



Mini Kaiseki 迷你會席

Appetizer 前菜

Shiga Marinated Ayu Fish, Sweet Potato, Ground Cherry, Bayberry
Aichi Fresh Fig with Sesame Sauce, Deep Fried Dried Sardine Fish
滋賀縣香魚南蠻漬、蕃薯、燈籠果、山桃
愛知縣無花果配胡麻醬、炸沙甸魚乾

Steamed Dish 蒸物

Steamed Egg Custard with Aichi Sea Eel
愛知縣海鰻蒸蛋

Sashimi 刺身

Ehime Red Tuna, Hyogo Sea Bream, Kochi Yellow Jack
愛媛產金槍魚、兵庫縣鯛魚、高知縣深海池魚

Simmered Dish 煮物

Nagano Eggplant and Spinach Simmered Dish
長野縣茄子、菠菜煮物

Grilled Dish 燒物

Grilled Cod Fish with Miso Paste
銀鱈魚西京燒

Rice Set 食事

Steamed Rice with Yukarishrasu Fish
served with Miso Soup & Pickles
銀魚御飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$820 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