



“WELCOME TEPPANYAKI”

Enjoy the artistry and precision of our Asian cuisine, expertly prepared right before your eyes.
Our dishes are made with the freshest ingredients, bringing out the bold flavors and delicate balance of Japanese cuisine.

Executive Chef - Serket Gökçen

SET MENU

1

Sushi Set



Unagi Roll, California Roll, Philadelphia Roll
Sake Nigiri, Ebi Nigiri

Edamame



Miso Soup



With Tofu and Oyster Mushrooms

Mixed Vegetable And Shrimp Tempura



With Japanese Mayonnaise Sauce

Field Greens Salad



With Beetroot, Avocado, Grapefruit and
Plum Vinaigrette with Grain Mustard

Sea Bass Teppanyaki



With Vegetables, Tofu Cheese, Fried Egg Rice

Coconut Marshmallow



Strawberry and Walnut Ice Cream

Lobster | 1 kg 200€



Sea Scallop | 1 kg 200€



SET MENU

2

Sushi Set         
Unagi Roll, California Roll, Philadelphia Roll
Sake Nigiri, Ebi Nigiri

Edamame  

Miso Soup   
With Tofu and Oyster Mushrooms

Mixed Vegetable And Shrimp Tempura    
With Japanese Mayonnaise Sauce

Field Greens Salad  
With Beetroot, Avocado, Grapefruit and
Plum Vinaigrette with Grain Mustard

Steak Teppanyaki   
With Vegetables, Tofu Cheese, Fried Egg Rice

Coconut Marshmallow  
Strawberry and Walnut Ice Cream

Lobster | 1 kg 200€ 

Sea Scallop | 1 kg 200€  

SET MENU

3

Sushi Set         
Unagi Roll, California Roll, Philadelphia Roll
Sake Nigiri, Ebi Nigiri

Edamame  

Miso Soup   
With Tofu and Oyster Mushrooms

Mixed Vegetable And Shrimp Tempura    
With Japanese Mayonnaise Sauce

Field Greens Salad  
With Beetroot, Avocado, Grapefruit and
Plum Vinaigrette with Grain Mustard

Shrimp Teppanyaki    
With Vegetables, Tofu Cheese, Fried Egg Rice

Coconut Marshmallow  
Strawberry and Walnut Ice Cream

Lobster | 1 kg 200€ 

Sea Scallop | 1 kg 200€  

SET MENU

4

Sushi Set

Unagi Roll, California Roll, Philadelphia Roll
Sake Nigiri, Ebi Nigiri

Edamame

Miso Soup

With Tofu and Oyster Mushrooms

Mixed Vegetable And Shrimp Tempura

With Japanese Mayonnaise Sauce

Field Greens Salad

With Beetroot, Avocado, Grapefruit and
Plum Vinaigrette with Grain Mustard

Salmon Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

Coconut Marshmallow

Strawberry and Walnut Ice Cream

Lobster | 1 kg 200€

Sea Scallop | 1 kg 200€

SET MENU

5

Sushi Set

Unagi Roll, California Roll, Philadelphia Roll
Sake Nigiri, Ebi Nigiri

Edamame

Miso Soup

With Tofu and Oyster Mushrooms

Mixed Vegetable And Shrimp Tempura

With Japanese Mayonnaise Sauce

Field Greens Salad

With Beetroot, Avocado, Grapefruit and
Plum Vinaigrette with Grain Mustard

Chicken Teppanyaki

With Vegetables, Tofu Cheese, Fried Egg Rice

Coconut Marshmallow

Strawberry and Walnut Ice Cream

Lobster | 1 kg 200€

Sea Scallop | 1 kg 200€

SET MENU

6

Sushi Set

Unagi Roll, California Roll, Philadelphia Roll
Sake Nigiri, Ebi Nigiri

Edamame

Miso Soup

With Tofu and Oyster Mushrooms

Mixed Vegetable And Shrimp Tempura

With Japanese Mayonnaise Sauce

Field Greens Salad

With Beetroot, Avocado, Grapefruit and
Plum Vinaigrette with Grain Mustard

Lamb Neck Fillet

With Vegetables, Tofu Cheese, Fried Egg Rice

Coconut Marshmallow

Strawberry and Walnut Ice Cream

Lobster | 1 kg 200€

Sea Scallop | 1 kg 200€

VEGAN MENU

Rice Phyllo Roll

Rice Vermicelli with Seasonal Vegetables, Micro Herbs and
Thai Sauce

HOT APPETIZER / Spaghetti with Vegetables

Spaghetti Pasta with Zucchini, Carrot, Aubergine, Mushroom
and Olive Oil Garlic Sauce

MAIN COURSE / Cauliflower Steak

With Crumble Batter, Mashed Potatoes With Celery and
Damson Plum Chutney

DESSERT / Pumpkin Cup

With Tahini, Pumpkin and Vegan Cream

KIDS MENU

Grilled Meatballs

Grilled Chicken

Spaghetti Bolognese

Spaghetti Napoliten

French Fries



Gluten



Egg



Dairy
Lactose



Fish



Crustacean



Mollusc



Tree Nuts



Sesame



Peanut



Soy



Alcohol



Vegetarian



Vegan