

T Teppanyaki Akasaka Grand menu

Lunch Course

KOUKI

Appetizer

Colorful vegetable salad
maple syrup and champagne 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

Colorful vegetable salad
maple syrup and champagne 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 hotpot

Colorful vegetable salad
maple syrup and champagne 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

New England style
clam chowder ¥ 1,265

Aomori garlic steam-grilled in foil,
honey and soy sauce flavor 1,705

Monkfish hotpot 3,850

Sautéed king crab and scallop
with lemon butter sauce 5,335

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 hotpot

Colorful vegetable salad
maple syrup and champagne 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 hotpot

Colorful vegetable salad
maple syrup and champagne 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 hotpot

Steamed fresh abalone or half rock lobster on teppanyaki

Colorful vegetable salad
maple syrup and champagne 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

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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

Colorful vegetable salad
maple syrup and champagne 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

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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

Consommé soup

Steamed fresh abalone or half rock lobster on teppanyaki

Colorful vegetable salad
maple syrup and champagne 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

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Dinner Course

Hokkido Beef Fair

¥24,200

Amuse-bouche

Crab hotpot

Grilled scallop and salmon with butter

Colorful vegetable salad
maple syrup and Champagne vinegar dressing

Hokkaido black beef sirloin 150g or tenderloin 100g

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

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Dinner - a la carte

Soup & Appetizers

New England style
clam chowder ¥ 1,265

Aomori garlic steam-grilled in foil,
honey and soy sauce flavor 1,705

Monkfish hotpot 3,850

Sautéed king crab and scallop
with lemon butter sauce 5,335

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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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~

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