

Fire

Roppongi

\$ 135 per person

- Assorted sushi
- Tofu yasai tempura
- Your choice of either certified grain fed Angus rib-eye, tenderloin of Black Angus or Kurobuta black pork served with stirred vegetables and fried rice
- Red bean cake with avocado ice cream

Akasaka

\$ 109 per person

- Assorted sashimi
- Ise ebi saffron
- Your choice of either fillet of Scottish salmon, jumbo tiger prawns or Canadian scallops served with stirred vegetables and fried rice
- Flamed pineapple with vanilla pods

Prices are quoted in US Dollars and are subject to additional 10% service charge & 3.5% GST

Teppanyaki à la carte

(Served with seasonal vegetables and fried rice)

<i>Rib-eye steak of certified Angus (150 days grain fed)</i>	<i>Gr. 200</i>	<i>50.00</i>
	<i>Gr. 480</i>	<i>95.00</i>
	<i>Gr. 600</i>	<i>115.00</i>
<i>Tenderloin of Black Angus (70 days grain fed)</i>	<i>Gr. 200</i>	<i>50.00</i>
	<i>Gr. 280</i>	<i>70.00</i>
	<i>Gr. 350</i>	<i>95.00</i>
<i>Short rib of certified Black Angus (180 days grain fed)</i>	<i>Gr. 500</i>	<i>83.00</i>
<i>Loin of Kurobuta black pork</i>	<i>Gr. 200</i>	<i>35.00</i>
	<i>Gr. 480</i>	<i>81.00</i>

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<i>Canadian scallops</i>	<i>Gr. 200</i>	<i>52.00</i>
<i>Fillet of reef snapper</i>	<i>Gr. 200</i>	<i>29.00</i>
<i>Local rock lobster</i>	<i>Gr. 100 x</i>	<i>23.00</i> <i>(weight will vary)</i>
<i>Fillet of Scottish salmon</i>	<i>Gr. 200</i>	<i>35.00</i>
<i>Fillet of reef grouper</i>	<i>Gr. 200</i>	<i>29.00</i>
<i>Squids</i>	<i>Gr. 200</i>	<i>35.00</i>
<i>Jumbo tiger prawns</i>	<i>Gr. 200</i>	<i>40.00</i>

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Marvel Maki

<i>Dragon</i>	<i>37.00</i>
<i>Smoked eel, Alaska crab, enokii mushrooms and avocado</i>	
<i>California</i>	<i>23.00</i>
<i>Avocado, blue crab, lettuce, cucumber, prawn, mayonnaise and tobiko</i>	
<i>Okinawa</i>	<i>23.00</i>
<i>Crispy salmon skin, crab, cucumber and fly fish roe</i>	
<i>Deep fried</i>	<i>23.00</i>
<i>Tuna, crab, avocado, hiyashi wakame, tamago and tobiko</i>	
<i>Spider "back to front"</i>	<i>23.00</i>
<i>Soft shell crab, avocado, lettuce and tobiko</i>	

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Nigiri sushi

	<i>per piece</i>
<i>Sake (salmon)</i>	<i>3.00</i>
<i>Maguro (tuna)</i>	<i>2.00</i>
<i>Ebi (prawn)</i>	<i>3.00</i>
<i>Tako (octopus)</i>	<i>6.00</i>
<i>Unagi (eel)</i>	<i>9.00</i>
<i>Tai (red snapper)</i>	<i>3.00</i>
<i>Hotate (scallop)</i>	<i>4.00</i>
<i>Ika (squid)</i>	<i>2.00</i>
<i>Assorted Sushi</i>	<i>priced accordingly</i>

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Sashimi

	<i>per piece</i>
<i>Sake (salmon)</i>	<i>3.00</i>
<i>Maguro (tuna)</i>	<i>2.00</i>
<i>Ebi (prawn)</i>	<i>3.00</i>
<i>Tako (octopus)</i>	<i>5.00</i>
<i>Unagi (eel)</i>	<i>8.00</i>
<i>Tai (red snapper)</i>	<i>2.50</i>
<i>Hotate (scallop)</i>	<i>3.50</i>
<i>Ika (squid)</i>	<i>2.00</i>
<i>Assorted sashimi</i>	<i>priced accordingly</i>

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Sake

<i>Mukantei Kikusui</i>	<i>9.00</i>
<i>Fukuju Awasaki Sparkling Sake</i>	<i>7.00</i>
<i>Jizake Junmai-Genshu</i>	<i>15.00</i>
<i>Hakatsuru Junmai</i>	<i>7.00</i>
<i>Suigei Tokubetsu Junmai</i>	<i>10.00</i>
<i>Tateyama Ginrei Honjozo</i>	<i>11.00</i>
<i>Tosatsuru Honjo Karakuchi</i>	<i>9.00</i>
<i>Hakatsuru Junmai Dai -Ginjo</i>	<i>10.00</i>
<i>Tateyama Ginrei Ginjo</i>	<i>10.00</i>
<i>Takashimizu Wacho</i>	<i>20.00</i>
<i>Hakkaisan Junmai Ginjo</i>	<i>15.00</i>

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