



## Chef's Recommendation Menu 廚師精選推介

	H.K. \$港幣
<b>Sashimi 刺身</b>	
Nagasaki Bonito Fish 長崎縣鰹魚	\$600
Hyogo Sea Bream with Black Truffle and Caviar 兵庫縣鯛魚伴黑松露魚籽醬	\$1280
Steamed Japanese Black Abalone with Sweet Soya Sauce 磯煮日本黑邊鮑魚	\$1200
Grilled A5 Miyazaki Wagyu Beef Sushi (per piece) 炙燒 A5 宮崎和牛壽司 (每件)	\$160
A5 Miyazaki Beef Sashimi A5 宮崎牛肉刺身	\$1000
<b>Tempura 天扶良</b>	
A5 Miyazaki Wagyu Beef Rolled with Sea Urchin A5 宮崎和牛海膽卷	\$350
Nagano Figs 長野縣無花果	\$160
Avocado, Crab Meat and Cheese Rolled in Seaweed 牛油果蟹肉芝士卷	\$180
<b>A la Carte 一品料理</b>	
A5 Miyazaki Wagyu Beef Tenderloin Tataki A5 宮崎和牛柳他他	\$650
Hokkaido Milk Bread, A5 Wagyu Beef Tenderloin Sandwich 北海道牛乳麵包, A5 和牛柳三文治	\$980
Kama Steamed Rice with Hokkaido Sea Urchin and Black Truffle (40 mins required for preparation) 北海道海膽黑松露釜飯 (製作需時 40 分鐘)	\$1280
Japanese Sole Fish (Simmered or Grilled) 日本方利魚 (汁煮或鹽燒)	Market price
<b>Teppanyaki 鐵板燒</b>	
Abalone with Seaweed 鮮鮑魚海苔燒	Market price
Lobster with Sea Urchin Sauce 龍蝦伴海膽汁	\$1180
A5 Miyazaki Beef Tenderloin with Summer Black Truffle A5 宮崎牛柳伴夏天黑松露	\$1100

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



## Summer Wagyu Temptation Menu

### Appetizer 前菜

Sesame Bean Curd with Sea Urchin  
胡麻豆腐伴海膽

### Tempura 天扶良

A5 Miyazaki Wagyu Beef Rolled with Sea Urchin  
A5 宮崎和牛海膽卷

### Salad 沙律

Tomato Salad  
蕃茄沙律

### Teppanyaki 鐵板燒

A5 Miyazaki Beef Tenderloin with Summer Black Truffle  
A5 宮崎和牛柳伴夏天黑松露

### Noodles Set 食事

Cold Inaniwa Udon  
冷稻庭烏冬

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

**港幣 HK\$1,080 per person 每位**

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