

舞 **MAI**
teppanyaki





MENU

SASHIMI

Local Reef Fish, Ahi Tuna, Salmon.

SALAD

Snow Crab Salad, Japanese Dressing.

SEAFOOD

Salmon Fillet, Tiger Prawn, Lobster Tail.

CERTIFIED ANGUS BEEF

Tenderloin (6 oz.)
Asparagus, Garlic, Onions, Peppers, Mushrooms.

RICE

Egg Fried Rice or Japanese Steamed Rice
Miso Soup, Japanese Pickles.

DESSERT

Caramelized Fresh Pineapple Coconut
Gelato
Green Tea

\$95 per person



MENU

with Sake Pairing

SASHIMI

Local Reef Fish, Ahi Tuna, Salmon.
Sake: Hakushika Choukarakuchi Junmai.

SALAD

Snow Crab Salad, Japanese Dressing.

SEAFOOD

Salmon Fillet, Tiger Prawn, Lobster Tail.
Sake: Hakushika Choukarakuchi Junmai.

CERTIFIED ANGUS BEEF

Tenderloin (6 oz.)
Asparagus, Garlic, Onions, Peppers, Mushrooms.
Sake: Hakushika Choukarakuchi Junmai.

RICE

Egg Fried Rice or Japanese Steamed Rice
Miso Soup, Japanese Pickles.

DESSERT

Caramelized Fresh Pineapple Coconut
Gelato
Green Tea

\$110 per person



MENU

with Wine Pairing

SASHIMI

Local Reef Fish, Ahi Tuna, Salmon.
Wine pairing: Bottega Prosecco Spumante.

SALAD

Snow Crab Salad, Japanese Dressing.

SEAFOOD

Salmon Fillet, Tiger Prawn, Lobster Tail.
Wine pairing: Wente Louis Sauvignon Blanc.

CERTIFIED ANGUS BEEF

Tenderloin (6 oz.)
Asparagus, Garlic, Onions, Peppers, Mushrooms.
Wine pairing: Wente Cabernet Sauvignon.

RICE

Egg Fried Rice or Japanese Steamed Rice
Miso Soup, Japanese Pickles.

DESSERT

Caramelized Fresh Pineapple Coconut
Gelato
Green Tea

\$125 per person

Wine

BUBBLES

	GLASS	BOTTLE
Grandial Blanc De Blancs Brut	\$7.50	\$35.00
Charles De Fere Cuvee Jean-Louis Blanc De Blanc	\$8.50	\$40.00
Bottega Fragolino Rosso		\$50.00
Bottega Prosecco Spumante		\$50.00

ROSÉ

Cupcake Rose	\$10.00	\$45.00
Michelle Brut Rose		\$50.00
Gerard Bertrand Cote Des Roses Rosé		\$70.00

MOSCATO

Bottega Petalo Moscato Spumante	\$11.00	\$50.00
Candoni Moscato I.G.P		\$70.00

REISLING

Wente Riverbank Riesling	\$9.50	\$45.00
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SAUVIGNON BLANC

Aniti Sauvignon Blanc	\$8.50	\$40.00
Wente Louis Mel Sauvignon Blanc	\$10.00	\$45.00
Justin Sauvignon Blanc		\$65.00

CHARDONNAY

Aniti Chardonnay	\$8.50	\$35.00
Wente Morning Fog Chardonnay	\$10.00	\$45.00

CABERNET SAUVIGNON

Wente Southern Hills Cabernet Sauvignon	\$10.00	\$45.00
Josh Cabernet Sauvignon		\$60.00
Bread & Butter Cabernet		\$70.00
Opus One Cabernet Sauvignon		\$750.00

MERLOT

Aniti Merlot	\$8.50	\$40.00
Wente Sandstone Merlot	\$10.00	\$45.00

PINOT NOIR

Ménage à Trois Pinot Noir	\$11.00	\$50.00
Josh Pinot Noir		\$60.00
Bread & Butter Pinot Noir		\$70.00





Beer

DOMESTIC

Budweiser Bottle	\$6.50
Bud Light Bottle	\$6.50
Michelob Ultra Bottle	\$6.50

IMPORTED

Stella Artois Bottle	\$7.50
Corona Bottle	\$7.50

DRAFT

Asahi Draft	\$7.00
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Beverages

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale	\$4.00
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CHILLED JUICE

Apple, Grapefruit, Orange	\$5.00
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BOTTLED NATURAL MINERAL WATER (500ML)

CPRS Bottle Water	\$3.00
Evian Bottle Water	\$5.00
San Pellegrino Sparkling Bottle Water	\$10.00

FRESHLY BREWED COFFEE

Decaffeinated	\$5.00
Espresso	\$5.00
Americano	\$5.00
Cappuccino	\$5.50
Cafe Latte	\$5.50

HOT/ICED TEA

Chamomile Citrus, English Breakfast, Marrakesh Mint, Spring Jasmine, Tropical Green Tea, White Orchard & Wild Berry Hibiscus	\$5.00
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Spirits

TEQUILA

Jose Cuervo Silver Special	\$8.00
Patron Silver	\$20.00

GIN

Bombay Sapphire	\$9.00
Beefeater	\$9.00
Tanqueray London Dry Gin	\$20.00

VODKA

Smirnoff	\$7.00
Tito's Handmade Vodka	\$10.00
Grey Goose	\$15.00

RUM

Hana Bay Gold	\$7.00
Bacardi Silver	\$7.00
Captain Morgan Dark Rum	\$8.00

BOURBON

Evan Williams	\$8.00
Maker's Mark	\$15.00
Knob Creek	\$20.00

WHISKEY

Canadian Club	\$7.00
Jack Daniels Tennessee Whiskey	\$12.00
John Jameson	\$12.00

SCOTCH, BLENDED

Dewars White Label Blended Scotch	\$9.00
Chivas Regal 12 Year Old	\$15.00
Johnnie Walker Black Label	\$15.00
Johnnie Walker Blue Label	\$75.00

SCOTCH, SINGLE MALT

Oban 14 Year Old	\$25.00
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BRANDY/COGNAC

St. Remy Brandy VSOP	\$8.00
Hennessey VSOP	\$20.00
Remy Martin VSOP	\$25.00



Sake & Soju

JAPANESE SAKE

		Bottle
Hakushika Choukarakuchi Junmai	\$8.00	\$30.00
Yamadanishiki Junmai	\$12.00	\$50.00
Akitabare Koshiki	\$18.00	\$80.00

JAPANESE SOCHU

		Bottle
Ichiko	\$15.00	\$70.00
Kuro Kirishima	\$25.00	\$90.00





Cocktail

MIDORI SOUR Midori sour, lemon, soda, build.	\$9
OLD FASHIONED Bourbon, bitters, orange, stirred.	\$9
PIÑA COLADA Light rum, pineapple, coconut, blended.	\$9
LAVA FLOW light rum, pineapple, coconut, strawberry.	\$9
LEMON DROP vodka, triple sec, lemon, shaken.	\$9
MOJITO white rum, lime, fresh mint leaves, soda, build.	\$9
BLUE HAWAII vodka, white rum, blue curacao, coconut, pineapple, build.	\$12
MOSCOW MULE vodka, lime, ginger beer, build.	\$12
LONG ISLAND ICED TEA Gin, light rum, tequila, vodka, triple sec, cola, build.	\$15

