

# Exquisite Hibachi Dining Experience

## Menu Highlights



### Overview

Welcome to an exclusive culinary experience crafted by our private chefs. Delight in this exquisite Hibachi menu, designed to tantalize your taste buds and provide an unforgettable dining experience.

Priced at \$150.00 per person, this menu offers a harmonious blend of traditional flavors and modern culinary techniques.

### Appetizer

Smoked Salmon Sushi	Begin your journey with our elegantly presented smoked salmon sushi.
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### Salad

Mixed Greens with Ginger Dressing	Enjoy crisp mixed greens with our house-made ginger dressing—fresh, flavorful, and the perfect start to your meal.
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### Main Course

Grilled Filet Mignon and Chicken with Vegetables	Savor the main event with expertly grilled filet mignon, cooked to your preference, and tender chicken breast. Accompanied by a vibrant medley of seasonal vegetables sautéed to perfection, this dish showcases the art of Hibachi cooking, where flavors are enhanced by the artful searing process.
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Fried Rice	Pair your main course with our signature fried rice—flavorful, aromatic, and topped with fresh scallions for the perfect side.
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### Dessert

Sorbet Anmitsu	End your meal with Sorbet Anmitsu—a light, traditional Japanese dessert with fruit sorbet, azuki beans, fresh fruit, and chewy mochi.
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We hope you enjoy this culinary journey with Ferguson Culinary Concepts, where each dish is crafted with passion and precision to provide you with a memorable Chef's Table experience.