

T Teppanyaki Akasaka Grand menu

Lunch Course

KOUKI

Mini hors d'oeuvre

Seasonal mixed green salad

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

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture

(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Dessert

Add live prawn ¥ 1,650 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

Mini hors d'oeuvre

Seasonal mixed green salad

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

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

(Add live prawn ¥1,650 or today's fish ¥1,485)

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Lunch Course

Chef's selection of
Chateaubriand Lunch course

¥14,960

Amuse-bouche

Teppan-sautéed foie gras with Japanese mushrooms and eggplant

Seasonal mixed green salad

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

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

(Add live prawn ¥1,650 or today's fish ¥1,485)

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Lunch Course

Intercontinental
75th Anniversary course

¥37,751

Intercontinental 75 cocktail

Amuse-bouche

Teppan-sautéed foie gras

Steamed Fresh abalone or half rock lobster on teppanyaki

Seasonal mixed green salad

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

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

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Lunch - a la carte

Soup & Appetizers

Today's special soup	¥ 1,265
Aomori Garlic steam-grilled in foil, honey and soy sauce flavor	1,705
Teppan-sautéed foie gras with Japanese mushrooms and eggplant	5,335
Today's market fish carpaccio	3,850
Taraba crab steamed in salt crust	5,335

Seafood

Fresh Kuruma prawns with crunchy shell	¥ 4,950
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 vegetables 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 Superior beef sirloin from Kobe 80g Superior Japanese Black-haired Wagyu tenderloin 60g Prime Japanese Black-haired Wagyu tenderloin 60g	200g	29,535

Rice Set

Steamed rice served with miso soup and Japanese pickles	¥ 1,045
	1,760
Signature garlic rice with original rice crisps topped with shiso perilla leaves served with miso soup and Japanese pickles	

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.	1,485~

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Dinner Course

KASUMI
Domestic beef

¥16,500

Amuse-bouche

Hors d'oeuvre

Seasonal mixed green salad

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)

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

(Add live prawn or today's fish ¥1,650)

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Dinner Course

KASUMI

Prime Japanese black-haired wagyu

¥20,350

Amuse-bouche

Hors d'oeuvre

Seasonal mixed green salad

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)

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture

(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN

or

Assorted fruits

(Add live prawn 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

Hors d'oeuvre

Steamed fresh abalone or half rock lobster on teppanyaki

Seasonal mixed green salad

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)

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture

(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

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

Teppan-sautéed foie gras with Japanese mushrooms and eggplant

Consommé soup

Seasonal mixed green salad

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

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

(Add live prawn and today's fish ¥2,750)

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Dinner Course

Chef's recommended luxurious Kobe sirloin
tenderloin & seafood dinner course

¥42,900

Amuse-bouche

Teppan-sautéed foie gras with Japanese mushrooms and eggplant

Fresh abalone or half rock lobster our teppanyaki way to steam

Seasonal mixed green salad

Superior beef from Kobe, sirloin 80g and kobe beef tenderloin 50g

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN

or

Assorted fruits

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Dinner Course

Intercontinental
75th Anniversary course

¥37,751

Intercontinental 75 cocktail

Amuse-bouche

Teppan-sautéed foie gras

Steamed Fresh abalone or half rock lobster on teppanyaki

Seasonal mixed green salad

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

Seasonal grilled vegetables

Steamed 'Koshihikari' rice from Sado region, Niigata prefecture
(Add signature garlic rice with original rice crisps, topped with shiso perilla leaves ¥935)

Miso soup and Japanese pickles

Akasaka special dessert by UN GRAIN
or
Assorted fruits

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

Soup & Appetizers

Today's special soup	¥ 1,265
Aomori Garlic steam-grilled in foil, honey and soy sauce flavor	1,705
Teppan-sautéed foie gras with Japanese mushrooms and eggplant	5,335
Today's market fish carpaccio	3,850
Taraba crab steamed in salt crust	5,335

Seafood

Fresh Kuruma prawns with crunchy shell	¥ 4,950
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 vegetables 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 original rice crisps topped with shiso perilla leaves 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. 1,485~