



Pre-Theatre Menu

Irasshaimase e Teppanyaki

Teppanyaki is the unique culinary art that has established itself as one of the favourites of Japanese cuisine. Its preparation and presentation take place before your eyes on a heated steel plate. Our specially trained chefs will delight their gourmet guests with their cooking and artistic skills.

Nigiri Sushi fresh seafood and fish placed artistically on pressed vinegared rice

Sashimi delicately sliced fresh raw fish served with wasabi and soya sauce

Maki Sushi fresh fish, seafood and vegetables in a rice roll wrapped in seaweed

For Sushi and Sashimi A La Carte, please see Sushi card and ask your host for today's fresh availability

Items marked in green are suitable for Vegetarians.

Pre-Theatre Dinner

To be ordered by 7.30pm from Sunday to Wednesday and by 6.30pm on Thursday, Friday and Saturday

£14.95

Starters

Chefs Zensai Or California Maki

Main Course Teriyaki

(Choice of one)

Fillet of Salmon

King Prawns

Sirloin Steak

Fillet of chicken with peppers and onion

Breast of Duckling with fresh pineapple

Dessert

Coconut Ice cream with fresh fruits