



晚市菜單·緣

深春 二零二三

---前菜---

螢光魷魚、屈菜、蔴菜、玉味噌酢

---刺身---

精選時令刺身(三款)

吞拿魚腩、海膽、蝦、紅菜頭芥辣泡沫、紫菜天婦羅

---碗物---

鮎並、木魚、金華清湯

---煮物---

關東遼蔘、鮮紫菜汁

---天婦羅---

軟殼龍蝦
蘆筍海老風味

---肉料理---

A4和牛、半熟豆腐、木魚花

---食事---

火炙吞拿魚、濃魚湯燉飯

---甜品---

自家製山椒雪芭、芒果盆醬
櫻花白酒果凍
京都抹茶

每位港幣1980元

價目另需加一服務費



Premium Dinner Menu

Spring

---Starter---

Firefly Squid, Japanese Spring Vegetables, Tama Miso

---Sashimi---

Premium Sashimi (3 kinds)

Toro, Sea Urchin, Prawn, Deep-fried Seaweed, Beetroot Wasabi Foam

---Soup---

Katsuo, Yunnan Ham Broth, Fat Greenling

---Stewed---

Kanto Sea Cucumber, Fresh Seaweed Sauce

---Tempura---

Softshell Lobster

Asparagus, Prawn Powder

---Meat---

Kagoshima A4 Wagyu Beef, Japanese Tofu, Bonito Flakes

---Rice---

Fish Stew Risotto, Aburi Toro

---Dessert---

Homemade Japanese Pepper Sorbet, Mango Sauce

Sakura, White Wine Jelly

Kyoto Matcha Tea

HKD 1980 per person

Price is subject to 10% service charge.