APPETIZERS

SASHIMI .................................................. $2.50
We present this traditional dish with a variety of fresh fish from surrounding waters.

FRESH OYSTERS ON THE HALF SHELL ............... $2.75
(when in season)

CRABMEAT COCKTAIL .................................. $1.85
Prepared with crabmeat from Australian and Pacific Northwest waters.

SMOKED SALMON ........................................ $1.75

RAW MEAT SASHIMI .................................... $1.85


VEGETABLES

FRESH FROM THE TEPPAN TABLE

MUSHROOMS ........................................... $1.50
SPINACH LEAVES ..................................... $1.00
GREEN PEPPERS ..................................... $ .75
BEANSPROUTS ........................................ $ .75

VTEPPAN ENTRÉES WITH SEAFOOD AND BEEF

TOP SIRLOIN .......................................... $5.95
NEW YORK CUT ....................................... $6.95
TENDERLOIN STEAK ................................... $7.25
PRAWNS FROM THE PACIFIC ......................... $6.25
LOBSTER .............................................. $7.50
Above dishes are served with suimono, oshinko, fresh sauteed beansprouts, grilled onion slices, rice and green tea.

DESSERTS

GREEN TEA ICE CREAM ............................... $ .50
Especially prepared for Mon Cher Ton Ton.

MANDARIN SHERBET .................................. $ .50

FRESH FRUITS on ICE CREAM ......................... $1.00
from Surrounding Plantations.

CARAMEL CUSTARD ................................... $ .75

FRESH STRAWBERRIES CHANTILLY ................. $1.00
(when in season)

RIPE ISLAND PAPAYA MELON ......................... $ .60
Served with Vanilla ice cream if you wish addition ....... .35