



Shikigiku Special Kaiseki 四季菊特選會席

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

Tempura 天扶良

Live Prawn, Whiting Fish,
Pumpkin, Okura
活蝦、沙追魚、南瓜、毛茄

Teppanyaki 鐵板燒

Miyazaki Wagyu Beef Steak
宮崎和牛厚燒

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\$920 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