

TEMPURA OMAKASE

廚師發辦天婦羅



LUNCH OMAKASE

廚師發辦午餐

Appetiser
前菜

Seasonal Sashimi
時令刺身

Seafood Tempura (3 kinds)
海鮮天婦羅 (三款)

Japanese Vegetable Tempura (3 kinds)
野菜天婦羅 (三款)

Shrimp Cake and Vegetable Tempura
with Rice
野菜蝦餅飯

Miso Soup
味噌湯

Pickles
醃菜

Ice Cream
雪糕

HK\$398 per person 每位

DINNER OMAKASE

廚師發辦晚餐

Japanese Seasonal Appetiser
日本時令前菜

Japanese Seasonal Sashimi (3 kinds)
日本時令刺身 (三款)

Seafood Tempura (5 kinds)
海鮮天婦羅 (五款)

Japanese Vegetable Tempura (4 kinds)
野菜天婦羅 (四款)

Shrimp Cake and Vegetable Tempura
with Rice
野菜蝦餅飯

Miso Soup
味噌湯

Pickles
醃菜

Japanese Seasonal Fruit
日本時令水果

HK\$1,028 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



TEMPURA SEAFOOD

海鮮天婦羅

South African Abalone \$298
南非鮑魚

Japanese Taraba King Crab Leg \$288
日本鱈場蟹腳

Japanese Sea Urchin \$248
日本海膽

Japanese Sea Eel \$148
日本海鰻

Japanese Amadai \$148
日本甘調

Japanese Kuruma Prawn \$118
日本花竹蝦

Japanese Scallop \$88
日本帶子

Japanese Sillago \$88
日本沙錐魚

Japanese Greeneye \$88
日本目光魚

Mantis Shrimp \$88
瀨尿蝦

Japanese Oyster \$68
日本牡蠣

Japanese Cuttlefish \$68
日本墨魚

TEMPURA JAPANESE VEGETABLES

日本野菜天婦羅

Sweetcorn \$45 (1 pc 件)
粟米

Maitake \$40 (1 pc 件)
舞茸

Baby Onion \$35 (1 pc 件)
小洋蔥

Myoga \$35 (1 pc 件)
姜花

Bitter Gourd \$25 (1 pc 件)
苦瓜

Pumpkin \$20 (1 pc 件)
南瓜

Eggplant \$20 ((1 pc 件)
茄子

Baby Green Pepper \$20 (1 pc 件)
青椒仔

Okra \$20 (1 pc 件)
秋葵

Mushroom \$20 (1 pc 件)
冬菇

Sweet Potato \$20 (1 pc 件)
蕃薯

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