



午市七道菜單

冬二零二四

---蒸物---

松葉蟹，茶碗蒸，銀飴，柚子

---先付---

鮫鱈魚肝，奈良漬，木之芽，最中餅

---刺身---

季節刺身三點

---揚物---

季節天婦羅兩點

---肉料理---

鹿兒島A4和牛，卵黃，舍利，黑松露

---食事---

時令壽司(兩款)，小卷(一款)，味噌湯

---甜品---

安納芋汁粉，白玉

🍷 名物追加

魚翅天婦羅 +\$220

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$240

海膽手卷 +\$280

海膽雪糕 +\$380

每位港幣880元

價目另需加一服務費



7-Course Lunch Menu

Winter 2024

----Steamed----

Matsuba Crab, Steam Egg Custard, Ginkgo, Yuzu

----Appetizer----

Monk Fish Liver, Nara Pickle, Pepper Leave, Monaka

----Sashimi----

Seasonal Sashimi (3 kinds)

----Fried----

Seasonal Tempura (2 kinds)

----Meat----

Kagoshima A4 Wagyu Beef, Egg Yolk Sauce, Rice, Black Truffle

----Rice----

Sushi (2 kinds), Maki (1 kind), Miso Soup

----Dessert----

Japanese Sweet Potato, Rice Dumpling

Add-on SIGNATURE

Shark Fin Tempura +\$220

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$240

Sea Urchin Hand Roll +\$280

Sea Urchin Ice-cream +\$380

HKD 880 per person

Price is subject to 10% service charge.