



TEPPANYAKI

SIGNATURE APPETIZERS

Yellowtail Hamachi Carpaccio

ponzu gel, cilantro essence, crispy eschallots, fresh jalapeno

Seared Alpline Salmon Sashimi

wasabi stem salsa, yuzu, black pepper ponzu, salted konbu

Panko Crusted Shrimp And Fish Cake

sesame miso, mizuna

ENTREE

Seafood Trio

Chilean sea bass, black tiger shrimp, Hokkaido scallop

134

Live Maine Lobster

MP

Pasture Raised Chicken

108

Angus Beef Tenderloin

123

American SRF Wagyu Sirloin

168

JAPANESE PUREBRED WAGYU A5-12 GRADE

Kobe Beef

75 PER ADDITIONAL OUNCE

255 (3 Oz.)

Hokkaido Snow Beef

55 PER ADDITIONAL OUNCE

210 (60 / Oz.)

Kagoshima Beef

45 PER ADDITIONAL OUNCE

195 (55 / Oz.)

RICE / NOODLE COURSE

Garlic Fried Rice Or Yakisoba Noodles

served with pickled vegetables and red-miso blend miso soup

DESSERT

Chef's Daily Selection Of Mizumi Signature Dessert

This menu is primarily served family style and meant to be shared. If you prefer individual dishes please discuss alternative service styles or menu items with your food server before ordering. Allergen and Vegetarian Menus are available upon request. All platters are subject to seasonal availability. *Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs, may increase your risk of food borne illness. Gardien™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and Kamut®). Gardien™ is easy to digest and free of cholesterol, trans or saturated fat. Gardien™ is also animal and dairy free. Gardien™ is a registered trademark of Garden Protein International, Inc.

