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SEYSHIMA

TEPPANYAKI
MENU





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SEYSHIMA

THE ART OF TEPPANYAKI



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Teppanyaki is a unique culinary art prepared before your eyes on a hot iron griddle. Our specially trained chef will cook your food to perfection using light seasoning and fresh ingredients for both your entertainment and palatable pleasure. To be shared with friends and family we are delighted that you join us for a night of artistic and entertaining Japanese cuisine.

TEPPANYAKI GRILL

Tenderloin Steak	820
Rib Eye Steak	880
Salmon Steak	880
Hibachi Chicken	710
Yellow Fin Tuna 	810
Prawns	880
Calamari 	720
Hibachi Vegetables & Tofu	610

TEPPANYAKI COMBO'S

Meat Lovers Ribeye & Chicken	780
The STORY Combo Tenderloin Steak & Prawns	1020
Seafood Lovers Yellow Fin Tuna, Prawn & Lobster	1320

All Seyshima Experiences are Accompanied By:

Miso Soup, Shrimp Appetizer, Seyshima Fried Rice, Dessert of the Day

All prices are quoted in Seychellois Rupees and are inclusive of 10% Service Charge and 15% Government Taxes

 Vegetarian

 Contains Nuts

 Contains Pork

 Contains Alcohol

 Locally Inspired



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SEYSHIMA

MENU





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SEYSHIMA

APPETIZERS

A-LA-CARTE ITEMS

RAMEN BOWLS

SUSHI ROLLS

SASHIMI & NIGIRI

GUNKAN SUSHI

DESSERTS

VEGAN MENU

JAPANESE DRINKS





APPETIZERS

Miso Soup 	250
Tofu, Scallions, seaweed	
Prawns Tempura 	310
4 Pieces Battered Fried Prawns, Tempura Sauce	
Edamame 	225
Edamame beans boiled then sauteed, served plain or spicy as per your preference	
Seyshima Salad 	250
Green salad, avocado, mango, lettuce, cucumber, tobiko, ginger dressing	
Japanese Gyoza 	200
6 pces of duck or pork traditional Japanese dumplings	
Kani Karaage 	250
Deep fried soft shell crab with ponzu sauce	

Full & half board guests are entitled to a 3 course dinner.

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A - LA - CARTE TEPANYAKI

Chicken Katsu	380
Beef Tenderloin	550
Sesame Tuna	400
Lobster Tail	750
Rib Eye Steak	800
Salmon Steak	800
Hibachi Vegetables & Tofu 	400

All A-la-Carte main dishes accompanied by choice of yellow soy noodles or garlic rice

A - LA - CARTE COMBO'S

Meat Lovers Ribeye & Chicken	550
The STORY Combo Tenderloin Steak & Prawns	700
Seafood Lovers Yellow Fin Tuna & Lobster	900

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RAMEN BOWLS

Spicy Miso Broth	365
Roast beef, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg	
Shoyu Miso Broth	390
Tempura prawns, egg noodle, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg and tofu	
Chicken Miso Broth	350
Grilled chicken egg noodle, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg and tofu	
Vegetable Miso Broth	325
Egg noodle, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg and tofu	
Seafood Miso Broth	365
Prawns and calamari, egg noodle, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg and tofu	



SUSHI ROLL (8 PIECES)

Spicy tuna roll Traditional maki, yellow fin tuna and spicy mayonnaise	310
California Maki Crab Stick, Avocado, mango, cucumber, Japanese Mayo, Tobiko	310
Tempura Prawns Roll Tempura Prawns, Crab Stick, Avocado, Spicy Mayo	320
Spider Cheese Roll Tempura Soft Shell Crab, Cheese, Cucumber, Japanese Mayo	225
Vegetarian Roll  Avocado, Cucumber, Carrot, Asparagus, Sesame Seeds	220
Rainbow Roll Local Tuna, Salmon, Cucumber, Avocado, Crabstick, Japanese Mayo	310
Spicy Salmon Fried Roll Salmon, Cream Cheese, Spicy Mayo, Nori	400
Maguro Tataki Tuna Tataki, Ponzu Sauce, Red Onion, Coriander, Ginger	310
Philly Maki Smoked Salmon, cream cheese and cucumber	310

STORY SPECIAL ROLLS (8 PIECES)

Seyshima Roll Tuna, shrimp tempura, ginger, avocado, salmon & story sauce	335
Beau Vallon Roll ✨ Avocado, crab and cucumber, topped with torched red snapper	335
Creole Roll ✨ Smoked marlin, mango, cucumber and curry mayonnaise	335
Coconut Crispy Roll ✨ Tempura coconut shrimp, crab stick, cucumber, avocado & spicy mayo	335

SASHIMI & NIGIRI



Salmon Sashimi 6 Pieces Salmon	400
Tuna Sashimi ✨ 6 Pieces Local Tuna	300
Red Snapper Sashimi ✨ 6 Pieces	300
Mix Sashimi Salmon, tuna and red snapper, 2 pieces each	340
Salmon Nigiri 6 Pieces	375
Tuna Nigiri ✨ 6 Pieces	210
Red Snapper Nigiri ✨ 6 Pieces	210
Mix Nigiri Salmon, tuna and unagi, 2 pieces each	275



GUNKAN SUSHI

Tobiko Gunkan Rice wrapped with nori seaweed, topped with tobiko	310
Tuna Gunkan Rice wrapped with nori seaweed, topped with tuna or spicy tuna as per your preference	310
Salmon Gunkan Rice wrapped with nori seaweed, topped with salmon or spicy as per your preference	355

DESSERT

Hokkaido 3 Cheese Tart Pineapple compote	260
Banana Spring Roll   Flambe with Takamaka , Vanilla Ice Cream	225
Sweet Potato Mochi Infused minted fruit salsa	240
Jiggly Japanese Cheesecake Mix berries	225
Dark Chocolate Terrine Crumble and caramel sauce	290



VEGAN OPTIONS STARTERS

Seyshima Salad Green salad, avocado, mango, lettuce, cucumber, tobiko, ginger dressing	250
Vegetables tempura Assorted vegetables in a crispy batter, soy dressing	260
Miso Soup Tofu, scallions, seaweed	250

MAIN COURSES

Hibachi Vegetables & Tofu	400
Sauteed soba noodle, vegetables julienne	270
Seyshima Vegetable fried rice	230
Vegetarian Roll Avocado, Cucumber, Carrot, Asparagus, Sesame Seeds	220



JAPANESE BEVERAGE MENU

WHISKY

Whisky Kura (1 shot)	315
Whisky Nikka From The Barrel (1 shot)	350
Whisky The Chita (1 shot)	200

SAKE

Sake Gekkeikan Horin Junmai Daiginjo (180ml carafe)	900
Sake Hakushika Junmai Dai Ginjo Isake (180ml carafe)	1200
Isake Junmai (180ml carafe)	900

JAPANESE TEA

Green Tea	72
Sencha	72
Tencha	72
Cyokuro	72

