dried abalone, jellyfish **aemono**, pickled ume called **umeboshi**, salt and vinegar for seasoning, and rice. Later in the period, the **honzen ryori** banquet became popularized.

The cuisine of the **samurai** came distinctly from their peasant roots. The meals prepared emphasized simplicity while being substantial. The cuisine avoided refinement, ceremony, and luxury, and shed all further Chinese influence. One specific example is the change from wearing traditional Chinese garb to a distinct clothing style that combined

the simple clothing of the common people. This style evolved into the kimono by the end of the Middle Ages.

Japanese cuisine has developed over the centuries as a result of many political and social changes throughout Japan. The cuisine eventually changed with the advent of the Medieval age which ushered in a shedding of elitism with the age of shogun rule. In the early modern era significant changes occurred resulting in the introduction of non-Japanese cultures, most notably Western culture, to Japan.

The modern term “**Japanese cuisine**” (**nihon ryōri** (日本料理) or **washoku** (和食)) means traditional-style Japanese food, similar to that already existing before the end of national seclusion in 1868. In a broader sense of the word, it could also include foods whose ingredients or cooking methods were subsequently introduced from abroad, but which have been developed by Japanese people who have made these methods their own. Japanese cuisine is known for its emphasis on seasonality of food (旬, shun), quality of ingredients, and presentation.

Experience Sato’s Japanese cooking, combining traditional recipes with imaginative presentation.