



## Chef Masayaki Goto Dinner Tasting Menu A

### Appetizer 前菜

Fresh Bean Curd Skin with Sea Urchin,  
Karasumi with Turnip, Simmered Miyagi Oyster  
鮮腐皮伴海膽、烏魚籽伴大根、  
宮城縣蠔生姜煮

### Sashimi 刺身

Kuromutsu Fish & Hokkaido Scallop  
燒黑陸魚、北海道帶子

### Soup 湯

Amberjack Soup  
鰯魚奶湯

### Simmered Dish 煮物

Ehime Prawn, Pumpkin and Eggplant Simmered Dish  
愛媛縣海老、南瓜、茄子煮物、

### Small Hot Pot 鍋物

Tokushima Amiodori Chicken Hot Pot  
德島阿波美雞小鍋

### Noodles Set 食事

Hokkaido Salmon Rice served with Pickles  
北海道秋鮭香葉釜飯

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

( included Ginjo , Junmai Ginjo & Junmai Daiginjo Sake )  
包括享用清酒搭配三杯

**港幣 HK\$1,280 per person 每位**

If you have any food allergies, please inform our staff.  
如閣下對任何食物產生敏感,請直接與本餐廳職員聯絡。

The price is subject to 10% service charge.  
另加一服務費