



晚市菜單·和

初夏 二零二四

---先付---

帆立貝，蛇腹胡瓜，蕃茄，柚子，花穗，清湯啫喱

---造里---

極尚時令刺身(三點)

---土瓶蒸---

鯛魚，海老，帆立貝，大黑占地，三葉

---揚物---

甘鯛松笠揚，新玉葱，茗荷，花穗，胡麻，山葵，
黑酢餡

---強肴---

鹿兒島A4和牛壽喜燒，牛蒡，春菊

---食事---

櫻花蝦，椰菜，鹽昆布，粟米，香物，土鍋飯

---甘味---

蕨餅，白豆沙，青豆粉

🍣 名物追加

吞拿魚腩，海膽，蝦，紅菜頭泡沫，天婦羅紫菜 +\$220

流心花膠天婦羅 +\$140

炙燒吞拿魚餃 +\$200

每位港幣**1480元**

價目另需加一服務費



Lite Dinner Menu

Summer 2024

---Starter---

Scallop, Cucumber, Tomato, Yuzu, Dashi Jelly

---Sashimi---

Premium Seasonal Sashimi (3 kinds)

---Soup---

Japanese Snapper, Prawn, Scallop, Daikoku Hon Shimeji, Mitsuba

---Fried---

Tilefish, Onion, Ginger, Perilla, Sesame, Wasabi,
Black Vinegar Sauce

---Meat---

Kagoshima A4 Wagyu Sukiyaki, Burdock Root, Crown Daisy

---Main---

Sakura Shrimp, Cabbage, Kelp, Sweet Corn, Claypot Rice

---Dessert---

Warabi-mochi, White Bean Paste, Mung Bean Powder

Add-on SIGNATURE

**Toro, Sea Urchin, Prawn,
Beetroot Wasabi Foam, Deep-fried Seaweed +\$220**
Fish Maw Tempura +\$140
Grilled Tuna Collar +\$200

HKD 1,480 per person

Price is subject to 10% service charge