



七道菜單

夏二零二六

雲丹茶碗蒸 海苔餡 山葵

本日炸物一品


本日燒物一品

和牛橫隔膜 舍利 玉子泡泡

壽司七貫

迷你雲丹 三文魚籽二色丼 味噌湯

焙茶布甸 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

Summer 2026

Sea Urchin, Steamed Egg Custard, Seaweed Sauce, Wasabi

Seasonal Tempura

Chef's Daily Grilled Selection

Wagyu Skirt Steak, Rice, Egg Yolk Foam

Sushi (7 kinds)

Sea Urchin, Salmon Roe Mini Don, Miso Soup

Hojicha 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.