



午市七道菜單

春二零二五

---蒸物---

螢光魷魚，茶碗蒸，銀餡，柚子

---刺身---

季節刺身

---天婦羅---

季節天婦羅三點

---肉料理---

薄燒和牛，舍利，卵黃

---炸物---

白蝦，海膽，海苔多士

---食事---

壽司2貫，迷你刺身飯，味噌湯

---甜品---

柚子芝士凍餅

名物追加

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 + \$258

海膽手卷 + \$288

毛蟹天婦羅 + \$398

白蝦海膽杯 + \$280

每位港幣888元

價目另需加一服務費



7-Course Lunch Menu

Spring 2025

----Steamed----

Firefly Squid, Steam Egg Custard, Yuzu

----Sashimi----

Seasonal Sashimi

----Tempura----

Seasonal Tempura (3 kinds)

----Meat----

Wagyu Beef, Egg Yolk, Rice

----Fried----

Sweet Shrimp, Sea Urchin, Deep-fried Seaweed

----Rice----

Sushi (2 kinds), Mini Seafood Don, Miso Soup

----Dessert----

Yuzu Cheese Cake

Add-on SIGNATURE

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$258

Sea Urchin Hand Roll +\$288

Horsehair Crab Tempura +\$398

Sweet Shrimp with Sea Urchin Cup +\$280

HKD 888 per person

Price is subject to 10% service charge.