



T~PPANYAKI

OVER WATER

VARU BY ATMOSPHERE



Seafood

海鮮メニュー)

Appetizer 前菜

*Tuna Tataki and Mixed Vegetables Salad
With Roasted Sesame Mayonnaise* (E) (SF) (N)

Nigiri Sushi 握り寿司

Assorted Sushi Platter Served with Condiments (D) (E) (SF) (G)

Soup スープ

Miso Soup (SF) (G)

Main Course メンコース

Scallop with Champagne Sabayon and Flying Fish Roe (D) (E) (G) (SF) (A)

Rock Lobster With Togarashi Mayo (D) (E) (SF) (G)

Codfish Fillet With Lemon Soy Butter Sauce (D) (SF) (G)

Staple Food 主食

Teppan Fried Rice with Volcano Egg (E) (G)

Dessert / デザート

*Teppan Banana Flambe on Crepe Roll
with Vanilla Ice Cream and Candied Walnut* (E) (D) (G) (N)

Kindly let us know if you have any allergens or dietary restrictions.

(V) VEGETARIAN

(D) DAIRY

(SF) SEAFOOD

(H) HEALTHY

(G) GLUTEN

(A) ALCOHOL

(E) EGGS

(F) FISH

(P) PORK

(N) NUTS

\$135⁺⁺ PER PERSON

Stated prices are in US Dollars and subject to 10% service charge & 17% T-GST



Meat

肉のメニュー)

Appetizer 前菜

Tuna Tataki and Mixed Vegetables Salad

With Roasted Sesame Mayonnaise (E) (SF) (N)

Nigiri Sushi 寿司の盛り合わせ

Assorted Sushi Platter Served with Condiments (E) (D) (SF) (G)

Soup スープ

Miso Soup (SF) (G)

Main Course メンコース

Seared Foie Gras on Toasted Herb Focaccia

and Caramelized Onion Marmalade (G) (D)

Lamb Chop with Asparagus and Honey Mustard (G) (D)

Wagyu Beef Steak with Garlic Crisp (G) (D)

Staple Food 主食

Teppan Fried Rice with Volcano Egg (E) (G)

Dessert / デザート

Teppan Banana Flambe on Crepe Roll

with Vanilla Ice Cream and Candied Walnut (E) (D) (G) (N)

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