

Teppanyaki

鉄板焼



JAPAN



TEPPANYAKI

DINNER MENU

KING CRAB SALAD AND EDAMAME BEANS
Shiso, Yuzu, Ginger Dressing

JAPANESE WAFU SALAD
Mizuna, Rocket (Arugula), Spinach, Red Leaf Lettuce, Pea Shoots,
Bonito Flakes, Shaved Foie Gras

MALDIVIAN SNAPPER
Green Tea Flavoured White Wine Sauce, Daikon, Crispy Leeks

HOKKAIDO SCALLOPS
Celeriac and ginger purée, yuzu garlic butter

JAPANESE CHAWANMUSHI WITH IKURA
Egg Custard, Shiitake Mushroom, Ikura (Salmon Roe)

YUZU AND SAKE SORBET

KAGOSHIMA TENDERLOIN (A5)
Garlic Chips, Sea Salt, Fresh Wasabi, Ginger Teriyaki Sauce

JAPANESE GARLIC FRIED RICE WITH CRISPY RICE SAKURA EBI
Miso Soup, Japanese Pickles

GREEN TEA TIRAMISU

JAPANESE SENCHA GREEN TEA

USD 250 for BB, USD 200 for AIP, HB & FB (excluding the sake pairing)
All prices are quoted in USD and are inclusive of 17% TGST and 10% service charge

SAKE & WINE

SOMMELIER'S SUGGESTED SAKE AND WINE BY THE GLASS

JAPANESE GLASS NOODLES

Jozen Mizuno Gotoshi Sparkling Sake \$45*
Louis Roederer Collection 245 Brut Champagne Nv, France \$53*

KAISO SALAD

Shiokawa Fisherman Sokujo Junmai, Ginjo \$40 *
Cloudy Bay Chardonnay, New Zealand(100ml) \$25 *

SCAMPI AND HOKKAIDO SCALLOPS

Miso Pumpkin Purée, Escargot Sauce, Garlic Shoots

JAPANESE CHAWANMUSHI WITH IKURA

Shiokawa "Cowboy" Yamahai Junmai, Ginjo \$40*
Meerlust Pinot Noir, South Africa (100 MI) \$34*

YUZU AND SAKE SORBET

KAGOSHIMA TENDERLOIN (A5)

Ginrei Gassan Secchu Jukusei Junmai, Ginjo \$40*
L'église D'armens Saint-Émilion Grand Cru, France (150 MI) \$34*

GREEN TEA TIRAMISU

Tochikura Umeshu Plum Sake (Sweet) \$35*
Castellare Vin Santo Del Chianti Classico S. Niccolò, Italy (75 MI) \$22*

JAPANESE SENCHA GREEN TEA

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*Non all inclusive item