

美味い

UMAI

TEPPANYAKI • SHABU-SHABU • RAMEN

Cover charge \$60 per person

PRELUDE

- Edamame Pods
sprinkle of sea salt
- Miso Soup
silken tofu, shiitake

STARTERS

Choose 1

- Kabuki Salad 
wakame seaweed, ginger drizzle
- Prawn Cracker Shrimp
umami ketchup, salsa vinaigrette
- Tonkatsu
panko-crusteD pork, bbq katsu sauce, shredded cabbage

"TEPPAN" GRILL SIGNATURES

Choose 2 entrees and create your own combination, served with fried rice and stir-fried Umai vegetables

- Grilled Tofu
vegetable yaki udon, tangy "yum yum" sauce
- Black Tiger Shrimp*
juicy tiger prawns, garlic butter, lemon
- Miso Salmon*
ginger ponzu syrup, ikura caviar
- Seared Scallops*
lemon furikake
- Teriyaki Chicken
sake teriyaki glaze
- NY Strip Steak*
dry-aged, evenly marbled
- Filet Mignon*
tender lean beef, creamy mustard

ABOVE & BEYOND

\$15 surcharge for each

- Wagyu Sirloin Steak* 4 oz
our exclusive beef, rich flavor and exceptionally tender
- Lobster Tail 7 oz
succulent Maine lobster, citrus onion sauce
- Ryujin Trio
taste the bounty of the seas with lobster tail, colossal scallops, jumbo shrimp

SWEET TEMPTATION

Choose 1

- Mochi Ice Cream
- Fruit Sashimi

 *vegetarian*

All food and beverage costs, including cover charges, are subject to a 20% service charge which will be added to your check.

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.