



晚市十道菜單

深夏二零二四

---先付---

無花果，胡麻醋，杏仁，柚子

---天婦羅---

流心遼參，海苔，紫蘇花穗，鮑魚汁

---碗物---

喜之次清湯，冬瓜，茗荷，酢橘

---刺身---

極尚時令刺身(三點)

---肉料理---

澳洲M9和牛舌柔煮，大根，車厘茄，九條葱

---燒物---

煙燻銀鱈魚酒粕味噌燒，白髮葱，木之芽，酢橘

---煮物---

伊勢海老具足煮，蛋，三葉

---揚物---

太刀魚磯邊揚，黑醋汁，魚籽醬，金箔

---食事---

黑松露，海膽，土鍋飯，味噌湯，漬物

---甘味---

蕨餅，白豆沙，黃豆粉

名物追加

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$220
海膽手卷 +\$280

每位港幣1880元

價目另需加一服務費



10 Course Dinner Menu

Summer 2024

---Starter---

Figs, Sesame Vinegar, Almond, Yuzu

---Tempura---

Sea Cucumber, Seaweed, Shiso Flower, Abalone Sauce

---Soup---

Kinki, Ginger Flower, Sudachi, Winter Melon

---Sashimi---

Premium Seasonal Sashimi (3 kinds)

---Meat---

M9 Beef Tongue, Radish, Cherry Tomato, Kujo Scallion

---Grilled---

Smoked Silver Cod, Miso, Scallion Slice, Pepper Leaf, Sudachi

---Simmered---

Japanese Lobster, Onsen Tomago, Mitsuba Leaf

---Fried---

Hairtail, Caviar, Gold Leaf, Black Vinegar Sauce

---Rice---

Black Truffle, Sea Urchin, Claypot Rice, Miso Soup, Pickles

---Dessert---

Warabi-mochi, White Bean Paste, Mung Bean Powder

🍣 Add-on SIGNATURE

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$220

Sea Urchin Hand Roll +\$280

HKD 1,880 per person

Price is subject to 10% service charge