

TEPPANYAKI COURSE

EXECUTIVE LUNCH SET

Gulf Kingfish Teppanyaki - E, D, F, G, S, SS — OMR 21.00
seared local kingfish with yuzu-lime shuwa butter I Qabooli fried rice I miso soup with Omani yellow lentil soup and dried lime I appetisers
Sauces: Ponzu tahina sauce and sweet soy reduction

Assorted Seafood Teppanyaki - CR, E, F, G, M, S — OMR 14.00
tiger prawn I scallop I squid I garlic fried rice I miso soup I appetisers

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Signature Beef Teppanyaki - D, E, G, S — OMR 12.00
Australian tenderloin I garlic fried rice I miso soup I appetisers

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Salmon Teppanyaki - E, F, D, G, S — OMR 11.00
fresh salmon I garlic fried rice I miso soup I appetisers

Chicken Teppanyaki - E, D, G, S — OMR 10.00
fresh boneless chicken thigh I garlic fried rice I miso soup I appetisers

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Tempura Moriawase - CR, G, S — OMR 7.00
ebi I eggplant I Japanese sweet potato I shiitake mushroom I pumpkin I grated daikon

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Yaki Udon with Chicken - E, G, S — OMR 6.00
udon I chicken I cabbage I mixed mushrooms I pasteurised egg yolk I miso soup I appetisers

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Signature Homemade Burger Stew - E, D, G, S — OMR 6.00
homemade burger I special caramelised onion I grated daikon I pasteurised egg I garlic fried rice I miso soup I appetisers

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Grilled Saba Saikyo - E, D, F, G, S — OMR 6.00
saba I saikyo miso sauce I garlic fried rice I miso soup I appetisers

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Upgrade Garlic Fried Rice To Udon Soup - E, D, G, S — OMR 3.00

Celery C I Crustacean CR I Dairy D I Eggs E I Fish F I Gluten G I Lupin L I Molluscs M I Mustard MS I Nuts N I Peanuts PN I Sesame SS I Soybean S I Sulphites SD
Certain menu items contain raw or undercooked ingredients, which may increase the risk of foodborne illness, particularly for vulnerable individuals.
Please inform our team of any food allergies, intolerances or dietary requirements before ordering.
Photos of food items may not be an exact representation of the actual ones.
All prices are in Omani Rials and inclusive of 8% Service Charge, 5% VAT, 4% Tourism Fee and 5% Municipality Tax.