



MIYOSHI

BY FAT COW

鉄板焼懷石

TEPPAN-KAISEKI

Lunch

Zensai

Umami Dashi Marinated Yam Sprout with Lump Fish Caviar
Teppanyaki Scallop
Freshwater Eel served with Vinaigrette Cucumber
Simmered Sweet Potato served with Nikumiso
Homemade Fish Cake
Deep Fried Edamame with Wagyu Fat

Wagyu Chawanmushi

Steamed Egg Custard with Teriyaki Wagyu Tendon

Grilled Lobster

Teppanyaki-grilled Lobster with American Sauce

Toriyama A4 Wagyu (60gm)

Top up to 100gm for \$25

served with Yuzu Kosho and Kizami Wasabi

Signature Garlic Fat Rice

Teppanyaki-fried Garlic Fat Rice

Seasonal Fruits with Yuzu Sherbet

Teppanyaki Kaiseki Lunch is only available
at 12.15pm, prior reservations are required.



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TEPPAN-KAISEKI

Dinner

🍷 W1 ♥ S1

Zensai

Umami Dashi Marinated Garlic Chives with Dried Bonito
Steamed Egg Custard with White Truffle Sauce
served with Minced Wagyu Ankake Sauce
Wagyu Kinome Yaki

Fresh Spring Rolls and Wagyu Tartare

Amaebi, Sesame Cream Cheese, Kaiware
wrapped in Thin Rice Paper and Wagyu Tartare

Wagyu Sawani-wan

Bonito Soup with 'Burnt' Minced Wagyu,
Thinly-sliced A4 Wagyu and Shredded Vegetables

♥ S2

Straw Smoked Hokkaido Scallops

Teppanyaki-grilled Straw Smoked Hokkaido Scallop Sashimi

🍷 W2 ♥ S3

Uni Soba

Sea Urchin with Soba, Ohba Leaf, Nikumiso and Soba Sauce

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at 6.45pm, prior reservations are required.



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TEPPAN-KAISEKI

Dinner

Yuzu Butter Madai

Teppanyaki Sea Bream with Yuzu Kyoto Miso Sauce
and Seasonal Vegetables

Steamed Abalone

Steamed Abalone with Kelp

🍷 W3 🍷 S4

Teppan Style Sukiyaki

Black Truffle Sukiyaki Marinated Wagyu
served with Egg Yolk Sauce

🍷 W4

Toriyama A4 Wagyu Premium Cut

served with Yuzu Kosho and Kizami Wasabi

Signature Garlic Rice

Teppanyaki-fried Garlic Rice

Black Sesame Tofu

served with Seasonal Fruits and Yuzu Ice Cream

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WINE PAIRING

- 🍷 W1 White – Château Malartic-Lagravière
'Le Comte de Malartic' 2019
 - 🍷 W2 White – Château Malartic-Lagravière 2017
 - 🍷 W3 Red – Château Malartic-Lagravière
'Le Comte de Malartic' 2018
 - 🍷 W4 Red – Château Malartic-Lagravière 2017
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SAKE PAIRING

- 🍶 S1 Tsukiyoshino, Junmai Ginjo-Shu,
Nagano Prefecture
- 🍶 S2 "Chateau Shirasagi 65", Tanaka Shuzojo,
Tokubetsu Junmai Shu, Hyogo Prefecture
- 🍶 S3 Juji Asahi Shuzo Orochi No Mai Junmai-Shu
Clear Nama R2, Shimane Prefecture
- 🍶 S4 DAN, "Muroka Nama Genshu",
Junmai Ginjo, Yamanashi Prefecture