REIZENSAI

Maguro salada (Y) (F) (G) (E) Fresh tuna slíces in sour wasabí cream	64
Salmon crab & avocado salad (M) (N) (F) (E) Salmon crab and avocado toasted in spicy Japanese mayonnaise	60
Tenzaru soba (SH) (G) Chilled soba noodles accompanied with assorted tempura with dipping sauce	58
Yasaí Salad (V) Míxed greens with onion dressing	37
ON ZENSAI	
Edamame (V) Boiled young soya bean sprinkled with salt	34
Torí Katsu (E) Breaded chicken served with vegetable sauce	43
Ebi tempura (Y) (G) (SH) (E) Light tempura batter fried prawns served with traditional accompaniments	79
Gyoza (Y) (G) (M) Chicken and beef dumplings with dipping sauce	55

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TEPPANYAKI DISHES served with mixed vegetables

Wagyu striploin (Y) (G) (D) (M)	257
Whole lobster (Y) (G) (D) (M) (SH)	252
Salmon(Y)(G)(D)(M)(F)	121
Jumbo prawns (Y) (G) (D) (M) (SH)	158
Chicken (Y) (G) (D) (M)	110
Beef tenderloin (Y) (G) (D) (M)	194
Assorted seafood (Y) (G) (D) (M) (F) (SH)	200
Seabass (Y) (G) (D) (M) (F)	137
Scallop (Y) (G) (D) (M) (SH)	142

SIDE ORDERS

Gohan-steamed rice (G)	28
Yakimeshi-vegetable fried rice (Y) (G) (D) (M)	30
Yakí udon – vegetable fríed noodles (Y) (G) (D) (M)	30

SOUPS

Míso shíru (F) Traditional Japanese broth with tofu and wakame	28
Dobin mushi (Y) (G) (F) (SH) A broth made from dashi stock served with a combination of mixed vegetables, salmon, squid and shrimp	47
(A)Alcohol, (V) Vegetarian, (P) Pork, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (M) Sesame, (SH) Shellfish, (Y)Soya	
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BENTO BOX

Sakura bento (Y) (G) (E) (F)	121
Salmon teriyaki, California maki, assorted tempura, rice and vegetable salad served with miso soup and assorted fruits	

Teppanyaki bento (Y) (G) (F) (M)116Chicken and beef teppanyaki, assorted vegetables, vegetable salad,
pickles, rice served with miso soup and assorted fruits

NOODLES AND RICE

Yakí udon beef / seafood (Y) (G) (D) (F) (SH) (M) Pan fried udon noodles with beef, or sea food and vegetables	64170
Nabeyakí udon (Y) (G) (E) (F) (SH) Udon noodle in a boiling hotpot with shrimp tempura, chicken, fish cake and egg	86
Gyuniku to yasai yakimeshi (Y) (G) (D) (E) (M) Beef and vegetable fried rice	37
Ebí to yasaí yakímeshí (Y) (G) (D) (E) (SH) (M) Prawn and vegetable fried rice	41
Torí to yasaí (Y) (G) (D) (E) (M) Chícken and vegetable fríed ríce	34

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MAIN COURSE

Torí katsu kare don (Y) (G) (E) Breaded chícken over steamed ríce with Japanese curry sauce	89
Gyudon (Y) (G) (D) Thínly slíced beef and oníon over steamed ríce, served with miso soup and assorted pickles	95
Chirashi don (Y) (G) (F) (SH) Vinegared rice topped with assorted sashimi, served with miso soup and assorted pickles	104
Tori teriyaki (Y) (G) (M) Grilled chicken, glazed in sweet soy based sauce, grilled vegetables	72
Hamachí Nítsuke (Y) (G) (F) Símmered yellow tail tuna with vegetables	97
Shabu shabu (Y) (G) (F) (M) Thínly slíced beef with assorted vegetables in seaweed broth, ponzu and sesame dipping sauce	128
Sukiyaki (Y) (G) Thinly sliced beef with assorted vegetables cooked in traditional Iron pan with our special sukiyaki sauce	12.8

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MAKI

Calífornía Roll (Y) (G) (SH) (E) Ríce roll of crab, cucumber, avocado and tobíko	68
Spicy Tuna (Y) (G) (M) (F) (E) Fresh tuna with spicy mayonnaise, rolled with cucumber, topped with spring onions	63
Spicy Salmon (Y) (G) (M) (F) (E) Fresh salmon with spicy mayonnaise, rolled with cucumber, topped with spring onions	63
Cherry Blossom (Y) (G) (F) (SH) (E) Crab meat, cucumber, salmon, avocado rolled together, layered with crab meat	68
Níjí Roll (Y) (G) (F) (SH) (E) Crabmeat, avocado and cucumber wrapped in different types of fish	70
Caterpillar (Y) (G) (M) (F) (SH) (E) Grilled eel, prawn tempura and cucumber rolled together, layered with avocado	70
Tempura Roll (Y) (G) (SH) (E) Shrímp tempura, avocado, cucumber, tempura batter bíts	68
Phíladelphía (Y) (G) (F) (D) Smoked salmon, cream cheese, avocado	61
Dragon (Y) (G) (M) (F) (SH) (E) Shrimp Tempura in the center, layered with grilled eel, avocado flying fish eggs	72
(A)Alcohol, (V) Vegetarían, (P) Pork, (D) Daíry, (E) Egg, (F) Físh, (G) Gluten, (N) Nuts, (M) Sesame, (SH) Shellfísh, (Y)Soya	
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Líon Kíng (Y) (G) (M) (F) (SH) (E) Crab meat, avocado and cucumber in the center, layered with salmon, mild spicy sauce	70
Críspy & Spícy (Y) (G) (M) (SH) (E) Crabmeat, avocado, green onions rolled together, topped with spícy tempura batter bits	62
SUSHI MORIAWASE Chef selection of assorted sharing sushi and sashimi	
Moríawase matsu (Y) (G) (M) (F) (SH) (E) Assorted makí, nigiri and sashimi (California, spicy tuna maki, salmon, crabstick, tuna, eel, squíd nigiri & tuna, salmon and yellowtail tuna sashimi)	158
Moríawase take (Y) (G) (F) (SH) (E) Assorted sashimi and maki (Tuna, salmon, squid sashimi, cherry blossom and California maki)	142
Moríawase ume (Y) (G) (M) (F) (SH) (E) Assorted makí and nígírí (Spícy tuna, cherry blossom makí & tuna, salmon, eel, octopus nígírí)	126

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		Sashimi (6slices)	Nigiri (2pcs.)	Gunkan (2pcs.)
Tuna (Y) (G) (F)	Maguro	44	23	26
Salmon (Y) (G) (F)	Sake	44	23	26
Squid (Y) (G) (SH)	Ika	37	25	28
Yellowtaíl Tuna (Y) (G) (F)	Hamachí	61	34	37
Octopus (Y) (G) (SH)	Tako	40	27	30
Prawns (Y) (G) (SH)	Ebi	34	21	24
Mackerel (Y) (G) (F)	Saba	36	23	26
Eel(Y)(G)(F)	Unagí	53	40	44
Crabstick (Y) (G) (SH)	Kani	34	23	19
Omelete (Y) (G) (E)	Tamago		19	

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SAMURAI SPECIAL (Y) (G) (D) (E) (M) (F) (For meat lovers)

Appetizer Miso soup Green salad Teppan vegetables (Nasu, tamanegi, jagaimo, shitake, zucchini) Beef tenderloin and chicken Steamed rice or fried rice Assorted fresh fruits, mochi and ice cream mochi Japanese green tea

KAISENYAKI SPECIAL (Y) (G) (D) (F) (SH) (E) (M) (For seafood lovers) Appetizer Miso soup Green salad Teppan vegetables (Nasu, tamanegi, jagaimo, shitake, zucchini) Assorted sashimi or prawn and vegetable tempura Salmon, seabass, scallop and prawns Steamed rice or fried rice Assorted fresh fruits, mochi and ice cream mochi Japanese green tea

SHOGUN SPECIAL (Y) (G) (D) (F) (SH) (E) (M) (Surf & turf) Appetizer Miso soup Green salad Teppan vegetables (Nasu, tamanegi, jagaimo, shitake, zucchini) Assorted sashimi or prawn and vegetable tempura Beef tenderloin and lobster tail Steamed rice or fried rice Assorted fresh fruits, mochi and ice cream mochi Japanese green tea

(A)Alcohol, (V) Vegetarían, (P) Pork, (D) Daíry, (E) Egg, (F) Físh, (G) Gluten, (N) Nuts, (M) Sesame, (SH) Shellfísh, (Y)Soya

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DESSERTS

Teppanyakí flambé (D) (A) Míxed fruít and íce cream teppanyakí flambe'	47
Banana tsutsumí age (D) (E) Deep-fríed banana served with sweet red bean and green tea ice cream	39
Tempura ice cream (D) (E) Tempura vanilla ice cream with chocolate sauce	37
Fruit Tempura (D) (E) Assorted fruit tempura served with chocolate sauce	37

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