

Special Set Menus

Roppongi

\$ 148 per person

- Assorted sushi – 2 piece each of tuna, salmon and prawn
- Miso soup with wakame ,tofu and mushrooms
- Small spicy kani salad
- Certified Angus rib-eye or tenderloin teppanyaki grilled (200 grams)
- Served with teppanyaki vegetables, Japanese pickle and signature garlic fried rice
- Your choice of dessert from our dessert menu

Akasaka

\$ 130 per person

- Assorted sashimi - 2 piece each of tuna, salmon and prawn
- Miso soup with wakame ,tofu and mushrooms
- Small spicy kani salad
- Your choice of Scottish salmon filet, 2 jumbo Tiger prawns or imported Canadian scallops.
- Served with teppanyaki vegetables, Japanese pickle and signature garlic fried rice
- Your choice of dessert from our dessert menu

Ajisai

\$ 120 per person

- Assorted maki roll - 3 pieces avocado and cucumber, 3 pieces California
- Miso soup with wakame ,tofu and mushrooms
- Chuka wakame salad
- Your choice of corn-fed chicken breast or chicken thigh.
- Served with teppanyaki vegetables, Japanese pickle, signature egg and garlic fried rice
- Your choice of dessert from our dessert menu

Special Children's Sampling Plate

\$ 70 per kid

Small miso soup, assorted sushi consisting of 3 piece of California maki with salmon and tuna nigiri sushi; angus beef teppanyaki with signature fried rice; choice of dessert or homemade Ice cream

Nigiri sushi

(1 portion = 2 pieces)

Sake (salmon)	14 .00
Maguro (Local "a" grade tuna)	14.00
Hamachi (yellow tail tuna)	22.00
Ebi (prawn)	22.00
Tako (octopus)	10.00
Unagi (eel)	17.00
Tai (Reef fish)	13.00
Hotate (scallop)	18.00
Ika (squid)	15.00

Sashimi

(1 portion = 3 pieces)

Sake (salmon)	20.00
Maguro (Local “a” grade tuna)	20.00
Hamachi (yellow tail tuna)	34.00
Ise-ebi (Lobster)	69.00
Ebi (prawn)	29.00
Tako (octopus)	19.00
Unagi (eel)	22.00
Tai (reef fish)	14.00
Hotate (scallop)	25.00
Ika (squid)	18.00

Signature Maki

(1 maki roll = 6 pieces)

Dragon	39.00
Crab, lettuce and avocado roll, topped with smoked eel and sweet teriyaki sauce	
Rainbow	28.00
Avocado, tuna, salmon and cream cheese filled and outside wrapped with avocado, tuna, salmon	
California	35.00
Avocado, crab stick, cucumber, prawn and mayonnaise, topped with tobiko	
Philadelphia	30.00
Inside salmon, avocado and creamed cheese and topped with salmon	
Mixed	33.00
Salmon, crab meat, local tuna, white snapper, tobiko and outside nori wrap	
Vegetarian Roll	18.00
Filled with avocado, Japanese cucumber, micro-herbs and mixed sesame	
Crispy Tuna Tempura	38.00
Local fresh tuna, cream cheese inside roll topped on octopus salad	
Spider	33.00
Deep-fried soft shell crab wrapped and served with spicy mayo	
Hanaakuri Maki	47.00
Curried local lobster, tuna, unagi wrapped with curried mayo and tempura bits	

Signature Dishes

Edamame	9.00
Simply served with sea salt flakes or spicy chilies	
Hamachi Jalapeno	38.00
Imported yellow tail tuna, thinly sliced with fresh Jalapeno chilies in a ponzu sauce and toasted sesame seeds	
Tuna Tataki	29.00
Pan seared sesame crusted local yellow fin tuna loin in a soy, yuzu and sesame Ponzu sauce topped with crisp spring onion and ginger threads	
Kani Salad	30.00
Shredded Japanese crabstick, avocado, julienne lettuce, coloured cabbage and carrot, topped with crispy salmon skin and sweet yuzu dressing with toasted sesame seeds	
Chuka Wakame Salad	15.00
Assorted seaweed and mixed sesame seed sprinkled	
Tuna and Avocado Salad	24.00
Tuna and avocado dices dressed with tobiko and crunchy tempura bits	
Ebi (prawns) Tempura	35.00
Six pieces of tiger prawns, tempura sauce, grated white radish and hajikami ginger	
Tempura Yasai (vegetables)	27.00
Assorted mix vegetables and mushroom, tempura sauce, grated white radish and hajikami ginger	

Teppanyaki à la carte

(Served with Miso soup, Teppanyaki vegetables, Japanese pickle and signature fried rice)

Japanese Miyazaki Wagyu Tenderloin MS 8-9 Japan's finest 1st bloodline Wagyu 625 day aged	Gr. 200	250.00
Japanese Cabassi Tenderloin MS 10-12 Cabassi Wagyu is one of a few full 100% pure bred Wagyu – 600 days grain fed	Gr. 200	200.00
Australian Wagyu Ribeye MS 6-7 (550 days premium grain fed)	Gr.200	145.00
Australian Wagyu Tenderloin MS 6-7 (550 days premium grain fed)	Gr. 200	120.00
Australian Wagyu Sirloin MS 6-7 (550 days premium grain fed)	Gr. 300	175.00
Grilled Teppanyaki Lobster and Tajima Wagyu Tenderloin Half lobster tail and 120 gram Tajima Wagyu tenderloin topped with crisp unagi and enoki mushroom tempura in a light teriyaki and orange reduction. Served with teppanyaki vegetables and signature garlic fried rice.		115.00
Certified Angus Beef Tenderloin	Gr. 200	78.00
Certified Angus Beef Ribeye	Gr. 200	70.00
French Corn-fed Chicken Breast	Gr. 200	65.00

Prices are quoted in US Dollars and are subject to additional 10% service charge & applicable government taxes

Local “A” Grade Tuna	Gr. 200	75.00
Canadian Scallops	Gr. 200	85.00
Fresh Catch of the day – Filet	Gr. 200	45.00
Fillet of Scottish Salmon	Gr. 200	55.00
Squid	Gr. 200	43.00
Jumbo Tiger Prawns	Gr. 200	84.00
Ebi (prawns) Yaki Soba Fried vegetables noodles, served with 150 grams tiger prawns, sweetish sauce	Gr. 150	55.00
Yaki Udon Stir-fried yaki udon on Teppanyaki grill with selection of vegetables and Lobster tail.	Gr. 150	85.00

Desserts

Coconut Crème Brulee

23.00

Baked Coconut custard with crispy sugar crust, Coconut cake served with homemade coconut ice cream.

Green Tea Opera

23.00

Matcha green tea dacquoise layered with chocolate and green tea cream served with banana tofu frozen yogurt.

White Chocolate and Yuzu Delight

23.00

Layers of Pavlova and white chocolate cream, basil syrup served with Yuzu sorbet.

Flamed Roasted Teppanyaki Pineapple

21.00

Served with homemade ginger ice cream and crispy pineapple gyoza

Japanese Crepes

28.00

Kihavah's version of Japanese street crepes flamed with premium quality imported Sake, with a variety of fresh fruit fillings, exotic tropical fruits and berries served with homemade Coconut ice cream