



銀座

セイント・ジェームズ

GINZA

ST. JAMES'S

Teppan Yaki a la Carte

鉄板焼き

The Teppan Yaki Counter uses state of the art carbon lighting
to ensure a constant heat source.

当店の鉄板焼きは最新のカーボンランプを使用しております。

KOBE GYU

神戸牛

As an official supplier of Kobe gyu,
only A4 and A5 quality meats are selected.

Served with garlic & ginger sauce
and Himalayan salt

100g £130

200g £240

KING PRAWNS

大海老

African king prawns sauteed with
soy sauce and butter. Finished with
spring onions and garlic chips

£34

KAGOSHIMA BEEF

The number one Wagyu beef
produced in Kagoshima.

100g

£80

UK GRASS FED

UK Grass-fed steaks.

Served with sesame black pepper sauce

150g Sirloin £30

150g Fillet £37.50

CHICKEN TERIYAKI

地鶏の照り焼き

Free range chicken thigh and
breast cuts cooked with teriyaki
sauce. Topped with spring
onions and garlic chips

200g £28

FOIE GRAS

フォアグラ

French foie gras served with kinomi
miso sauce. Finished with cooked
figs and ground walnuts

100g £26

FRIED RICE

焼き飯

Regular £6

Chicken £10

Prawn £10

Course Menu

コースメニュー

UTAGE

宴

£150

SALMON ROE CHAWANMUSHI

SEASONAL HORS D' OEUVRE

Chef Selection of 3 appetizers

PRAWN & VEGETABLE TEMPURA

Lightly battered and fried prawn and vegetables

LOBSTER TAIL

Canadian Lobster Tail served with ponzu and tomato sauce

KAGOSHIMA WAGYU

Traditional Japanese A5 meat

OR

KOBE GYU

High marbled Japanese meat produced exclusively in Kobe a

100g upgrade £70

FRIED RICE

MISO SOUP

DESSERT