



5-Course Lunch Menu

Autumn 2026

Chef's Steamed Selection

Seasonal Tempura

Sukiyaki Wagyu Beef, Egg Yolk, Tofu

Seasonal Tempura Don, Miso Soup

Warabi-mochi, Okinawa Brown Sugar, Soy Bean Powder

 **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.



五道菜單

秋 二零二六

本日蒸物一品

本日炸物一品

和牛壽喜燒 黃身 豆腐

天婦羅井 味噌湯

蕨餅 沖繩黑蜜 黃豆粉

 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