

New Tetsu Restaurant at ARIA Resort & Casino in Las Vegas



Chef Masa Takayama

Las Vegas will welcome another fine dining restaurant for patrons who want the ultimate foodie experience. Later this summer, both Forbes and Michelin-decorated Chef Masa Takayama will introduce the first teppan concept to his extraordinary culinary repertoire.

The new **Tetsu restaurant** will be located at the luxurious [ARIA Resort & Casino](#), and will be an intimate and interactive dining experience, offering guests the first taste of Chef Masa's passion for fine Japanese grilling.

Located inside Masa's famed Japanese restaurant, barMASA, Tetsu will replace Shaboo, which closes April 28. The exclusive venue will feature four blackjack-style tables and two communal teppan grill tables seating 20 and 19, respectively.

Tetsu will feature highly skilled teppanyaki chefs, who will also cleverly oversee the evening's culinary entertainment – prepping, cooking and plating orders specific to each guest's request. A produce table will serve as the room's centerpiece, displaying the finest quality meats, seafood and vegetables, and will allow guests the opportunity to hand select the proteins of their entrée, specifying the exact cut, portion size and preparation style they desire.

“ARIA is a leader in the evolution of the Las Vegas culinary scene, now a recognized contender as one of the world's top epicurean destinations,” said CityCenter President and COO Bill McBeath. “With Tetsu, we continue to set the pace by offering guests a brand new, exclusive concept from Masa Takayama, arguably the world's most celebrated Japanese chef.”

Tetsu Executive Chef/Creator Masa Takayama said, “With a passion for the finest-sourced ingredients, I have always been intrigued by the sizzling vegetables, meat and seafood prepared on a teppan grill. The act of choosing your ingredients and interacting with the chef as he prepares them elevates the conventional dinner – creating memories – which is how food is meant to be experienced.”

The teppan grill menu allows guests to try a variety of offerings at smaller portions and reasonable prices such as the Toro Tartare with Caviar, Wagyu Beef Steak Tartare and Pacific Lobster Sashimi Ceviche in addition to Tataki selections. Tataki, meaning to “pound,” is a traditional manner of preparing fish and meat so they better absorb other flavors, therefore enhancing the protein in the dish. The cuts are briefly seared over a hot pan, marinated in vinegar, sliced thin and seasoned with ginger. Tetsu's tataki offerings will differentiate the restaurant with the finest culinary creations, such as the Wagyu Ribeye, and Filet Mignon-Soy Vinaigrette.

Main course offerings include prime cuts of beef such as

Center Cut Lamb Chop and Filet Mignon. Seafood and steak also will delight guests with the incredibly fresh ingredients for which Masa is renowned, such as Butterflied Scottish Langoustine, Mediterranean Turbot and decadent Fatty Tuna. Side accompaniments including Kobe Garlic Fried Rice, Yakisoba Noodles and Seafood Udon will complement the main course. Completing the meal are unexpected and refreshing desserts such as Masa's famous Truffle Ice Cream, Grapefruit Granite and Yuzu Sorbet.

Tetsu's hours of operation will be Wednesday through Sunday 5 p.m. – 11 p.m. Guests enter Tetsu through barMASA, located adjacent to the stunning ARIA lobby.

The centerpiece of CityCenter Las Vegas is [ARIA Resort & Casino](#), a stunning AAA Five Diamond resort on The Strip featuring an unprecedented combination of striking architecture, sustainable design, high-end service, spectacular amenities and premium meeting and convention space.

For additional information or to make reservations at the new Tetsu Restaurant at ARIA Resort & Casino in Las Vegas, please call 702.590.7111 or visit www.arialasvegas.com