



GINZA TEPPANYAKI MENU

£150 PP

Add wine / sake pairing for £75

Champagne: Deville Carte Noir

APPETISERS

GINZA'S SIGNATURE & SEASONAL PLATES

Pairing: The Asahi Shuzo Dassai 45 Junmai Daiginjo

TEMPURA

TEMPURA OF THE DAY

Pairing: Tenute Sant'agostino Buccie D'uva Malvasia/Trebbiano 2020

SEAFOOD TEPPANYAKI

TEPPAN FISH & SEAFOOD

Pairing: Cantina Barone 'Particella 928' Fiano 2021

WAGYU

KAGOSHIMA GYU 100g *Kobe 100g upgrade + £50*

Pairing: Johanneshof Reinisch Pinot Noir 2020

SIDES

GRILLED VEGETABLES, STEAMED RICE, JAPANESE PICKLES *Egg fried rice upgrade +£3.50*

DESSERT

SEASONAL DESSERT

Pairing: Doisy Vedrines Sauternes 2016

Please note that vintage and availability may vary according to the market.