

# TEPPANYAKI

## DINNER MENU

The word teppanyaki is derived from “Teppan”, which means iron plate, and “yaki”, which means grilled or pan-fried. The originator of teppanyaki-style steakhouse is the Japanese restaurant Misono. It was the first one to introduce western influence in the cooking concept on the teppan table in 1945.

The Teppanyaki Chef prepares the dishes in front of you on the iron table and interacts with you to make your experience special

### Misoshiru

Salmon / Shimeji Mushroom / Miso Soup

 Contains Gluten

### Hotate

Scallops / Green Asparagus / Yuzu Butter

### Ebi Tara

Prawn / Black Cod / Garlic Rice

 Contains Gluten

### Gyuniku Goma Dare

Angus Beef Tenderloin / Shiitake / Bok Choy / Sesame Pepper

 Contains Gluten

### Furanbe Kudamono

Fruits Flambée / Green Tea Ice-Cream

USD  
75++

Add on to  
your main course  
or to share



**Lobster**

(market price)

USD 26/100g



**Angus Beef Tomahawk**

(approx.1kg Rib Steak)

USD 85



**Wagyu Beef Striploin**

(approx.150g)

USD 55

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. All prices are in US Dollars & subject to 10% service charge plus 12% GST.