



七道菜單

初秋 二零二六

土佐醋水雲 赤貝 大和芋 花穗

本日炸物一品

白象拔蚌素麵 柚子胡椒湯 花穗

本日燒物一品

和牛刈包 炸蔥 萬願寺唐辛子

天婦羅紫菜 海膽壽司
壽司 六貫

咖啡布甸 焦糖脆脆

 名物追加

海膽手卷 +\$288

白蝦海膽最中餅，大葉，土佐醋啫喱，花穗 +\$298

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$298

毛蟹天婦羅 + \$428

刺身拼盤（四款八切）+ \$588

每位港幣888元

價目另需加一服務費



7-Course Lunch Menu

Autumn 2026

Okinawa Seaweed, Ark Shell, Japanese Yam, Tosa Vinegar

Seasonal Tempura

Geoduck, Yuzu Pepper Soup, Somen Noodles

Chef's Daily Grilled Selection

Wagyu Beef, Steamed Bun, Fried Scallion, Chili

Seaweed Tempura, Sea Urchin Sushi
Sushi (6 kinds)

Coffee Pudding, Caramel Crunch

 **Add-on SIGNATURE**

Sea Urchin Hand Roll +\$288

Sweet Shrimp, Sea Urchin, Monaka, Vinegar Jelly +\$298

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$298

Horsehair Crab Tempura +\$428

Sashimi Platter (4 Kinds 8 Pcs) +\$588

HKD 888 per person

Price is subject to 10% service charge.