



## 晚市菜單·琥珀

深春 二零二三

### ---前菜---

螢光魷魚、屈菜、蔴菜、玉味噌酢

### ---刺身---

精選時令刺身(三款)

吞拿魚腩、海膽、蝦、紅菜頭芥辣泡沫、紫菜天婦羅

### ---碗物---

竹笙、鮎並、木魚、金華清湯

### ---煮物---

關東遼蔘、鮑魚、鮮紫菜汁

### ---天婦羅---

軟殼龍蝦  
蘆筍海老風味

### ---肉料理---

A4和牛、半熟豆腐、木魚花

### ---食事---

火炙吞拿魚、北寄貝、濃魚湯燉飯

### ---甜品---

自家製山椒雪芭、芒果盆醬  
櫻花白酒果凍  
京都抹茶

每位港幣2180元

價目另需加一服務費



## Deluxe Dinner Menu

Spring

### ---Starter---

Firefly Squid, Japanese Spring Vegetables, Tama Miso

### ---Sashimi---

Premium Sashimi (3 kinds)

Toro, Sea Urchin, Prawn, Deep-fried Seaweed, Beetroot Wasabi Foam

### ---Soup---

Bamboo Pith, Katsuo, Yunnan Ham Broth, Fat Greenling

### ---Stewed---

Kanto Sea Cucumber, Abalone, Fresh Seaweed Sauce

### ---Tempura---

Softshell Lobster

Asparagus, Prawn Powder

### ---Meat---

Kagoshima A4 Wagyu Beef, Japanese Tofu, Bonito Flakes

### ---Rice---

Fish Stew Risotto, Aburi Toro, Hokkaigai

### ---Dessert---

Homemade Japanese Pepper Sorbet, Mango Sauce

Sakura, White Wine Jelly

Kyoto Matcha Tea

**HKD 2180 per person**

Price is subject to 10% service charge.