

# TEI 定食 SHO KU COURSE

EXECUTIVE LUNCH



All teishoku courses are served with house salad, homemade pickles, miso soup and japanese rice.

## **Gindara Misozuke Yaki Teishoku** \$38

black cod | special miso sauce

## **Unagi Donburi Teishoku** \$25

eel | japanese egg omelette | kabayaki sauce

## **Japanese A4 Wagyu Yakiniku Donburi Teishoku** 🇯🇵 \$38

wagyu beef | japanese egg omelette

## **Kama Shio Yaki Teishoku** \$33

yellowtail collar | himalayan salt | hajikami

## **Japanese A4 Wagyu Beef with Stir-fried Ramen Teishoku** 🇯🇵 \$36

wagyu beef | farm egg | kakiage

## **Yaki Salmon Belly Donburi Teishoku** \$24

salmon belly | kizami nori | citron sauce



SINGAPORE

@benihana\_sg

\*Fish dishes may contain small bones.  
Prices are subject to 10% service charge and prevailing taxes.  
Photos of food items may not be an exact representation of the actual dish.

# TEP PAN YAKI COURSE

铁板烧

EXECUTIVE LUNCH



All teppanyaki courses are served with house salad, chawanmushi, miso soup and garlic fried rice.

**Beef Teppanyaki** \$25  
tenderloin | garlic chip | seasonal vegetables

**Chicken Teppanyaki** \$20  
fresh boneless chicken thigh | seasonal vegetables

**Salmon Teppanyaki** \$23  
fresh salmon | seasonal vegetables

**Assorted Seafood Teppanyaki** \$28  
prawn | scallop | squid | seasonal vegetables

