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