

SET LUNCH MENU 午市套餐

Appetiser / 前菜

Japanese Seasonal Appetiser
日本時令前菜

Sashimi / 刺身

Japanese Seasonal Sashimi (2 kinds)
日本時令刺身 (兩款)

Tempura / 天婦羅

Kuruma Shrimp, Japanese Seasonal Fish,
Japanese Seasonal Vegetables (2 kinds)
花竹蝦、日本時令魚、日本時令野菜 (兩款)

Teppanyaki / 鐵板燒

American Beef Tenderloin / American Beef Rib Eye (Sliced) /
Yamaguchi Chicken Thigh / Black Cod Fish
美國牛柳 / 美國牛肉眼 (薄燒) / 山口縣雞腿 / 銀鱈魚
(Choose one 任選一項)

or 或

Japanese Wagyu Sirloin (Thick Cut / Sliced) 日本和牛西冷 (厚燒 / 薄燒)
(Add 另加 HK\$150)

Rice Set / 食事

Garlic Fried Rice, Miso Soup, Japanese Pickles
香蒜炒飯、味噌湯、日式醃菜

Dessert / 甜品

Ice Cream
雪糕

HK\$528 per person 每位

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，本餐廳將會盡力配合。

Subject to 10% service charge 另收加一服務費

鐵板燒
TEPPANYAKI

天婦羅
TEMPURA

SET DINNER MENU 晚市套餐

Appetiser / 前菜

Japanese Seasonal Appetiser

日本時令前菜

Sashimi / 刺身

Japanese Seasonal Sashimi (4 kinds)

日本時令刺身 (四款)

Tempura / 天婦羅

Kuruma Shrimp, Japanese Seasonal Fish, Hokkaido Scallop Stuffed with Sea Urchin,

Japanese Seasonal Vegetables (3 kinds)

花竹蝦、日本時令魚、北海道帶子釀海膽、日本時令野菜 (三款)

Teppanyaki / 鐵板燒

Black Cod Fish / King Prawn / South African Abalone / Oyster / Scallop /

Taraba King Crab Leg / Eel

銀鱈魚 / 大蝦 / 南非鮑魚 / 牡蠣 / 帶子 / 鱈場蟹腳 / 鰻魚

(Choose two 任選兩項)

A5 Kobe Beef Tenderloin / A5 Japanese Wagyu Beef Sirloin (Sliced)

A5神戶牛柳 / A5日本和牛西冷 (薄燒)

(Choose one 任選一項)

with Japanese Vegetables 配日本野菜

Rice Set / 食事

Garlic Fried Rice, Miso Soup, Japanese Pickles

香蒜炒飯、味噌湯、日式醃菜

Fruit / 水果

Japanese Seasonal Fruit

日本時令水果

HK\$1,288 per person 每位

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