

Teppanyaki Akasaka Grand menu

Lunch Course

KOUKI

Appetizer

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Domestic beef sirloin 150g or tenderloin 100g (Weekdays only)
¥ 6,160

Sirloin: Increase by 50 grams for additional ¥ 1,760
Tenderloin: Increase by 50 grams for additional ¥ 2,420

Prime Japanese Black-haired Wagyu sirloin 150g or tenderloin 100g
¥ 8,360

Sirloin: Increase by 50 grams for additional ¥ 2,200
Tenderloin: Increase by 50 grams for additional ¥ 3,960

Superior Japanese Black-haired Wagyu sirloin 150g or tenderloin 100g
¥ 10,450

Sirloin: Increase by 50 grams for additional ¥ 2,750
Tenderloin: Increase by 50 grams for additional ¥ 4,950

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or

Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Dessert

Add scallops or today's fish ¥ 1,485

Prices including consumption tax. An additional 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.

Lunch Course

KOBE
Superior Kobe Beef

¥21,450

Appetizer

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Superior beef from Kobe, sirloin 100g,
served with Chef's condiments
Increase by 50 grams for additional ¥8,800

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or
Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

(Add scallops or today's fish ¥1,485)

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Lunch Course

Chef's selection of
Chateaubriand Lunch course

¥14,960

Amuse-bouche

Monkfish and milt meunière with tomato caper sauce

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Carefully selected Japanese Black-haired Wagyu Chateaubriand 100g
Increase by 20 grams for additional ¥2,750

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or
Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

(Add scallops or today's fish ¥1,485)

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Lunch - a la carte

Soup & Appetizers

Manhattan clam chowder	¥ 1,265
Aomori garlic steam-grilled in foil, honey and soy sauce flavor	1,705
Sautéed king crab and scallop with lemon butter sauce	5,335
Marinated jumbo sweet botan shrimps with dill	3,850

Seafood

Chef's recommendation 'fish of the day'	¥ 4,950
Steamed fresh abalone on teppanyaki	10,450
Steamed fresh half rock lobster on teppanyaki	10,450
Steamed fresh whole rock lobster on teppanyaki	20,900

Salad & Grilled vegetables

Seasonal mixed green salad	¥ 1,155
Fruit tomato and seasonal vegetable salad	1,430
Grilled assorted seasonal vegetables	2,178

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Lunch - a la carte

Beef

Domestic beef sirloin	150g	¥ 5,720
Domestic beef tenderloin	100g	5,720
Prime Japanese black-haired Wagyu sirloin	150g	8,140
Prime Japanese black-haired Wagyu tenderloin	100g	8,140
Superior Japanese black-haired Wagyu sirloin	150g	10,450
Superior Japanese black-haired Wagyu tenderloin	100g	10,450
Superior beef sirloin from Kobe	130g	24,200
3 selected superior beef	200g	29,535
Superior beef sirloin from Kobe	80g	
Superior Japanese Black-haired Wagyu tenderloin	60g	
Prime Japanese Black-haired Wagyu tenderloin	60g	

Rice Set

Steamed rice served with miso soup and Japanese pickles ¥ 1,045

Signature garlic rice with shiso perilla leaves, topped with original rice crisps served with miso soup and Japanese pickles 1,760

Dessert

Homemade ice cream; vanilla / chocolate Each ¥ 770

Homemade sherbet; cassis 770

Crown musk melon from Shizuoka 1,980

Selection of seasonal fruit 1,320

Akasaka special dessert by UN GRAIN 2,090

Coffee / Tea / etc. 1,540~

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Dinner Course

KASUMI
Domestic beef

¥16,500

Amuse-bouche

Monkfish and milt meunière with tomato caper sauce

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Domestic beef sirloin 160g or tenderloin 120g
(Sirloin : Increase by 50 grams for additional ¥2,200)
(Tenderloin : Increase by 50 grams for additional ¥2,750)

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or
Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

(Add scallops or today's fish ¥1,650)

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Dinner Course

KASUMI

Prime Japanese black-haired wagyu

¥20,350

Amuse-bouche

Monkfish and milt meunière with tomato caper sauce

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Prime Japanese Black-haired Wagyu; sirloin 160g or tenderloin 120g

(Sirloin : Increase by 50 grams for additional ¥3,080)
(Tenderloin : Increase by 50 grams for additional ¥5,500)

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture

or

Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN

or

Assorted fruits

(Add scallops or today's fish ¥1,650)

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Dinner Course

AKASAKA

**Fresh abalone or rock lobster
with superior Japanese black-haired wagyu**

¥26,400

Amuse-bouche

Monkfish and milt meunière with tomato caper sauce

Steamed fresh abalone or half rock lobster on teppanyaki

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Superior Japanese Black-haired Wagyu; sirloin 160g or tenderloin 120g
(Sirloin : Increase by 50 grams for additional ¥ 3,850)
(Tenderloin : Increase by 50 grams for additional ¥ 7,040)

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or
Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

Dinner Course

KOBE
Superior Kobe beef
¥31,350

Seared beef with miso and Kujo leeks

Sautéed king crab and scallop with lemon butter sauce

Consommé soup

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Superior beef from Kobe, sirloin 130g,
served with Chef's condiments
(Increase by 50 grams for additional ¥8,800)

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or
Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

Dinner Course

AKASHI
Seafood and superior Kobe Beef

¥42,900

Seared beef with miso and Kujo leeks

Sautéed king crab and scallop with lemon butter sauce

Manhattan clam chowder

Steamed fresh abalone or half rock lobster on teppanyaki

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

Superior beef from Kobe, sirloin 130g, served with Chef's condiments

4 kinds of grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or
Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

Dinner Course

Hokkaido Beef Fair

¥24,200

Marinated jumbo sweet botan shrimps with dill

winter vegetable crab hot pot

Grilled scallop and salmon with butter

Salad with colored vegetables,
Maple syrup and red wine vinegar dressing

4 kinds of grilled vegetables

Hokkaido black beef
sirloin 150g or tenderloin 100g

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
or
Signature garlic rice with shiso perilla leaves, topped with original rice crisps

Miso soup and Japanese pickles

Dessert

Dinner - a la carte

Soup & Appetizers

Manhattan clam chowder	¥ 1,265
Aomori garlic steam-grilled in foil, honey and soy sauce flavor	1,705
Sautéed king crab and scallop with lemon butter sauce	5,335
Marinated jumbo sweet botan shrimps with dill	3,850

Seafood

Chef's recommendation 'fish of the day'	¥ 4,950
Steamed fresh abalone on teppanyaki	10,450
Steamed fresh half rock lobster on teppanyaki	10,450
Steamed fresh whole rock lobster on teppanyaki	20,900

Salad & Grilled vegetables

Seasonal mixed green salad	¥ 1,155
Fruit tomato and seasonal vegetable salad	1,430
Grilled assorted seasonal vegetables	2,178

Prices including consumption tax. An additional 13% service charge will be added.
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Dinner - a la carte

Beef

Prime Japanese Black-haired Wagyu sirloin 160g ¥15,400

Prime Japanese Black-haired Wagyu tenderloin 120g 15,400

Superior Japanese Black-haired Wagyu sirloin 160g 18,590

Superior Japanese Black-haired Wagyu tenderloin 120g 18,590

Superior Japanese Black-haired Wagyu Chateaubriand 120g 19,800

Superior beef sirloin from Kobe 160g 29,920

3 selected superior beef 200g 29,535
Superior beef sirloin from Kobe 80g
Superior Japanese Black-haired Wagyu tenderloin 60g
Prime Japanese Black-haired Wagyu tenderloin 60g

Rice Set

Steamed rice served with miso soup and Japanese pickles ¥ 1,045

Signature garlic rice with shiso perilla leaves, topped with original rice crisps served with miso soup and Japanese pickles 1,760

Dessert

Homemade ice cream; vanilla / chocolate Each ¥770

Homemade sherbet; cassis 770

Crown musk melon from Shizuoka 1,980

Selection of seasonal fruit 1,320

Akasaka special dessert by UN GRAIN 2,090

Coffee / Tea / etc. 1,540~