



午市菜單·緣

仲夏二零二三

---前菜---

沖繩髮菜，蓴菜，水果蕃茄，長芋，土佐醋

---刺身---

季節刺身三點

吞拿魚腩，海膽，蝦，紅菜頭芥辣泡沫，紫菜天婦羅

---天婦羅---

精選季節天婦羅 (四款)

---燒物---

鹿兒島A4和牛薄燒，溫泉蛋

---食事---

時令壽司(兩款)、小卷(一款)、漬物、味噌湯

---甜品---

山葵雪芭

每位港幣1000元

價目另需加一服務費



Deluxe Lunch Menu

Summer 2023

----Starter----

Okinawa Seaweed, Pickles, Tomato, Taro, Tao-Sa Vinegar

----Sashimi----

Seasonal Sashimi (3 kinds)
Toro, Sea Urchin, Prawn, Deep-fried Seaweed,
Beetroot Wasabi Foam

----Tempura----

Premium Seasonal (4 kinds)

----Grilled----

Kagoshima A4 Wagyu Beef Slices, Soft Boiled Egg

----Rice----

Seasonal Sushi (2 kinds) Maki (1 kind), Pickles, Miso Soup

----Dessert----

Wasabi Sorbet

HKD 1000 per person

Price is subject to 10% service charge.