

Our Teppanyaki table is offering you an authentic Japanese

dining experience by tasting set combinations. The

word 'teppanyaki' is derived from 'teppan', which means

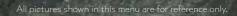
iron plate, and 'yaki', which means grilled. This is the

unique culinary art where highly skilled chefs prepare

and cook the finest ingredients right before your eyes.

Enjoy the magic of teppanyaki: a feast for the eyes and

the palate!



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Samurai Dining Experience is included in the Dining Experience package. You may replace with Emperor for an extra € 30 per person.

Geisha | € 29

SUSHI & SASHIMI* TEMPURA GEISHA SEASONAL GREENS, VEGETABLES, GOMA DRESSING WHITE MISO SOUP, SILK TOFU, WAKAME SEA BASS FILLET EGG FRIED RICE CHICKEN BREAST all served with seasonal vegetables, forest mushrooms CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Samurai | € 39

SUSHI & SASHIMI* TEMPURA SAMURAI SEASONAL GREENS, VEGETABLES, GOMA DRESSING WHITE MISO SOUP, SILK TOFU, WAKAME SCOTTISH SALMON, TIGER PRAWNS* EGG FRIED RICE SIRLOIN* all served with seasonal vegetables, forest mushrooms CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Emperor | € 69

SUSHI & SASHIMI* TEMPURA EMPEROR SEASONAL GREENS, VEGETABLES, GOMA DRESSING WHITE MISO SOUP, SILK TOFU, WAKAME YELLOWFIN TUNA TATAKI, JAPANESE SCALLOP, HALF MAINE LOBSTER* EGG FRIED RICE

OZAKI WAGYU BEEF^{*}, FROM JAPAN, BY WAGYU MASTER all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT



Vegetarian | \in 24

VEGGIE SUSHI SEASONAL VEGGIE TEMPURA SEASONAL GREENS, VEGETABLES, GOMA DRESSING WHITE MISO SOUP, SILK TOFU, WAKAME EGG WASH ROLL EGG FRIED RICE SESAME TOFU STEAK all served with seasonal vegetables, forest mushrooms CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Kids Menu | € 12

KIDS SPECIAL SUSHI KIDS VEGGIE TEMPURA SEASONAL GREENS, VEGETABLES, GOMA DRESSING WHITE MISO SOUP, SILK TOFU, WAKAME SPRING CHICKEN TERIYAKI SEASONAL VEGETABLES EGG FRIED RICE CARAMELIZED PINEAPPLE, FRUIT SORBET AND ICE CREAM

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

15% restaurant gratuities automatically added to all purchases.

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

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MSC CONTRIBUTES TO THE PRESERVATION OF BLUEFIN TUNA MSCPL 2425MED - ENG



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BY THE GLASS SELECTION

Laurent Perrier Brut Reims-France	€	16
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret Veneto-Italy	€	11
Pinot Grigio Friuli DOC, Jermann Friuli Venezia Giulia-Italy	€	13
Sauvignon Friuli DOC, Tenuta Villanova Friuli Venezia Giulia-Italy	€	9
Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria Piedmont-Italy	€	8
Takara Plum Wine Japan	€	6

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CHAMPAGNE	
Bruno Paillard, Brut Reims-France	€ 95
Laurent Perrier Brut Reims-France	€ 63
Laurent Perrier Cuvée Rosé	€ 99

JAPANESE WHISKY

Nikka Days	4 cl €	12
Suntory Toki	4 cl €	14
CARE		

Honjozo No Karakuchi	cold	€ 9
Daiginjo Extra	cold	€ 11
Junmai Shu	cold	€ 8
Hot	large carafe	€ 16
	small carafe	€ 12

BEERS

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Asahi	Japan	33 cl	€	8
Heineken	Netherlands	33 cl	€	7
Kirin	Japan	50 cl	€	8
Stella Artois	Belgium	33 cl	€	7

SPARKLING WINES	
Franciacorta Cuvée Prestige, Ca' del Bosco Lombardy-Italy	€ 66
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret Veneto-Italy	€ 45
WHITE WINES	
Chablis Premier Cru Montmains les Vieilles Vignes, Pascal Bouchard Burgundy-France	€ 59
Pinot Grigio Friuli DOC, Jermann Friuli Venezia Giulia-Italy	€ 52
Sauvignon Isonzo del Friuli DOC, Tenuta Villanova Friuli Venezia Giulia-Italy	€ 36
Zeltinger Himmelreich Riesling Kabinett, Markus Molitor Mosel-Germany	€ 44

ROSÉ WINES

Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria Piedmont-Italy	€ 30
Whispering Angel, Château d'Esclans Côtes de Provence-France	€ 52

PLUM WINE

Takara Plum Wine

MINERAL WATER

Premium still water Premium sparkling water

ORIENTAL TEAS

Director's Blend Gunpowder The Forbidden City Jasmine Blossom

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol. 15% Beverage gratuities automatically added to all Guests without a beverage package and items excluded from respective package.

€ 30

€ 4

€ 4

€ 4





