

YASAI TEPPANYAKI - VEGETARIAN

Zensai appetisers

harumaki- vegetable spring roll, vegetable tempura, mango and avocado maki

Chef's seasonal salad

mixed leaves, peppers, apple and onions with a sesame garlic dressing

Soup

clear vegetable soup

Main - choice of two

tofu steak with mixed vegetables, aubergine with tomato, onions and mushrooms, kale with garlic and onions, served with stir fried vegetables

Dessert

Apple, banana & cinnamon spring roll, yuzu cheesecake and matcha-vanilla ice cream with a cranberry dash

£22.00

KURISUMASU LUNCH

Zensai appetisers

tsukune (skewered chicken with pepper), panko seafood cake, beef gyoza dumpling and spicy salmon and cucumber reverse roll maki

Main - choice of two

fillet of salmon teriyaki, king prawns in soya butter and lemon, sirloin of beef in steak sauce, breast of duck with pineapple, fillet of chicken teriyaki with mushrooms, served with stir fried vegetables

Yasai Cha han

egg and vegetable fried rice

Dessert

Apple, banana & cinnamon spring roll, yuzu cheesecake and matcha-vanilla ice cream with a cranberry dash

£15.00

MIYAKO TEPPANYAKI

JAPANESE RESTAURANT

CHRISTMAS MENU

鐵板燒

Arcadian Centre, Ladywell Walk,
Hurst Street, Birmingham B5 4ST.

Telephone: 0121 622 5183

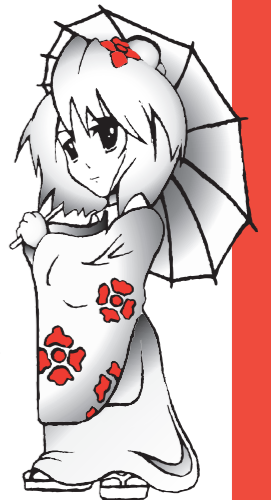
www.miyakoteppanyaki.com

The management and staff of the Miyako Teppanyaki Restaurant take this opportunity to thank all our Customers and wish them a Merry Christmas and Prosperous New Year.

OPENING TIMES

Mon-Fri: 12pm - 10.30pm (last order)
Sat: 5pm - 10.30pm (last order) Sun: 6pm - 10.00pm (last order)

A Discretionary 10% Service Charge will be added



MIYAKO
TEPPANYAKI

TEPPANYAKI SAPPORO

Zensai appetisers

tsukune (skewered chicken with pepper), panko seafood cake, beef gyoza dumpling and spicy salmon and cucumber reverse roll maki

Chef's seasonal salad

mixed leaves, peppers, apple, onions and prawns with a sesame garlic dressing

Soup

crabmeat and garlic

Main

fillet of seabass with mange tout, tomatoes and onions in plum wine, king prawns in soya butter and lemon, chicken teriyaki with mushrooms, served with stir fried vegetables

Yasai Cha han

egg and vegetable fried rice

Dessert

Apple, banana & cinnamon spring roll, yuzu cheesecake and matcha-vanilla ice cream with a cranberry dash

£27.00

TEPPANYAKI KYOTO

Zensai appetisers

tsukune (skewered chicken with pepper), panko seafood cake, beef gyoza dumpling and spicy salmon and cucumber reverse roll maki, salmon nigiri

Chef's seasonal salad

mixed leaves, peppers, apple, onions and prawns with a sesame garlic dressing

Soup

crabmeat and garlic

Main

king prawns in soya butter and lemon, fillet of monkfish with asparagus and peppers in plum wine, fillet of beef with oriental mushrooms in steak sauce, served with stir fried vegetables

Yasai Cha han

egg and vegetable fried rice

Dessert

Apple, banana & cinnamon spring roll, yuzu cheesecake and matcha-vanilla ice cream with a cranberry dash

£36.00

TEPPANYAKI NAGOYA

Zensai appetisers

tsukune (skewered chicken with pepper), panko seafood cake, beef gyoza dumpling and spicy salmon and cucumber reverse roll maki

Chef's seasonal salad

mixed leaves, peppers, apple, onions and prawns with a sesame garlic dressing

Soup

crabmeat and garlic

Main

fillet of salmon teriyaki with onions, king prawns in soya butter and lemon, fillet of monkfish with asparagus and peppers in plum wine OR lamb teriyaki with peppers, sirloin of beef in steak sauce, fillet of chicken teriyaki with mushrooms, served with stir fried vegetables

Yasai Cha han

egg and vegetable fried rice

Dessert

Apple, banana & cinnamon spring roll, yuzu cheesecake and matcha-vanilla ice cream with a cranberry dash

£32.00

TEPPANYAKI TOKYO

Zensai appetisers

tsukune (skewered chicken with pepper), panko seafood cake, beef gyoza dumpling and spicy salmon and cucumber reverse roll maki, salmon nigiri

Chef's seasonal salad

mixed leaves, peppers, apple, onions and prawns with a sesame garlic dressing

Soup

crabmeat and garlic

Main

lobster and scallops with garlic, ginger and spring onions in soya butter, fillet of seabass with mange tout, tomatoes and onions in plum wine, fillet of beef with oriental mushrooms in steak sauce, served with stir fried vegetables

Yasai Cha han

egg and vegetable fried rice

Dessert

Apple, banana & cinnamon spring roll, yuzu cheesecake and matcha-vanilla ice cream with a cranberry dash

£44.00