



MENU 2017





Menú 1

House White or Red wine glass

APPETIZER

Casa Magna Maki

Shrimp, cucumber, cream cheese, avocado wrapped with kanikama

Or

Vegetarian Combination

Five tempura vegetables

ENTRÉES

Chicken Teppan yaki

Seared chicken, broccoli, zucchini, bean sprouts, bell peppers, mushrooms with soy sauce, served with steamed or fried rice

Or

Beef Filet Teppan yaki

Seared beef, broccoli, zucchini, bean sprouts, bell peppers, mushrooms with soy sauce, served with steamed or fried rice

DESSERT

Sake and Coconut Cake

Served with berry compote and vanilla sauce

Coffee or Tea

Price per person \$30 dlls
Tax included + Service Charge





Menú 2

House White or Red wine glass

APPETIZER

Spicy Tuna Roll

Tuna and spicy mayonnaise

Or

Gyoza Soup

Dumplings served in beef broth with vegetables and egg

ENTRÉES

New York and Shrimp Teppan Yaki

Seared New York and shrimp, broccoli, zucchini, bean sprouts, bell peppers, mushrooms with soy sauce, served with steamed or fried rice

Or

Salmon and Shitake mushrooms

Whole wheat noodles, vegetables, sesame and a light shitake sauce

DESSERT

Chocolate Fondant

Served with fresh seasonal fruit and ginger sorbet

Coffee or Tea

Price per person \$35 dlls
Tax included + Service Charge





Menú 3

House White or Red wine glass

APPETIZER

Tempura Mixed Combination

Chicken and shrimp combination with three vegetables

Or

Mikado Dragón

Breaded lobster, avocado, cucumber, chipotle mayonnaise, green onion and togarashi

ENTRÉES

Oriental Short Ribs

Sapporo beef braised ribs, crispy onions and mayshi salad

Or

Rib Eye and Camarón Teppanyaki

Seared rib eye and robalo, broccoli, zucchini, bean sprouts, bell peppers, mushrooms with soy sauce, served with steamed or fried rice

DESSERT

Chocolate Fondant

Served with fresh seasonal fruits and ginger sorbet

Or

Helado Tempura

Coffee or tea

Price per person \$45 dls
Tax included + Service Charge

