

## TEPPANYAKI EXPERIENCE SET MENU

革新的な技法で日本料理の精神を表現する、新時代の鉄板焼き  
New Era Teppanyaki, Expressing the Spirit  
of Traditional Japanese Cuisine Through Innovative Techniques.

### 甘海老と天豆のタルト

Sweet Shrimp and Broad Bean Tart

### 桜鯛の鉄板蒸し 新茶の香り、アスパラと唐墨

Cherry Blossom Sea Bream,  
Teppan-Steamed with the Aroma of First Flush Green Tea,  
Spring Asparagus and Karasumi

### 蛍烏賊の手打ち十割蕎麦

Housemade 100% Buckwheat Soba with Firefly Squid

### 八重山郷里牛 究極のクリスピー焼き

Premium Wagyu Yaeyama-Kyori Beef, Ultimate Crispy Grilled

### 特製ガーリックライス

Beef Fried Rice

### 桜餅に見立てたダラットの苺と桜アイスクリーム

Sakura Mochi-Inspired Da Lat Strawberry with Sakura Ice Cream

**4,999,000++ per person**

*All prices are in VND, subject to 5% service charge and 8% VAT*

## TEPPANYAKI SIGNATURE SET MENU

革新的な技法で日本料理の精神を表現する、新時代の鉄板焼き  
New Era Teppanyaki, Expressing the Spirit  
of Traditional Japanese Cuisine Through Innovative Techniques.

### 甘海老と天豆のタルト

Sweet Shrimp and Broad Bean Tart

### 毛蟹、雲丹とアスパラの瞬間スモーク

Flash-Smoked Hairy Crab, Sea Urchin and Asparagus

### お造り3種 盛り合わせ

A Trio of Seasonal Sashimi

### 伊勢海老鉄板焼き 春キャベツのソースと蛤の泡、 桜のレースチュイルを添えて

Spiny Lobster with Spring Cabbage Sauce,  
Clam Foam and Sakura Lace Tuile

### 蛍烏賊の手打ち十割蕎麦

Housemade 100% Buckwheat Soba with Firefly Squid

### 八重山郷里牛 究極のクリスピー焼き

Premium Wagyu Yaeyama-Kyori Beef, Ultimate Crispy Grilled

### 鮑炒飯

Abalone Fried Rice

桜の葉パルフェと煎茶のグラニテ、ダラット苺のソース  
Sakura Leaf Parfait with First Flush Sencha Granita  
and Da Lat Strawberry Sauce

**7,499,000++ per person**

*All prices are in VND, subject to 5% service charge and 8% VAT*

# 一 天 河 原 一

TINGARA

## SUSHI SIGNATURE SET MENU

Expressing the Spirit of Traditional Japanese Cuisine Through Innovative Techniques  
革新的な技法で日本料理の精神を表現する、和魂洋才の江戸前鮨

### 帆立貝柱と野菜の三色サラダ

Fresh Scallop and Seasonal Vegetable Three-Colour Salad

### ズワイ蟹の冷製茶わん蒸しうぐいす鮨

Snow Crab with Chilled Chawanmushi and Uguisu-an

*A traditional green sauce inspired by the Japanese uguisu, or bush warbler,  
long regarded as a harbinger of spring*

### 炭火の香りを纏った黒毛和牛の炙り 胡麻ポン酢と柚子胡椒

Wagyu, Lightly Seared over Charcoal, with Sesame Ponzu and Yuzu Kosho

### 江戸前 特上にぎり鮨

Premium Edomae Nigiri Sushi

*A technique inherited from the Edo period that enhances the natural umami of fresh fish  
through meticulous preparation, such as lightly curing with salt or vinegar,  
marinating in soy sauce, or ageing*

### 味噌汁

Miso Soup

### 桜餅に見立てたダラットの莓と桜アイスクリーム

Sakura Mochi-Inspired Da Lat Strawberry with Sakura Ice Cream

**5,999,000++ per person**

*All prices are in VND, subject to 5% service charge and 8% VAT*

# （ 天 河 原 ） TINGARA

## SPECIAL DINNER SET MENU

Expressing the Spirit of Traditional Japanese Cuisine Through Innovative Techniques

革新的な技法で日本料理の精神を表現する、和魂洋才の江戸前鮓

### 帆立貝柱と野菜の三色サラダ

Fresh Scallop and Seasonal Vegetable Three-Colour Salad

### ズワイ蟹の冷製茶わん蒸しうぐいす鮓

Snow Crab with Chilled Chawanmushi and Uguisu-an

*A traditional green sauce inspired by the Japanese uguisu, or bush warbler,  
long regarded as a harbinger of spring*

### 炭火の香りを纏った黒毛和牛の炙り 胡麻ポン酢と柚子胡椒

Wagyu, Lightly Seared over Charcoal, with Sesame Ponzu and Yuzu Kosho

### 江戸前 特上にぎり鮓

Premium Edomae Nigiri Sushi

*A technique inherited from the Edo period that enhances the natural umami of fresh fish through  
meticulous preparation, such as lightly curing with salt or vinegar,  
marinating in soy sauce, or ageing*

### 味噌汁

Miso Soup

### 桜餅に見立てたダラットの苺と桜アイスクリーム

Sakura Mochi-Inspired Da Lat Strawberry with Sakura Ice Cream

**5,999,000++ per person**

*All prices are in VND, subject to 5% service charge and 8% VAT*

## À LA CARTE MENU

### 前菜

#### APPETISER

#### 枝豆

Green Edamame

99,000

#### 揚げ出汁豆腐

Deep-Fried Tofu in Light Dashi Broth "Agedashi Tofu"

129,000

#### Tingara サラダ

Seasonal Vegetable Salad  
served with Housemade Chilli Oil,  
Tofu and Vegetable Purée Dressing

149,000

#### 豚と帆立の焼売

Shumai – Steamed Pork & Scallop Dumpling

199,000

#### 毛蟹のスフレ、たっぷりのイクラを添えて

Fluffy Japanese Hairy Crab Soufflé, Salmon Roe

699,000

#### 刺身三種盛り

Sashimi Platter Three Types

999,000

#### 刺身五種盛り

Sashimi Platter Five Types

1,599,000

#### サーモンにぎり鮓 三種食べ比べ

Salmon Nigiri Sushi Trio  
Three styles: Nigiri, Aburi, Gunkan

699,000

#### 本鮓にぎり鮓 三種食べ比べ

Bluefin Tuna Nigiri Sushi Trio  
Three Styles: Akami, Toro, Negi-toro

699,000

#### 江戸前にぎり鮓 盛り合わせ、お味噌汁

Edomae Nigiri Sushi with Miso Soup (\*)  
Featuring Premium Fresh Fish Sourced from Japan

1,599,000

(\*)Edomae Nigiri Sushi

An Edo-Era Tradition Enhancing Umami through  
Time-Honoured Techniques such as Aging, Curing  
and Marination

## 主菜

### MAIN COURSE

銀鱈西京焼き 999,000

Black Cod Marinated in Saikyo Miso

ハーブ香る北海道産帆立、紫蘇オイルとトマトのビネグレットを  
アクセントに 999,000

Hokkaido Scallops, Shiso Oil and Tomato Vinaigrette

伊勢海老鬼殻焼き、西京味噌香る軽やかなビスクソース 1,599,000

Ise Lobster, Grilled Onigara-yaki Style,  
Bisque Sauce Infused with Saikyo Miso

八重山郷里牛 究極のクリスピー焼き 100g 2,999,000

Premium Wagyu Yaeyama - Kyori Beef  
"Ultimate Crispy Grilled Steak" 100gr

黒毛和牛 鉄板焼 100g 1,599,000

Teppanyaki-Grilled Japanese Wagyu Steak 100gr

シェフ特製 ガーリックライス、香の物、味噌汁 499,000

Chef's Signature Garlic Fried Rice, Pickles, Miso Soup  
Your Choice of Fish or Beef

味噌汁 99,000

Miso Soup

All prices are in VND, subject to 5% service charge and 8% VAT

## デザート

### DESSERT

桜餅に見立てたダラットの苺と桜アイスクリーム 449,000

Sakura Mochi-Inspired Da Lat Strawberry  
with Sakura Ice

桜の葉パルフェと煎茶のグラニテ、ダラット苺のソース 449,000

Sakura Leaf Parfait with First Flush Sencha Granita  
and Da Lat Strawberry Sauce

自家製アイスクリーム 129,000

Housemade Ice Cream

All prices are in VND, subject to 5% service charge and 8% VAT