

T Teppanyaki Akasaka Grand menu

Lunch Course

Weekdays

SHUTOU

Akasaka Hamburger Steak Lunch

¥3,600

Seasonal mixed green salad, carrot dressing

Hamburger steak 180g
with Japanese sauce

Seasonal grilled vegetables

Steamed rice, miso soup and Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from the Sado region, Niigata prefecture.

(Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650)

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Lunch Course

Hokkaido beef Lunch

¥12,000

Octopus carpaccio

Grilled scallop and salmon, taraba crab with butter

Seasonal mixed green salad, carrot dressing

Hokkaido's Wagyu beef tenderloin 100g

Seasonal Grilled vegetables

Steamed rice, miso soup and Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from the Sado region, Niigata prefecture.

Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

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Lunch Course

Chef recommendation Lunch

¥8,500

Three kind of today's appetizers

Seasonal mixed green salad, carrot dressing

Prime Japanese Black-haired Wagyu;
sirloin 150g or tenderloin 100g

Seasonal Grilled vegetables

Steamed rice, miso soup and Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from the Sado region, Niigata prefecture.

Add live prawn or today's fish ¥1,200

Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

Please be advised that occasionally menu items change based on availability on the market.

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Lunch Course

KOUKI

Domestic beef or Japanese black-haired wagyu

Mini Hors d'oeuvre

Seasonal mixed green salad, carrot dressing

Superior Japanese Black-haired Wagyu sirloin 150g or tenderloin 100g
¥9,500

Larger your beef by 50g
(Sirloin: Additional ¥2,500, Tenderloin: Additional ¥4,500)

Prime Japanese Black-haired Wagyu sirloin 150g or tenderloin 100g
¥7,400

Larger your beef by 50g
(Sirloin: Additional ¥2,000, Tenderloin: Additional ¥3,600)

Domestic beef sirloin 150g or tenderloin 100g
¥5,200

Larger your beef by 50g
(Sirloin: Additional ¥1,600, Tenderloin: Additional ¥2,200)

Seasonal grilled vegetables

Steamed rice, miso soup and Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from the Sado region, Niigata prefecture.

Add live prawn or today's fish ¥1,200

Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Lunch Course

KOBE

Superior Kobe beef

Mini Hors d'oeuvre

Seasonal mixed green salad, carrot dressing

Superior beef from Kobe, sirloin 150g, served with Chef's condiments

¥26,000

Larger your beef by 50g (Sirloin: Additional ¥8,000)

Superior beef from Kobe, sirloin 120g, served with Chef's condiments

¥22,000

Larger your beef by 50g (Sirloin: Additional ¥8,000)

Superior beef from Kobe, sirloin 100g, served with Chef's condiments

¥19,500

Larger your beef by 50g (Sirloin: Additional ¥8,000)

Seasonal grilled vegetables

Steamed rice, miso soup and Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from the Sado region, Niigata prefecture.

Add live prawn or today's fish ¥1,200

Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Lunch - a la carte

Soup & Appetizers

Today's special soup	¥ 1,150
Aomori garlic steam-grilled in foil, honey and soy sauce flavor	1,550
Teppan-sautéed foie gras with stewed Radish Japanese Style	4,850
Consommé pot eu feu style with beef and vegetables, thyme flavour	3,500
Today's market fish carpaccio	3,500
Teppan-seared taraba crab with butter, salty leeks and herb sauce	4,850

Salad & Grilled vegetables

Seasonal mixed green salad	¥ 1,050
Fruit tomato and seasonal vegetables salad	1,300
Grilled assorted seasonal vegetables	1,980

Seafood

Fresh Kuruma prawns with crunchy shell	¥4,500
Chef's recommendation 'fish of the day'	4,500
Fresh abalone our teppanyaki way to steam	9,500
Fresh half rock lobster our teppanyaki way to steam	9,500
Fresh hall rock lobster our teppanyaki way to steam	19,000

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Lunch - a la carte

Beef

Domestic beef sirloin 150g ¥ 5,200

Domestic beef tenderloin 100g 5,200

Prime Japanese black-haired Wagyu sirloin 150g 7,400

Prime Japanese black-haired Wagyu tenderloin 100g 7,400

Superior Japanese black-haired Wagyu sirloin 150g 9,500

Superior Japanese black-haired Wagyu tenderloin 100g 9,500

Superior beef sirloin from Kobe 130g 22,000

3 selected superior beef 200g 26,850

Superior beef sirloin from Kobe 80g

Superior Japanese Black-haired Wagyu tenderloin 60g

Hokkaido's Wagyu beef; tenderloin 60g

Rice Set

Steamed rice served with miso soup and Japanese pickles ¥ 950

Signature garlic rice with original rice crisps topped with shiso perilla leaves served with miso soup and Japanese pickles 1,600

Dessert

Homemade ice cream; vanilla / chocolate / green tea Each ¥ 700

Homemade sherbet; apple / mango / cassis Each 700

Crown musk melon from Shizuoka 1,800

Selection of seasonal fruit 1,200

Strawberry Sensations Vacherin glace' aux fruits rouges Par UN GRAIN 1,900

Coffee / Tea / etc. 1,350~

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Dinner Course

Chef Recommendation Dinner

Luxurious set of 2 kind of Kobe beef sirloin & Hokkaido beef with lobster from Mie Iseshima

¥42,000

Marinated jumbo sweet botan shrimps

Octopus carpaccio

Grilled scallop and salmon with butter

Fresh half rock lobster our teppanyaki way to steam

Seasonal mixed green salad

Superior beef from Kobe, sirloin 80g and Hokkaido's Wagyu Tenderloin 60g

Seasonal grilled vegetables

Steamed plain rice, miso soup and Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from the Sado region, Niigata prefecture.

Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Dinner Course

AKASHI

Seafood and superior Kobe beef

¥36,000

Seared scorch beef with miso and Kujo leeks

Teppan-sautéed foie gras

Consommé pot au feu style
with beef and vegetables, thyme flavour

Fresh abalone or half rock lobster our teppanyaki way to steam

Seasonal mixed green salad

Superior beef from Kobe, sirloin 130g,
served with Chef's condiments
Larger your beef by 50g (Sirloin : Additional ¥8,000)

Seasonal grilled vegetables

Steamed rice, Miso soup, Japanese pickles

Strawberry Sensations
Akasaka dessert
Vacherin glace' aux fruits rouges Par UN GRAIN

Our steamed rice is 'Koshihikari' brand from Sado region, Niigata prefecture.

Add fresh abalone or half rock lobster ¥5,150

Add Signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Dinner Course

KOBE

Superior Kobe beef

¥28,000

Seared scorch beef with miso and Kujo leeks

T Teppan-sautéed foie gras

Seasonal mixed green salad

Superior beef from Kobe, sirloin 130g,
served with Chef's condiments
Larger your beef by 50g (Sirloin: Additional ¥8,000)

Seasonal grilled vegetables

Steamed rice, Miso soup, Japanese pickles

Strawberry Sensations
Akasaka dessert
Vacherin glace' aux fruits rouges Par UN GRAIN

Our steamed rice is 'Koshihikari' brand from Sado region, Niigata prefecture.

Add fresh abalone or half rock lobster ¥5,150

Add live prawn and today's fish ¥2,500

Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

An additional 8% sales tax and 13% service charge will be added.
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Dinner Course

AKASAKA

Fresh abalone or rock lobster
with Superior Japanese Black-haired Wagyu

¥24,000

Amuse-bouche

Today's appetizer

Fresh abalone or half rock lobster our teppanyaki way to steam

Seasonal mixed green salad

Superior Japanese Black-haired Wagyu; sirloin 160g or tenderloin 120g
Larger your beef by 50g (Sirloin: Additional ¥3,500, Tenderloin: Additional ¥6,400)

Seasonal grilled vegetables

Steamed rice, Miso soup, Japanese pickles

Strawberry Sensations

Akasaka dessert

Vacherin glace' aux fruits rouges Par UN GRAIN

Our steamed rice is 'Koshihikari' brand from Sado region, Niigata prefecture.

（ Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650 ）

An additional 8% sales tax and 13% service charge will be added.
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Dinner Course

KASUMI

Prime Japanese Black-haired Wagyu

¥18,500

Amuse-bouche

Today's appetizer

Seasonal mixed green salad

Prime Japanese Black-haired Wagyu; sirloin 160g or tenderloin 120g
Larger your beef by 50g (Sirloin: Additional ¥2,800, Tenderloin: Additional ¥5,000)

Seasonal grilled vegetables

Steamed rice, Miso soup, Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from Sado region, Niigata prefecture.

Add live prawn or today's fish ¥1,500

Add signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

An additional 8% sales tax and 13% service charge will be added.
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Dinner Course

KASUMI

Domestic beef

¥15,000

Amuse-bouche

Today's appetizer

Seasonal mixed green salad

Domestic beef sirloin 160g or tenderloin 120g

Larger your beef by 50g (Sirloin: Additional ¥2,000, Tenderloin: Additional ¥2,500)

Seasonal grilled vegetables

Steamed rice, Miso soup, Japanese pickles

Dessert

Our steamed rice is 'Koshihikari' brand from Sado region, Niigata prefecture.

Add live prawn or today's fish ¥1,500

Add Signature garlic rice with original rice crisps,
topped with shiso perilla leaves ¥650

An additional 8% sales tax and 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Dinner - a la carte

Soup & Appetizers

Today's special soup	¥ 1,150
Aomori garlic steam-grilled in foil, honey and soy sauce flavor	1,550
Teppan-sautéed foie gras with stewed Radish Japanese Style	4,850
Consommé pot au feu style with beef and vegetables, thyme flavour	3,500
Today's market fish carpaccio	3,500
Teppan-seared taraba crab with butter, salty leeks and herb sauce	4,850

Salad & Grilled vegetables

Seasonal mixed green salad	¥ 1,050
Fruit tomato and seasonal vegetables salad	1,300
Grilled assorted seasonal vegetables	1,980

Seafood

Fresh Kuruma prawns with crunchy shell	¥4,500
Chef's recommendation 'fish of the day'	4,500
Fresh abalone our teppanyaki way to steam	9,500
Fresh half rock lobster our teppanyaki way to steam	9,500
Fresh half rock lobster our teppanyaki way to steam	19,000

Dinner - a la carte

Beef

Prime Japanese Black-haired Wagyu sirloin 160g ¥14,000

Prime Japanese Black-haired Wagyu tenderloin 120g 14,000

Superior Japanese Black-haired Wagyu sirloin 160g 16,900

Superior Japanese Black-haired Wagyu tenderloin 120g 16,900

Superior Japanese Black-haired Wagyu Chateaubriand 120g 18,000

Superior beef sirloin from Kobe 160g 27,200

3 selected superior beef 200g 26,850

Superior beef sirloin from Kobe 80g

Superior Japanese Black-haired Wagyu tenderloin 60g

Hokkaido's Wagyu beef; tenderloin 60g

Rice Set

Steamed rice served with miso soup and Japanese pickles ¥950

Signature garlic rice with original rice crisps topped with shiso perilla leaves served with miso soup and Japanese pickles 1,600

Dessert

Homemade ice cream; vanilla / chocolate / green tea Each ¥700

Homemade sherbet; apple / mango / cassis Each 700

Crown musk melon from Shizuoka 1,800

Selection of seasonal fruit 1,200

Strawberry Sensations 1,900
Vacherin glace' aux fruits rouges Par UN GRAIN

Coffee / Tea / etc. 1,350~

An additional 8% sales tax and 13% service charge will be added.
Few dishes may change due to market availability. Thank you for your understanding.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.