

Fire Cocktail Menu

Lychee Sakerini

\$14.00

Vodka and sake soured with fresh lemon juice and sweetened with exotic lychee

Wasabe Martini

\$14.00

Muddle the fresh pineapple chunk with wasabe powder and shake it with midori and vodka

Ringo Bellini

\$20.00

A surprising taste for sparkling sake and sparkling wine with hint of apple puree and lemon

Sake Sangria

\$25.00

Mix of dry sec hakutsuru cointreau apricot brandy with fresh orange juice and lemon

Suika Tini

\$25.00

Tenzan sake perfectly shakes with water melon cointreau lemon juice

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Sake

	(40ml)	(120ml)	(bottle)
<i>Fukuju Awasaki Sparkling Sake</i>			120.00
<i>Mukantei Kikusui</i>	12.00	36.00	216.00
<i>Hakatsuru Junmai</i>	8.00	24.00	144.00
<i>Suigei Tokubetsu Junmai</i>	10.00	30.00	180.00
<i>Tateyama Ginrei Honjozo</i>	8.00	24.00	360.00
<i>Tosatsuru Honjo Karakuchi</i>	8.00	24.00	144.00
<i>Hakatsuru Junmai Dai -Ginjo</i>	8.00	24.00	144.00
<i>Tateyama Ginrei Ginjo</i>	8.00	24.00	360.00
<i>Takashimizu Wacho</i>	30.00	90.00	540.00
<i>Hakkaisan Junmai Ginjo</i>	14.00	42.00	630.00
<i>Tenzan Jizake Junmai</i>	14.00	42.00	252.00

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Wine by glass selections

(150 ml)

WHITE WINES

<i>Gaja & rey , Langhe DOC, Gaja, Piemonte, Italy, 2009</i>	<i>95.00</i>
<i>Straw color, rich nose with hint of toast and vanilla with citrus fruits, Full body on palate with concentrated, ripe fruit, balanced by a lively acidity and long, lingering finish</i>	
<i>Vioquier, Domaine du Daley, Villette Grand Cru, Lavaux, Switzerland 2010</i>	<i>60.00</i>
<i>An aromatic wine with powerful structure of tropical fruits on nose, peach and apricot on the palate with medium acidity and long fruity finish</i>	
<i>Puligny-Montrachet, Michel Picard, Côte de Beaune, Burgandy France 2010</i>	<i>50.00</i>
<i>Ripe and full bodied wine that reflects the softness of the vintage. Aged in wood, it has a rounded texture, with spice, apricot and pineapple flavors, finishing with a touch of acidity</i>	
<i>Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2013</i>	<i>25.00</i>
<i>Light Crisp and fruity with guava and passion fruit on nose, with long lingering fruity finish</i>	
<i>Pinot Grigio, Santa Cristina, Tuscany, Italy, 2011</i>	<i>18.00</i>
<i>Crisp and fruity with citrus fruit on nose , medium bodied, dry on palate with medium finish</i>	

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RED WINES

Château Pontet-Canet, 5ème Grand Cru Classé, Pauillac, 125.00

Bordeaux 1995

Deep red color, nose of ripe fruit and leather with rich and full fairly good acidity with dark fruits on nose and quite good length on plate

Tignanello, Marchesi Antinori, IGT Toscana, Italy, 2010 70.00

Soft blackberry and cherry is backed by balanced spice, leather and toasted espresso with rich oak tones do a wonderful job of holding up the natural richness and velvety smoothness

Alion, Bodegas y Viñedos, Ribera Del Duero, 2009 50.00

Dark cherry, leather, spice, smoke and meat on the nose, pepper, ripe cherry, cranberry and some nice minerality on the palate. Medium bodied with good acidity

Zinfandel, Ravenswood Old Wine, Lodi, Central Valley, 25.00

California, 2010

Ruby red, aromas of cherry strawberry, sweet tobacco, licorice and vanilla, full bodied, dry but smooth and fresh tannic

Langmeil Hangin Shiraz Viognier, Barossa Valley, 2009 18.00

Red and black berry fruit, baking spices with floral and mineral notes on nose, balanced with the ripe fruit and good length

Special Set Menus

Roppongi

\$ 125 per

person

- Assorted sushi – 2 piece each of tuna, salmon, and prawn
- Miso soup with wakame, tofu and mushrooms
- Small spicy kani salad
- Certified Angus rib-eye or tenderloin Teppaniyaki grilled (200 grams)
Served with Teppaniyaki vegetables, Japanese pickle and signature garlic fried rice
- Your choice of dessert from our dessert menu

Akasaka

\$ 105 per

person

- Assorted sashimi - 2 piece each of tuna, salmon, and prawn
- Miso soup with wakame, tofu and mushrooms
- Small spicy kani salad
- Your choice of Scottish organic salmon filet, 2 jumbo Tiger prawns Or imported Canadian scallops.
Served with Teppaniyaki vegetables, Japanese pickle and signature garlic fried rice
- Your choice of dessert from our dessert menu

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Nigiri sushi

(1 portion = 2 pieces)

Sake (salmon)	7.50
Imported Maguro (tuna)	12.50
Ebi (prawn)	8.50
Tako (octopus)	10.50
unagi (eel)	14.50
Local reef fish	12.50
Imported Hotate (scallop)	13.50
Ika (squid)	12.50

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Sashimi

(1 portion = 3 pieces)

Sake (salmon)	12.00
Imported Maguro (tuna)	14.00
Ebi (prawn)	11.50
Tako (octopus)	12.50
Unagi (eel)	15.50
Local reef fish	14.50
Hotate (scallop)	15.00
Ika (squid)	10.50

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Signature Maki

(1 maki roll = 6 pieces)

<i>Dragon</i> <i>Smoked eel, Crab, lettuce and avocado</i>	<i>28.00</i>
<i>Rainbow</i> <i>Avocado, tuna, and salmon inside and outside filled with mango Chutney and cream cheese</i>	<i>26.00</i>
<i>Mexican</i> <i>Scallop tartare, guacamole and chuka wakame</i>	<i>28.00</i>
<i>California</i> <i>Avocado, blue crab, cucumber, sweet eggs, prawn, mayonnaise and tobiko</i>	<i>23.00</i>
<i>Duck Carpaccio</i> <i>Pastrami spiced duck breast, marinated slaw, honey ginger lime mayo</i>	<i>26.00</i>

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<i>Mixed</i>	<i>23.00</i>
<i>Salmon, crab meat, local tuna, snapper and tobiko</i>	
<i>Crispy Tuna</i>	<i>24.00</i>
<i>Local fresh tuna, cream cheese, tako, sesame seeds and dried bonito</i>	
<i>Spider</i>	<i>26.00</i>
<i>Soft shell crab tempura, spicy mayo, avocado, lettuce, rice paper and tobiko</i>	
<i>Special Children's Sampling Plate</i>	<i>30.00</i>
<i>Small miso soup, assorted sushi consisting of 1 piece of California maki, 1 piece of cucumber maki and 1 piece tempura maki with mango; salmon and tuna sushi;</i>	
<i>Beef teppaniyaki with signature fried rice; choice of dessert or homemade Ice cream</i>	

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Signature Dishes

Hamachi Jalapeno 32.00

Imported yellow tail, thinly sliced with fresh Jalapeno chilies in a ponzu sauce and toasted sesame seeds

Sesame Tuna Tataki Ponzu 28.00

Pan seared sesame crusted local yellow fin tuna loin in a soy, yuzu, and sesame Ponzu sauce topped with crisp spring onion and ginger threads

Grilled Teppaniyaki Lobster and Tajima Wagyu tenderloin 76.00

*Half lobster tail and 120 gram Tajima Wagyu tenderloin topped with crisp unagi and enoki mushroom tempura in a light teriyaki and orange reduction.
Served with teppaniyaki vegetables and signature garlic fried rice.*

Hanaakuri Maki

38.00

Crisp lobster tempura, unagi, and tempura bits mixed with spicy mayo topped with roasted mango and foie gras mousse

Spicy Kani Salad

29.00

Shredded imported Japanese crabstick, avocado, julienne lettuce and carrot, topped with crispy salmon skin and julienne Japanese pear in a sweet yuzu dressing with ginger and toasted sesame seeds

Teppanyaki à la carte

(Served with Miso soup, Teppaniyaki vegetables, Japanese pickle, and signature fried rice)

<i>Tajima Wagyu Ribeye (550 days premium grain fed)</i>	<i>Gr. 300</i>	<i>115.00</i>
<i>Tajima Wagyu Ribeye (550 days premium grain fed)</i>	<i>Gr. 200</i>	<i>95.00</i>
<i>Tajima Wagyu Sirloin (550 days premium grain fed)</i>	<i>Gr. 300</i>	<i>125.00</i>
<i>Certified Angus Beef Tenderloin</i>	<i>Gr. 200</i>	<i>76.00</i>
<i>Australian Salt Marsh Lamb tenderloin</i>	<i>Gr. 200</i>	<i>65.00</i>
<i>Canadian scallops</i>	<i>Gr. 200</i>	<i>68.00</i>
<i>Fresh Catch of the day – filet</i>	<i>Gr. 200</i>	<i>48.00</i>
<i>Fillet of Scottish salmon</i>	<i>Gr. 200</i>	<i>37.00</i>
<i>Squid</i>	<i>Gr. 200</i>	<i>32.00</i>
<i>Jumbo tiger prawns</i>	<i>Gr. 500</i>	<i>58.00</i>

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Desserts

<i>Coconut Crème Brulee</i>	<i>21.00</i>
<i>Coconut cream with crisp sugar crust, served with homemade coconut ice cream in a crispy coconut cup</i>	
<i>Green Tea Flan</i>	<i>21.00</i>
<i>Macha green tea and custard with sweet red bean filled mochi, served with homemade Teriyaki ice cream</i>	
<i>Japanese Parfait</i>	<i>21.00</i>
<i>Layers of sweet crisp tempura, roasted ginger and sweet yuzu lemon mascarpone custard with roasted Fuji apple chutney</i>	
<i>Flamed Roasted Teppaniyaki Pineapple</i>	<i>21.00</i>
<i>Served with homemade ginger ice cream and crispy pineapple Gyoza</i>	

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