

（ 天 河 原 ） TINGARA

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

（
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TINGARA

SPECIAL LUNCH SET MENU

帆立貝柱と野菜の三色サラダ

Fresh Scallop and Seasonal Vegetable Three-Colour Salad

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冷製茶わん蒸しうぐいす餡

Chilled Chawanmushi and Uguisu-an

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

Or

揚げ出汁豆腐

Deep-Fried Tofu in a Light Dashi Broth

*

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

Or

黒毛和牛 鉄板焼

Teppanyaki-Grilled Japanese Wagyu Beef Steak

*

鶏白湯らーめん

Chicken Paitan Ramen

*

自家製アイスクリーム

Housemade Ice Cream

1,999,000++ per person

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KAISEKI LUNCH BENTO BOX

冷製茶碗蒸し べっこう餡かけ Chawanmushi

Chilled Savoury Egg Custard with Amber-Coloured Bekkou Sauce

海老の五色あられ揚げ Arare-age

Crispy Prawns with Colourful Arare Rice Crackers

手毬寿司 Temari Sushi

Traditional Japanese Temari balls

八重山郷里牛のしぐれ煮 生春巻き Shigure-ni

Tender Braised Yaeyama-Kyori Wagyu Beef Wrapped in a Fresh Spring Roll

金平 Kinpira

Sautéed and Simmered Root Vegetables with Soy Sauce and Mirin

*

銀鱈の西京焼き Saikyo-yaki

Black Cod Marinated in Saikyo Miso

Or

黒毛和牛 鉄板焼

Teppanyaki-Grilled Japanese Wagyu Beef Steak

*

茄子の揚げ浸し Age-bitashi

Deep-Fried Eggplant Simmered in a Light Dashi Broth

南蛮漬け Nanban-zuke

Vegetables Marinated in a Sweet and Tangy Nanban Sauce

*

〈お食事〉Rice

生姜炊き込みご飯 Takikomi Gohan

Ginger-Infused Seasoned Rice

味噌汁

Miso Soup

988,000++ per person - Black Cod Fish

1,499,000++ per person - Wagyu Beef Steak

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 Ageing, 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

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 Dalat 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