



Chef Masayaki Goto Dinner Tasting Menu B

Appetizer 前菜

Hokkaido Hairy Crab Vinegar Dish, Sea bream Roe Jelly
北海道毛蟹醋物、鯛魚籽啫喱

Sashimi 刺身

Ishigawa Striped Jack, Hokkaido Ark Shell
石川縣深海池魚、北海道赤貝

Soup 湯

Miyagi Sakura Sea Bream Clear Soup
宮城縣櫻鯛魚清湯

Simmered Dish 煮物

Aomori Nagaimo, Pumpkin and Spinach Simmered Dish
青森縣長芋、南瓜、菠菜煮物

Tempura 天扶良

Ehime Live Shrimp, Kyushu Sea Eel,
Nagano Maitake Mushroom, Shizuoka Lotus Root
愛媛縣活蝦、九州海鰻、長野縣舞茸、靜岡縣蓮藕

Small Hot Pot 鍋物

Tokushima Amiodori Chicken and Spring Onion Small Hot Pot
德島縣阿波美雞香蔥小鍋

Rice Set 食事

Kama Steamed Rice with Hokkaido Sakura Shrimp
served with Miso Soup and Pickles
北海道櫻海老釜飯
配 味噌湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,580 per person 每位

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

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