



六道菜單

春二零二六

螢光魷魚茶碗蒸 木之芽

本日炸物一品

本日燒物一品

和牛壽喜燒 燒豆腐 舞茸 黃身

壽司 六貫 味噌湯

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688元

價目另需加一服務費



6-Course Lunch Menu

Spring 2026

Firefly Squid, Steamed Egg Custard

Seasonal Tempura

Chef's Daily Grilled Selection

Sukiyaki Wagyu Beef, Tofu, Maitake Mushroom, Egg Yolk

Sushi (6 kinds)

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 688 per person

Price is subject to 10% service charge.