





TEPPANYAKI MENU

TEPPANYAKI SET MENU

APPETIZER

SHIIFUUDO F

Scallops or Prawns with Mushroom and Cabbage

SALAD

MIXED GREEN SALAD V

Mesclun, Cucumber, Carrots, Hiyashi Wakame with Goma Dressing

SOUP

WAKAME SOUP V

With Tofu, Scallions and Seaweed

V,Vegetarian 3,Signature Dish N,Nuts A,Alcohol F,Fish S,Spicy P,Pork D,Dairy \$,Extra Charge Only

MAIN COURSE

DOUBLE FISH F\$

Salmon and Tuna Hibachi of Fried Rice with Vegetables and Eggs Yasai Itame, Asian Seasonal Vegetables \$200

SURF AND TURF \$

Maldivian Spiny Lobster, Wagyu Beef Hibachi of Fried Rice with Vegetables and Eggs Yasai Itame, Asian Seasonal Vegetables \$300

UMAMI DELIGHT\$

Beef Tenderloin and Corn Fed Chicken Breast Hibachi of Fried Rice with Vegetables and Eggs Yasai Itame, Asian Seasonal Vegetables \$180

DESSERT

SELECTION OF MOCHI^D

V,Vegetarian

S,Signature Dish
N,Nuts
A,Alcohol
F,Fish
S,Spicy
P,Pork
D,Dairy
\$,Extra Charge Only

TEPPANYAKI A LA CARTE MENU

SCALLOPS F \$ A

SALMON F \$ A

USA Bay Sea Scallops

Salmon Fillet

\$60

\$70

PRAWNS F \$ A

BLACK ANGUS TENDERLOIN \$ A

Tiger Prawns

USA Certified Angus Beef Tenderloin 18 Months

\$65

\$95

MALDIVIAN LOBSTER F \$ A

FOIE GRAS \$ A

Green South Atmosphere Lobster \$180

Duck Liver \$70

WAGYU BEEF \$

Australian Wagyu Robin Islands Marble 7 \$220

V,Vegetarian

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