



晚市菜單·緣

初夏 二零二四

---先付---

雲丹，芽葱，花穗，魚籽醬，冷素麵

---造里---

拖羅妻一式，山葵
牡丹蝦昆布茶漬，飛魚籽
鮑魚，胡麻醋，蛇腹胡瓜，長芋

---御椀---

毛蟹真丈，菜之花，海苔，柚子，薄葛出汁

---揚物---

甘鯛松笠揚，新玉葱，茗荷，花穗，胡麻，山葵，
黒酢餡

---強肴---

鹿兒島 A4 和牛壽喜燒，牛蒡，春菊，柚子

---食事---

櫻花蝦，椰菜，鹽昆布，粟米，香物，土鍋飯

---甘味---

蕨餅，白豆沙，青豆粉

🍷 名物追加

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$220

流心花膠天婦羅 +\$140

炙燒吞拿魚餃 +\$280

每位港幣 1880 元

價目另需加一服務費



Dinner Experience Menu

Early Summer 2024

---Starter---

Sea Urchin, Caviar, Baby Scallion, Perilla, Cold Sōmen

---Sashimi---

Toro, Wasabi
Pickled Kelp Peony Prawn, Tobiko
Abalone, Cucumber, Japanese Yam, Sesame Sauce

---Soup---

Mutton Crab Dumpling, Seaweed, Yuzu, Vegetables

---Fried---

Tilefish, Onion, Ginger, Perilla, Sesame, Wasabi,
Black Vinegar Sauce

---Meat---

Kagoshima A4 Wagyu Sukiyaki, Burdock Root,
Crown Daisy, Yuzu

---Main---

Sakura Shrimp, Cabbage, Kelp, Sweet Corn, Claypot Rice

---Dessert---

Warabi-mochi, White Bean Paste, Mung Bean Powder

🍣 Add-on SIGNATURE

Toro, Sea Urchin, Prawn,
Beetroot Wasabi Foam, Deep-fried Seaweed +\$220
Fish Maw Tempura +\$140
Grilled Tuna Collar +\$280

HKD 1,880 per person

Price is subject to 10% service charge