

TEPPANYAKI

SEASONAL MENU

326
Per person

APPETIZER

Sea Urchin "D" "SF"

Kristal caviar, golden leave, wasabi

Sushi & Sashimi "SF"

2 Scallop Nigiri, 3 pcs Otoro
Soy sauce, pickled ginger and wasabi

SOUP

Lobster Miso Soup "SF"

Sakura miso, scallion, mushroom

FROM TEPPANYAKI

Maldivian Lobster "SF"

Cauliflower mouse, broccoli, mustard sauce, lemon zest

Or

Abalone "SF" "D"

White asparagus, ponzu lime butter





Niyama Truffle Fried Rice "D" "V" "VG"

Ginger dressing & pickle

DESSERT

Yuzu Cheesecake "D" "N"

Raspberry, black sesame crumble, matcha ice cream

 mild  spicy  very spicy
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Kindly notify one of our team members if you have any allergic intolerance
All prices are in US Dollars and inclusive 10% service charge and 16% GST.

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SET MENUS

TEPPANYAKI

MEAT SET

272
Per person

- φ Wagyu Beef Nigiri with kabayaki sauce, sliced truffles, fresh wasabi and pickled ginger
- φ Onion Clear Soup, scallion and seaweed
- φ Your Choice Hokkaido Snowflakes Beef Striploin A5 Grade or Sendai Beef Fillet served with grated fresh wasabi and apple sauce, black garlic chips, mixed grilled vegetables, fried rice, pickles
- φ Brandy Flambés Pancake, vanilla ice cream and mixed fruits

LOBSTER SET "SF"



242
Per person

- φ Lobster Sashimi on Ice, seaweed and ginger dressing
- φ Aka Miso Soup with tofu, enoki mushroom and spring onion
- φ Maldivian Coral Lobster served with fried rice, mixed baby vegetables, pickles and sauce
- φ Crêpes, caramelized pineapple toppings, red beans ice cream and roasted pine nuts "N"

SEAFOOD SET "SF"

195
Per person

- φ King Crab Salad with edamame, salmon roe
- φ Seafood Miso Soup with clam, squid, king's fish, baby leeks and shimeji mushroom
- φ Giant Scallop, King prawn, Fresh Salmon served with fried rice, Teppanyaki vegetables, sauces and pickles
- φ Red Beans Soup and Green Tea Ice Creams

PESCATARIAN SET

184
Per person

- φ Fresh Sliced of Sashimi consists of Salmon, Hamachi, White Fish and Caviar
- φ Clear Fish Soup in bonito broth, scallion and carrot
- φ Turbot Fish, Cod Fish Fillet and Seabass with yuzu shoyu sauce, Teppanyaki vegetables fried rice and pickles
- φ Green Tea Mochi Ice Cream

MOTTAINAI LAMB CHOP

174
Per person

- φ Japanese Herb Salad with chuka wakame and shoyu dressing
- φ Sakura Miso with pearl mushroom, baby leek, soft tofu and scallion "SF"
- φ Mottainai Lamb Chop served with fried rice, mixed baby vegetables, apple sauce and pickles
- φ Tropical Cube Mix Fruit Soup with ginkgo nuts "N"

VEGETARIAN SET "V" "VG"

121
Per person

- φ Vegan Sushi with avocado, red cabbage, mango
- φ Mixed Mushroom Clear Soup with seaweed and tofu
- φ Hokkaido Style with white asparagus, baby zucchini, broccolini
- φ Spicy Fruit Platter served with lime sorbet


1 mild 2 spicy 3 very spicy
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TEPPANYAKI

À LA CARTE

| Served with vegetables, Japanese pickles, and sauces

Sendai Beef Fillet A5	FB/NLE Meal Plan: \$100 supp charge	250 grams	215
Hokkaido Snowflakes Beef A5	FB/NLE Meal Plan: \$75 supp charge	200 grams	188
Wagyu Full Blood MS 9	FB/NLE Meal Plan: \$25 supp charge	250 grams	188
Japanese Kobe Beef Striploin	FB/NLE Meal Plan: \$75 supp charge	200 grams	188
Japanese Beef Kumanokyu A5	FB/NLE Meal Plan: \$75 supp charge	250 grams	188
Maldivian Coral Lobster "SF"		per piece	131
Alaskan King Crab "SF"		160 grams	124
Mottainai Lamb Chop		250 grams	104
Kings Prawn U5 "SF"		200 grams	104
Carabineros Jumbo Prawn "SF"		3 pieces	104
Cod Fish Fillet "SF"		200 grams	78
Atlantics Ocean Seabass Fillet "SF"		200 grams	78
Giant Scallop "SF"		5 pieces	78

Sushi & Sashimi

Lobster Sashimi on Ice "GF"		FB/NLE Meal Plan: \$20 supp charge	111
Live lobster, daikon radish, wakame, fresh wasabi and gari			
16 pcs Sushi & Sashimi Moriawase		FB/NLE Meal Plan: \$20 supp charge	78
Mix of sashimi fresh of the day, salmon, tuna, king's fish, wagyu nigiri, salmon nigiri, giant roll, crazy California roll			
6 pcs Salmon Truffle Rolls "SF"		FB/NLE Meal Plan: \$15 supp charge	59
Kabayaki sauce, avocado Philadelphia cheese and black truffle			
12 Sliced Sashimis of the Day "GF"			55
Fresh salmon, tuna, yellow tail and local white fish, Hamachi			
6 pcs Crazy Californian Rolls "SF"			52
King crab, avocado, and tempura crumbs			
6pcs Giant Rolls "SF"			52
Prawn tempura, cream cheese, avocado, mango, spicy mayo and teriyaki sauce			
2 pcs Otoro "SF"			40
Sliced teriyaki sauced glazed tuna belly, fresh wasabi, ginger pickles			
2 pcs Wagyu Nigiri & Krystal Caviar			30
Sliced Wagyu striploin glazed torch, teriyaki sauce topping, fresh wasabi, scallion			

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STARTER

King Crab Salad "GF" "SF" Edamame and salmon ikura	55
Grilled Foie Gras "GF" Asparagus, butter nori sauce	50
5 pcs Teppanyaki Steam Baked Oyster "SF" Shoyu and ponzu sauce	50

SIDE DISH

Sakura Miso Soup "SF" White Miso, wakame, pearl mushroom, soft tofu and leeks	25
Teppan Truffle Fried Rice Truffle paste, egg, spring onion, fresh truffle	24
Garlic Fried Wild Rice Golden brown garlic and egg	24
Yaki Soba "SF" Brown Japanese noodles with tonkatsu, oyster sauce and julienne mixed vegetables	24
Teppanyaki Baby Vegetables Mixed grilled baby vegetable, capsicum, carrot, zucchini and asparagus	24
Moyasi Itame Beansprout with garlic butter and soya sauce	21







TEPPANYAKI

DESSERT

Crêpes, with caramelized pineapple, red beans ice cream and pine nuts "N"	21
Tropical Cube Mix Fruit Soup with ginkgo nut "N"	21
Brandy Flambés Pancake with vanilla ice cream, and mixed fruits	21
Shiratama Zenzai with red beans soup, rice glutinous cake	21
Green Tea Mochi Ice Cream	21



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