

Teppanyaki is a cooking method in which a chef cooks various ingredients such as seafood, meat, and vegetables on a large iron plate in front of the customer.

鉄板焼きとは、シーフードや肉、野菜など、さまざまな素材をお客様の目の前の大きな鉄板の上でシェフが調理する調理方法です。

Kozan (Mountain)

Beef Steak

200g Finnish grass-fed beef steak

Expertly grilled to perfection on the teppan

Dressed with our signature black pepper sauce

Accompanied by farm-fresh seasonal vegetables

€52

Ten (Sky)

Japanese Butter-Soy Seafood Duo

3 Hokkaido Scallops: Seared to golden perfection, tender and sweet

Norwegian Black Cod: Buttery and flaky, glazed with traditional butter-soy sauce

Garnish: Seasonal vegetables

€52

Umi (Sea)

Nordic-Japanese Seafood Harmony

Baltic Zander (Kuha): Tender fillet with classic butter-soy glaze

Norwegian Salmon: Rich portion draped in silky butter-soy sauce

Traditional Touch: Sauce crafted with Hokkaido butter + artisanal soy sauce + fresh lemon juice

€52

Tsuchi (Earth)

Teppanyaki Vegetable & Tofu Medley

Teppan-seared mushroom medley and seasonal vegetables with crispy silken tofu, served with traditional teriyaki glaze and shichimi togarashi for dipping

€42

All set inclusive of Appetizer (Seasonal Snack), Miso Soup, and Steam Rice.

Upgrade Your Experience → +€10 Recommended sake pairing

Sweet Finale → +€4 Matcha ice cream