




TEPPANYAKI

SET MENUS

MEAT SET




- Wagyu Beef Nigiri with kabayaki sauce, sliced truffles, fresh wasabi and pickled ginger
- Onion Clear Soup, scallion and seaweed
- 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
- Brandy Flambés Pancake, vanilla ice cream and mixed fruits   

272

Per person

USD 50 per person
supplement on Dine
Around Package

LOBSTER SET



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

242

Per person

USD 40 per person
supplement on Dine
Around Package


SEAFOOD SET

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

195

Per person










PESCATARIAN SET

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

184

Per person

Kindly notify one of our Team Members if you have any allergic intolerance.




 - Alcohol  - Pork  - Vegetarian  - Egg  - Contains Gluten  - Dairy  - Vegan,
 - Contains Nuts  - Shellfish  - Fish  - Spicy  - Sustainable Food

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TEPPANYAKI


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 
- φ Mottainai Lamb Chop served with fried rice, mixed baby vegetables, apple sauce and pickles
- φ Tropical Cube Mix Fruit Soup with ginkgo nuts  

VEGETARIAN SET










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 

À LA CARTE | Served with vegetables, Japanese pickles, and sauces

Sendai Beef Fillet A5	USD 100 NLE/ DINE AROUND SUPP	250 grams	215
Hokkaido Snowflakes Beef A5	USD 75 NLE/ DINE AROUND SUPP	200 grams	188
Wagyu Full Blood MS 9	USD 25 NLE/ DINE AROUND SUPP	250 grams	188
Maldivian Coral Lobster	 	per piece	131
Alaskan King Crab		160 grams	124
Mottainai Lamb Chop		250 grams	104
Kings Prawn U5		200 grams	104
Carabineros Jumbo Prawn		3 pieces	104
Cod Fish Fillet		200 grams	78
Atlantics Ocean Seabass Fillet		200 grams	78
Giant Scallop		5 pieces	78

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Sushi & Sashimi

Lobster Sashimi on Ice	 	USD 25 NLE/ DINE AROUND Supp	111
Live lobster, daikon radish, wakame, fresh wasabi and gari			
16 pcs Sushi & Sashimi Moriawase	 	USD 25 NLE/ DINE AROUND Supp	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	  	USD 15 NLE/ DINE AROUND Supp	59
Kabayaki sauce, avocado Philadelphia cheese and black truffle			
12 Sliced Sashimis of the Day			55
Fresh salmon, tuna, yellow tail and local white fish, Hamachi			
6 pcs Crazy Californian Rolls	 		52
King crab, avocado, and tempura crumbs			
6pcs Giant Rolls	 		52
Prawn tempura, cream cheese, avocado, mango, spicy mayo and teriyaki sauce			
2 pcs Otoro			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 toping, fresh wasabi, scallion			

STARTER

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

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SIDE DISH

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

DESSERT

Crêpes, with caramelized pineapple, red beans ice cream and pine nuts   	21
Tropical Cube Mix Fruit Soup with gingko nut  	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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