

TEPPANYAKI EXPERIENCE

SMALL BITES

Edamame

STARTER

Chuka Wakame

Seasoned seaweed salad

SOUP

Miso Kinoko

Traditional miso soup with mushrooms, tofu, seaweed and scallions

**MAIN SELECTION – FROM THE GRILL

WAGYU SIRLOIN	205
BLACK ANGUS BEEF TENDERLOIN AND DUCK LIVER	140
TIGER PRAWNS	95
RIKU TO UMI Beef tenderloin and tiger prawns	140
NIKU Chicken thigh, beef tenderloin and lamb chops	140
UMI Salmon, tuna, calamari, white fish	110
TORI KAMO Teriyaki chicken thigh and duck breast	110
YASAI Udon noodles with mixed Asian vegetable	95

SIDES

Garlic fried rice and mixed seasonal vegetables

DESSERT

Flambéed banana with vanilla ice cream on top

INCLUSIVE OF

Sake Martini Glass

DAILY EXCEPT WEDNESDAY

19:30Hrs Onwards

Teppanyaki Grill



Vegan



Vegetarian



Gluten-Free

Please consult your server regarding which dishes can be prepared gluten-free.



Lactose-Free

Please consult your server regarding which dishes can be prepared lactose-free.



Allergens

Peanuts, Nuts, Mustard, Milk, Celery & Celery Salt, Eggs, Fish, Soybeans, Cereals Containing Gluten, Mollusks, Lupin Flour, Crustaceans, Sulfur Dioxide / Sulfites and Sesame Seeds.

*Please inform your server if you have any food allergies or special dietary requirements. Our food is prepared in an environment where peanuts, nuts and other allergens are handled. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness to young children, seniors and those with compromised immune systems.

All prices are in US Dollars and inclusive of GST and Service Charge