

TOKYO BAY

TEPPAN-GUILLA EXPERIENCE

Explore the diverse flavors of Teppan-Guilla, a special offering blending the art of teppanyaki with the rich flavors of Anguilla to create a tantalizing array of options to enjoy.

VEGETARIAN HYDROPONIC

kobachi | Tokyo Bay seasonal salad | vegetable tempura | miso eggplant
paper-wrapped vegetables | stir fried tofu, yakitori sauce | garlic fried rice | miso soup
pineapple sorbet and caramelized pineapple wedge

95

TOKYO BAY

kobachi | Tokyo Bay seasonal salad | choice of sashimi or snapper tempura
Teppan seafood (prawn, scallop, salmon) | paper-wrapped vegetables | U.S. beef sirloin
garlic fried rice | miso soup | pineapple sorbet and caramelized pineapple wedge

115

AURORA

kobachi | romaine salad, pickled cucumbers, edamame, wasabi cucumber dressing
choice of sashimi or shrimp tempura | surf and turf (prawn, scallop, salmon, foie gras)
paper-wrapped vegetables | U.S. beef sirloin | ultimate fried rice | miso soup
miso blueberry crème brûlée

128

CHEF JOE

kobachi | blanched spinach, sesame purée, citrus salt | combination sashimi and nigiri
surf and turf (prawn, scallop, salmon, king crab leg, foie gras) | paper-wrapped vegetables
U.S. beef sirloin, truffle | ultimate fried rice | lobster miso soup | miso blueberry crème brûlée

150

SAKE CARAFE

Enjoy four different kinds of sakes to accompany your experiences.
Each sake is suitable for up to three people. Sakes can be ordered individually.

Junmai/Honjozo Full Bodied, Earthy

Sōtō Premium 140ML 18

Junmai Ginjo/Ginjo Medium Bodied, Fruit Forward

Hakutsuru Superior 140ML 18

Junmai Daiginjo/Daiginjo Light Bodied, Delicate

Hakutsuru Sho-Une 140ML 20

Junmai Nigori Rich, Sweet

Hakutsuru Sayuri 140ML 15

All pricing is in USD. Exclusive of 18% service charge and 13% GST. 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.