



"WELCOME TEPPANYAKI"

Enjoy the artistry and precision of our Asian cuisine, expertly prepared right before your eyes.

Our dishes are made with the freshest ingredients, bringing out the bold flavors and delicate balance of Japanese cuisine.

Executive Chef Zafer Tok

## SET MENU ①

### Sushi Set

Unagi Roll, California Roll, Philadelphia Roll  
Sake Nigiri, Ebi Nigiri

### Edamame

### Miso Soup

With Tofu and Oyster Mushrooms

### Mixed Vegetable And

### Shrimp Tempura

With Japanese Mayonnaise Sauce

### Field Greens Salad

With Beetroot, Avocado, Grapefruit and  
Plum Vinaigrette with Grain Mustard

### Sea Bass Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

### Coconut Marshmallow

Strawberry and Walnut Ice Cream

### Lobster | 1 kg 240€

### Sea Scallop | 1 kg 200€

## SET MENU ②

### Sushi Set

Unagi Roll, California Roll, Philadelphia Roll  
Sake Nigiri, Ebi Nigiri

### Edamame

### Miso Soup

With Tofu and Oyster Mushrooms

### Mixed Vegetable And

### Shrimp Tempura

With Japanese Mayonnaise Sauce

### Field Greens Salad

With Beetroot, Avocado, Grapefruit and  
Plum Vinaigrette with Grain Mustard

### Steak Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

### Coconut Marshmallow

Strawberry and Walnut Ice Cream

### Lobster | 1 kg 240€

### Sea Scallop | 1 kg 200€

## SET MENU ③

### Sushi Set

Unagi Roll, California Roll, Philadelphia Roll  
Sake Nigiri, Ebi Nigiri

### Edamame

### Miso Soup

With Tofu and Oyster Mushrooms

### Mixed Vegetable And

### Shrimp Tempura

With Japanese Mayonnaise Sauce

### Field Greens Salad

With Beetroot, Avocado, Grapefruit and  
Plum Vinaigrette with Grain Mustard

### Steak Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

### Coconut Marshmallow

Strawberry and Walnut Ice Cream

### Lobster | 1 kg 240€

### Sea Scallop | 1 kg 200€

## SET MENU 4

### Sushi Set

Unagi Roll, California Roll, Philadelphia Roll  
Sake Nigiri, Ebi Nigiri

### Edamame

### Miso Soup

With Tofu and Oyster Mushrooms

### Mixed Vegetable And

### Shrimp Tempura

With Japanese Mayonnaise Sauce

### Field Greens Salad

With Beetroot, Avocado, Grapefruit and  
Plum Vinaigrette with Grain Mustard

### Salmon Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

### Coconut Marshmallow

Strawberry and Walnut Ice Cream

### Lobster | 1 kg 240€

### Sea Scallop | 1 kg 200€

## SET MENU 5

### Sushi Set

Unagi Roll, California Roll, Philadelphia Roll  
Sake Nigiri, Ebi Nigiri

### Edamame

### Miso Soup

With Tofu and Oyster Mushrooms

### Mixed Vegetable And

### Shrimp Tempura

With Japanese Mayonnaise Sauce

### Field Greens Salad

With Beetroot, Avocado, Grapefruit and  
Plum Vinaigrette with Grain Mustard

### Chicken Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

### Coconut Marshmallow

Strawberry and Walnut Ice Cream

### Lobster | 1 kg 240€

### Sea Scallop | 1 kg 200€

## SET MENU 6

### Sushi Set

Unagi Roll, California Roll, Philadelphia Roll  
Sake Nigiri, Ebi Nigiri

### Edamame

### Miso Soup

With Tofu and Oyster Mushrooms

### Mixed Vegetable And

### Shrimp Tempura

With Japanese Mayonnaise Sauce

### Field Greens Salad

With Beetroot, Avocado, Grapefruit and  
Plum Vinaigrette with Grain Mustard

### Lamb Neck Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

### Coconut Marshmallow

Strawberry and Walnut Ice Cream

### Lobster | 1 kg 240€

### Sea Scallop | 1 kg 200€

## VEGAN MENU

### Rice Phyllo Roll

Rice Vermicelli with Seasonal  
Vegetables, Micro Herbs and  
Thai Sauce



### HOT APPETIZER

### Spaghetti with Vegetables

Spaghetti Pasta with Zucchini, Carrot,  
Aubergine, Mushroom  
and Olive Oil Garlic Sauce



### MAIN COURSE

### Cauliflower Steak

With Crumble Batter, Mashed  
Potatoes with Celery and  
Damson Plum Chutney



### DESSERT

### Pumpkin Cup

With Tahini, Pumpkin  
and Vegan Cream



## KIDS MENU

Grilled Meatballs | Grilled Chicken | Spaghetti Bolognese | Spaghetti Napoliten | French Fries



Gluten



Egg



Dairy Lactose



Fish



Crustacean



Mollusc



Tree Nuts



Sesame



Peanut



Soy



Alcohol



Mustard



Vegan