



NAMELAKA
refined pâtisserie

SPECIAL COLLABORATION DESSERT MENU

Sweet September

甘い九月



**MANGO
YUZU**



**HŌJICHA
CHEESECAKE**

甘い九月

70

**AVAILABLE ALL DAY, EVERYDAY
THROUGHOUT THE MONTH OF SEPTEMBER**

PRICE IS SUBJECT TO APPLICABLE TAX & SERVICE CHARGES • APPROACH OUR STAFF TO ORDER

DONBURI LUNCH SET

MONDAY to FRIDAY

12.00 - 17.00

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Salmon Teriyaki サーモンテリヤキ 175
Gohan, miso soup, mini salad and oshinko

Beef Yakiniku Stamina 焼肉スタミナ丼 175
Gohan, ontama, kimchi, garlic chip, miso soup, mini salad and oshinko

Saikoro Steak サイコロステーキ 270
Gohan, trio sauce, miso soup, mini salad and oshinko

Gyutan Shionegi Stamina 牛タンしおネギスタミナ丼 135
Gohan, ontama, kimchi, garlic chip, miso soup, mini salad and oshinko

Chicken Teriyaki チキンテリヤキ 105
Gohan, miso soup, mini salad and oshinko

Chicken Nanban チキンなんばん 105
Gohan, miso soup, mini salad and oshinko

Pork Shougayaki 豚生姜焼きスタミナ丼 125
Gohan, ontama, kimchi, garlic chip, miso soup, mini salad and oshinko

Change gohan to Garlic Rice small +15 or medium +25

STARTERS 一品

Ei Hire エイヒレ <i>Teppan-grilled dried stingray fin</i>	55
Edamame / with Black Truffle Oil 枝豆/ 黒トラフルオイル <i>Steamed young soybeans sprinkled with salt or drizzled with truffle oil</i>	25 / 40
Goma Shio Kyuri ゴマ塩キュウリ <i>Salted cucumber mixed with olive and sesame oil</i>	25
Kimchi キムチ <i>Spicy Korean fermented vegetables</i>	25
Agedashi Tofu 揚げ出し豆腐 <i>Crispy deep fried tofu served in tsuyu sauce with grated raddish, chive and bonito flakes</i>	45

SALADS AND SOUPS サラダと汁物

Wakame Salad 海藻わかめサラダ <i>Japanese seaweed and vegetables salad</i>	55
Age Tofu Mentaiko Salad 和風揚げ豆腐明太子サラダ <i>Japanese fried tofu, seaweed, and mixed salad with salted fish and mentaiko dressing</i>	65
Japanese Mushroom Salad 鉄板キノコサラダ <i>Truffled grilled enoki, shimeji and shiitake served on mixed salad with vegetables dressing</i>	75
Miso Soup 味噌汁 <i>Fermented soybeans with seafood broth, tofu and seaweed</i>	25
Asari Miso Soup 漁り味噌汁 <i>Fermented soybeans with seafood broth, asari clams, tofu and seaweed</i>	45

AGEMONO 揚げ物

Rib Eye Katsu オーストラリアンリブアイ牛カツ <i>Panko-battered deep fried Australian rib eye [150 gr] with amakuchi dipping sauce</i>	150
+ Gohan +白ご飯 25	
+ Japanese Curry +カレー 35	
Chicken Karaage 鳥の唐揚げ <i>Deep fried chicken thighs with amakuchi dipping sauce</i>	45
Mozzarella Kushikatsu チーズくし揚げ <i>Panko-battered deep fried mozzarella skewer served with amakuchi dipping sauce</i>	40

JAPANESE TAPAS おつまみ

Mushrooms Garlic Butter 鉄板キノコバター醤油炒め <i>Truffled grilled shimeji, enoki, shiitake and oyster mushroom in garlic butter</i>	95
Avocado Salmon Tuna Tartare アボガドサーモン鮭のタルタルとガーリックバゲット <i>Salmon and tuna tartare with avocado and grilled garlic baguette</i>	60
Tuna Tataki 鮭のタタキ <i>Seared tuna and avocado with tataki dressing and mayonnaise</i>	80
Salmon Carpaccio サーモンのカルパッチョ <i>Fresh salmon slices with mix of onion and garlic soy dressing</i>	90
Tiger Prawn Broccoli Mayo エビとブロッコリーのマヨネーズ炒め <i>Grilled tiger prawns and broccoli with creamy mayo-ponzu</i>	135
Scallop Broccoli Mayo ほたてとブロッコリーのマヨネーズ炒め <i>Seared US scallop and broccoli with creamy mayo-ponzu</i>	185
Mentaiko Potato Cheese Pizza S (4 pcs) / L (8 pcs) 明太子ポテトピザ <i>Savory crepes topped with shrimp, mentaiko and melted mozzarella cheese</i>	75 / 125
Calamari Butter Shoyu 鉄板イカバター <i>Grilled calamari with butter and tabasco sauce on a mix of sliced capsicum and onion</i>	75
Pork Roll 鉄板焼き牛すじアスパラにんじん豚巻き <i>Teppan-grilled pork roll stuffed with vegetables and stewed beef tendon drizzled with spicy mayo</i>	55
Gyoza Prawn S (6 pcs) / L (10 pcs) エビ餃子 <i>Pan-fried shrimp and vegetables dumpling</i>	65 / 95
Gyoza Pork S (6 pcs) / L (10 pcs) 豚餃子 <i>Pan-fried pork and vegetables dumpling</i>	65 / 95
Beef Tataki 牛タタキ <i>Seared meltique beef slices with onion, paprika and tataki dressing</i>	80
Gyutan Shionegi Pirikara 牛タンしおネギピリ辛 <i>Teppan-grilled ox-tongue with spicy garlic and spring onion sauce</i>	130

TEPPANYAKI 鉄板焼き

Whole-Grilled Lobster Teppanyaki 新鮮ロブスター鉄板焼 500 gr <i>Grilled lobster [500 gr] with choice of butter shoyu or mayo aburi</i>	550
Fūjin Okonomiyaki Seafood / Pork 風神広島焼き <i>Japanese savoury cabbage pancake with seafood or pork</i>	95
Salmon Teriyaki サーモン照り焼き <i>Salmon in teriyaki sauce with grilled mixed mushrooms</i>	140
Black Cod Miso 銀ダラ味噌ずけ <i>8-hour miso-marinated black cod with grilled assorted vegetables</i>	85
Tuna Teriyaki 鮪のテリヤキ <i>Tuna in teriyaki sauce with grilled mixed mushrooms</i>	90
Salmon Head Teriyaki サーモン兜テリヤキ <i>Grilled salmon head in teriyaki sauce with grilled mixed vegetables and mushrooms</i>	75
Spicy Pork Kimchi 鉄板豚キムチ <i>Grilled pork with spicy Korean fermented vegetables</i>	85
Pork Shougayaki 豚生姜焼き <i>Grilled pork with sweet onion and ginger sauce</i>	85
Beef Yakiniku ビーフ焼肉 <i>Sliced beef and onion in yakiniku sauce</i>	95
Saikoro Steak オーストラリアン牛サイコロステーキと野菜鉄板焼 200gr <i>Meltique beef cubes steak [200 gr] with assorted vegetables and Fūjin's signature sauce</i>	265
Chicken Teriyaki 鉄板チキン照り焼き <i>Chicken in teriyaki sauce with mixed salad and pesto dressing</i>	85
Chicken Nanban チキン南蛮 <i>Sweet and sour marinated chicken with asparagus and Japanese tartar sauce</i>	90
Grilled Vegetables 鉄板野菜の盛り合わせ <i>Teppan-grilled assorted vegetables</i>	65

Unagi Kabayaki Donburi うなぎ蒲焼き丼 <i>Teppan-grilled unagi [100 gr] with kabayaki sauce on Japanese steamed rice</i>	175
Hitsumabushi 櫃まぶし <i>Traditional Japanese gohan over genmaicha, kabayaki teppan-grilled unagi [50 gr] and kelp</i>	110
Salmon Chāhan* サーモンチャーハン <i>Japanese style salmon fried rice</i>	60
Foie Gras & Beef Bowl 鉄板フォアグラオーストラリアン牛丼 <i>Teppan-grilled foie gras [50 gr] with sliced meltique beef served on Japanese steamed rice, onsen tamago and drizzled with black truffle oil</i>	245
Beef Bowl おん玉牛ガーリックライス丼 <i>3-hour sous-vide beef and ontama served with garlic rice</i>	120
Gyutanshio Stamina Donburi 牛タンしおネギスタミナ丼 <i>Teppan-grilled spicy ox tongue on rice served with kimchi and ontama</i>	140
Hamburg Curry ハンバーグカレー <i>Homemade hamburg with Japanese curry and steamed rice</i>	125
+ Sunny Side Up/Ontama 目玉焼き/おん玉 15	
Teppanyaki Garlic Rice S / M* 鉄板ガーリックライス <i>Teppan-fried rice with garlic chips and butter-shoyu</i>	35 / 60

Additional

- + Foie Gras** エクストラフォアグラ **110**
Additional 50 gr of teppan-grilled and torched foie gras
- + Black Truffle Oil** 黒トリュフオイル **20**
Additional 10 ml of truffle oil

**can be made spicy upon request.*

DESSERTS デザート

Sake, Kyuri, Honeydew 酒ゼリー、キュウリグラニテ&ハネデューメロン <i>Homemade sake jelly with kyuri granita and fresh honeydew</i>	60
Mango Cream Cheese マンゴレアーチーズケーキ <i>Cheese mousse layered with biscuit crumble and mango lime sauce</i>	55
Matcha Ogura Shiratama 抹茶アイス、オグラ、コーヒーゼリー&白玉 <i>Matcha ice cream, mochi balls, coffee jelly and red bean paste</i>	50
Yakult Panna Cotta ヤクルトパannaコッタ <i>Creamy vanilla panna cotta with yakult jelly layer and mixed berry compote</i>	60
Coffee Jelly & Ice Cream コーヒーゼリー <i>Espresso jelly cubes topped with vanilla ice cream</i>	55
Matcha Crème Brûlée 抹茶のクリームブルレ <i>Japanese green tea crème brûlée</i>	55
Homemade Gelato 黒ごま/小倉のジェラート <i>A choice of black sesame or ogura-flavoured gelato</i>	35