

TEMPURA OMAKASE

廚師自選天婦羅

LUNCH OMAKASE 廚師推介午餐 每位 HK\$368 per person

Appetiser and Sashimi, Assorted Seafood Tempura (3 kinds),
Assorted Japanese Vegetable Tempura (3 kinds),
Shrimp Cake with Vegetable Tempura and Rice,
Miso Soup, Pickles, Homemade Ice Cream

前菜及刺身、海鮮天婦羅(三款)、野菜天婦羅(三款)、
野菜蝦餅飯、味噌湯、醃菜、雪糕

DINNER OMAKASE 廚師推介晚餐 每位 HK\$988 per person

Appetiser and Sashimi, Assorted Seafood Tempura (5 kinds),
Assorted Japanese Vegetable Tempura (4 kinds),
Shrimp Cake with Vegetable Tempura and Rice,
Miso Soup, Pickles, Season Japanese Fruit

前菜及刺身、海鮮天婦羅(五款)、野菜天婦羅(四款)、
野菜蝦餅飯、味噌湯、醃菜、日本時令水果

If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.

如閣下對任何食物過敏，請告知服務員，本餐廳將會盡我們所能配合。

Subject to 10% service charge

另收加一服務費



TEMPURA SEAFOOD

海鮮天婦羅

South African Abalone 南非鮑魚	\$298
Japanese Taraba King Crab Leg 日本鱈場蟹腳	\$288
Japanese Sea Urchin 日本海膽	\$248
Japanese Sea Eel 日本海鰻	\$128
Japanese Amadai 日本馬頭	\$128
Japanese Kuruma Prawn 日本花竹蝦	\$98
Japanese Scallop 日本帶子	\$88
Japanese Sillago 日本沙錐魚	\$78
Japanese Greeneye 日本目光魚	\$78
Japanese Oyster 日本蠔	\$68
Mantis Shrimp 瀨尿蝦	\$68
Cuttlefish 墨魚	\$48

TEMPURA JAPANESE VEGETABLES

日本野菜天婦羅

Sweetcorn 粟米	\$45 (1pc 件)
Maitake 舞茸	\$40 (1pc 件)
Baby Onion 小洋蔥	\$35 (1pc 件)
Mioga 姜花	\$35 (1pc 件)
Bitter Gourd 苦瓜	\$25 (1pc 件)
Pumpkin 南瓜	\$20 (1pc 件)
Eggplant 茄子	\$20 (1pc 件)
Baby Green Pepper 青椒仔	\$20 (1pc 件)
Okra 秋葵	\$20 (1pc 件)
Mushroom 冬菇	\$20 (1pc 件)
Sweet Potato 蕃薯	\$20 (1pc 件)