



## 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 organic gambas  
yuzu emulsion

•••

Sushi selection

or

Fried tofu, ginger, soya and garlic sauce

•••

Black angus sirloin beef

or

Selection of grilled fish

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

Selection of grilled fish

Plain rice

•••

Victoria pineapple flambé, vanilla ice cream

55€

# 弁慶

## MENU BENKAY

Amuse bouche

Grilled scallop  
yuzu emulsion, soya and garlic sauce

Sashimi and sushi selection

Pan-seared duck foie gras  
teriyaki sauce

Lobster, shallots sauce  
Japanese mushroom and spinach

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  
caramel ice cream & banana

200€

平安

## MENU HEIAN

Amuse bouche

Madagascar organic gambas  
marinated ume shiso, soya and garlic sauce

Sashimi selection (5 pieces)

Yellowtail ikejime  
saikyo 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

Grilled scallop  
yuzu emulsion, soja and garlic sauce

Sashimi selection (5 pieces)

Madagascar organic gambas  
marinated ume shiso, soja and garlic sauce

Yuzu fleck

Black Angus beef filet

or

Selection of grilled fish

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<br>teriyaki sauce  | 26 |
| Madagascar organic gambas and scallops<br>marinated ume shiso, soya and garlic sauce | 29 |

## DISHES FROM THE TEPPANYAKI

|  |                    |
|--|--------------------|
| Selection of grilled fish  | 42                 |
| Yellowtail ikejime, saikyo miso  | 46                 |
| Black Angus beef fillet  | 180g 54            |
| 100% Japanese A5 wagyu sirloin beef<br>from Kagoshima province           | 70g 90<br>150g 150 |
| Whole lobster, saikyo miso sauce<br>Japanese mushroom and spinach shoots | per 100g 22        |
| Selection of grilled meat  | 120                |
| 100% Japanese A5 wagyu sirloin beef<br>black angus beef fillet           | 70g<br>120g        |
| Fried tofu, ginger, sauce soja with garlic<br>sauce soja with garlic     | 28                 |

## 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<br>vanilla ice cream and red berries<br>or<br>caramel ice cream and banana | 21 |
| Victoria pineapple flambé, vanilla ice cream   | 15 |

### FROM THE WASHOKU

|                                      |             |        |
|--------------------------------------|-------------|--------|
| Mochis Daifuku                       | 13          |        |
| Green tea ice cream, red bean confit | 12          |        |
| Ice cream:                           | The scoop 5 |        |
| ◦ Black sesame                       | ◦ green tea | ◦ Yuzu |
| ◦ Vanilla                            | ◦ caramel   |        |
| 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