



## 7-Course Lunch Menu

Spring 2026

黑松露蟹肉茶碗蒸

\*\*\*\*\*

日本產生牡蠣

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蝦夷鮑天婦羅

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本日燒物一品

冷製和牛 柚子啫喱 高糖蕃茄 胡瓜 花穗

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壽司 七貫 味噌湯

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開心果雪糕最中

 名物追加

吉列魚翅 + \$280

海膽手卷 + \$288

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

**HKD 888 per person**

Price is subject to 10% service charge.



## 7-Course Lunch Menu

Spring 2026

Black Truffle, Crab Meat, Steamed Egg Custard

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Japanese Oyster

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Abalone Tempura

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Chef's Daily Grilled Selection

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Cold Wagyu Beef, Yuzu Jelly, Tomato, Cucumber

Sushi ( 7 kinds ), Miso Soup

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Pistachio Ice-Cream, Monaka

 Add-on SIGNATURE

Deep-Fried Shark Fin +\$280

Sea Urchin Hand Roll +\$288

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.