



## 晚市十道菜單

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

### ---煮物---

魚翅素揚，海老芋，蟹肉芡汁

### ---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1888元

價目另需加一服務費



## 10-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

### ----Simmered----

Shark Fin, Taro, Crab Meat Starchy 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 1,888 per person**

Price is subject to 10% service charge