



晚市菜單·緣

春二零二四

---先付---

松葉蟹肉，海膽，魚子醬，長芋，甜豆，
生麩，柚子酢啫喱

---造里---

極尚時令刺身(三點)

吞拿魚腩 海膽蝦 紅菜頭泡沫 天婦羅紫菜

🦋名物追加

醋鯖魚三文治 +\$140

---碗物----

劍魚腩，雞肉，里芋，木之子，三葉，酢橘
土瓶蒸

---揚物---

關東遼參 蝦天婦羅

毛蟹鑲海膽，三文魚子，銀杏，芽卷心菜，安康魚肝汁

🦋名物追加

流心花膠天婦羅 +\$140

---燒物---

銀鱈魚柚子味噌柚庵燒

---食事---

熊本A4和牛壽喜燒風土窩飯，味噌湯

---甘味---

不知火橘，日本年糕，紅豆湯

茶通，京都抹茶

每位港幣1880元

價目另需加一服務費



Dinner Experience Menu

Early Spring 2024

---Starter---

Snow Crab Meat, Sea Urchin, Caviar, Peas,
Taro, Yuzu Vinegar Jelly

---Sashimi---

Premium Seasonal Sashimi (3 kinds)

Toro, Sea Urchin, Prawn,
Beet Root Wasabi Foam, Deep-fried Seaweed

Add-on SIGNATURE

Saba Sando +\$140

---Soup---

Swordfish, Chicken, Taro, Mitsuba, Sunotachibana
Dobin Mushi

---Fried---

Sea cucumber, Prawn Tempura
Hairy Crab, Sea Urchin, Salmon Roe, Ginkgo,
Brussels Sprout, Monk Fish Liver Sauce

Add-on SIGNATURE

Fish Maw Tempura +\$140

---Stewed---

Yuzu Miso, Marinated Silver Cod

---Main---

Kumamoto A4 Sukiyaki Styled Dobin Rice, Miso Soup

---Dessert---

Mandarin, Japanese Rice Cake, Red Bean Soup

Red Bean Dumpling
Kyoto Matcha

HKD 1,880 per person

Price is subject to 10% service charge