



## *The Teppanyaki Experience*

Welcome to Yuyake Teppanyaki, where Japanese tradition meets modern flair. Enjoy the art of teppanyaki, grilled to perfection on an iron plate, with sights, sounds, and aromas that delight the senses. Our chefs turn fresh ingredients into flavorful dishes with skill and precision, creating a personalized and unforgettable dining experience.



**LEGIAN BEACH**  
HOTEL

*\*Should you have any food allergies  
or special dietary requirements,  
please inform our team.*

SCAN HERE



# *Teppanyaki Set Combinations Features*



## **Shogun**

### **Beef & Chicken Set**

**IDR 720,000 per person**

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Grilled shrimp with sake

Peach sorbet with shochu lychees to cleanse your palate

A entrée of Australia beef sirloin and free range chicken breast basted with a lightly sweet sauce and cooked teppanyaki style, a variety of fresh Batukaru mountain vegetables cooked at the table, accompanied by Japanese pickles, onion and creamy mustard dipping sauces and garlic fried rice

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi

## **Sapporo**

### **Chicken & Prawn Set**

**IDR 720,000 per person**

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Grilled shrimp with sake

Peach sorbet with shochu lychees to cleanse your palate

A entrée of jumbo shrimp and free range chicken breast basted with a lightly sweet sauce and cooked teppanyaki style, a variety of fresh Batukaru mountain vegetables cooked at the table, accompanied by Japanese pickles, onion and creamy mustard dipping sauces and garlic fried rice

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi



*\*21% of service charge & Government tax will be added to the above prices*



## ***Teppanyaki Set Combinations Features***

### **Shikoku**

#### **Seafood Set**

**IDR 730,000 per person**

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Grilled shrimp with sake

Peach sorbet with shochu lychees to cleanse your palate

An entrée of sea scallops and jumbo shrimp, a variety of fresh Batukaru mountain vegetables cooked at the table, accompanied by Japanese pickles, onion and creamy mustard dipping sauces and garlic fried rice

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi

### **Ninja**

#### **Beef & Prawn Set**

**IDR 820,000 per person**

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Grilled shrimp with sake

Peach sorbet with shochu lychees to cleanse your palate

An entrée Australian Sirloin of Beef and jumbo shrimp, a variety of fresh Batukaru mountain vegetables cooked at the table, accompanied by Japanese pickles, onion and creamy mustard dipping sauces and garlic fried rice

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi



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# *Teppanyaki Set Combinations Features*



## **Samurai**

### **Land 'N Sea Set**

**IDR 1,000,000 per person**

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Grilled shrimp with sake

Peach sorbet with shochu lychees to cleanse your palate

An entrée of Australia beef tenderloin and lobster tail, a variety of fresh Batukaru mountain vegetables cooked at the table, accompanied by Japanese pickles, onion and creamy mustard dipping sauces and garlic fried rice

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi

## *Our Recommendation for Seafood Lovers*

### **Seafood Shinto**

#### **Fish and Seafood Set**

**IDR 950,000 for two person**  
*(Minimum 2 Orders)*

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Grilled shrimp with sake

Peach sorbet with shochu lychees to cleanse your palate

A combination of sea scallops, salmon, grouper & calamari a variety of fresh Batukaru mountain vegetables cooked at the table, accompanied by Japanese pickles, onion and creamy mustard dipping sauces and garlic fried rice

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi



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## *Vegetarian Set Combinations Features*



### **Batukaru Mountain Vegetable Yakiudon**

**IDR 360,000 per person**

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Peach sorbet with shochu lychees to cleanse your palate

Udon noodle with a variety of fresh Batukaru mountain vegetables and shitake mushroom cooked on the table

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi

### **Tofu & Batukaru Mountain Vegetable Delight**

**IDR 360,000 per person**

Kobachi

Miso soup

Mixed leaves and seaweed salad with sautéed shitake and oyster mushrooms flavored with ginger dressing

Peach sorbet with shochu lychees to cleanse your palate

Grilled teriyaki tofu with fresh Batukaru mountain vegetables cooked on the table

Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi



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# TEPPANYAKI

## A La Carte Menu



### Appetizer

Vegetable salad served with ginger dressing IDR 85,000

### Chicken Karage

*Deep fried chicken tight coated in flour served with soy sauce* IDR 100,000

### Soup

Miso soup IDR 85,000

### Main Course

#### Chicken Teriyaki

*Pan fried chicken tight with teriyaki sauce served with rice, and vegetable* IDR 160,000

#### Beef Bulgogi

*Pan fried beef with soyu sauce served with rice, and vegetable* IDR 180,000

#### Prawn Tempura

*Deep fried prawn coated with tempura flour served with rice, vegetable, and tempura sauce* IDR 190,000

### Ramen Menu

*Japanese noodle serves with pak choy, enoki, egg, wakame, spring onion, garlic oil*

Choices of topping:	<b>Prawn Tempura</b>	IDR 145,000
	<b>Beef katsu</b>	IDR 135,000
	<b>Chicken karage</b>	IDR 125,000

Choices of broth:	<b>Chicken Broth, Soyu, Miso</b>	
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### Dessert

Flambéed banana with caramel, orange sauce served with vanilla ice cream IDR 85,000

Flambéed crepes suzette with caramel orange sauce served with vanilla ice cream and fresh fruit sashimi IDR 85,000

#### Caramel pudding

*Soft pudding served with palm sugar* IDR 85,000

#### Selection of Fresh Fruit

IDR 70,000



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