

TEPPANYAKI

• 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

### 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 M56, VEGETABLES & RICE

TEPPANYAKI FRUIT FLAMBÉ  
WITH GREEN TEA SAUCE & GREEN APPLE SORBET

## A LA CARTE TEPPANYAKI

### 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

FOR VEGETARIANS – PLEASE INFORM US IN ADVANCE TO TAILOR-MAKE YOUR VEGETARIAN REQUIREMENT ALLERGY OR INTOLERANCE NOTE – PLEASE ADVISE US IN ADVANCE IN CASE OF ANY DIETARY REQUIREMENT

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 12% GST

## RAW FROM THE SUSHI BAR

### **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**

## DESSERT

### **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**

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