

伝統的な "TRADITION"

180.0 per person

Traditional Japanese Teppanyaki is an ancient skill where a chef uses the best of ingredients cooks them perfectly and creates a treat for the soul

MIYAMIZU SAKE

One of Japan's smoothest sake's to start your dining experience

SASHIMI OMAKASE

Chef's selection of traditionally cut Japanese sashimi served with wasabi soy and ginger

SEAFOOD SELECTION

Cooked on the teppan, Saikou Salmon, Hokkaido Scallop and king prawn served with Japanese dipping sauces

MISO SOUP

Japanese red and white miso soup

MASTER KOBE WAGYU BEEF SERLION 5+

Served on a bed of spinach

GIANT LOBSTER TAIL

A 12 OZ (approx 350gm) lobster tail per person steamed and grilled on the Teppanyaki with your choice of traditional Motoyaki, broiled with seaweed garlic butter or with fresh chilli, soy and garlic, each served with a selection of Japanese mushrooms

UME

New season red plums steeped in hot sugar and Umeshu (Japanese plum wine), folded in a crepe cooked in Umeshu butter and flamed in Slivovitz and served with creamy vanilla ice cream and chilled Umeshu (Japanese plum sake)

RIVERSIDE
TEPPANYAKI

