Teppanyaki



Teppanyaki is a style of Japanese cuisine that uses an iron griddle to cook food. The word teppanyaki is derived from teppan (鉄板), which is the metal plate on which it is cooked, and yaki (焼き), which means grilled, broiled, or pan-fried. In Japan, teppanyaki refers to dishes cooked using a teppan, including steak, shrimp, chopped vegetables, and rice or noodles.

Starter

Miso soup

Red Miso, tofu, shrimps, sprouts and kombu

Side dish

Mixed vegetables

Aspargus, mushrooms, onions, peppers.

Main course

Please choose from one of the following main course dishes:

1. Chicken breast

6.290 kr.

Served with Teriyaki sauce

2. Premium Lamb fillet

8.990 kr.

Extra 100 gr. 1.700 kr

3. Lamb prime

8.690 kr.

180 gr. served with red wine sauce

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Extra 100 gr. 1.700 kr

4. Premium Beef Tenderloin

9.990 kr.

180 gr. served with black pepper sauce

Extra 100 gr. 1.700 kr

Extra 100 gr. 1.700 kr

5. Rib eye

8.990 kr.

180 gr. served with black pepper sauce

6. Sea food mix

7.290 kr.

Icelandic salmon and cod fish with scallops, tiger prawn, served with seafood sauce

7. Vegetarian menu

5.290 kr.

Vegetable pattie and Tofu with homemade sauce

Starch

Teppan rice or Teppan noodle

Dessert

Flamed Ice cream

served with banana, topped with coconut and matcha powder

Teppanyaki For kids



Starter

Miso soup

Red Miso, tofu, shrimps, sprouts and kombu

Aðalréttur

1. Chicken breast

Served with Teriyaki sauce and Teppan rice

or

2. Mixed seafood

Mixed with scallops, tiger prawns, and Icelandic salmon with seafood soy sauce, served with Teppan noodle

Eftirréttur

Home-made Ice cream

served with seasonal fruit and cream

2.990 kr.

Allergies and intolerance: Please speak to a member of staff if you require information about our ingredients.