

鉄板割烹



りん司
TEPPAN KAPPOU KENJI

Seasonal Specials

- 1) 自家製胡麻豆腐 \$6
Home-made Sesame Tofu
- 2) 一寸豆塩茹で \$12
Boiled Broad Beans with Salt
- 3) 枝豆のビシソワーズ 雲丹 蟹 じゅん菜 \$12
Edamame vichyssoise topped with Sea Urchin, Crab & Water Shield
- 4) 新丸十レモン煮 \$6
Cooked Young Sweet Potato with Lemon
- 5) 磯つぶ貝旨煮 \$12
Whelk boiled in Soy Sauce with Sugar
- 6) 合鴨炙り \$15
Broiled duck
- 7) 季節のお造り3種盛り \$22
3 kind of Seasonal Sashimi
- 8) スズキうす造り \$38
Thin Sea bass (Sashimi)
- 9) 太刀魚薫焼き \$35
Cutlass Fish broiled with Rice Straws
- 10) 中とろ \$55
Fatty Tuna
- 11) 大とろ \$80
Very Fatty Tuna
- 12) とうもろこし天ぷら \$8
Corn Tempura
- 13) 焼きとうもろこし \$10
Grilled Corn
- 14) 石川小芋 生姜 醤油 \$12
Ishikawa Small Taro serve with Ginger & Soy Sauce
- 15) 冬瓜利久煮 桜エビ \$12
Winter Melon cooked Special Sesame Sauce topped with Sakura Shrimp
- 16) 鱧天ぷら \$22
Pike Conger Tempura
- 17) 鱧柳川仕立て 牛蒡、小芋、茄子 \$25
Pot of Loaches boiled in Soy Sauce with Egg, Burdock, Eggplant, Taro & Pike Conger
- 18) 淡竹旨煮 \$15
Young Bamboo Shoots cooked with Sweet & Salty Sauce
- 19) アサリ酒蒸し \$15
Asari Clam steamed with Sake
- 20) アサリ味噌汁 \$6
Asari Clam Miso Soup
- 21) 旬魚焼 鱈又太刀魚 \$18
Seasonal Grilled Spanish Mackerel or Cutlass Fish
- 22) 稚鮎天ぷら 3本 \$16
Young Sweet Fish Tempura (3pcs)
- 23) 鮎ステーキ \$18
Sweet Fish Steak
- 24) スズキカブト焼き \$18
Grilled (Seabass) Fish Head.
- 25) 伊勢海老焼き \$35
Grilled Japanese Lobster
- 26) 伊勢海老天ぷら \$40
Japanese Lobster Tempura
- 27) 伊勢海老鍋 \$45
Japanese Lobster Hot Pot
- 28) べったら漬 \$8
White Radish Pickle
- 30) らっきょ \$6
Japanese Scallion Pickle
- 31) 水茄子漬 又 梅肉かけ \$8
Water Eggplant Pickle or Topping with Meshed Plum Fruit
- 32) 山桃ゼリー寄せ (3個) \$10
Jellied Japanese Bayberry (3pcs)

Prices subjected to service charge and prevailing taxes.