



午市七道菜單

初春 二零二五

---蒸物---

乾貝柱茶碗蒸，三文魚籽，柚子

---刺身---

季節刺身

---天婦羅---

季節天婦羅三點

---肉料理---

和牛涮涮鍋，胡麻醋，春菊菜，舞茸

---揚物---

白甘鯛，甘醋，九條葱

---食事---

壽司2貫，迷你海膽刺身飯，味噌湯

---甜品---

紅豆布甸，抹茶醬

名物追加

海味天婦羅盛合 +\$388

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$258

海膽手卷 +\$288

海膽雪糕 +\$388

每位港幣888元

價目另需加一服務費



7-Course Lunch Menu

Early Spring 2025

----Steamed----

Dried Scallop, Steam Egg Custard, Salmon Roe, Yuzu

----Sashimi----

Seasonal Sashimi

----Tempura----

Seasonal Tempura (3 kinds)

----Meat----

Shabu Shabu Wagyu Beef, Sesame Sauce,
Crown Daisy, Maitake Mushroom

----Fried----

Tilefish, Sweet Vinegar, Kujo Spring Onion

----Rice----

Sushi (2 kinds), Mini Sea Urchin Seafood Don, Miso Soup

----Dessert----

Red Bean Pudding, Matcha Cream Sauce

Add-on SIGNATURE

Dried Seafood Tempura Platter +\$388

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$258

Sea Urchin Hand Roll +\$288

Sea Urchin Ice-cream +\$388

HKD 888 per person

Price is subject to 10% service charge.