

# FROM THE TEPPANYAKI TABLE

#### TEPPANYAKI WA-SHOKU

\$65.00

MUSHROOM & TOFU SOUP

MAKI PLATE BY THE CHEF

BEEF RIB-EYE, PRAWNS, VEGETABLES AND RICE

CARAMELIZED PINEAPPLE WITH PASSION SORBET

#### **TEPPANYAKI SEAFOOD**

\$85.00

MUSHROOM & TOFU SOUP

ASSORTED OF SUSHI & SASHIMI

PRAWN, LOSBTER, SALMON WITH

VEGETABLE & RICE

TEPPANYAKI FRUIT FLAMBÉ

WITH GREEN TEA SAUCE & GREEN APPLE SORBET

#### TEPPANYAKI SURF & TURF \$85.00

MUSHROOM & TOFU SOUP

ASSORTED SUSHI & MAKI BY THE CHEF

LOBSTER, WAGYU BEEF MS5, VEGETABLES & RICE

TEPPANYAKI FRUIT FLAMBÉ

WITH GREEN TEA SAUCE & GREEN APPLE SORBET

### À LA CARTE TEPPANYAKI

#### **MEAT WA-SHOKU**

SERVED WITH VEGETABLES & GARLIC RICE

CHICKEN THIGH	\$24.00
BEEF RIB EYE	\$32.00
WAGYU BEEF STRIPLOIN MS 5	\$45.00

#### **SEAFOOD WA SHOKU**

SERVED WITH VEGETABLES & GARLIC RICE

\$40.00
\$35.00
\$40.00
\$60.00

#### **RICE & NOODLES**

YAKI UDON	\$20.00
JAPANESE RICE	\$20.00
FRIED WITH:	
GARLIC   VEGATABLES   CHICKEN   BEEF	PRAWN

#### **CHEF'S PLATTER FOR TWO**

SERVED WITH VEGETABLES & GARLIC RICE

ASSORTED SEAFOOD	\$110.00
PLATTER WAGYU BEEF MS 5	\$85.00



## RAW FROM THE SUSHI BAR

ASSORTED SASHIMI (10PCS) \$25.00

SUBJECT TO AVAILABILITY FROM SELECTION BELOW:

YELLOW FIN TUNA SALMON
REEF FISH OCTOPUS

ASSORTED MAKI (10PCS) \$25.00

SUBJECT TO AVAILABILITY FROM SELECTION BELOW:

TUNA SALMON

CALIFORNIAN VEGETARIAN

FOTOMAKI

PERSONALIZED SUSHI SELECTION BY CHEF, PLEASE INFORM HIM ABOUT YOUR TASTE FOR YOUR PLATTER:

KANIFUSHI MAKI & NIGIRI \$25.00 PLATTER (10PCS)

ATMOSPHERE SUSHI & \$25.00 SASHIMI PLATTER (10PCS)

FRIED MAKI (10PCS) \$25.00
DEEP FRIED WITH TEMPURA BATTER

#### **DESSERT**

#### TEPPANYAKI FRUITS FLAMBÉ

GREEN TEA SAUCE & GREEN APPLE SORBET

### CARAMELIZED PINEAPPLE ON THE TEPPANYAKI

SERVED WITH MANGO COULIS & PASSION SORBET

HOMEMADE ICE-CREAM & SORBET

JAPANESE MOCHI ICE CREAM \$10.00

STRAWBERRY GREEN TEA