



五道菜單

春二零二六

螢光魷魚茶碗蒸 木之芽

銀鱈西京燒

和牛壽喜燒 燒豆腐 舞茸 黃身

天婦羅丼

焙茶布甸 焦糖脆脆

 名物追加

海膽手卷 +\$288

白蝦海膽最中餅，大葉，土佐醋啫喱，花穗 +\$298

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$298

毛蟹天婦羅 + \$428

刺身拼盤 (四款八切) + \$588

每位港幣488元

價目另需加一服務費



5-Course Lunch Menu

Spring 2026

Firefly Squid, Steamed Egg Custard

Miso-marinated Black Cod

Sukiyaki Wagyu Beef, Tofu, Maitake Mushroom, Egg Yolk

Seasonal Tempura Don

Hojicha Pudding, Caramel Crunch

 **Add-on SIGNATURE**

Sea Urchin Hand Roll +\$288

Sweet Shrimp, Sea Urchin, Monaka, Vinegar Jelly +\$298
Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$298

Horsehair Crab Tempura +\$428

Sashimi Platter (4 Kinds 8 Pcs) +\$588

HKD 488 per person

Price is subject to 10% service charge.