



Tempura Counter Dinner Menu B

Salad 沙律

Seasonal Vegetables Salad
季節野菜沙律

Seasonal Seafood Tempura 季節海鮮天扶良

Japanese Live Prawn (2pcs)
日本活蝦 (2 件)
Megochi Fish, Seaperch Fish
女鰯魚、赤鯮
Lobster and Sea Urchin rolled in Bean Curd Skin
伊勢海老海膽腐皮卷
Shiitake Mushroom with Shrimp Paste
椎茸真丈
Crab Meat and Cheese rolled in Shiso Leaf
蟹肉芝士大葉卷

Seasonal Vegetables Tempura 季節野菜天扶良

Baby Green Pepper, Maitake Mushroom
青椒仔、舞茸
Pumpkin, Asparagus, Okura, Myoga
南瓜、蘆筍、秋葵、茗荷

Rice Set 食事

Deep-fried Vegetables Cake with Shrimp Rice in Soup
炸雜菜蝦餅茶漬飯

Or 或

Deep-fried Sakura Shrimp Cake Rice
櫻海老餅飯

served with Miso Soup and Pickles
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,280 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。