



Chef's Recommendation Menu 廚師精選推介

H.K. \$港幣

Sashimi 刺身

Ehime Fresh Prime Tuna with Homemade Soya Sauce 愛媛縣鮮金鎗魚面頰伴秘製醬汁	\$800
Miyagi Pacific Saury 宮城縣秋刀魚	\$480
Hyogo Sea Bream with Black Truffle and Caviar 兵庫縣鯛魚伴黑松露魚籽醬	\$1280
Steamed Japanese Black Abalone with Sweet Soya Sauce 磯煮日本黑邊鮑魚	\$1200
Grilled A5 Miyazaki Wagyu Beef Sushi (per piece) 炙燒 A5 宮崎和牛壽司 (每件)	\$160
A5 Miyazaki Beef Sashimi A5 宮崎牛肉刺身	\$1000

Tempura 天扶良

Pacific Saury and Plum Rolled in Shiso Leaf 秋刀魚梅子大葉卷	\$200
Abalone with Ginkgo Nuts 鮑魚伴銀杏	\$400
Autumn Seasonal Vegetables Combo 秋季節野菜拼盆	\$230



A la Carte 一品料理

Hyogo Sea Bream Clear Soup 兵庫縣鯛魚清湯	\$250
Grilled Miyagi Pacific Saury with Salt 鹽燒宮城縣秋刀魚	\$480
Kama Steamed Rice with Hokkaido Sea Urchin and Black Truffle (40 mins required for preparation) 北海道海膽黑松露釜飯 (製作需時 40 分鐘)	\$1280
Kama Steamed Rice with Miyazaki Wagyu Beef (40 mins required for preparation) 宮崎和牛釜飯 (製作需時 40 分鐘)	\$700
Japanese Sole Fish (Simmered or Grilled) 日本方利魚 (汁煮或鹽燒)	Market price

T Teppanyaki 鐵板燒

Abalone with Seaweed 鮮鮑魚海苔燒
Hokkaido Sea Whelk with Butter Sauce 北海道粒貝伴牛油汁
Grilled matsutake Mushroom Rolled in Wagyu Beef 燒松茸和牛卷
Grilled Hokkaido Scallop with Matsutake Mushroom 燒北海道帶子配松茸

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