



晚市九道菜單

初春 二零二五

---先付---

松葉蟹，胡瓜，南高梅啫喱，花穗

生火腿，富山柿干，忌廉芝士天婦羅

---碗物---

帆立貝真丈，聖護院蕪菁，京人參，大葉擬寶珠，柚子

---刺身---

極尚時令刺身

---天婦羅---

白子，海苔

---燒物---

寒鰯柚奄燒，玉葱，木之芽，醋橘

---肉料理---

和牛壽喜燒，春菊，舞茸，蛋黃汁

---食事---

白飯魚土鍋飯，牛蒡，有馬山椒，青海苔
三文魚籽，味噌湯，漬物

---甘味---

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1688元

價目另需加一服務費



9-Course Dinner Menu

Early Spring 2025

----Starter----

Matsuba Crab, Cucumber, Plum Jelly, Perilla

Parma Ham, Dried Persimmon, Cream Cheese Tempura

----Soup-----

Scallop, Radish, Carrot, Lettuce, Yuzu

----Sashimi----

Seasonal Sashimi

----Tempura----

Shirako, Seaweed

----Grilled----

Japanese Amberjack, Scallion, Pepper Leaf, Lime

----Meat----

Sukiyaki Wagyu Beef, Crown Daisy,
Maitake Mushroom, Egg Yolk Sauce

----Rice----

Noodlefish Claypot Rice, Burdock Root, Japanese Pepper
Seaweed, Miso Soup, Pickles

----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 1,688 per person

Price is subject to 10% service charge