



晚市菜單·和

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)

🍣 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---

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1480元

價目另需加一服務費



Lite Dinner Menu

Early Spring 2024

----Starter----

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

----Sashimi----

Premium Seasonal Sashimi (3 kinds)

 **Add-on SIGNATURE**
Saba Sando +\$140

----Soup----

Swordfish, Chicken, Taro, Mitsuba, Sunotachibana
Dobin Mushi

----Fried----

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 1,480 per person

Price is subject to 10% service charge