

OTOSHI – APPETIZER

Taco Sonomono 195

Octopus, seaweed, and cucumber with Japanese vinaigrette

Shake Salad 300

Marinated salmon, pickled pink ginger, and shredded cucumber with spicy mayo

SUPU – SOUP

Miso Soup 130

Traditional Japanese soybean soup with tofu, seaweed, and scallions

Chicken Ramen 230

Japanese chicken noodle soup

HIBACHI SENTAKU

Hibachi Chicken 495

Teppanyaki chicken breast grilled with sesame seeds and lemon

Hibachi Duck 485

Teppanyaki duck breast with homemade sauce

Hibachi Australian Lamb Loin 1000

Teppanyaki grilled lamb loin with teriyaki sauce

Hibachi Veal Medallion 705

Teppanyaki grilled veal medallion with homemade sauce

Beef Filet Mignon 1300

Teppanyaki beef filet grilled to perfection with homemade garlic butter

FUDO – SEAFOOD

Norwegian Salmon 845

Teppanyaki grilled salmon steak with teriyaki sauce.

Hibachi Tuna Steak 1400

Red Sea tuna steak seared to perfection with ginger and coriander.

Hibachi Red Snapper 640

Grilled red snapper filet with teriyaki sauce.

Hibachi Sea Bass 600

Teppanyaki grilled sea bass filet with ginger and coriander.

Hibachi Calamari 780

Teppanyaki grilled calamari with asparagus and lemon butter.

All Teppanyaki items are served with hibachi vegetables and fried rice.

DEZATO – DESSERT

Chizukeki – Cheesecake 350

Green tea cheesecake served with vanilla ice cream

Shinsen'na Kudamono – Fresh Fruit 250

Assorted seasonal fresh fruit

Aisukurimu – Assorted Ice Creams (Three Scoops) 180

Choice of vanilla, strawberry, chocolate, or mango

ENHANCEMENT

Enhance your Teppanyaki experience with any of the following:

American Angus Rib Eye 2200

Teppanyaki grilled Angus rib eye steak with soy butter

Hibachi Shrimp 2000

Grilled Red Sea shrimp with soy butter and wine

Seafood Combination 3500

Red Sea shrimp, calamari, and sea bass filet with homemade seafood sauce

Hibachi Surf and Turf 2200

Teppanyaki grilled beef filet, shrimp, and red snapper

Hibachi Robusta 3500

Teppanyaki grilled lobster with soy and homemade sauce