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J	I
Asian Cuisine	

SAKE SELECTION
TEPPANYAKI MENU

SAKE

Sake, also spelled saki, Japanese alcoholic beverage made from fermented rice. Sake is light in colour, is noncarbonated, has a sweet flavor, and contains up to 18 percent alcohol.

Sake is often mistakenly called a wine because of its appearance and alcoholic content; it is made 100% with rice.



Jar 200 ML

GINJO

NAMI JUNMAI, \$90 \$30
750 ml

JUNMAI GINJO

MOMOKAWA DIAMOND SAKE, \$55
Junmai Ginjo 300 ml

MOMOKAWA PEARL, \$100 \$35
Junmai Ginjo 750 ml

SHIRATAKI SHUZO, \$110 \$35
Junmai-Ginjo 720 ml

MOMOKAWA "G", \$110 \$40
Junmai Ginjo 750 ml

NIGORI

NAMI NIGORI, \$60
375 ml

JUNMAI NIGORI

OZEKI NIGORI \$50 \$15
750 ml

JUNMAI PREMIUM

NAMI JUNMAI DAI GINJO, \$155 \$55
750 ml

SOCHU

SHENGETSU KOISHISO C/RED \$85
PEAR,
Sochu 500 ml

SAKE SELECTION

SAKE EXPERIENCE

Enjoy this oriental experience served with delicious canapes

OZEKI NIGORI

JUNMAI GINJO, MOMOKAWA "G"
Oregon, USA

JUNMAI GINJO, SHIRATAKI SHUZO
Niiagata, Japón

JUNMAI DAI GINJO, NAMI
Sinaloa, México

Price per person
\$50 USD

Prices are shown in USD (American Dollars). Charges in local currency are established according to the day's exchange rate which can be found published at hotel's reception desk.

TEPPANYAKI

TO BEGIN

SUSHI PLATTER
OKONOMIYAKI

SOUP

TOM KHA GAI

ENTRÉE

YAKIMESHI
TERIYAKI VEGETABLES

YOUR CHOICE OF

BEEF, CHICKEN, SHRIMP,
FISH OR SQUID

SWEETS

TEMPURA ICE CREAM