

ТЕРРАНЫЯКИ

• GRILL •

SHABU SHABU HOT POT

We have two kinds of soup broths for your hot pot to choose from:

TRADITIONAL KOMBU VEGETABLE BROTH
SPICY KIMCHEE BROTH

OUR SPECIAL MENUS

RIBEYE BEEF SHABU SHABU – \$45.00

MAKI TRIO PLATE

HOT POT: BEEF RIB-EYE, VEGETABLES AND
NOODLES OR STEAM RICE

TEPPANYAKI FRUITS FLAMBÉ, GREEN TEA SAUCE AND
GREEN APPLE SORBET

WAGYU BEEF SHABU SHABU – \$55.00

CHEF'S SUSHI PLATTER

HOT POT: WAGYU BEEF, VEGETABLES AND
NOODLES OR STEAM RICE

TEPPANYAKI FRUITS FLAMBÉ, GREEN TEA SAUCE AND
GREEN APPLE SORBET

SEAFOOD SHABU SHABU MENU – \$55.00

SUSHI SASHIMI SELECTION

HOT POT: PRAWN, SCALLOP, CALAMARI & SALMON WITH
VEGETABLES AND NOODLES OR STEAM RICE

TEPPANYAKI FRUITS FLAMBÉ, GREEN TEA SAUCE AND
GREEN APPLE SORBET

ADDITIONAL PLATTERS

BEEF RIB EYE – \$15.00

BEEF WAGYU – \$25.00

TOFU & ASSORTED VEGETABLES – \$10.00

MIX SEA FOOD – \$20.00

SALMON – \$20.00

PRAWN – \$20.00

FROM THE TEPPANYAKI TABLE

A LA CARTE TEPPANYAKI

TEPPANYAKI WA-SHOKU – \$55.00

CLASSIC MISO SOUP

MAKI TRIO PLATE

BEEF RIB-EYE, SALMON, VEGETABLES & RICE

CAREMELIZED PINEAPPLE SERVED WITH MANGO COULIS
& PASSION SORBET

TEPPANYAKI SEAFOOD – \$65.00

CLASSIC MISO SOUP

ASSORTED SUSHI & SASHIMI

PRAWN, LOBSTER, SALMON WITH VEGETABLE & RICE

TEPPANYAKI FRUIT FLAMBÉ
WITH GREEN TEA SAUCE & GREEN APPLE SORBET

TEPPANYAKI SURF & TURF – \$75.00

CLASSIC MISO SOUP

ASSORTED SUSHI & MAKI BY THE CHEF

LOBSTER, WAGU BEEF MS6, VEGETABLES & RICE

TEPPANYAKI FRUIT FLAMBÉ
WITH GREEN TEA SAUCE & GREEN APPLE SORBET

MEAT WA-SHOKU

SERVED WITH VEGETABLES AND GARLIC RICE

CHICKEN THIGH

\$24.00

BEEF RIB EYE

\$32.00

BEEF TENDERLOIN

\$36.00

SEAFOOD WA SHOKU

SERVED WITH VEGETABLES AND GARLIC RICE

PRAWNS

\$38.00

SALMON

\$32.00

SCALLOP

\$36.00

LOBSTER

\$62.00

RICE & NOODLES

YAKI UDON

\$18.00

JAPANESE JASMINE RICE

\$18.00

FRIED WITH:

GARLIC

VEGETABLES

CHICKEN

BEEF

PRAWN

CHEF'S ROMANTIC PLATTER FOR TWO:

SERVED WITH VEGETABLES AND GARLIC RICE

ASSORTED SEAFOOD PLATTER

\$110.00

WAGYU BEEF MBS 6

\$85.00

RAW FROM THE SUSHI BAR

DESSERT

ASSORTED SASHIMI (6pcs) \$10.00

CHOOSE 2 KINDS FROM SELECTION BELOW:

YELLOW FIN TUNA SALMON

REEF FISH OCTOPUS

ASSORTED MAKI (8pcs) – \$12.00

CHOOSE 2 KINDS FROM SELECTION BELOW:

TUNA SALMON

CALIFORNIAN VEGETARIAN

KANIFUSHI SUSHI PLATTER (12pcs) – \$18.00

ATMOSPHERE SUSHI & SASHIMI PLATTER (15pcs) – \$22.00

TEPPANYAKI FRUITS FLAMBÉ

GREEN TEA SAUCE & GREEN APPLE SORBET

CARAMELIZED PINEAPPLE ON THE TEPPANYAKI

SERVED WITH MANGO COULIS & PASSION SORBET

LEMON JELLY STRIPS

WITH FRUIT MOSAIC IN AROMATIC SYRUP

HOMEMADE ICE-CREAM & SORBET