

Seasonal Matsutake Mushroom and Pacific Saury Menu 松茸、秋刀季節推介

| Sashimi 刺身 | Pacific Saury Sashimi with Homemade Onion Sauce | 秋刀魚伴自家製洋蔥醬油 | 港幣 HK\$ \$320 |
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| Sushi 壽司 | Pacific Saury and Matsutake Mushroom With Homemade Miso | 秋刀魚松茸伴自家製味噌 | \$130 |
| Tempura 天婦羅 | Pacific Saury and Matsutake Mushroom Roll | 秋刀魚松茸卷 | \$260 |
| | Matsutake Mushrooms | 松茸 | \$200 |
| | Pacific Saury Shiso Roll with Plum Sauce | 秋刀魚紫蘇卷配梅肉醬 | \$170 |
| Yakimono 燒物 | Salt Grilled Pacific Saury | 鹽燒秋刀魚 | \$320 |
| | Salt Grilled Matsutake Mushroom | 鹽燒松茸 | \$260 |
| Washoku 和食 | Simmered Pacific Saury with Sansho | 秋刀魚山椒煮 | \$320 |
| | Matsutake Mushroom Teapot Soup with Conger Eel | 松茸門鱔茶碗湯 | \$280 |
| | Matsutake Mushroom Kamameshi Rice with Sea Urchin | 松茸菇海膽釜飯 | \$980 |
| | Matsutake Mushroom Kamameshi Rice with Wagyu Beef | 松茸和牛釜飯 | \$980 |

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。