



Seasonal Matsutake Mushroom and Pacific Saury Menu

松茸.秋刀魚廚師推介

			港幣 HK\$
Sashimi 刺身	Pacific Saury Sashimi with Homemade Onion Sauce	秋刀魚伴自家製洋葱醬油	\$300
Sushi 壽司	Pacific Saury and Matsutake Mushroom With Homemade Miso	秋刀魚松茸伴自家製味噌	\$120
Tempura 天婦羅	Pacific Saury and Matsutake Mushroom Roll	秋刀魚松茸卷	\$240
	Matsutake Mushrooms	松茸	\$200
	Pacific Saury Shiso Roll with Plum Sauce	秋刀魚紫蘇卷配梅肉醬	\$160
Yakimono 燒物	Salt Grilled Pacific Saury	鹽燒秋刀魚	\$300
	Salt Grilled Matsutake Mushroom	鹽燒松茸	\$260
Washoku 和食	Simmered Pacific Saury with Sansho	秋刀魚山椒煮	\$300
	Matsutake Mushroom Teapot Soup with Conger Eel	松茸門鱈茶碗湯	\$280
	Matsutake Mushroom Kamameshi Rice with Sea Urchin	松茸菇海膽釜飯	\$980
	Matsutake Mushroom Kamameshi Rice with Wagyu Beef	松茸和牛釜飯	\$980

お客様に食物アレルギーが有る場合はスタッフにご相談ください
 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。

上記料金に 10%のサービス料が加算されます
 All prices are subject to 10% service charge. 另加一服務費。