



炭燒料理廚師發辦 Blazing Sumiyaki Omakase

日本野菜沙律
Japanese Green Salad

刺身 3 點
3 kinds of Sashimi
牡丹蝦、帆立貝、季節魚
Botan Shrimp, Scallop, Seasonal Fish

炭燒 Sumiyaki

鮑魚
Abalone

帆立貝、活海鰻
Scallop, Fresh Eel

一口宮崎和牛、
免治雞肉軟骨棒配溫泉蛋
Miyazaki A5 Wagyu Dice, Tsukune with Onsen Egg

煙燻芝士、舞茸菇
Smoked Cheese, Maitake Mushroom

海鮮茶壺湯
Seafood Tea Pot Soup

權八手打蕎麥麵
Home-made Cold Buckwheat Noodle

椰汁南瓜白玉子
Glutinous Rice Pearls in Pumpkin Coconut Cream

每位 \$880 per person

日本野菜沙律
Japanese Green Salad

壽司 3 貫
3 kinds of Sushi
甜蝦、帆立貝、季節魚
Sweet Shrimp, Scallop, Seasonal Fish

炭燒 Sumiyaki

海老
Prawn

活海鰻、墨魚咀
Fresh Eel, Cuttlefish's Lips

免治雞肉軟骨棒配溫泉蛋、雞翼
Tsukune with Onsen Egg, Chicken Wings

露筍豚肉卷、舞茸菇
Asparagus wrapped with Sliced Pork,
Maitake Mushroom

大蜆清湯
Braised Jumbo Clams Soup

權八手打蕎麥麵
Home-made Cold Buckwheat Noodle

椰汁南瓜白玉子
Glutinous Rice Pearls in Pumpkin Coconut Cream

每位 \$680 per person



Sake Pairing Recommendation 清酒推介

十四代 角新 純米吟釀 生おりがらみ荒走り
Jyu-yondai Junmai Ginjo Nama Origarami Arabashiri

Rice Polishing Ratio 50%

The 2018 newest Nigori (cloudy sake) from Jyu-Yondai. This sake has not been pasteurized, its sediment provides a rich texture, semi-sweet with a balanced acidity. Extremely fresh and expressive taste.

\$3,980/Bottle (1.8L) \$390/Masu (180ml)

晚上六時後供應 Available daily after 6pm

另收加一服務費 Subject to 10% service charge