



TEPPANYAKI

Literally translated: "Grilled on an iron plate".

*This culinary show is an art,
our Teppan Chefs are the artists.*

*This is a real experience
both visual and taste.*

BENKAY

THE STORY

BENKAY IS ONE OF THE MOST POPULAR CHARACTERS OF JAPANESE FOLKLORE. HE IS A SYMBOL OF HONOR AND LOYALTY.

HE ENTERED THE BUDDHIC MONASTERY VERY YOUNG, BENKAY LEARNED THE ART OF WAR BEFORE JOINING THE YAMABUSHI, A SECT OF MOUNTAIN MONKS RECOGNIZED BY THEIR BLACK COATS

TURBULENT AND VIOLENT, HE IS FIRED AND GOES TO KYOTO WHERE HE TAKES THE CHALLENGE TO TAKE THEIR SABER TO 1000 MEN ON THE GOJO BRIDGE.

AFTER 999 WINS, HE WAS DEFEATED BY YOSHITSUNE, A MEMBER OF THE MINAMOTO CLAN. HE THEN BECOMES HIS VASSAL AND WILL FIGHT ON HIS SIDES IN THE BATTLES.

LOYAL AS EVER BEFORE, BENKAY WILL CONTINUE TO DEFEND HIS MASTER WHILE BEING PASSED BY A DOZEN OF ARROWS.

ACCORDING TO LEGEND, IT WILL FINALLY DIE STANDING AND STAY FREEZING IN THAT POSITION.

MENUS SERVED AT LUNCH ONLY

志摩 MENU SHIMA

Grilled scallop

Miso, butter

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Sushi selection

Or

Fried tofu, ginger, sauce soja with garlic

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Black Angus sirloin beef

Or

Fish of the day

Benkay-style fried rice

•••

Crêpe flambé Fujiyama

Vanilla ice cream & raspberry

Or

Victoria pineapple flambé, vanilla ice cream

68€

伊豆 MENU IZU

Assortment of sushis

•••

Black Angus sirloin beef

Or

Fish of the day

Plain rice

•••

Victoria pineapple flambé, vanilla ice cream

55€

弁慶

MENU BENKAY

Amuse bouche

Steamed Oysters
Ponzu sauce

Sashimis and sushis selections

Pan-seared duck foie gras,
Teryaki sauce

Blue Lobster
Saikyo miso sauce
Japanese mushroom and spinach shoots

Yuzu fleck

100% Japanese A5 wagyu sirloin beef
From Kagoshima province

Benkay-style fried rice & seasonal vegetables

Crêpe flambé Fujiyama
Vanilla ice cream & raspberry

Or

Yukiguni dessert with chestnut

200€

平安

MENU HEIAN

Amuse bouche

Giant gambas
Cognac sauce

Sashimi selection

Grilled Ikejime Amberjack
Saykio-Miso

Yuzu fleck

100% Japanese A5 wagyu sirloin beef
From Kagoshima province

Benkay-style fried rice & seasonal vegetables

Crêpe flambé Fujiyama
Vanilla ice cream & raspberry

Or

Victoria pineapple flambé, vanilla ice cream

170€

吉野

MENU YOSHINO

Amuse bouche

Steamed Oysters
Ponzu sauce

Sashimi selection

Giant gambas
Cognac sauce

Yuzu fleck

Black Angus beef filet

Or

Fish of the day

Benkay-style fried rice

Crêpe flambé Fujiyama
Vanilla ice cream & raspberry

Or

Victoria pineapple flambé, vanilla ice cream

140€

STARTERS

| | |
|---------------------------|----|
| 6 pieces sushi nigiri | 24 |
| 7 pieces sashimi | 20 |
| 17 pieces sashimi | 39 |
| Pan-seared duck foie gras | 26 |
| Teriyaki sauce | |
| Giant gambas | 28 |
| Cognac sauce | |
| Grilled scallop | 24 |
| Miso butter | |

DISHES FROM THE TEPPANYAKI

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|--|-------------|
| Fish of the day | 42 |
| Grilled Ikejime Amberjack, saikyo-miso | 42 |
| Black Angus beef fillet | 54 |
| 100% Japanese A5 wagyu sirloin beef | 70g 90 |
| From Kagoshima province | 150g 150 |
| Blue lobster, saikyo miso sauce | per 100g 22 |
| Japanese mushroom and spinach shoots | |
| Fried tofu, ginger, sauce soja with garlic | 28 |
| sauce soja with garlic | |

SIDE DISHES

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|----------------------------|----|
| From the teppanyaki | |
| Seasonal crunchy vegetable | 20 |
| Benkay-style fried rice | 24 |
| From the washoku | |
| Plain Rice | 7 |
| Miso Soup | 7 |

DESSERT

FROM THE TEPPANYAKI

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|--|----|
| Crêpe flambé Fujiyama Vanilla ice cream and red berries | 21 |
| Victoria pineapple flambé, vanilla ice cream | 15 |
| Yukiguni dessert with chestnut | 25 |

FROM THE WASHOKU

| | | |
|--------------------------------------|-------------|--------|
| Mochis Daifuku | 13 | |
| Green tea ice cream, red bean confit | 12 | |
| Icre cream: | The scoop 5 | |
| ◦ Black sesame | ◦ green tea | ◦ Yuzu |
| ◦ Vanilla | ◦ Chestnut | |
| Fresh fruit | 10 | |

Prices are VAT, service is included