



## Chef's Seasonal Recommendation 大廚時令推介

### Sashimi 刺身

港幣 HK\$

Firefly Squid 螢光魷魚	\$380
Sayori Fish 針魚	\$480
Isaki Fish 伊佐木魚	\$480

### Japanese Gourmet 一品料理

Cooked Octopus with Bamboo and Vegetables 季節煮物 (八爪魚、竹筍、菜花)	\$280
Seabream Fish Soup with White Asparagus 鯛魚濃湯浸鮮白蘆筍	\$300
White Asparagus Salad served with Caviar and Egg 鮮白蘆筍沙律伴魚子醬及溫泉蛋	\$350
Hida Beef with White Asparagus in Sukiyaki Style 飛驒和牛伴白蘆筍壽喜燒	\$580
Deep-fried Kinki Fish served with Mashed Japanese Radish 喜之次大根蓉煮物	\$680
Kamameshi Rice with Sea Urchin and Vegetables 山野菜海膽釜飯(二人份)	\$1100

### Teppanyaki 鐵板燒

White Asparagus in Teppanyaki Style 鐵板白蘆筍伴西京醋味噌	\$220
Wagyu Beef Roll served with Eggplant, Radish and Vegetables 和牛薄燒配茄子、大根、菜之花	\$680
Wagyu Beef Tenderloin with Sansho Japanese Pepper Sauce 日本和牛牛柳配山椒汁	\$1280

### Tempura 天扶良

Chiayu Fish 稚香魚	\$80
Scallop and Broad Bean Cake 帶子空豆餅	\$200
Shrimp Paste with White Asparagus 白蘆筍伴蝦膠	\$220

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。