

T Teppanyaki Akasaka Grand menu

Lunch Course

KOUKI

Domestic beef and Japanese black-haired wagyu

Appetizer

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Domestic beef sirloin 150g or tenderloin 100g (Weekdays only)
¥ 6,780

Sirloin: Increase by 50 grams for additional ¥ 1,950
Tenderloin: Increase by 50 grams for additional ¥ 2,670

Prime Japanese Black-haired Wagyu sirloin 150g or tenderloin 100g
¥ 9,200

Sirloin: Increase by 50 grams for additional ¥ 2,450
Tenderloin: Increase by 50 grams for additional ¥ 4,360

Superior Japanese Black-haired Wagyu sirloin 150g or tenderloin 100g
¥ 11,500

Sirloin: Increase by 50 grams for additional ¥ 3,025
Tenderloin: Increase by 50 grams for additional ¥ 5,450

Steamed 'Koshihikari' rice from, Niigata prefecture
or

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

Miso soup and Japanese pickles

Dessert

Add scallops and today's fish ¥ 3,900

Prices including consumption tax. An additional 15% 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

¥24,850

Appetizer

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Superior beef from Kobe, sirloin 100g,
served with Chef's condiments
Increase by 50 grams for additional ¥ 10,890

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

(Add scallops and today's fish ¥3,900)

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Lunch Course

Chef's Selection of
Chateaubriand Lunch Course

¥16,500

Amuse-bouche

Red sea bream carpaccio

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Carefully selected Japanese Black-haired Wagyu Chateaubriand 100g
Increase by 20 grams for additional ¥3,025

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

(Add scallops and today's fish ¥3,900)

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Lunch - a la carte

Soup & Appetizers

Broccoli potage soup ¥ 1,395

Aomori garlic steam-grilled in foil, 1,880
honey and soy sauce flavor

Red sea bream carpaccio 4,235

Sautéed king crab and scallop 5,870
with Aosa seaweed risotto

Seafood

Chef's recommendation ¥ 5,450
'fish of the day'

Steamed fresh abalone 11,500
on teppanyaki

Steamed fresh half rock lobster 11,500
on teppanyaki

Steamed fresh whole rock lobster 23,000
on teppanyaki

Salad & Grilled vegetables

Seasonal mixed green salad ¥ 1,270

Fruit tomato and 1,575
seasonal vegetable salad

Grilled assorted seasonal vegetables 2,400

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Lunch - a la carte

Beef

Domestic beef sirloin 150g ¥ 6,295

Domestic beef tenderloin 100g 6,295

Prime Japanese black-haired Wagyu sirloin 150g 8,960

Prime Japanese black-haired Wagyu tenderloin 100g 8,960

Superior Japanese black-haired Wagyu sirloin 150g 11,500

Superior Japanese black-haired Wagyu tenderloin 100g 11,500

Superior beef sirloin from Kobe 130g 26,000

3 selected superior beef 200g 33,500
 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 ¥ 1,150

Signature garlic rice with shiso perilla leaves, topped with original rice crisps served with miso soup and Japanese pickles 1,940

Dessert

Homemade ice cream; vanilla / chocolate Each ¥ 850

Homemade sherbet; cassis 850

Crown musk melon from Shizuoka 2,180

Selection of seasonal fruit 1,800

Akasaka special dessert 2,300

Coffee / Tea / etc. 1,540~

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Dinner Course

TAJIMA
Seafood and Superior Kobe Beef

¥46,200

Seared beef with miso and Kujo leeks

Sautéed king crab and scallop with Aosa seaweed risotto

Steamed fresh abalone or half rock lobster on Teppanyaki

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Superior beef from Kobe, sirloin 130g,
served with Chef's condiments
(Increase by 50 grams for additional ¥10,890)

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

Coffee

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Dinner Course

AKASHI
Caviar, Seafood and Superior Kobe Beef

¥60,500

Caviar Ossetra

Teppan-sautéed foie gras

Steamed fresh abalone or half rock lobster on teppanyaki

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Superior beef from Kobe, sirloin 130g, served with Chef's condiments
(Increase by 50 grams for additional ¥10,890)

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

Coffee

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Dinner Course

AKASAKA

Fresh abalone or rock lobster
with superior Japanese black-haired wagyu
¥29,050

Amuse-bouche

Red sea bream carpaccio

Steamed fresh abalone or half rock lobster on teppanyaki

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Superior Japanese Black-haired Wagyu; sirloin 160g or tenderloin 120g
(Sirloin : Increase by 50 grams for additional ¥4,235)
(Tenderloin : Increase by 50 grams for additional ¥7,750)

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

Coffee

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Dinner Course

KASUMI

Prime Japanese black-haired wagyu

¥22,360

Amuse-bouche

Red sea bream carpaccio

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Prime Japanese Black-haired Wagyu; sirloin 160g or tenderloin 120g
(Sirloin : Increase by 50 grams for additional ¥3,390)
(Tenderloin : Increase by 50 grams for additional ¥6,050)

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

Coffee

(Add scallops and today's fish ¥4,600)

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Dinner Course

KASUMI
Domestic beef

¥18,150

Amuse-bouche

Red sea bream carpaccio

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Domestic beef sirloin 160g or tenderloin 120g
(Sirloin : Increase by 50 grams for additional ¥2,450)
(Tenderloin : Increase by 50 grams for additional ¥3,025)

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

Coffee

(Add scallops and today's fish ¥4,600)

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Dinner Course

KOBE
Superior Kobe beef
¥37,550

Seared beef with miso and Kujo leeks

Sautéed king crab and scallop with Aosa seaweed risotto

Consommé soup

Colorful vegetable salad
champagne vinegar and mango dressing

4 kinds of grilled vegetables

Superior beef from Kobe, sirloin 130g,
served with Chef's condiments
(Increase by 50 grams for additional ¥10,890)

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

Miso soup and Japanese pickles

Akasaka special dessert
or
Assorted fruits

Coffee

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Lunch Set For Children

お子様用ランチメニュー

¥4,950

Seasonal mixed green salad

グリーンサラダ

Grilled fish of the day

鮮魚

Domestic beef hamburger steak 180g

国産牛ハンバーグステーキ 180g

Seasonal grilled vegetables

焼き野菜

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture

or

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

佐渡産コシヒカリのご飯

または

お焦げ付オリジナルガーリックライス

Miso soup and Japanese pickles

味噌椀、香の物

Ice cream

アイスクリーム

Prices including consumption tax. An additional 15% service charge will be added.

Request you to please inform us of any food allergy, dietary or religious restrictions that you may have.

表記価格には消費税が含まれております。別途 15%のサービス料を頂戴いたします。

お客様あるいはお連れ様の食物アレルギー、食物不耐性、食生活条件、あるいは宗教上の理由がある食物について、当レストランで提供する料理の原材料についてのご質問はスタッフへお尋ねください。



Dinner Set For Children

お子様用ディナーメニュー

¥7,700

Seasonal mixed green salad

グリーンサラダ

Grilled fish of the day

鮮魚

Domestic beef steak Sirloin 120g or Tenderloin 90g

国産牛ステーキ サーロイン 120g またはフィレ 90g

Seasonal grilled vegetables

焼き野菜

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

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

佐渡産コシヒカリのご飯

または

お焦げ付オリジナルガーリックライス

Miso soup and Japanese pickles

味噌椀、香の物

Ice cream

アイスクリーム

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Dinner - a la carte

Soup & Appetizers

Broccoli potage soup ¥ 1,395

Aomori garlic steam-grilled in foil, 1,880
honey and soy sauce flavor

Red sea bream carpaccio 4,235

Sautéed king crab and scallop 5,870
with Aosa seaweed risotto

Seafood

Chef's recommendation ¥ 5,450
'fish of the day'

Steamed fresh abalone 11,500
on Teppanyaki

Steamed fresh half rock lobster 11,500
on Teppanyaki

Steamed fresh whole rock lobster 23,000
on Teppanyaki

Salad & Grilled vegetables

Seasonal mixed green salad ¥ 1,270

Fruit tomato and 1,575
seasonal vegetable salad

Grilled assorted 2,400
seasonal vegetables

Prices including consumption tax. An additional 15% service charge will be added.
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Dinner - a la carte

Beef

Prime Japanese Black-haired Wagyu sirloin 160g ¥16,950

Prime Japanese Black-haired Wagyu tenderloin 120g 16,950

Superior Japanese Black-haired Wagyu sirloin 160g 20,500

Superior Japanese Black-haired Wagyu tenderloin 120g 20,500

Superior Japanese Black-haired Wagyu Chateaubriand 120g 21,780

Superior beef sirloin from Kobe 160g 34,850

3 selected superior beef 200g 33,500
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 ¥1,150

Signature garlic rice with shiso perilla leaves, topped with original rice crisps served with miso soup and Japanese pickles 1,940

Dessert

Homemade ice cream; vanilla / chocolate Each ¥850

Homemade sherbet; cassis 850

Crown musk melon from Shizuoka 2,180

Selection of seasonal fruit 1,800

Akasaka special dessert 2,300

Coffee / Tea / etc. 1,540~

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