

# TOKYO BAY



## TEPPANYAKI A LA CARTE MENU

Begin your meal with a delightful miso soup and a fresh Tokyo Bay seasonal salad. Next, enjoy teppanyaki vegetable fried rice paired with a flavorful vegetable stir fry.

Then, savor your chosen protein to continue your culinary journey.

Conclude your dining experience with a refreshing sorbet or a creamy ice cream of your choice.

### SINGLE ITEMS

Supreme of Chicken <b>G</b>	65
Prime Filet Mignon <b>G</b>	80
Jumbo Shrimp <b>SF G</b>	75
Scottish Salmon <b>G</b>	75
Local Lobster <b>SF G</b>	90
Hokkaido Scallops <b>SF G</b>	75
Green Asparagus, Shitake Mushroom, Onion <b>G</b>	45

### COMBINATION

Supreme of Chicken, and Shrimp <b>SF</b> or Salmon <b>G</b>	90
Filet Mignon, and Shrimp <b>SF</b> or Salmon <b>G</b>	110
Filet Mignon and Local Lobster <b>SF G</b>	130
Oceans Treasure Local Lobster, Scallop, Shrimp <b>SF G</b>	135

### ADD ON

Foie Gras <b>G</b>	20
Alaskan King Crab Leg <b>SF G</b>	35
Fresh Truffle	12

Selection of half-bottles of wine to accompany your Teppan experiences.

For a larger wine selection, please ask for our Tokyo Bay wine list.

### White Wine

Bouchard Père & Fils, La Vignée, Chardonnay, Bourgogne, France 2017	25
Millebuis, Bourgogne, Chardonnay, Bourgogne, France 2021	28
Alexander Valley Vineyards, Chardonnay, Sonoma County, USA 2018	35

### Red Wine

Château Pey La Tour, Reserve, Bordeaux Supérieur, France 2015	25
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LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

All pricing is in USD. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. Price excludes 18% service charge and 13% GST.