Teppanyaki Christmas Dinner



~ Christmas Course Menu ~
[Hiiragi Course] — 30,000 yen
(Includes Live Japanese Spiny Lobster)
[Kusunoki Course] — 24,000 yen
(Includes Fresh Fish & Scallop Persillade)

menu

Welcome Drink
Appetizer: Chef’s Festive Selection
• Tuna Tartare with Rice Chips
• Seared Miso-Marinated Wagyu Beef
• Caramelized La France Pear
• Gratin Dauphinois
Soup • Seasonal traditional Japanese kombu dashi Clear Soup
Seafood Choice
・[Kusunoki Course]
Teppanyaki Fresh Fish and Scallop, Persillade Style
・[Hiiragi Course]
Live Japanese Spiny Lobster Teppanyaki with Kombu-Dashi Americaine Sauce
Salad • Festive Red Salad with Seasonal Vegetables
Steak • Oki Wagyu Sirloin (80g)
• Upgrade to Fillet available for an additional 3,600 yen (tax and service charge included)
• Assorted Grilled Vegetables & Dipping Sauces
Rice Dish (Choice of One) — Served with Miso Soup & Pickles
• Steamed Yamagata "Tsuyahime" Rice Cooled in a Clay Pot
• Signature Garlic Rice
• Karasumi (Dried Mullet Roe) & Butter Rice
Dessert
• Special Christmas Dessert

表示価格は税金 ・ サービス10%込みです。
食材の入荷状況によりメニュー内容が変わる場合がございます。
Consumption tax and 10% service charge included in prices.
Due to the nature of seasonal produce, menus are subject to change without prior notice.