



午市七道菜單

深夏二零二四

---蒸物---

黑松露，蟹肉，茶碗蒸

---刺身---

季節刺身三點

---揚物---

季節天婦羅三點

---燒物---

蒲燒鰻魚，蛇腹胡瓜，木之芽

---肉料理---

A4和牛清湯火鍋，春菊，牛蒡，柚子

---食事---

櫻花蝦，塩昆布，野菜飯，味噌湯，漬物

---甜品---

蕨餅，白豆沙，黃豆粉

名物追加

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$220

煙燻銀鱈魚酒粕味噌燒，白髮蔥，木之芽，酢橘 +\$220

每位港幣680元

價目另需加一服務費



7 Course Lunch Menu

Summer 2024

----Steamed----

Crab Meat, Black Truffle, Steamed Egg Custard

----Rice----

Sakura Shrimp, Cabbage, Kelp, Sweet Corn, Seasoned Rice,
Miso Soup, Pickles

----Sashimi----

Premium Seasonal Sashimi (3 kinds)

----Dessert----

Warabi-mochi, White Bean Paste, Mung Bean Powder

----Fried----

Seasonal Tempura (3 kinds)

Add-on SIGNATURE

----Grilled----

Kabayaki Eel, Cucumber, Pepper Leaf

**Toro, Sea Urchin, Prawn,
Beetroot Wasabi Foam, Deep-fried Seaweed +\$220**

----Meat----

Shabu Shabu A4 Wagyu Beef, Burdock Root,
Crown Daisy, Yuzu

**Smoked Silver Cod, Miso, Scallion Slice,
Pepper Leaf, Sudachi +\$220**

HKD 680 per person

Price is subject to 10% service charge.