

tanuki

teppanyaki

13000

OMAKASE MENU

Amuse Bouche
A small welcome bite from the chef

Cold Starter
A composed dish of seasonal ingredients

Vegetable Course
Onsen steamed seasonal vegetables

Fish Course
Teppan-Grilled local river fish

Suki Yaki
Finely sliced Shinshu beef, lightly seared on the teppan, dipped in soy cured egg yolk, wrapped with seasonal vegetables

Ichibo Steak
Shinshu beef steak with freshly grated wasabi and seasonal fermented vegetables

Choose your upgrade

+3000
Shinshu Apple Fed Sirloin

+4000
Shinshu Apple Fed Beef Eye Fillet

Nozawaonsen Teppan Fried Rice

Signature Dessert
Prepared on the teppan

20000

OMAKASE PREMIUM MENU

Amuse Bouche
A small welcome bite from the chef

Cold Starter
A composed dish of seasonal ingredients

Premium Fish Course
Teppan-Grilled Japanese Abalone
Premium Japanese Spiny Lobster Steak

Suki Yaki
Finely sliced Shinshu beef, lightly seared on the teppan, dipped in soy cured egg yolk, wrapped with seasonal vegetables

Ichibo Steak
Shinshu beef steak with freshly grated wasabi and seasonal fermented vegetables

Choose your upgrade

+3000
Shinshu Apple Fed Sirloin

+4000
Shinshu Apple Fed Beef Eye Fillet

Nozawaonsen Teppan Fried Rice

Signature Dessert
Prepared on the teppan