



## Mini Kaiseki 迷你會席

### Appetizer 前菜

Simmered Miyagi Pacific Saury with Japanese Pepper  
Kyoho Grapes with Mashed Tofu Dressing, Kyoto Chestnut  
Sesame Bean Curd, Deep-Fried Kochi Eggplant in Dashi Broth with Sea Urchin  
宮城縣秋刀魚有馬煮、白伴巨峰葡萄、京都產栗子  
胡麻豆腐、高知縣炸浸茄子伴海膽

### Steamed Dish 蒸物

Steamed Egg Custard with Mixed Mushroom and eel  
雜菌海鰻蒸蛋

### Sashimi 刺身

Ehime Red Tuna, Kochi Young Yellowtail, Hyogo Sea Bream  
愛媛產金槍魚、高知縣油甘魚、兵庫縣鯛魚

### Simmered Dish 煮物

Chiba Turnip, Prawn and Mizuna Simmered Dish  
千葉縣蕪菁、海老、水菜煮物

### Grilled Dish 燒物

Cod Fish with Saiyo 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 麵鼓湯及香菜

### 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