



午市菜單·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

---揚物---

蓮根饅頭，海老，木耳，銀杏，青海苔芡

---食事---

鹿兒島黑豚肉丼

或

A4和牛壽喜燒 +\$50

或

蒲燒鰻魚飯 +\$100

---甘味---

蕨餅，白豆沙，青豆粉

🍷 名物追加

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$220

流心花膠天婦羅 +\$140

每位港幣380元起

價目另需加一服務費



Lite Lunch Menu

Early Summer 2024

----Starter----

Scallop, Cucumber, Tomato, Yuzu, Perilla, Dashi Jelly

----Fried----

Lotus Root Dumpling, Prawn, Black Fungus, Ginkgo,
Fresh Seaweed Sauce

----Main----

Kagoshima Pork Don

OR

A4 Wagyu Sukiyaki +\$50

OR

Kabayaki Grilled Eel Don +\$100

----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

HKD 380 up per person

Price is subject to 10% service charge.