



Chef Seasonal Recommendations Menu

廚師季節精選推介

			港幣 HK\$
Sashimi 刺身	Pacific Saury Sashimi with Homemade Onion Sauce	秋刀魚伴自家製洋葱醬	\$ 320
	Shimareken Sawara Fish	島根縣鱈魚	\$ 420
	Hokkaido Ishikaki Clam Sashimi	北海道石垣貝刺身	\$ 140
Sushi 壽司	Pacific Saury with Homemade Miso Sauce (Two Pieces)	秋刀魚伴自家製味噌 (2 件)	\$ 180
Washoku 和食	Matsutake Mushrooms and Pike Conger Tea Pot Soup	松茸門鱈茶壺湯	\$ 280
	Grilled Pacific Saury	秋刀魚鹽燒	\$ 320
	Grilled Matsutake Mushroom	松茸鹽燒	\$ 280
	Matsutake Mushroom Kamameshi Rice with Sea Urchin	松茸海膽釜飯	\$ 1180
Tempura 天婦羅	Matsutake Mushrooms	松茸	\$ 280
	Tottoriken Matsubakani Crab and Matsutake Mushrooms Shiso Roll	鳥取縣松葉蟹松茸紫蘇卷	\$ 160
	Fukuokaken Fig (Four Pieces)	福岡縣無花果(4 件)	\$ 150
Teppanyaki 鐵板燒	Hokkaido Clam with Homemade Sake Butter Sauce	北海道淺蜆配自家製清酒牛油汁	\$ 380
	Hokkaido Ezo Abalone with Homemade Sake Butter Sauce	北海道蝦夷鮑魚配自家製清酒牛油汁	\$ 1900

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。

Prices are subject to 10% service charge.

另加一服務費。