

# Mai Teppanyaki

## APPETIZERS

Assorted Sashimi | 20

Wakame & Cucumber Sunomono | 7

Salmon Roe with Grind Radish (Ikura Oro-shi) | 8

Octopus with Wasabi Paste (Tako Wasabi) | 8

Prawn Tempura (5 pieces) | 12

Today's Small Appetizer | 7

## STEAK | 45

Appetizer

Maguro carpaccio with Ravigote Sauce

Salad with Japanese dressing

4 kinds of sauteed vegetables

Beef Tenderloin 120 g or Beef Sirloin 150 g  
sautéed Moyashi with sesame oil

Steamed rice or Fiesta original garlic rice

Miso soup / pickles

Today's dessert

## SEAFOOD | 50

Appetizer

Maguro carpaccio with Ravigote Sauce

Salad with Japanese dressing

4 kinds of sauteed vegetables

Scallops & salmon with Genghis khan sauce and prawn with provencal sauce

Steamed rice or Fiesta original garlic rice

Miso soup / pickles

Today's dessert

## **STEAK & SEAFOOD COMBINATION | 65**

Appetizer

Maguro carpaccio with Ravigote Sauce

Salad with Japanese dressing

4 kinds of sauteed vegetables

Scallops & salmon with Genghis khan sauce and prawn with provencal sauce

Beef Tenderloin 120 g or Beef Sirloin 150 g

sautéed Moyashi with sesame oil

Steamed rice or Fiesta original garlic rice

Miso soup / pickles

Today's dessert

## **ANGUS BEEF TENDERLOIN OR RIB-EYE | 70**

Appetizer

Maguro carpaccio with Ravigote Sauce

Salad with Japanese dressing

4 kinds of sauteed vegetables

Angus Beef Tenderloin 180 g or Ribeye 200 g

Steamed rice or Fiesta original garlic rice

Miso soup / pickles

Today's dessert

## **WAGYU BEEF & SEAFOOD COMBINATION | 90**

Appetizer

Maguro carpaccio with Ravigote Sauce

Salad with Japanese dressing

4 kinds of sauteed vegetables

Scallops & salmon with Genghis khan sauce and prawn with provencal sauce

Wagyu Beef Sirloin 150 g with 3 kinds of sauce

sautéed Moyashi with sesame oil

Steamed rice or Fiesta original garlic rice

Miso soup / pickles

Today's dessert

## **LIVE LOBSTER & FOIE GRAS | 110**

Appetizer

Maguro carpaccio with Ravigote Sauce

Sautéed Foie Gras on coconut French Toast with Balsamic sauce

Salad with Japanese dressing

4 kinds of sautéed vegetables

Live lobster with 3 kinds of sauce

Sautéed Moyashi with sesame oil

Steamed rice or Fiesta original garlic rice

Lobster miso soup / pickles

Today's dessert

## **WAGYU BEEF, FOIE GRAS & LIVE LOBSTER & | 180 (FOR 2 PERSONS)**

Appetizer

Maguro carpaccio with Ravigote Sauce

Sautéed Foie Gras on coconut French Toast with Balsamic sauce

Salad with Japanese dressing

4 kinds of sautéed vegetables

Whole live lobster

Wagyu Beef Tenderloin 120 g with 3 kinds of sauce

sautéed Moyashi with sesame oil

Steamed rice or Fiesta original garlic rice

Lobster miso soup / pickles

Today's dessert

## SIDE DINNER MENU

Wagyu Beef Tenderloin 120 g or Wagyu Beef Sirloin 150 g | 45

Seafood Trio (Prawn 3 pcs, Scallops 3 pcs, salmon 1pc) | 25

Chicken Breast 160 g | 20

1 Whole lobster with miso soup | 75

1 whole pacific rock lobster | 40

Sautéed For gras on coconut French toast with balsamin sauce | 25

## SIDE ORDER

Green salad | 7

Fiesta original garlic rice | 5

Garlic rice with egg | 6

Plum rice no oil | 5

Steamed rice | 5

Miso soup | 3

Assorted pickles | 4

Ice cream | 5

Assorted local fruit | 8

## Mai Teppanyaki Beverage Menu

### SODA

COKE	\$3
COKE ZERO	\$3
SPRITE	\$3
PEPSI	\$3
7 UP	\$3
GINGER ALE	\$3

### BOTTLED WATER

FIESTA WATER	\$3
EVIAN WTER	\$4
PERRIER WATER	\$5
ACCUA PANNA	\$5

<u>JUICE</u>	
ORANGE	\$5
PINEAPPLE	\$5
GRAPEFRUIT	\$5
GUAWA	\$5
MANGO	\$5
<u>DOMESTIC BEER</u>	\$6
MILLER LITE / MILLER DRAFT (MGO)	
BUDWEISER / BUD LIGHT	
<u>IMPORTED BEER</u>	\$7
ASAHI, SAPPORO, KIRIN, CORONA, CARLBERG	
HEINEKEN, SAN MIGUEL, SIRENA BLONDE BEER	
<u>NON ALCOHOLIC DRINKS</u>	\$7
FLAMINGO (Cranberry, Pineapple, Lemon Juice & Grenadine)	
ICED MOCHA (Milk, Chocolate Syrup & Coffee)	
LIME COLA (Lime juice & Cola)	
SHIRLEY TEMPLE (Gingle Ale & Grenadine)	
PUNCHLESS PINACOLADA (Cream of coconut, Pineapple juice, Tonic water)	
TOMATO COOLER (Tomato juice, Lemon juice, Tonic water)	
<u>TROPICAL DRINKS WITH ALCOHOL</u>	\$8
CHI-CHI, MAI TAI, MANGO SLUSH, MELON BALL	
<u>COCKTAIL DRINKS</u>	\$7
BLACK RUSSIAN (Vodka & Coffee)	
KAMIKAZE (Vodka, Triple Sec & Lemon juice)	
Tequila sunrise (Tequila, Orange juice & Grenadine)	
Tom Collins (Gin, Lemon juice & soda)	
<u>WHISKEY</u>	\$7
Ballantines, Chivas, Old Parr, Johnnie Walker black label	
<u>BOURBON</u>	\$10
Jack Daniel	
<u>BRANDY</u>	\$10
Remy Martin V.S.O.P	
<u>VODKA</u>	\$6
Absolut, Grey Goose	
<u>GIN</u>	\$6
Beefeater, Tanqueray	
<u>RUM</u>	\$6
Bacardi	
<u>TEQUILA</u>	\$6
Jose Cuervo Gold	
<u>HOUSE RED / WHITE WINE / SPARKLING WINE</u>	\$7
House red wine, House white wine, House sparkling wine	

SHOCHU \$6  
Shochu with lemon, Shochu with Oolong tea

**RED WINE**

CHILI  
Casillero del Diablo \$34

ITALY \$34  
Rivo Al Poggio Rosso

CALIFORNIA  
Frei Brothers Merlot \$38.5  
Twomey Sliver Oak Pinot Noir \$85

WOODBIDGE  
Merlot \$40  
Cabernet \$40

KENDALL JACKSON  
Grand Reserve Cabernet \$65  
Grand Reserve Merlot \$65

LA CREMA  
Russian River Pinot Noir \$65  
Sonoma Coast Pinot Noir \$65

NEW ZEALAND  
Cloudy Bay Pinot Noir \$65

WOODBIDGE ROBERT MONDAVI  
Reserve Cabernet Sauvignon \$255

**WHITE WINE**

CHILI  
Casillero del Diablo \$35  
Reserve Chardonnay

ITALY \$35  
Rivo Al Poggio  
Bianco

CALIFORNIA  
Woodbridge Robert Mondavi  
Chardonnay \$40  
Sauvignon Blanc \$40

Twomey Sliver Oak Sauvignon Blanc \$50

Kendall Jackson  
Grand Reserve Chardonnay \$50

La Crema  
Sonoma Coast Chardonnay \$50

Robert Mondavi  
Reserve Chardonnay \$120

**SOJU / SAKE**

Shochu \$50.75  
Imo Choshu Kuro Kirishima \$50.75  
Unkai

Sake \$45  
Yamada Nishiki (Cold Sake)

**CHAMPAGNE / SPARKLING WINE**

ITALY

Lamarca Prosecco \$40  
Bottega Petalo \$42

CALIFORNIA

Wycliff \$35  
Cook's \$40  
Woodbridge \$48

FRANCE

Veuve Clicquot Ponsardin \$98