



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

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Crêpe flambé Fujiyama

Vanilla ice cream & raspberry

Or

Victoria pineapple flambé, vanilla ice cream

68€

伊豆 MENU IZU

Assortment of sushis

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Black Angus sirloin beef

Or

Fish of the day

Plain rice

•••

Victoria pineapple flambé, vanilla ice cream

55€

弁慶

MENU BENKAY

Amuse bouche

Grilled scallop
Ume 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

Crêpe Suzette
Nougat ice cream, confit orange

200€

平安

MENU HEIAN

Amuse bouche

Giant gambas
Yuzu cream

Sashimi selection

Turbot filet
White sesame sauce

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

Grilled scallop
Ume sauce

Sashimi selection

Giant gambas
Yuzu cream

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
Yuzu cream	
Grilled scallop	24
Miso butter	

DISHES FROM THE TEPPANYAKI

Fish of the day	42
Turbot filet, white sesame sauce	46
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

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

Crêpe flambé Fujiyama Vanilla ice cream and red berries	21
Victoria pineapple flambé, vanilla ice cream	15
Crêpe Suzette Nougat ice cream, confit orange	23

FROM THE WASHOKU

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

Prices are VAT in Euros, service is included

The complete list of allergens is available for viewing upon customer request.

Feel free to ask for it if you wish