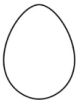


Teppanyaki

鉄板焼



JAPAN



TEPPANYAKI

LUNCH MENU

JAPANESE GLASS NOODLES
Fried Garlic, Ponzu Sauce, Caviar

KAISO SALAD
Salmon Roe, Goma Dressing

SCAMPI AND HOKKAIDO SCALLOPS
Miso Pumpkin Purée, Escargot Sauce, Garlic Shoots

SEA BASS
Carrot Miso Purée, Hajikami Shoga, Dashi Consommé

CALAMANSI & GINGER SORBET
KAGOSHIMA SIRLOIN (A5)
Lotus Root, Pumpkin, Asparagus,
Condiments: garlic chips, sea salt, wasabi, teriyaki sauce

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

DAIFUKU MOCHI

USD 200 for BB & HB USD 175 for AIP & 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 "Cowboy" Yamahai Junmai, Ginjo \$40
Cloudy Bay Chardonnay, New Zealand (120ml) \$25 *

SCAMPI AND HOKKAIDO SCALLOPS

SEA BASS

Shiokawa "Cowboy" Yamahai Junmai, Ginjo \$40*
Meerlust Pinot Noir, South Africa (120ml) \$34*

CALAMANSI & GINGER SORBET

Kagoshima Sirloin (A5)
Ginrei Gassan Secchu Jukusei Junmai, Ginjo \$40*
L'église D'armens Saint-Émilion Grand Cru, France (120ml) \$34*

JAPANESE GARLIC FRIED RICE WITH CRISPY RICE SAKURA EBI

DAIFUKU MOCHI

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

All prices are quoted in USD and are inclusive of 17% TGST and 10% service charge

*Non all inclusive item