



"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.

TASTINGS AT THE TABLE

Sushi Set

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

Edamame

SOUP

Miso Classical Japanese Soup

With Tofu and Oyster Mushrooms

COLD APPETIZERS

Japanese Beef Tataki

With Sesame Wakame Salad and Ponzu and Crispy Onion

Shrimp Marinated with Lemongrass

With Fresh Asparagus and Spicy Lemon Sauce

Arthur Metz Sushi Blend
Chef's recommendation; aromatic and balanced, a refined match with salmon.

New-Style Salmon Sashimi

With Ponzu Sauce

SALADS

Tomato And Eggplant Salad

With Spring Onion Sauce with Ginger

Field Greens Salad

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

HOT APPETIZERS

Mixed Vegetable and Shrimp Tempura

With Japanese Mayonnaise Sauce

Chicken Karaage

Fried Crispy Chicken Pieces Served with Sweet Chilli Sauce

Shrimp Gyoza

With Sesame Soya Sauce

Harumaki –

Japanese Spring Roll
With Cashew and Oyster Sauce



MAIN COURSES

Spicy Sesame Beef 
With Red Chilli Soya Sauce

Crispy Peking Duck 
With Chinese Dumpling, Plum & Hoisin Sauce and Green Onion

Shio Koji Grilled Salmon 
With Red Cabbage Cake and Lime Sauce

Chicken With Green Curry Sauce 
With Steamed Jasmin Rice

Lamb Chops With Teriyaki Sauce 
With Sesame Broccoli

Villa Antinori Rosso
Bold and characterful; its spicy profile adds depth.

Santa Cristina Rosso Toscano
Chef's recommendation; elegant tannins ensure a balanced pairing.

Chablis Louis Moreau
Best-seller; its minerality balances salmon.

Pasquale Pelissero Barbaresco
Premium selection; a refined pairing with lamb and teriyaki.

VEGAN MENU

Artichoke Hearts in Olive Oil
with beetroot and microgreens



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



DESSERTS

Coconut Marshmallow 
With Strawberry and Walnut Ice Cream

Ice Cream 
Coconut, Mango and Cherry Ice Cream

Matcha Pudding 
With Maple Syrup

Fruit Platter

KIDS MENU

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

