



## Chef Masayaki Goto Dinner Tasting Menu

### Appetizer 前菜

Simmered Miyagi Pacific Saury with Japanese Pepper  
Hokkaido Hairy Crab Vinegar Dish  
Sesame Bean Curd Seasoning with Mushroom, Deep-fried Gingko  
宮城縣秋刀魚有馬煮、北海道毛蟹醋物  
胡麻豆腐伴香菇茨汁、炸銀杏

### Soup 湯

Matsutake Mushroom Clear Soup  
松茸清湯

### Sashimi 刺身

Ehime Prime Tuna, Miyagi Pacific Saury, Sliced Nagasaki Striped Jack  
愛媛產金鎗魚腹、宮城縣秋刀魚、長崎深海池魚薄切

### Tempura 天扶良

Ehime Live Prawn,  
Nagano Maitake Mushroom,  
Nagasaki Sea Eel, Kagawa Baby Green Pepper  
愛媛產活蝦、長野縣舞茸、  
長崎產海鰻、香川縣青椒仔

### Grilled Dish 燒物

Grilled Miyagi Pacific Saury with Salt  
塩燒宮城縣秋刀魚

### Teppanyaki 鐵板燒

Grilled U.S. Deluxe Rib Eye Steak & Chanterelle Mushroom with Sukiyaki Sauce  
美國肉眼壽喜燒汁伴新鮮雞油菌

### Rice Set 食事

Kama Steamed Rice with Mixed Matsutake Mushrooms  
served with Miso Soup & Pickles  
松茸雜菌釜飯  
配 麵豉湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

港幣 HK\$1,580 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