

TEPPANYAKI

DINNER



Teppanyaki is a unique and delicious Japanese method of iron grilling food, which also incorporates elements of showmanship and entertainment by our skilled Chefs. The freshest ingredients are individually live cooked in front of the guests. You can choose from a range of dishes on our main course menu or set menu options

All Teppanyaki Mains Includes Zenzai (3 kinds of small cold appetizers) followed by Miso Soup, Salad, Teppan Vegetables, Egg Fried Rice and Ice Cream

SPECIAL COMBINATIONS

Vegetarian Special	44
<i>Tofu, Eggplant, Mixed Vegetable</i>	
Meat Special	72
<i>Chicken Thigh, 100gr. Eye Fillet, Lamb Rack</i>	
Katsura Chef Special	75
<i>Two Jumbo Prawn, Chicken Thigh, 100gr. Eye Fillet</i>	
Seafood Special	78
<i>Two Jumbo Prawn, Ōra King Salmon, Scallop</i>	

MEAT

Prime Wagyu	Market Price
<i>Prime Wagyu Scotch Fillet, Wafu Sauce</i>	
Chicken	42
<i>Chicken Thigh, Teriyaki Sauce</i>	
Pork	44
<i>Free Range Pork Loin, Ginger Sauce</i>	
Lamb Rack	46
<i>Lamb Cutlet, Miso Sauce</i>	
Steak	49
<i>180gr. Karāpiro Prime® Aged Sirloin</i>	
Eye Fillet	55
<i>180gr. Karāpiro Prime® Aged Eye Fillet</i>	

SEAFOOD

Crayfish Tail	Market Price
<i>200gr. Crayfish Tail, Ponzu Butter</i>	
Catch of the Day	48
<i>Market Fish, Lemon, Ponzu</i>	
Colossal Shrimp	50
<i>120gr. Jumbo Prawn, Yum Yum Sauce</i>	
Ōra King Salmon	50
<i>Salmon, Teriyaki Glaze</i>	
Hokkaido Scallops	52
<i>100gr. Scallops, Pineapple Salsa</i>	