

# Chef's Recommendation Menu

## 廚師精選推介

### Sashimi 刺身

HK\$港幣

Nagasaki Bonito Fish 長崎縣鰹魚	\$600
Hyogo Sea Bream with Black Truffle and Caviar 兵庫縣鯛魚伴黑松露魚籽醬	\$1,280
Steamed Japanese Black Abalone with Sweet Soya Sauce 磯煮日本黑鮑魚	\$1,200
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	\$1,000

### Tempura 天扶良

A5 Miyazaki Wagyu Beef Rolled with Sea Urchin A5 宮崎和牛海膽卷	\$350
Nagano Figs 長野縣無花果	\$160
Avocado, Crab Meat and Cheese Rolled in Seaweed 牛油果蟹肉芝士卷	\$180

### A la Carte 一品料理

A5 Miyazaki Wagyu Beef Tataki A5 宮崎和牛他他	\$650
Kama Steamed Rice with Hokkaido Sea Urchin and Black Truffle (40 mins required for preparation 製作需時四十分鐘) 北海道海膽黑松露釜飯	\$1,280
Japanese Sole Fish (Simmered or Grilled) 日本方利魚 (汁煮或鹽燒)	Market price

### Teppanyaki 鐵板燒

Abalone with Seaweed 鮮鮑魚海苔燒	Market price
Lobster with Sea Urchin Sauce 龍蝦伴海膽汁	\$1,180
Hokkaido Milk Bread, A5 Wagyu Beef Tenderloin Sandwich 北海道牛乳麵包、A5 和牛牛柳三文治	\$980
A5 Miyazaki Beef Tenderloin with Summer Black Truffle A5 宮崎牛柳伴夏天黑松露菌	\$1,100

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。

All prices are subject to 10% service charge.

所有價目另加一服務費。

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