



**Teppanyaki**

*A La Carte*



## HOT APPETISER

### EDAMAME

*Soybean pods, chili, garlic chips, rock salt*

### TAKOYAKI

*Japanese-style octopus dumpling, bonito flakes  
Japanese mayonnaise, takoyaki sauce*

### BEEF GYOZA

*Japanese-style beef, cabbage dumpling  
mitsukan vinegar, soy sauce dressing*

### AGEDASHI TOFU

*Crispy silken tofu, grated ginger  
white radish, spring onion, umami sauce*

## COLD APPETISER

### SUZUKI NO KOBUJIME

*Cured sea bass, lime ponzu sauce*

### SAKE TARTARE

*Salmon, avocado, spring onion  
tempura crumbs, flying fish roe*

### NAMA GAKI

*3pcs Fine de Claire oysters, white radish  
soy sauce dressing*

## SALAD

### EBI AVOCADO WASABI MAYO

*King prawn, avocado, mixed green salad  
crispy lotus root, wasabi mayonnaise dressing*

### KAISO SARADA

*Mixed seaweed, lettuce, avocado  
cherry tomato, crispy garlic, sesame dressing*

### SOFUTO KANI SARADA

*Crispy soft-shell crab, mixed lettuce, spinach  
cherry tomato, sesame dressing, dried miso*



## SOUP & RAMEN

### MISOSHIRU UGUISU TOFU

*White miso soup, soybean pods, tofu  
wakame seaweed*

### SHIFUDO SUPU

*Light seafood broth, salmon, sea bass  
prawn, wakame seaweed*

### TONJIRU

*Pork belly, miso, lotus root, white radish  
carrot*

### SHOYU RAMEN

*Ramen noodles, soy broth, pork roll, leek  
corn spinach, egg*

### YUZU SHIO RAMEN

*Ramen noodles, chicken broth, BBQ chicken*

### TEMPURA UIDON

*Udon noodles, light broth, tiger prawn tempura  
naruto fishcake, leek, nori seaweed*

## NIGIRI

SAKE

*Salmon*

HAMACHI

*Yellowtail*

MAGURO

*Bluefin tuna*

AWABI

*Abalone*

NISHIN

*Herring*

HOTATE

*Japanese jumbo scallop*

IKURA

*Salmon roe*

UNAGI KABAYAKI

*Freshwater eel*

\*2 pieces per dish

## MAKI ROLL

FOUR ACES ROLL

*Soft-shell crab tempura, lightly-seared tuna tataki, fresh ginger, ripe mango, jalapeno tempura crumbs, flying fish roe, sesame seed*

ICHIBAN MAKI

*Spicy tuna, crab salad, salmon, avocado cucumber, yuzu mayonnaise*

MAKI KATSU

*Prawn tempura, freshwater eel, cucumber avocado, spicy mayonnaise roll*

## SASHIMI

SAKE

*Salmon*

HAMACHI

*Yellowtail*

MAGURO

*Bluefin tuna*

AWABI

*Abalone*

NISHIN

*Herring*

HOTATE

*Japanese jumbo scallop*

IKURA

*Salmon roe*

UNAGI KABAYAKI

*Freshwater eel*

\*6 pieces per dish

## ROBATA

NEGIMA

*Grilled chicken, leek*

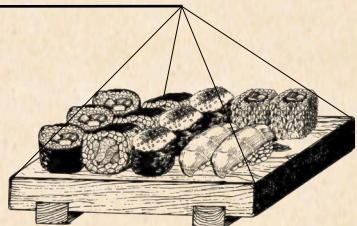
TSUKUNE

*Japanese chicken meatballs, teriyaki sauce*

NIWATORI REBA TO SUNAGIMO

*Chicken liver, gizzard, teriyaki sauce*

\*2 grilled skewers per dish



# AGEMONO

## EBI TEMPURA

*Tiger prawn tempura, grated white radish  
grated ginger, tentsuyu sauce*

## TORI KARAAGE

*Japanese-style fried chicken, mayonnaise dip*

## TONKATSU

*Golden breaded pork loin  
shredded cabbage, tonkatsu sauce*

## SHISAMO FURAI

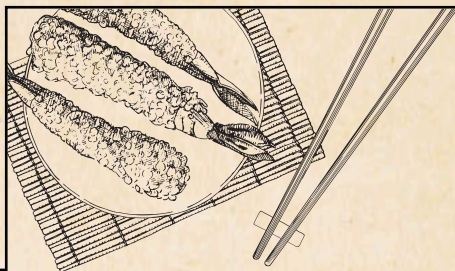
*Golden breaded smelt fish*

## KANI KORA AGE

*Fried crabmeat stuffed in shell*

## EBI FURAI

*Golden breaded prawn, katsu sauce*



# MAIN COURSE

## SAKE

*Salmon*

## GINDARA

*Black cod fish*

## ISE EBI

*Japanese spiny lobster*

## SAKE OKASHIRA

*Salmon head*

## SABA

*Mackerel*

## AWABI

*Abalone*

## EBI TO HOTATE

*Prawn & scallop*

## TOMAHAWK

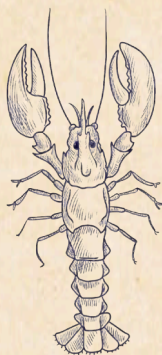
*Bone-in ribeye steak*

## TORI MOMONIKU

*Chicken thigh*

## KUROBUTA

*Japanese black pork*



## WAGYU A3

*Satsuma wagyu tenderloin*

## WAGYU A5

*Satsuma wagyu striploin*

## RAMU CHOPPU

*Lamb chop*

## FOAGURA

*Foie gras*

## KAMO NO MUNENIKU

*Duck breast*

## TEPPAN CHAHAN

*Egg fried rice*

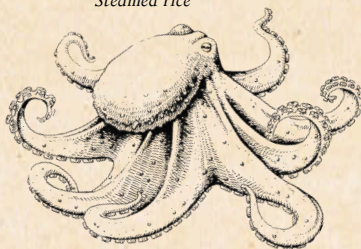
*Chicken fried rice*

*Salmon fried rice*

*Garlic fried rice*

*Seafood yaki soba*

*Steamed rice*



The above dishes are served with grilled vegetables and a choice of the following sauces:  
shioyaki, teriyaki, butteryaki, or misozuke

# TEPPANYAKI SET

## SEAFOOD

*Zensai: Seafood tempura or salmon, tuna, yellowtail sashimi*

*Sarada: Mixed green salad*

*Meinkosu: Japanese spiny lobster, yellowtail, salmon, tiger prawn*

*Yasai itame: Japanese grilled seasonal vegetables*

*Chahan: Salmon fried rice with crispy garlic*

*Supu: Miso soup, tofu, wakame seaweed, spring onion, sesame seed*

*Dezato: Kabocha pumpkin pie with sake and cream*

## AUSTRALIAN BEEF

*Zensai: Chicken and leek skewer or octopus, prawn, tamago sushi*

*Sarada: Mixed green salad*

*Meinkosu: Australian beef tenderloin, Hokkaido scallop, tiger prawn*

*Yasai itame: Japanese grilled seasonal vegetables*

*Chahan: Salmon fried rice with crispy garlic*

*Supu: Miso soup, tofu, wakame seaweed, spring onion, sesame seed*

*Dezato: Fluffy Japanese pancake with berries*

## SURF AND TURF

*Zensai: Chicken meatballs with teriyaki sauce or Hokkaido roll*

*Sarada: Mixed green salad*

*Meinkosu: Wagyu tomahawk, Japanese spiny lobster*

*Yasai itame: Japanese grilled seasonal vegetables*

*Chahan: Salmon fried rice with crispy garlic*

*Supu: Miso soup, tofu, wakame seaweed, spring onion, sesame seed*

*Dezato: Seasonal fruit platter*



## JAPANESE A5 WAGYU

*Zensai: Foie gras, chawanmushi with mushroom and prawn*

*Sarada: Mixed seaweed salad*

*Meinkosu: Japanese A5 Satsuma wagyu striploin, sliced beef with enoki mushroom*

*Yasai itame: Japanese grilled seasonal vegetables*

*Chahan: Salmon fried rice with crispy garlic*

*Supu: Miso soup, tofu, wakame seaweed, spring onion, sesame seed*

*Dezato: Fluffy Japanese pancake with berries*

## CHEF'S OMAKASE

*Zensai: Tartare trio (prawn, sea bass, yellowfin tuna)*

*Sarada: Mixed green salad*

*Meinkosu: Japanese A5 Satsuma wagyu striploin, Japanese spiny lobster, Hokkaido scallop*

*Yasai itame: Japanese grilled seasonal vegetables*

*Chahan: Salmon fried rice with crispy garlic*

*Supu: Miso soup with tofu, wakame seaweed, spring onion, sesame seed*

*Dezato: Yuzu creme brulee*

The above dishes are served with a choice of the following sauces:  
shioyaki, teriyaki, butteryaki, or misozuke.

TEPPANYAKI SET

### SAKE (300ml)

Hakushika Nama  
Hakutsuru Nama  
Dassai 23 Junmai Daiginjo

### SAKE (720ml)

Hakkaisan  
Daishichi Kimoto  
Kubota Senju  
Otokoyama Honjozo  
Kubota Manju  
Sawanotsuru Daiginjo Hara  
Dassai 23 Junmai Daiginjo

### SAKE (1.8L)

Hakutsuru  
Hakushika Kasen  
Ozeki Karatamba

### UMESHU (500ml)

Shin Red Wine

### UMESHU (720ml)

Choya Extra Years  
Shin Yuzu Shu

### SHOCHU (720ml)

Kuro Kirishima  
Kannoko  
Iichiko  
Yokaichi Kome



### BEER

Tiger  
Heineken  
Corona  
Kirin  
Sapporo

### WHISKY

The Shin Mizunara  
Nikka From The Barrel  
Shinobu Lightly Peated  
Nikka Taketsuru  
Kujira Ryukyu 5Y  
Hibiki Harmony  
Kujira Ryukyu 10Y  
Yamazaki Single Malt  
Shinobu 10Y Pure Malt  
Yamazaki 12Y  
Kujira Ryukyu 20Y  
Kujira Ryukyu 24Y  
Hibiki 21Y  
Hibiki 30Y

### CHAMPAGNE

Astoria DOC Treviso Butterfly Extra Dry  
Lanson Black Label  
Lanson Green Label  
Dom Pérignon Brut  
Krug Grande Cuvée Brut

### ROSÉ WINE

Astoria Butterfly Extra Dry  
Rosé Millesimato DOC  
Debussy Rêverie  
Lanson Rosé Label  
Laurent-Perrier Brut Cuvée Rosé

### WHITE WINE

Manyara Sauvignon Blanc  
Los Vascos Chardonnay  
Château de Tracy Pouilly-Fumé

### RED WINE

Norton Reserva Malbec  
Château Tenein Bordeaux Supérieur  
Château Olivier Pessac-Léognan

### SOFT DRINK

Coke | Coke Light | Sprite | Fanta | Ginger Ale

### FRESHLY-SQUEEZED JUICE

Watermelon | Orange | Apple | Pineapple | Carrot

### FEVER-TREE TONIC & SODA

Premium Soda Water | Mediterranean Tonic  
Elderflower Tonic | Premium Indian Tonic

### SPARKLING & STILL

San Pellegrino | Perrier | Acqua Panna | Evian

### TWG LOOSE TEA COLLECTION

Chamomile  
Sakura! Sakura!  
Tamaryokucha  
Genmaicha  
Geisha Blossom  
Royal Orchid  
Sencha  
Houjicha  
Matcha

Prices are inclusive of taxes with service charges and quoted in Khmer Riel and US Dollar

## BEVERAGE