

CHEF AUTUMN RECOMMENDATIONS

秋季廚師推介

Sashimi 刺身

Pacific Saury Sashimi	秋刀魚刺身	\$300
Thin Sliced Kyushu Flounder Sashimi with White Truffle	九州左口魚薄切 · 白松露	\$580

Washoku 和食

Pacific Saury Shioyaki	秋刀魚塩焼	\$300
Matsutake Mushrooms and Pike Conger Tea Pot Soup	松茸門鱈茶壺湯	\$280
Deep-fried Bean Curd with Crabmeat · Crab Roe	蟹粉炸豆腐	\$280
Steamed Egg Custard with Crabmeat · Crab Roe	蟹粉茶碗蒸	\$200
Hairy Crab · Sawa Crab Kamameshi	大閘蟹 · 澤蟹釜飯	\$480

Tempura 天婦羅

Pacific Saury Shiso Roll with Plum Sauce	秋刀魚紫蘇卷配梅醬	\$160
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Teppanyaki 鐵板燒

Kyushu Tile Fish Uroko-yaki with Pumpkin Cream Sauce	九州甘鯛立鱗燒配南瓜忌廉汁	\$360
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