



Shikigiku Special Kaiseki 四季菊特選會席

Appetizer 前菜

Simmered Oita Tachiuo,
Simmered Eggplant with Tomato Sauce, Sesame Bean Curd
煮大分縣太刀魚、煮茄子配蕃茄汁、
胡麻豆腐

Steamed Dish 蒸物

Steamed Egg Custard with Kyoto Bean Curd Skin and Prawn
京都腐皮海老蒸蛋

Sashimi 刺身

Ehime Red Tuna, Kochi Young Yellowtail, Hokkaido Sweet Shrimp
愛媛產金槍魚、高知縣油甘魚、北海道甜蝦

Tempura 天扶良

Live Prawn, Sea Bream,
Sweet Potato, Myoga Ginger, Baby Corn
活蝦、鯛魚、蕃薯、茗荷、粟米芯

Teppanyaki 鐵板燒

Miyazaki Wagyu Beef Steak
宮崎和牛厚燒

Rice Set 食事

Kama Steamed Rice with Assorted Mushrooms
serving with Miso Soup & Pickles
雜菌釜飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,120 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