



Chef Masayaki Goto Dinner Tasting Menu B

Appetizer 前菜

Gifu Persimmon with Kabu Turnip,
Hokkaido White Shrimp with Seaweed,
Simmered Miyagi Pacific Saury
岐阜縣柿伴蕪青、北海道白蝦伴昆布、
宮城縣秋刀魚有馬煮

Sashimi 刺身

Amberjack & Aichi Kawahagi Fish
鰯魚、愛知縣剝皮魚

Soup 湯

Shimane Amadai Fish and Sea Urchin Clear Soup with Seaweed
島根縣甘鯛海膽海帶清湯

Simmered Dish 煮物

Ishigawa Pumpkin, Lotus Root and Red Bean Simmered Dish
石川縣南瓜、蓮藕、紅豆煮物、
德島阿波美鷄山椒煮

Tempura 天扶良

Live Prawn, Ishigawa Lotus Root, Ana Imo, Green Pepper
活蝦、蓮藕、安納芋、青椒仔

Small hot pot 鍋物

Miyazaki Wagyu Beef Small Hot Pot with Mixed Mushroom
宮崎和牛雜菌小鍋

Rice Set 食事

Kama Steamed Rice with Zuwai Crab Meat served with Pickles
津和井蟹肉釜飯
配 香菜

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\$1,580 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