

# Teppanyaki

This is a style of Japanese cuisine that uses an iron griddle to cook food. The word Teppanyaki is derived from Teppan which means iron plate and Yaki which means grilled. Enjoy the skills of our Chefs as they display their individual dexterity, slicing, dicing, juggling and flashing the tools of the trade.

## All Entrée Selections Include

**Miso Soup, Seaweed Salad with Ginger Dressing,  
Garlic Fried Rice and Japanese Teppanyaki Vegetables**

**You Will Also Enjoy the Ever Popular Dipping Sauces:  
Onion and Creamy Mustard**

**Finish Your Meal with Mochi Ice Cream or Fresh Fruit Sashimi**

## Individual Entrée Features

**Chicken Yakisoba**  
Hibachi Chicken, Udon Noodles

**Seafood Diablo**  
Lobster, Sea Scallops, Calamari

**Filet Mignon**  
Beef Tenderloin

**Vegetable Yakisoba**  
Seasonal Vegetables, Udon Noodle

**Vegetable Delight**  
Teriyaki Tofu, Seasonal Vegetables

## Ginza's Entrée Combinations

**Samurai**  
Chicken and Jumbo Shrimp

**Land N' Sea**  
Filet Mignon and Jumbo Shrimp

**Shogun**  
Steak and Chicken Breast

**Shinto**  
Sea Scallops and Jumbo Shrimp

*Cover Charge of \$25 Per Person Applies*

*If you have any type of food allergy, please advise your Waiter before ordering*