



午市菜單・和

深春 二零二三

---前菜---

螢光魷魚、屈菜、蔴菜、玉味噌酢

---刺身---

時令刺身 (兩款)

吞拿魚腩、紅菜頭芥辣泡沫、紫菜天婦羅

---天婦羅---

季節天婦羅 (兩款)

---肉料理---

A4和牛、半熟豆腐、木魚花

---食事---

時令壽司(一款)、小卷 (一款)、漬物、味噌湯

---甜品---

自家製山椒雪芭、芒果盆醬

每位港幣680元

價目另需加一服務費



Lunch Menu

Spring 2023

---Starter---

Firefly Squid, Japanese Spring Vegetables, Tama Miso

----Sashimi----

Seasonal Sashimi (2 kinds)

Toro, Deep-fried Seaweed, Beetroot Wasabi Foam

----Tempura----

Seasonal (2 kinds)

---Meat---

A4 Wagyu Beef, Japanese Tofu, Bonito Flakes

----Rice----

Seasonal Sushi (1 kinds) Maki (1 kind), Pickles, Miso Soup

----Dessert----

Homemade Japanese Pepper Sorbet, Mango Sauce

HKD 680 per person

Price is subject to 10% service charge.