夕焼け

YUYAKE

SUNSET TEPPANYAKI

ザ・鉄板焼き・エクスペリエンス

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.

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

Teppanyaki Set Combinations Features

SHIKOKU

Seafood Set - 730,000 per person

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake mushrooms flavored with ginger dressing
- Grilled prawn with sake
- Peach sorbet with shochu lychees to cleanse your palate
- An entrée of sea scallops and prawns, 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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NINJA

Beef & Prawn Set - 820,000 per person

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake mushrooms flavored with ginger dressing
- Grilled prawn with sake
- Peach sorbet with shochu lychees to cleanse your palate
- An entrée Australian Sirloin of Beef and prawns, 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

SHOGUN

Beef & Chicken Set - 720,000 per person

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake mushrooms flavored with ginger dressing
- Grilled prawn with sake
- Peach sorbet with shochu lychees to cleanse your palate
- An entrée of Australian 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

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SAPPORO

Chicken & Prawn Set - 720,000 per person

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake mushrooms flavored with ginger dressing
- Grilled prawn with sake
- Peach sorbet with shochu lychees to cleanse your palate
- An entrée of prawn 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

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Teppanyaki Set Combinations Features

SAMURAI

Land 'N Sea Set - 1,000,000 per person

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake mushrooms flavored with ginger dressing
- Grilled prawn with sake
- Peach sorbet with shochu lychees to cleanse your palate
- An entrée of Australian 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

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Our Recommendation for Seafood Lovers

SEAFOOD SHINTO

Fish and Seafood Set - 1,200,000 for two persons

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake mushrooms flavored with ginger dressing
- Grilled prawn 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 - 360,000 per person

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake 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 shiitake mushroom cooked on the table
- Flambéed banana with caramel, orange sauce served with vanilla ice cream and fresh fruit sashimi

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TOFU & BATUKARU MOUNTAIN

Vegetable Delight - 360,000 per person

- Kobachi
- Miso soup
- Mixed leaves and seaweed salad with sautéed shiitake 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

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

A La Carte Menu

APPETIZERS

Steamed Edamame Bean - 30,000

Mixed Leaves and Seaweed Salad - 60,000
with Sautéed Shiitake Mushrooms

Grilled Prawn with Sake - 120,000

SOUP

Miso Soup - 60,000

MAIN COURSE

Grilled Teriyaki Tofu With Mixed Vegetables - 150,000

Free Range Chicken Breast - 165,000

Australian Beef Sirloin - 375,000

Australian Beef Tenderloin - 390,000

Grouper - 165,000

Prawns - 240,000

Sea Scallops - 300,000

Salmon Fillet - 200,000

RICE, NOODLE, VEGETABLES

Udon with Mixed Vegetables - 150,000

Garlic Fried Rice - 60,000

Steamed Rice - 30,000

Batukaru Mountain Vegetables - 60,000

DIPPING

Onion and Creamy Mustard Dipping with Japanese pickles - 40,000

DESSERT

Banana Flambee with Ice Cream - 80,000

Mixed Fruit Platter - 80,000

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