



晚市十道菜單

冬 二零二四

---先付---

鮫肝最中，奈良漬，木之芽，柚子

松葉蟹大葉天婦羅

---碗物---

帆立貝，赤鯮，芽蕪，柚子，芹

---刺身---

極尚時令刺身(三點)

---炸物---

白甘鯛，甘酢，九條葱

雲丹天婦羅，魚籽醬，花穗，岩鹽

---燒物---

伊勢海老幽奄燒，露筍，海老味噌汁

---肉料理---

鹿兒島和牛柳，炸薯蓉，黑松露

---食事---

銀鱈魚，長葱，小松菜，味噌湯，漬物

---甘味---

安納芋汁粉，白玉

🍣 名物追加

魚翅天婦羅 +\$220

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$240

海膽手卷 +\$280

海膽雪糕 +\$380

每位港幣1880元

價目另需加一服務費



10-Course Dinner Menu

Winter 2024

----Starter----

Monk Fish Liver, Nara Pickle, Pepper Leave, Monaka, Yuzu

Matsuba Crab, Shiso

----Soup-----

Scallop, Rosy Seabass, Japanese Radish, Yuzu, Celery

----Sashimi----

Seasonal Sashimi (3 Kinds)

----Fried----

Tilefish, Sweet Vinegar, Kujo Scallion

Sea Urchin, Caviar, Perilla, Rock Salt, Seaweed Tempura

----Grilled----

Lobster, Asparagus, Lobster Paste

----Meat----

Wagyu Beef Tenderloin, Mash Potato, Black Truffle

----Rice----

Silver Cod, Japanese Leek, Mustard Spinach, Miso Soup, Pickles

----Dessert----

Japanese Sweet Potato, Rice Dumpling

Add-on SIGNATURE

Shark Fin Tempura +\$220

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$240

Sea Urchin Hand Roll +\$280

Sea Urchin Ice Cream +\$380

HKD 1,880 per person

Price is subject to 10% service charge