

季節懷石料理

Seasonal Kaiseki Menu (Pre-order 1 day in advance)

\$1,280/ person

前菜	香脆庫納法海螯蝦 蒲燒鰻魚燒飯團 北海道玉米慕絲
Sakizuke	Deep-fried langoustine in Kadaif style Grilled rice ball topped with Unagi in Kabayaki style Sweet corn mousse
椀物	鱧魚、冬瓜 佐 柚香一番高湯
Wanmono	Hamo and winter melon in Ichibandashi with Yuzu peel
造付	赤身金槍魚、火炙金目鯛魚、鰻、烏賊
Mukozuke	Akami, Kinmedai Aburi, Aji, Ika
溫物	香煎鵝肝 佐 賀茂茄子、生牛肉他他、法國夏季松露 及 黑醋汁
Onmono	Pan-seared foie gras served with Kamonasu, beef tartar, summer truffle and balsamic vinegar sauce
冷鉢	大葉雪葩 佐 蕃茄果凍 及 無花果
Kuchinaoshi	Oba sorbet served with tomato jelly and figs
強肴	炭燒宮崎地雞 佐 日本菜苗沙律
Shiizakana	Charcoal grilled Miyazaki game hen served with Japanese baby leaf salad
食事	法國松露釜飯 佐 溫泉蛋汁
Syokuji	Steamed rice with French truffle in a Kama pot served with egg yolk sauce
水物	白咖啡法式奶凍、黑芝麻雪葩
Mizumono	White coffee blancmange, black sesame sorbet
抹茶	
Matcha	

Please advise us if you have any allergies

如閣下對任何食物有敏感, 請與職員聯絡

All prices are in HK Dollars and subject to 10% service charge

精品懷石料理 **Petite Kaiseki Menu (Pre-order 1 day in advance)**

\$880/ person

前菜	香脆庫納法海螯蝦 蒲燒鰻魚燒飯團 北海道玉米慕絲
Sakizuke	Deep-fried langoustine in Kadaif style Grilled rice ball topped with Unagi in Kabayaki style Sweet corn mousse
造付 Mukozuke	赤身金槍魚、火炙金目鯛魚、鰹、烏賊 Akami, Kinmedai Aburi, Aji, Ika
冷鉢 Kuchinaoshi	大葉雪葩 佐 蕃茄果凍 及 無花果 Oba sorbet served with tomato jelly and figs
強肴 Shiizakana	炭燒宮崎地雞 佐 日本菜苗沙律 Charcoal grilled Miyazaki game hen served with Japanese baby leaf salad
食事 Syokuji	法國松露釜飯 佐 溫泉蛋汁 Steamed rice with French truffle in a Kama pot served with egg yolk sauce
水物 Mizumono	白咖啡法式奶凍、黑芝麻雪葩 White coffee blancmange, black sesame sorbet
抹茶 Matcha	

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和牛壽喜燒套餐 Wagyu Sukiyaki Set Menu

\$680/ person

適用於兩位或以上

Minimum order for 2 persons

前菜 Sakizuke	自家製胡麻豆腐 Homemade sesame tofu
造付 Mukozuke	金槍魚、天婦羅一口海膽、酸汁穴子苗 櫻花漬鯛魚壽司、旬魚壽司 Akami, deep fried Nori Uni dumpling, Noresore Tai sushi in Sakura style, Seasonal fish sushi
主食 Shushiku	鹿兒島黑毛和牛 A4 西冷薄切 佐 壽喜燒汁 椎茸、蒟蒻麵、洋蔥、白蔥、甘筍、三葉、生麩、太陽卵 配 白飯、味噌湯、漬物 A4 Kagoshima Wagyu sirloin served with Sukiyaki sauce Shiitake, Shirataki, onion, white leek, carrot, Mitsuba, Namafu, Taiyou Tamago Served with rice, miso soup and pickles
水物 Mizumono	黃豆蕨餅 佐 抹茶雪糕、白咖啡法式奶凍 Warabimochi topped with Matcha ice-cream, White coffee blancmange

另加\$100可享本店名物 -

日式茶碗蒸 佐 香煎鵝肝 及 松露

Extra HKD\$100 to enjoy our signature dish -

Hot egg custard topped with pan-seared foie gras and truffle

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鍋物套餐 Nabe Set Menu

\$680/ person

適用於兩位或以上

Minimum order for 2 persons

前菜 Sakizuke	自家製胡麻豆腐 Homemade sesame tofu
造付 Mukozuke	金槍魚、天婦羅一口海膽、酸汁穴子苗 櫻花漬鯛魚壽司、旬魚壽司 Akami, deep fried Nori Uni dumpling, Noresore Tai sushi in Sakura style, Seasonal fish sushi
主食 Shushiku	自選高湯： 鮮蝦濃湯 或 昆布高湯 或 酒粕豆乳 或 鯛魚高湯 自選肉類： 鹿兒島黑毛和牛 A4 西冷薄切 或 青森縣金白豚肉 或 宮崎地雞 野菜：椎茸、白菜、白蔥、甘筍、雜菌、三葉、豆腐 可配：烏冬 或 雜炊 配料：香蔥、蘿蔔茸、芝麻油、青檸汁、生七味、黑七味、柚子胡椒、脆蒜 醬汁：胡麻醬 及 酸汁 4 kinds of dashi soup base (Choose 1 kind) Shrimp bisque dashi or Konbu seaweed dashi or Sakekasu and soy milk dashi or sea bream dashi Meat: A4 Kagoshima Wagyu beef or Aomori pork or Miyazaki chicken Vegetables: Shiitake, Chinese cabbage, white leek, carrot, mushroom, mitsuba, tofu Choose with Udon or porridge Condiments: Spring onion, grated radish, sesame oil, Sudachi, Nama Shichimi, black Shichimi, Yuzu pepper paste, crispy garlic Sauce: Sesame sauce and Ponzu sauce
水物 Mizumono	黃豆蕨餅 佐 抹茶雪糕、白咖啡法式奶凍 Warabimochi topped with Matcha ice-cream, White coffee blancmange

另加\$100可享本店名物 -

日式茶碗蒸 佐 香煎鵝肝 及 松露

Extra HKD\$100 to enjoy our signature dish -

Hot egg custard topped with pan-seared foie gras and truffle

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Lunch Set Menu 午市套餐

刺身及壽司定食 Sushi and Sashimi Sets

Mini Tempura Set with Somen & Mini Sashimi Rice **HK\$ 260**

迷你天婦羅套餐 配 素麵 及 迷你刺身飯

Salad, Steamed Egg Custard, Mini Assorted Tempura, Mini Somen, Mini Sashimi Rice, Miso Soup, Dessert

沙律、茶碗蒸、迷你天婦羅、迷你素麵、迷你刺身飯、味噌湯、甜品

Nigiri Set with Somen **HK\$ 290**

握壽司套餐

Salad, Steamed Egg Custard, Rice Box with Wagyu Beef and Egg in Sukiyaki Sauce, Miso Soup, Pickles, Dessert

沙律、茶碗蒸、手握壽司、迷你素麵、味噌湯、甜品

Sashimi Set **HK\$ 300**

刺身套餐

Salad, Steamed Egg Custard, 6 Kinds of Seasonal Sashimi, Steamed Japanese Rice, Miso Soup, Pickles, Dessert

沙律、茶碗蒸、刺身六點、白飯、味噌湯、漬物、甜品

燒魚定食 Charcoal Grilled Fish Sets

Charcoal Grilled Cod Fish Set **HK\$ 260**

炭燒銀鱈西京燒

Salad, Steamed Egg Custard Rice, Rice Box with Charcoal Grilled Eel and Goose Liver, Miso Soup, Pickles, Dessert

沙律、茶碗蒸、炭燒銀鱈魚、白飯、味噌湯、漬物、甜品

Charcoal Grilled Dried Hokkaido Kinki Set **Market Price**

炭燒北海道喜之次一夜乾套餐

Salad, Steamed Egg Custard, Charcoal Grilled Dried Hokkaido Kinki, steamed Japanese Rice, Miso Soup, Pickles, Dessert

沙律、茶碗蒸、炭燒喜之次一夜乾、白飯、味噌湯、漬物、甜品

肉料理 Meat Sets

Shiokoji Pork Set **HK\$ 230**

鹽麴燒豚肉套餐

Salad, Steamed Egg Custard, Roasted Pork Steak with Shiokoji, Steamed Japanese Rice, Miso Soup, Pickles, Dessert

沙律、茶碗蒸、鹽麴燒豚肉、白飯、味噌湯、漬物、甜品

Jubako Set **HK\$ 280**

重箱套餐

Salad, Steamed Egg Custard, Nigiri Sushi, Mini Somen, Miso Soup, Dessert

沙律、茶碗蒸、滑蛋和牛壽喜燒飯、味噌湯、漬物、甜品

Wagyu Set **HK\$ 280**

和牛套餐

Salad, Steamed Egg Custard, Roasted Wagyu Beef (A4), Steamed Japanese Rice, Miso Soup, Pickles, Dessert

沙律、茶碗蒸、炭燒A4黑毛和牛、白飯、味噌湯、漬物、甜品

廚師精選 Chef's Recommendation

Charcoal Grilled Eel Rice with Goose Liver **HK\$ 330**

蒲燒鰻魚鵝肝套餐

Salad, Steamed Egg Custard, Charcoal Grilled Cod Fish, Steamed Japanese Rice, Miso Soup, Pickles, Dessert

沙律、茶碗蒸、蒲燒鰻魚鵝肝飯、味噌湯、漬物、甜品

Mini Kaiseki Set (Reservation Only) **HK\$ 680**

迷你懷石料理套餐 (預約限定)

Appetizer, Steamed Egg Custard, Sashimi and Sushi, Dish of Meat OR Dish of Fish, Rice served with Seasonal Ingredients in a Kama Pot, Dessert

先付、茶碗蒸、刺身及壽司、肉料理 或 魚料理、食事、甜品

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