



TEPPANYAKI
LUNCH AND DINNER MENU

OMAKASE

“Omakase – I leave it up to you, unfold the hidden joy of Japanese cuisine
let the chef play around with the art of Omakase which enhances our sensory taste
buds, a true wisdom of food”

NIKU RYORI - MEAT

AMUSE BOUCHE

Chef's Special

Sake: Fukuju Awasaki Sparkling

DUCK FOIE GRAS U

Apple Salsa | Micro Herbs | Ponzu Reduction

Sake: Hakatsuru Junmai Dai-Ginjo

MISO SOUP UL

Wakame | Silken Tofu | Scallion

Sake: Hakatsuru Junmai Dai-Ginjo

CORN-FED CHICKEN U

Asparagus | Spring Onion | Teriyaki Sauce

Sake: Gekkeikan Horin Junmai Gaiginjo

WAGYU BEEF MB 7+ U

Edamame Puree | Homemade Japanese Pickle

Sake: Heavensake Junmai Ginjo

NINIKU CHAHAN UN

Garlic Rice | Rice Puff | Butter Shoyu

BANANA FLAMBE UNR

Caramelized Banana | Mochi Ice Cream | Liqueur Flambe

Sake: Choya Umesu Single Year



Alcohol



Dairy



Gluten



Nuts



Seafood



Spicy



Pork



Vegetarian

Please inform us of your dietary preferences, allergies and spice tolerance level: spicy, mild or non-spicy.

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HONJITSU NO KAISEN - SEAFOOD

Tepanyaki Signature Omakase

AMUSE BOUCHE

Chef's Special

Sake: Fukuju Awasaki Sparkling

HAMACHI CEVICHE L

Tobiko | Herbs Oil | Apple Salsa

Sake: Hakatsuru Junmai Dai-Ginjo

MISO SOUP UL

Wakame | Silken Tofu | Scallion

Sake: Hakatsuru Junmai Dai-Ginjo

DAI-BENI EBI UL

Red Prawn | Yuzu Butter Sauce

Sake: Tenpyo Genshu Daiginjo

NORWEGIAN SALMON UL

Edamame Puree | Sunomono | Teriyaki Sauce

Sake: Heavensake Junmai Daiginjo X Dassai

NINIKU CHAHAN UN

Garlic Rice | Rice Puff | Butter Shoyu

BANANA FLAMBE UNR

Caramelized Banana | Mochi Ice Cream | Liqueur Flambe

Sake: Choya Umesu Single Year



Alcohol



Dairy



Gluten



Nuts



Seafood



Spicy



Pork



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SANKAI NO SHO - COMBINATION

Tepanyaki Signature Omakase

AMUSE BOUCHE

Chef's Special

Sake: Fukuju Awasaki Sparkling

HAMACHI CEVICHE

Tobiko | Herbs Oil | Apple Salsa

Sake: Hakatsuru Junmai Dai-Ginjo

MISO SOUP

Wakame | Silken Tofu | Scallion

Sake: Hakatsuru Junmai Dai-Ginjo

LIVE LOBSTER

Micro Plants | Yuzu Butter Sauce

Sake: Tenpyo Genshu Daiginjo

WAGYU BEEF MB 7+

Edamame Puree | Homemade Japanese Pickle

Sake: Heavensake Junmai Ginjo

NINIKU CHAHAN

Garlic Rice | Rice Puff | Butter Shoyu

BANANA FLAMBE

Caramelized Banana | Mochi Ice Cream | Liquer Flambe

Sake: Choya Umesu Single Year



Alcohol



Dairy



Gluten



Nuts



Seafood



Spicy



Pork



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SAKE

Sake, known in Japan as Nihonshu (日本酒), is a traditional Japanese alcoholic beverage produced through the fermentation of rice, water, yeast, and koji mold (*Aspergillus oryzae*). While often referred to as “rice wine” in English, its brewing process is technically more similar to that of beer.

Rice (Sakamai): Specialized, high-quality rice (shuzo kotekimai) is used, which has larger grains and less protein/fat than table rice (Yamada Nishiki, Gohyakumangoku, Miyama Nishiki, Omachi).

Water: Essential for the taste, with soft water often producing sweet sake and hard water producing dry, crisp styles.

Koji-kin (*Aspergillus oryzae*): A mold that converts rice starch into fermentable sugars.

Yeast: Responsible for converting sugars into alcohol.

Process: Unlike beer, where starch conversion and fermentation happen separately, sake utilizes Multiple Parallel Fermentation, where starch conversion to sugar and sugar conversion to alcohol occur simultaneously in the same tank.

MAIN CLASSIFICATIONS OF SAKE

Junmai(純米): Pure rice sake, meaning no distilled alcohol is added.

Junmai Daiginjo: Highest grade with 50% minimum or below polished and produced by slowly fermenting rice at low temperatures of 5 to 10 degrees Celsius.

Honjozo (本醸造): A small amount of alcohol is added to lighten the flavor and boost aroma.

Ginjo (吟醸): Polished at least 40% fermented at low temperatures for fruity/floral flavors.

Daiginjo (大吟醸): The highest grade, with 50% or more of the grain polished away.

Nigori (濁り): Roughly filtered, leaving rice sediment and a milky appearance.

Namazake (生酒): Unpasteurized, fresh, and requires refrigeration.

SERVING AND ETIQUETTE

Served in small cups (ochoko), wooden boxes (masu), or wine glasses.

Sake Meter Value (SMV)

Higher positive numbers being drier and lower negative numbers being sweeter.

Umeshu (梅酒)

Umeshu is a popular Japanese liqueur (often called plum wine) made by steeping fresh unripe ume plums in sugar and alcohol, such as shochu. It has a sweet-and-sour flavor profile typically 10–15% ABV, and is often enjoyed on the rocks.



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SAKE

SAKE CARAFE 180ML

Hakatsuru Junmai

Hakatsuru Junmai Dai-Ginjo

Isake Classic Junmai Ginjo

Hakushika Junmai Dai-Ginjo

Choya Umeshu Single Year

SAKE BY BOTTLE

Dassai 45 Sparkling 360ml

Fukuju Awasaki Sparkling 300ml

Dassai 45 Junmai Daiginjo 300ml

Dassai 23 Junmai Daiginjo 300ml

Dassai 23 Elegantly Topsy 720ml

Dassai 23 Centrifuge 720ml

Dassai 45 Junmai Daiginjo 720ml

Dassai 45 Junmai Daiginjo 1800ml

Dassai Beyond (Migaki Sono) 720ml

Katsuyama Ren Junmai Daiginjo 720ml

Katsuyama ken Junmai Ginjo 720ml

Tanaka 1789 x Chartier x Niepoort Limited Edition 720ml

Tanaka 1789 x Chartier Blend 001 Tokubetsu Junmai 720ml

Tanaka 1789 x Chartier Pavilion 720ml



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SAKE

Imayo Tsukasa Koi Junmai Daiginjo 720ml

Imayo Tsukasa Ima Oyster Special Junmai 720ml

Arrive Platinum (Kimoto Junmai Daiginjo 720ml

Kuheiji Betsu Atsurae (Junmai Daiginjo(Yamada Nishiki) 720ml

Kuheiji Hi No Kishi (Junmai Daiginjo(Yamada Nishiki) 720ml

Hakutsuru Draft Junmai 300ml

Hakushika Junmai Ginjo 720ml

Hakatsuru junmai 720ml

Gekkikan Dry Junmai 1800ml

Hakatsuru Junmai Daiginjo 720ml

Isake classic Junmai Ginjo 720ml

Heavensake Junmai Ginjo 720ml

Gekkeikan Horin Junmai Daiginjo 720ml

Tenpyo Genshu Daiginjo 500ml

Heavensake Junmai Daiginjo X Dassai 720ml

Yamahai Sake 1800ml

Choya Umeshu Single Year 650ml

Dassai Umeshu 720ml



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