



KIZUNA

Valentine's Teppanyaki Experience

\$158 per person

APPETISERS

Miso soup
Fresh oyster

CHEF'S SELECTION

Assorted sashimi
Foie gras
Katsu chicken

MAIN COURSE

Green lip abalone

Teppan-grilled to highlight its natural sweetness.

Athletic toothfish

Buttery and delicate, lightly seared on the teppan.

French cut lamb cutlet

Juicy, tender lamb cutlet with a light char that brings out its rich flavor

A5 Japanese wagyu beef

Prized for its marbling and unmatched melt-in-your-mouth experience

Broccolini & mushrooms

Teppanyaki fried rice

DESSERT

Cheese cake & black sesame ice cream

kiwami
TEPPANYAKI