

ディナー 懐石料理  
**KAISEKI**  
會席料理

料理長おまかせ会席  
Chef's Recommendation Kaiseki Set  
廚師精選會席套餐

Seasonal Price

**天扶良懐石**

前菜、お造り、吸物、天扶良(活車海老、江戸前魚、旬の野菜)、茶碗蒸し、天茶又は天丼、  
香の物、味噌汁、デザート

\$1,120

**Tempura Kaiseki Set**

Appetizer, Sashimi, Soup, Tempura (Prawn 2pcs, Seasonal Fish 2pcs, Seasonal Vegetable 4pcs,  
Specialty 2pcs), Steamed Egg Custard, Mini Tempura Rice, Miso Soup, Pickles or  
Tempura Soba Noodles (Hot or Cold), Dessert

**天婦羅會席套餐**

餐前小食、刺身、清湯、天婦羅(活蝦2件、季節魚類2種、季節野菜4種、  
特選天婦羅2種)、茶碗蒸蛋、迷你天婦羅飯、麵豉湯、香菜或天婦羅蕎麥麵(熱或冷)、甜品

**ベジタリアン**

前菜、茶碗蒸し、サラダ、天扶良、煮物、小鍋、食事、デザート

\$720

**Vegetarian Kaiseki Set**

Appetizer, Steamed Egg Custard, Salad, Tempura, Simmered Dish, Main Course,  
Rice Set, Dessert

**素菜僧席套餐**

前菜、茶碗蒸蛋、沙律、天婦羅、煮物、主菜、食事、甜品

## 鉄板焼コース料理 TEPPANYAKI DINNER SET 鐵板燒套餐

### 豪州鮑と牛肉コース

前菜、サラダ、活鮑、牛肉(厚焼又は薄焼)、焼野菜、海鮮焼飯、  
香の物、味噌汁、デザート

Japanese Beef 日本産 和牛 \$1,800  
Australian Wagyu Beef 豪州和牛 \$1,580  
American Beef 米国牛 \$1,250

### Australian Abalone and Beef Set

Appetizer, Salad, Australian Abalone, Beef (Steak or Roll),  
Stir-fried Vegetables, Fried Rice, Miso Soup, Pickles, Dessert

### 澳洲鮑魚及牛肉套餐

前菜、沙律、澳洲鮑魚、牛肉(厚焼或薄焼)、炒菜、炒飯、  
麵豉湯、香菜、甜品

### 牛肉コース

前菜、サラダ、特大車海老、帆立貝、牛肉(うす焼き又は厚焼き)、  
焼野菜、海鮮焼飯、香の物、味噌汁、デザート

Japanese Beef 日本産 和牛 \$1,680  
Australian Wagyu Beef 豪州和牛 \$1,380  
American Beef 米国牛 \$1,020

### Beef Set

Appetizer, Salad, Giant Prawn, Scallop, Beef (Steak or Roll),  
Stir-fried Vegetables, Fried Rice, Miso Soup, Pickles, Dessert

### 牛肉套餐

前菜、沙律、大蝦、帶子、牛肉(厚焼或薄焼)、炒菜、  
炒飯、麵豉湯、香菜、甜品

### 海の幸焼セット

サラダ、造り、大車海老、帆立貝、鮭、焼野菜、海鮮焼飯、味噌汁、香の物、デザート

\$1,220

### Seafood Set

Appetizer, Salad, Lobster, Scallop, Squid, Seasonal Fish, Stir-fried Vegetables,  
Seafood Fried Rice, Lobster Miso Soup, Pickles, Dessert

### 海鮮套餐

沙律、前菜、刺身、帶子、南非鮑魚、龍蝦、季節魚、  
炒野菜、海鮮炒飯、漬物、龍蝦麵豉湯、甜品



## 天扶良 TEMPURA 天婦羅

天扶良盛り合わせ  
Assorted Tempura  
雜錦天婦羅

\$420

野菜天扶良盛り合わせ  
Assorted Vegetables Tempura  
雜錦野菜天婦羅

\$220

## 天扶良アラカルト TEMPURA A LA CARTE SEAFOOD 海鮮天婦羅

|  |                    |  |       |
|--|--------------------|--|-------|
| 伊勢海老<br>Lobster   龍蝦                         | 時價<br>Market Price | 鱈<br>Whiting   沙鯰魚   | \$70  |
| 日本産 車海老<br>Japanese Live Prawn   日本蝦         | \$160              | 鳥賊<br>Squid   魷魚   | \$80  |
| 活車海老<br>Local Live Prawn   活蝦                | \$100              | ししとう<br>Baby Green Pepper   青椒仔                                | \$70  |
| 車子<br>Mantis Shrimp   富貴蝦                    | \$80               | 椎茸真丈<br>Shiitake Mushroom stuffed with Shrimp<br>Paste   冬菇釀蝦膠 | \$70  |
| かに爪<br>Crab Claw   蟹钳                        | \$80               | 苦瓜真丈<br>Bitter Melon stuffed with Shrimp Paste<br>  苦瓜釀蝦膠      | \$70  |
| 日本産 蛤<br>Japanese Clam   日本大蜆                | \$250              | 蓮根真丈<br>Lotus Root stuffed with Shrimp Paste<br>  蓮藕釀蝦膠        | \$70  |
| 帆立貝<br>Scallop   帶子                          | \$70               | 湯葉真丈<br>Bean Curd Skin stuffed with Shrimp Paste<br>  腐皮釀蝦膠    | \$70  |
| 帆立貝柱海胆はさみ<br>Scallop with Sea Urchin   帶子配海膽 | \$200              | 車海老の搔揚げ<br>Deep-fried Prawn and Vegetables Cake<br>  炸野菜蝦餅     | \$100 |
| 穴子<br>Sea Eel   海鰻                           | \$160              |  |       |
| 穴子チーズ<br>Sea Eel with Cheese   海鰻芝士          | \$90               |  |       |

天扶良 アラカルト  
**TEMPURA A LA CARTE VEGETABLES**  
**野菜天婦羅**

|                              |      |   |      |
|------------------------------|------|---|------|
| 紫蘇<br>Shiso Leaf   紫蘇葉       | \$30 | 南瓜<br>Pumpkin   南瓜                          | \$30 |
| 青唐<br>Baby Green Pepper   青椒 | \$30 | 小玉葱<br>Baby Onion   小洋蔥                     | \$30 |
| 椎茸<br>Shiitake Mushroom   冬菇 | \$30 | 蓮根<br>Lotus Root   蓮藕                       | \$30 |
| 占地茸<br>Shimeji Mushroom   本菇 | \$30 | 薩摩芋<br>Sweet Potato   蕃薯                    | \$30 |
| 榎茸<br>Enoki Mushroom   金菇    | \$30 | アボカド<br>Avocado   牛油果                       | \$50 |
| 舞茸<br>Maitake Mushroom   舞茸  | \$30 | グリーンアスパラガス<br>Green Asparagus   青露筍         | \$50 |
| 茄子<br>Eggplant   茄子          | \$30 | 野菜の搔揚げ<br>Deep-fried Vegetables Cake   炸野菜餅 | \$60 |
| 苦瓜<br>Bitter Melon   苦瓜      | \$30 | 卵黄<br>Egg Yolk   蛋黄                         | \$40 |
| ズッキーニ<br>Zucchini   意大利青瓜    | \$30 | アイスクリーム<br>Ice-cream   雪糕                   | \$80 |
| ベビーコーン<br>Baby Corn   粟米芯    | \$30 |   |      |
| 銀杏<br>Ginkgo Nut   銀杏        | \$60 |   |      |



鉄板焼 肉料理と野菜料理  
**MEAT & VEGETABLES TEPPANYAKI**  
 肉類及野菜鐵板燒

|  | Sliced<br>薄燒<br>180g | Steak<br>厚燒<br>200g |
|--|----------------------|---------------------|
| 日本産和牛リブローズ<br>Japanese Beef Rib Eye<br>日本和牛肉眼        |                      |                     |
| 神戸牛 Kobe Beef 神戸牛                                    | \$1,880              | \$2,080             |
| 宮崎牛 Miyazaki Beef 宮崎牛                                | \$1,180              | \$1,280             |
| 豪州和牛リブローズ<br>Australian Wagyu Beef Rib Eye<br>澳洲和牛肉眼 | \$800                | \$900               |
| 米国牛リブローズ<br>American Beef Rib Eye<br>美國牛肉肉眼          | \$420                | \$520               |
| フォアグラ<br>Goose Liver<br>鵝肝                           |                      | \$300               |
| 豪州ラムチョップ<br>Australian Lamb Chop<br>澳洲羊扒             |                      | \$300               |
| グリーンアスパラガス<br>Green Asparagus<br>青露筍                 |                      | \$80                |
| 法蓮草<br>Spinach<br>菠菜                                 |                      | \$100               |
| 玉葱<br>Onion<br>洋葱                                    |                      | \$70                |
| 野菜盛り合わせ<br>Assorted Vegetables<br>雜菜                 |                      | \$100               |
| 日本豆腐<br>Japanese Bean Curd<br>日本豆腐                   |                      | \$100               |
| きのこ盛り合わせ<br>Assorted Mushroom<br>雜菌                  |                      | \$130               |



## 鉄板焼 海鮮料理と焼飯 SEAFOOD TEPPANYAKI AND FRIED RICE 海鮮鐵板燒及炒飯

|                                      |                    |
|--------------------------------------|--------------------|
| 豪州伊勢海老<br>Australian Lobster<br>澳洲龍蝦 | 時價<br>Market Price |
| 日本産 鮑<br>Japanese Abalone<br>日本鮑魚    | 時價<br>Market Price |
| 豪州産 鮑<br>Australian Abalone<br>澳洲鮑魚  | 時價<br>Market Price |
| 海老<br>King Prawn<br>大蝦               | \$200              |
| 帆立貝<br>Scallop<br>帶子                 | \$220              |
| みる貝<br>Geoduck Clam<br>象拔蚌           | \$800              |
| 日本産 鰻<br>Japanese Eel<br>日本鰻魚        | 時價<br>Market Price |
| 鮭<br>Salmon<br>三文魚                   | \$160              |
| 海鮮焼飯<br>Seafood Fried Rice<br>海鮮炒飯   | \$130              |
| 牛肉焼飯<br>Beef Fried Rice<br>牛肉炒飯      | \$130              |
| 野菜焼飯<br>Vegetable Fried Rice<br>野菜燒飯 | \$80               |

## 御食事

### RICE & NOODLES

#### 飯類 / 麵類

|   |                    |
|---|--------------------|
| うな重 (味噌汁、香の物)<br>Grilled Eel Rice (Miso Soup, Pickles)<br>鰻魚飯 (麵豉湯、香菜)                                      | 時價<br>Market Price |
| 天扶良丼 (味噌汁、香の物)<br>Tempura Rice (Miso Soup, Pickles)<br>天婦羅飯 (麵豉湯、香菜)  | \$420              |
| 搔き揚げ丼 (味噌汁、香の物)<br>Tempura Cake Rice (Miso Soup, Pickles)<br>天婦羅炸蝦鮮飯 (麵豉湯、香菜)                               | \$350              |
| 特選和牛丼 (味噌汁、香の物)<br>Wagyu Beef Rice (Miso Soup, Pickles)<br>特選和牛牛肉飯 (麵豉湯、香菜)                                 | \$420              |
| 天扶良茶漬け (香の物)<br>Tempura Rice in Tea (Pickles)<br>天婦羅茶漬飯 (香菜)  | \$280              |
| 季節の雑炊 (香の物)<br>Seasonal Japanese Congee (Pickles)<br>季節粥品 (香菜)  | 時價<br>Market Price |
| お茶漬け (海苔・鮭・梅干・明太子)<br>Rice in Bonito Soup (Seaweed, Grilled Salmon, Plum or Cod Roe)<br>茶漬飯 (海苔、三文魚、梅乾或明太子) | \$160              |
| 白御飯セット (味噌汁、香の物)<br>Steamed Rice Set (Miso Soup, Pickles)<br>白飯餐 (麵豉湯、香菜)                                   | \$100              |
| 白そば / 稲庭うどん (冷又は温)<br>Soba Noodle / Inaniwa Udon Noodle (Cold or Hot)<br>蕎麥麵 / 稻庭烏冬 (冷或熱)                   | \$130              |
| 特選和牛肉 白そば又は稲庭うどん<br>Wagyu Beef with Soba or Inaniwa Udon Noodles<br>特選和牛牛肉配蕎麥麵或稻庭烏冬                         | \$300              |
| 野菜 白そば又は稲庭うどん<br>Vegetables with Soba or Inaniwa Udon Noodles<br>野菜配蕎麥麵或稻庭烏冬                                | \$180              |

## 水菓子 DESSERTS 甜品

|  |       |
|--|-------|
| 日本産メロン<br>Japanese Musk Melon<br>日本蜜瓜  | \$250 |
| 季節の果物盛り合せ<br>Seasonal Fresh Fruits<br>時令日本水果   | \$280 |
| 白玉ぜんざいと抹茶アイスクリーム<br>Red Bean Soup with Glutinous Dumpling and Green Tea Ice-Cream<br>白玉紅豆湯宇治抹茶雪糕 | \$120 |
| 杏仁豆腐あずきそえ<br>Almond Bean Curd with Tokachi Red Bean Paste<br>杏仁豆腐配十勝紅豆蓉                          | \$120 |
| 静岡メロンゼリー<br>Shizuoka Musk Melon Jelly<br>静岡蜜瓜啫喱  | \$125 |
| 京都宇治抹茶十勝赤豆ケーキ巻<br>Kyoto Uji Green Tea Tokachi Red Bean Cake Roll<br>京都宇治抹茶十勝紅豆蛋糕卷                | \$60  |
| アイスクリーム<br>Selection of Ice-cream<br>雪糕  | \$70  |
| シャーベット<br>Yuzu Sherbet<br>柚子雪葩   | \$70  |





## 外賣便當

### Takeaway Bento Service

|   |       |                          |
|---|-------|--------------------------|
| 日式滑蛋雞飯 配麵豉湯<br>Japanese Simmered Chicken Rice Served with Miso Soup                   | \$200 | <input type="checkbox"/> |
| 燒鯖花魚套餐 配白飯 麵豉湯<br>Grilled Mackerel Fish with Salt Set Served with Rice & Miso Soup    | \$200 | <input type="checkbox"/> |
| 照燒雞套餐 配白飯 麵豉湯<br>Grilled Chicken with Teriyaki Sauce Set Served with Rice & Miso Soup | \$200 | <input type="checkbox"/> |
| 鍋燒海鮮烏冬<br>Nabe Seafood Udon Set   | \$200 | <input type="checkbox"/> |
| 日式滑蛋豬扒飯 配麵豉湯<br>Japanese Simmered Pork Chop Rice with Egg Set Served with Miso Soup   | \$200 | <input type="checkbox"/> |
| 宮崎牛肉野菜燒飯 配麵豉湯<br>Miyazaki Wagyu Beef and Vegetables Rice Set Served with Miso Soup    | \$200 | <input type="checkbox"/> |
| 日式汁煮雜菜豆腐套餐<br>Japanese Simmered Mixed Vegetables and Bean curd Set                    | \$150 | <input type="checkbox"/> |



## 外賣便當

### Takeaway service

#### 鐵板燒套餐

##### Dinner Teppanyaki Set

#### 美國牛肉套餐

##### US Beef Set

沙律, 牛肉(厚燒或薄燒), 炒菜, 海鮮炒飯, 麵豉湯, 香菜  
Salad, Beef (Steak or Roll), Stir-fried Vegetables, Seafood Fried Rice,  
Miso Soup, Pickles



\$520

#### 海鮮套餐

##### Seafood Set

沙律, 大蝦 帶子, 油甘魚, 炒菜, 海鮮炒飯, 麵豉湯, 香菜  
Salad, King Prawn, Scallop, Yellowtail, Stir-fried Vegetables,  
Seafood Fried Rice, Miso Soup, Pickles



\$510

#### 鵝肝, 大蝦, 美國牛肉薄燒套餐

##### Goose Liver, King Prawn, US Beef Roll Set

沙律, 鵝肝, 大蝦, 牛肉薄燒, 炒菜, 海鮮炒飯, 麵豉湯, 香菜  
Salad, Goose Liver, King Prawn, Beef Roll, Stir-fried Vegetables,  
Seafood Fried Rice, Miso Soup, Pickles



\$650



## Deluxe Shokado Bento Takeaway

磯煮鮑魚  
Simmered Abalone

清酒蒸愛媛縣花竹蝦  
Steamed Ehime Shrimp with Sake

汁燒佐賀白金豚肉  
Grilled Saga Shirogin Pork with Sweet Soya Sauce

長野縣季節野菜煮物  
Simmered Nagano Seasonal Vegetables

西京燒鮭魚  
Grilled Salmon with Miso Paste

松葉蟹鮭魚籽御飯  
Matsuba Crab Rice with Salmon Roe

麵豉湯  
Miso Soup

港幣 HK\$550

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。



## Deluxe Wagyu Bento Takeaway

汁煮宮崎和牛  
Simmered Miyazaki Wagyu Beef

照燒澳洲穀飼和牛  
Grilled Australian Wagyu Beef

長野縣季節野菜煮物  
Simmered Nagano Seasonal Vegetables

日本御飯  
Japanese Steamed Rice

麵豉湯  
Miso Soup

港幣 HK\$450

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。



接單時間為早上 10 時至晚上 8 時

Order and pick-up time is from 10am to 8pm

此餐單只限外賣，不設堂食

This menu is applicable for take-away service ONLY

凡購滿淨價\$1,000，免費送中環區

Free delivery service to Central area for any purchase of minimum \$1,000 net

其他地區需收取的士費用

Taxi fee is applicable in other regions

外賣自取可於位於國際金融中心一樓的「四季菊期間限定店」或餐廳領取

Self pick-up at our restaurant OR at the Shikigiku pop-up store located at ifc mall Kiosk LA1, Podium Level 1

凡購買外賣可享「四季菊期間限定店」所有甜點九折，另送\$150 餐廳現金券乙張

Guest who purchase any takeaway bento sets or a-la-carte items at restaurant may enjoy 10% off at the Shikigiku pop-up store AND receive a \$150 cash dining coupon

外賣便當購買 10 個以上可享 9 折，20 個以上可享 85 折

Enjoy 10% off for 10 takeaway bento sets, and 15% discount for 20 sets or above

外賣餐單或會更改而不作另行通知。如有任何爭議，四季菊日本餐廳保留最終決定權

Menu items are subject to change without prior notice. Shikigiku Japanese Restaurant reserves the final right for any disputes