



T Teppanyaki menu

TEPPANYAKI SET MENU

Served only at the Teppan Tables

KYOTO SET

Price per person, no sharing

Edamame

Salted V/SOY

Spiced A/V/G/M/SOY

Miso Soup G/F/SOY

Tofu, Spring Onion, Wakame

Seaweed Salad V/G/SOY/SS/TN

Wakame, Apple, Hazelnut Crumbs,
Sesame Miso Dressing

King Prawn A/G/M/SOY/CR/SS

Garlic, Butter, Soy

MAIN COURSE

Corn Fed Chicken A/G/M/SOY/SS 248

Scottish Salmon A/G/M/F/SOY/SS 256

Hokkaido Scallops A/G/M/SOY/MO/SS/F 298

Whole Atlantic Lobster A/G/M/SOY/SS/CR/F 497

Wagyu Striploin MB 3-5 A/G/M/SOY/SS/F 432

Full Blood Wagyu Striploin MB 9+ 698
A/G/M/SS/SOY/F/SS

Yasaitame

Assorted Teppan Vegetables
A/V/G/M/SOY/SS/SUL

Yakimeshi

Egg Fried Rice A/G/M/SS/E/SOY

Dessert

Green Tea Mochi G/M/P/TN/SS/E/SOY
Sliced Seasonal Fruits V

TOKYO SET

Price per person, no sharing

Edamame

Salted V/SOY

Spiced A/V/G/M/SOY

Kani Miso Soup G/F/SOY/CR

King Crab, Truffle Oil, Tofu, Wakame

Sushi and Sashimi G/F/SOY/SUL

Tuna and Hamachi Nigiri, Salmon Sashimi

King Prawn A/G/M/SOY/CR/SS

Garlic, Butter, Soy

MAIN COURSE

Corn Fed Chicken A/G/M/SOY/SS 298

Scottish Salmon A/G/M/F/SOY/SS 317

Hokkaido Scallops A/G/M/SOY/MO/SS/F 347

Whole Atlantic Lobster A/G/M/SOY/SS/CR/F 546

Wagyu Striploin MB 3-5 A/G/M/SOY/SS/F 478

Full Blood Wagyu Striploin MB 9+ 747
A/G/M/SS/SOY/SS/F

Yasaitame

Assorted Teppan Vegetables
A/V/G/M/SOY/SS/SUL

Yakimeshi

Egg Fried Rice A/G/M/SS/E/SOY

Dessert

Green Tea Mochi G/M/P/TN/SS/E/SOY

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(V) – Vegetarian, (A) – Contains Alcohol. May contain: (P) – Peanuts, (TN) – Tree Nuts, (SOY) – Soybean, (SS) – Sesame Seeds, (F) – Fish, (E) – Egg, (M) – Milk, (G) – Gluten, (C) – Celery, (MUS) – Mustard, (SUL) – Sulphites, (CR) – Crustaceans (Shellfish), (MO) – Mollusks (Shellfish), (L) – Lupin.



APPETIZERS AND SOUPS

Edamame Salted V/SOY Spicy V/SOY/G/M/A Truffle V/M/SOY/SUL	32 32 41
Seaweed Salad V/G/SOY/SS/TN Wakame, Apple, Hazelnut Crumbs, Sesame Miso Dressing	45
Miso Soup G/F/SOY Wakame, Tofu, Spring Onion	32
Crab Miso Soup G/F/SOY/CR Truffle Oil, Wakame, Tofu, Spring Onion	41
Chicken Gyoza A/G/F/SS/E/SOY/SUL Pan Seared Chicken Dumplings, Ponzu Sauce	63
Carpaccio F/G/SOY/SUL Salmon Yellowtail	77 77
Crab Tacos 3pcs E/G/SUL/F/SOY/CR Salmon Roe, Yuzu, Himalayan Salt	81
Toro Tartar Bowl A/G/F/SS/SOY/CR/MO/SUL Tuna Belly, Yuzu Peel, Crisp Rice, Uni, Soy, Caviar	97
Soft Shell Crab A/G/M/E/SOY/MUS/CR/SS/F Truffle Wasabi Mayonnaise	82

ROBATA 2 pieces

Yakitori A/G/M/SS/SOY Corn Fed Chicken, Baby Leeks, Yakitori Sauce	57
Wagyu Kushi Yaki A/G/M/E/MUS/SOY Thinly Sliced Wagyu Beef, Crispy Onions, BBQ Teriyaki Sauce	71

TEMPURA

Vegetable A/G/F/E/SOY Eggplant, Sweet Potato, Shitake, Zucchini, Pumpkin, Broccoli, Asparagus	67
Prawn 5pcs A/G/F/E/SOY/CR Radish, Ginger, Tempura Sauce	81

SUSHI/SASHIMI COMBINATION

Izakaya Sushi A/G/F/SS/E/SOY/CR/SUL/MO 5 pc Nigiri, 1 Maki Roll 7 pc Nigiri, 2 Maki Rolls	161 231
Izakaya Sashimi A/G/F/SOY/CR/SUL/MO 9 Slices Assorted Sashimi 12 Slices Assorted Sashimi Upgrade Your Platter Otoro Tuna Belly Uni Sea Urchin 20gm	131 168 57 63
Izakaya Chef’s Signature A/G/F/SS/E/SOY/CR/SUL/MO 2 Maki Rolls, 6 pieces Nigiri, 6 Slices Assorted Sashimi 3 Maki Rolls, 9 pieces Nigiri, 9 Slices Assorted Sashimi	295 395

SIGNATURE ROLLS

8 pieces each

Tekka Maki G/F/SOY/SUL Tuna Roll	67
Spicy Tuna G/F/SS/E/SOY/SUL Tuna, Sriracha	72
Salmon Avocado G/F/E/SOY/SUL Salmon, Avocado, Mayonnaise	72
California G/F/E/SOY/CR/SUL Crab, Cucumber, Tobiko, Avocado	77
Izakaya Explosion G/F/E/SOY/SUL/CR Tempura Prawn, Avocado, Cucumber Sriracha, Garlic Chips	77
Izakaya Uramaki G/F/E/SOY/SUL Tuna, Yellowtail, Thinly Sliced Salmon, Tobiko	77
Dynamite A/G/F/E/SOY/SUL/CR/SS Spicy Tuna Tempura, Tobiko, Teriyaki Sauce	79
Soft Shell Crab Roll 5 pieces G/F/M/SS/E/SOY/CR/SUL Avocado, Cucumber, Tobiko	77

SASHIMI / NIGIRI

	Sashimi 3 slices	Nigiri 2 pieces
Otoro G/F/SOY/SUL Tuna Belly	120	92
Uni G/SOY/SUL/CR/MO Sea Urchin 25g/20g	90	82
Hotate G/SOY/SUL/MO Hokkaido Scallops	75	67
Hamachi G/F/SOY/SUL Yellowtail	50	42
Sake Aburi A/G/F/SOY/SUL Seared Salmon Belly	50	42
Unagi A/G/F/SOY/SUL Grilled Eel	50	42
Sake G/F/SOY/SUL Scottish Salmon	45	42
Maguro G/F/SOY/SUL Yellowfin Tuna	45	42
Tai G/F/SOY/SUL Red Snapper	45	42

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TEPPANYAKI

Served with a side of Japanese steamed rice

Corn Fed Chicken A/G/M/SOY/SS Garlic, Soy, Asparagus	127
Whole Atlantic Lobster A/G/M/SOY/CR/SS Garlic, Soy, Lemon	412
Wagyu Striploin MB 3-5 A/G/M/SOY/SS/SUL Garlic, Soy, Asparagus, Burnt Lemon	311
Full Blood Wagyu Striploin MB 9+ A/G/M/SOY/SUL/SS Garlic, Soy, Asparagus, Burnt Lemon	617

ESSENTIALS

Nasu Dengaku A/M/G/SS/SOY/SUL Eggplant, Sweet Miso, Yamamomo	81
Corn Fed Chicken Teriyaki A/G/SOY/SS/M Soy, Sake, Mirin, Asparagus	127
Grilled Salmon A/G/F/M/SOY/SS Asparagus, Garlic Soy or Teriyaki	167
Gindara Misozuke A/G/F/SOY/SUL Black Cod, Sweet Miso, Hajikame	188
Grilled Hokkaido Scallops 4 pcs G/F/M/SS/E/SOY/MO Shiso Leaf, Plum Sauce, Puffed Black Rice, Quinoa Crisp, Furikakae	182
King Prawn 4 pcs A/G/M/SOY/CR/SUL Yuzu Pepper, Cilantro, Garlic, Ginger	197
Wagyu Striploin MB 3-5 A/G/M/SS/SOY/SUL/SS Charcoal Grilled, King Oyster Mushrooms Teriyaki, Sesame, Anticucho Sauces	311
Full Blood Wagyu Striploin MB 9+ A/G/M/SS/SOY/SUL Charcoal Grilled, King Oyster Mushrooms Teriyaki, Sesame, Anticucho Sauces	617

SIDES

Gohan V Japanese Steamed Rice	22
Yaki Meshi V/G/M/SS/SOY Garlic Fried Rice	41
Yaki Soba V/G/SOY/M/A/SS/SUL Soba Noodles, Tonkatsu Sauce	47

BEVERAGES

COCKTAILS

Izakaya Vodka, Melon Liqueur, Sake, Orange Juice	70
Chikara Jim Beam Bourbon, Orange Juice, Ginger Syrup, Mint Leaves, Yuzu Juice	60
Katana Gin, Lychee Liqueur, Rose Syrup, Lemon Juice	60
Sakerita Sake, Gin, Yuzu Juice	70
Sake Passion Fruit Mojito Passion Fruit Liqueur, Sake, Mint Leaves, Passion Fruit, Lime	70

JW COCKTAILS WITH PURPOSE

Enliven and energize your senses

Cut Grass Basil Infused Vodka, Cucumber	70
Bluegrass Smash Jim Beam, Honey, Lemon	70
The Brothers Elixir Gin, Amaretto, Apple Juice	70

MOCKTAILS

Crime Of Passion Passion Fruit, Elder Flower, Pineapple Juice	35
Dirty-Licious Yuzu Juice, Lychee, Raspberry, Blackberry, Blueberry	35
Suika Punch Watermelon Juice, Lemon Juice, Mint Leaves	35
Izakaya Ice Tea Black Tea, Yuzu Juice, Orange Juice, Lychee	35

CHAMPAGNE

Taittinger Brut NV	125 ml	150 ml	750 ml	690
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SPARKLING WINE

Conte Fosco Cuvée Brut Emilia-Romagna, Italy	40	190
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WHITE WINE

Chardonnay d'Arenberg The Olive Grove Australia	65	310
Sauvignon Blanc Mudhouse New Zealand	65	310
Ancora Pinot Grigio Italy	50	220

RED WINE

Shiraz Cabernet, Koonunga Hill South Australia	80	370
Malbec Catena Argentina	85	420
Alamos Pinot Noir Mendoza, Argentina	70	340

ROSÉ WINE

Château Roubine La Vie En Rosé France	85	410
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DRAUGHT BEER

Asahi (1/2 Pint) Japan	30
Asahi (Pint) Japan	55

BOTTLED BEER

Asahi Japan	48
Heineken Holland	48
Heineken 0.0 Holland	30

SINGLE MALT WHISKY

Glenlivet 15 years	75
Glenfiddich 12 years	70

JAPANESE SINGLE MALT

Hibiki Japanese Harmony	90
Suntory Toki	70
Yamazaki 12 years	250

SCOTCH WHISKY

Chivas Regal 12yrs old	65
Chivas Regal 18yrs old	90
Johnny Walker Black Label	60
Johnny Walker Red Label	35

VODKA

Grey Goose	70
Absolut Blue	40
Ketel One	45
Stolichnaya	35

GIN

Roku	70
Hendrick's	50
Tanqueray London Dry	40
Bombay Sapphire	35

RUM

Captain Morgan Spiced	50
Bacardi White Superior	35

TEQUILA

Jose Cuervo Especial Gold	35
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COGNAC

Hennessy VSOP	75
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LIQUEUR

Bailey's Irish Cream	55
Amaretto di Saronno	55
Jägermeister	55

WATER AND SOFT DRINKS

San Benedetto (Still)	24	35
San Benedetto (Sparkling)	24	35

SOFT DRINKS

Pepsi, Diet Pepsi, Mirinda, 7Up, Diet 7Up, Tonic Water, Ginger Ale, Soda Water	25
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All our cocktails are made using fresh squeezed lemon and lime juice.
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Sweet
Treats

IZAKAYA SIGNATURE DESSERTS

Caramelized White Chocolate Mousse

G/M/TN/SS/E/SOY/SUL **52**

Valrhona Chocolate, Sesame Wafer,
Black Sesame Ice Cream

Yuzu Cheesecake G/M/E/TN/SS/L **47**

Mango compote, Vanilla Cream, Sesame Tuile



Selection Of Mochi G/M/P/TN/SS/E/SOY

Choose any 2 for **52**

Mango

Green Tea

Salted Caramel

Belgian Chocolate



Sliced Fruit Platter V 42

Selection of Premium Sliced
Fruits and Berries

Dessert Platter

G/M/P/SS/TN/E/SOY/SUL/L

77 per person

Selection of Mochi, Yuzu Cheesecake,
Cut Fruits, Green Tea Crumble

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