



## 午市五道菜單

深夏二零二四

### ---蒸物---

黑松露，蟹肉，茶碗蒸

### ---揚物---

季節天婦羅三點

### ---肉料理---

A4和牛清湯火鍋，春菊，牛蒡，柚子

### ---食事---

櫻花蝦，塩昆布，野菜飯，味噌湯，漬物

### ---甜品---

蕨餅，白豆沙，黃豆粉

### 名物追加

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$220

煙燻銀鱈魚酒粕味噌燒，白髮葱，木之芽，酢橘 +\$220

每位港幣480元

價目另需加一服務費



## 5 Course Lunch Menu

Summer 2024

### ----Steamed----

Crab Meat, Black Truffle, Steamed Egg Custard

### ----Fried----

Seasonal Tempura (3 kinds)

### ----Meat----

Shabu Shabu A4 Wagyu Beef, Burdock Root,  
Crown Daisy, Yuzu

### ----Rice----

Sakura Shrimp, Cabbage, Kelp, Sweet Corn, Seasoned Rice,  
Miso Soup, Pickles

### ----Dessert----

Warabi-mochi, White Bean Paste, Mung Bean Powder

### Add-on SIGNATURE

**Toro, Sea Urchin, Prawn,  
Beetroot Wasabi Foam, Deep-fried Seaweed +\$220**

**Smoked Silver Cod, Miso, Scallion Slice,  
Pepper Leaf, Sudachi +\$220**

**HKD 480 per person**

Price is subject to 10% service charge.